

All Day Happy Hour

\$10 COCKTAILS

GOLD RUSH

Old Forester Bourbon, Tempus Fugit, lemon. 150 cal

CAIPIRINHA

Silver Cachaça, fresh muddled limes, cane sugar. 340 cal

SKINNY CAIPIRINHA

Silver Cachaça, fresh muddled limes, Whole Earth sweetener. 110 cal

STRAWBERRY HIBISCUS CAIPIRINHA

Silver Cachaça, house hibiscus elixir, strawberries, limes. 180 cal

PASSIONATE CAIPIRINHA

Silver Cachaça, passion fruit, limes. 370 cal

CUCUMBER MINT SMASH

Tito's Vodka, muddled cucumber, fresh mint, lemon. 210 cal

\$8 SOUTH AMERICAN WINE

CHARDONNAY Natura (Chile)

ROSÉ Natura (Chile)

MALBEC Alamos (Argentina)

RED BLEND The Seeker (Argentina)

\$6 BEER

STELLA ARTOIS

XINGU BLACK

COCKTAILS

PREMIUM CAIPIRINHA

16

Premium Aged Cachaça, fresh muddled limes, cane sugar. Choose Traditional, Passion Fruit, or Strawberry Hibiscus. 340 cal

MANGO HABANERO CAIPIRINHA

15.75

Silver Cachaça, limes, mango, habanero peppers. 330 cal

SAMBA SQUEEZE MARTINI

15.50

Grey Goose Le Citron Vodka, St-Germain, blood orange, guava. 190 cal

YELLOWBIRD

15.50

Milagro Silver Tequila, passion fruit, pineapple, Cointreau, La Marca Prosecco. 200 cal

SUNSET CRUSH

16

LALO Tequila, Aperol, strawberry, blackberry, raspberry, lime, club soda.

CAMELIZED PINEAPPLE OLD FASHIONED

16

Bulleit Rye, muddled caramelized pineapple, orange, Amarena cherry. 340 cal

BEES KNEES

15

Fords Gin, Cointreau, lemon, honey.

SEASONAL COCKTAIL

Ask your server about our seasonal cocktail offerings.

ZERO PROOF COCKTAILS

Non-alcoholic

CLEAN COSMO

9.50

CleanCo V (Vodka), cranberry, fresh lemon. 110 cal

CLEANR SOUR

9.50

CleanCo R (Rum), passion fruit, pineapple, aquafaba, bitters. 110 cal

CLEAN CUCUMBER MARTINI

9.50

CleanCo V (Vodka), cucumber, basil, lemon twist. 110 cal

BRAZILIAN BEBIDAS

Non-alcoholic

BRAZILIAN LIMONADA 220 cal

5.75

GUARANÁ ANTARCTICA 140 cal

5

PARADISE SPRITZ 90 cal

5.50

PINEAPPLE MINT LEMONADE 160 cal

5

WE PROUDLY SERVE  BEVERAGES

SPARKLING BY THE GLASS

120 cal

PROSECCO La Marca, Italy

13

BRUT ROSÉ, FRANCE Le Grand Courtâge, "Grand Cuvee", 187ml

20

BRUT Chandon, California, 187ml

24

ALCOHOL-REMOVED, ITALY Mionetto, 200ml

12.50

MOSCATO Caposaldo, Lombardy, Italy

15.50

BRUT, CHAMPAGNE Nicolas Feuillatte, France, 187ml

29

WHITE BY THE GLASS

135 cal

PINOT GRIGIO Mezzacorona, Delle Venezie, Trevenezie, Italy

11.50

ALBARIÑO Bodega Garzón, Garzón, Uruguay

14

SAUVIGNON BLANC Emmolo, Suisun Valley-Lake County-Napa Valley

15.50

SAUVIGNON BLANC Lapostolle, "Grand Selection", Rapel Valley, Chile

15.50

CHARDONNAY Mer Soleil, "Reserve", Santa Lucia Highlands, California

17.50

RED BY THE GLASS

150 cal

PINOT NOIR Robert Mondavi Private Selection, California

16

PINOT NOIR Meiomi, California

18.50

MALBEC Catena, Vista Flores, Mendoza, Argentina

15.50

MALBEC Jorjão by Zuccardi, Mendoza, Argentina

16

RED BLEND Eulila by VIK, Cachapoal Valley, Chile

18

RED BLEND The Prisoner Wine Company, "Unshackled", California

19

CABERNET SAUVIGNON J. Lohr, "Seven Oaks", Paso Robles, California

15

CABERNET SAUVIGNON Lapostolle, "Grand Selection", Valle del Rapel, Chile

15.50

CABERNET SAUVIGNON Daou, Paso Robles, California

18

CABERNET SAUVIGNON The Sonhadores by Cline Family Cellars, Alexander Valley, California

20

CABERNET SAUVIGNON Austin Hope, Paso Robles, California

23