



*Handcrafted
Drinks*

CAIPIRINHA	13
CAIPIROSKA	13
THE AMAZONTINI	13
OLD FASHIONED	15
EL CHOCOLATE	13
COCO LOUCO	13
RIO MULE	13
SPANISH SANGRIA	13



PICANHA

BRAZILIAN STEAKHOUSE

Caipirinha was invented by landowning farmers in the region of Piracicaba, interior of the State of São Paulo during the 19th century as local drink for 'high standart' events and parties, a reflection of the strong sugarcane culture in the region.



CAIPIRINHA

Brazilian cachaça, Muddled lime, Sugar
OPTIONS: TRADITIONAL (LIME) | STRAWBERRY | PASSION FRUIT



PICANHA
BRAZILIAN STEAKHOUSE

Caipiroska is a cocktail that is similar to a caipirinha, but prepared with vodka. It is a popular cocktail in Brazil, Paraguay, Uruguay and Argentina.



CAIPIROSKA

Vodka, Muddled lime, Sugar

OPTIONS: TRADITIONAL (LIME) | STRAWBERRY | PASSION FRUIT



PICANHA
BRAZILIAN STEAKHOUSE

“Amazonas” is derived from an ancient Greek myth about a tribe of mighty women warriors. The amazontini is the perfect combination of vanilla and passion fruit.



THE AMAZONTINI

Passion fruit juice, Pineapple, Vanilla vodka, Liquor 43



PICANIHA
BRAZILIAN STEAKHOUSE

A sophisticated blend of bourbon, bitters, soda and sugar, the Old Fashioned cocktail has roots that go all the way back to the 1800s!

The name comes from the way it is made, with people heading to cocktail bars and requesting for their drink to be created in the 'old fashioned way'.



AGED BARREL OLD FASHIONED

Rye or Bourbon, Sugar cube, Angostura bitter, Orange peel



PICANHA

BRAZILIAN STEAKHOUSE

While filming Giant in Marfa, Texas, Rock and Elizabeth Taylor lived in rented houses across the street from one another. They became close friends and often spent time together in the evenings. One evening 1955 they invented the chocolate martini.



EL CHOCOLATE

Delight creamy martini, Vanilla vodka, Godiva Liquor



PICANHA
BRAZILIAN STEAKHOUSE

Coco Louco is a Colombian Coconut Cocktail, popular on the Caribbean coast of the country. Coco Louco literally translates to "Crazy Coconut".



COCO LOUCO

Creamy coconut milk, Pineapple juice, Rum



PICANHA
BRAZILIAN STEAKHOUSE

A Rio Mule is a cocktail made with vodka, spicy ginger beer, and lime juice, garnished with a slice or wedge of lime. It is a type of buck; therefore, sometimes called a vodka buck. The Rio Mule is popularly served in a copper mug, which takes on the cold temperature of the liquid.



RIO MULE

Fresh lime juice, Vodka, Ginger beer,
Splash Brazilian Guarana



PICANHA
BRAZILIAN STEAKHOUSE

Sangria is the drink of history. Dating back to 200 B.C., the Romans enjoyed drinking red wines from Spain. They began naming the wines and wine-based punches, sangria.

More than a century later, sangria would become a popular drink in Europe, specifically that made with French Bordeaux as the boozy base.



**SPANISH
SANGRIA**

Red wine, Peach liquor, Pineapple juice, Tropical fruit