

| SUGGESTIONS FROM BAR CHEF MÁRCIA MARTINS |

CHEF'S SUPER TONIC

The Botanist gin, juniper ice, tonic and lemon
R\$ 55

RAVENNA

The Botanist gin, green apple, basil, lime juice, home-made green apple and
cardamom liqueur
R\$ 48

BOTANIST

The Botanist gin, lemon and home-made jam of raspberry, honey and rosemary
R\$ 45

HENDRICK'S TÔNIC

Hendrick's gin, cucumber and cinnamon shrub and tonic
R\$ 55

BEAT

Hendrick's gin, cucumber and Dijon mustard tincture, lime,
Carpano Classico and cherry purée
R\$ 48

WOODFORD MULE

Woodford Reserve bourbon, lime mix, ginger and cardamom froth
R\$ 43

DRAGON'S KISS

Belvedere vodka, pink peppercorn, strawberry, lemon and home-made
clementine liqueur
R\$ 45

GUAVA MARGARITA

Herradura tequila, guava sorbet, lime, Cointreau and celery salt
R\$ 45

ROCK ESTRELA

Arapuru gin, lime, celery, sorrel and sugar
R\$ 45

UNIQUE NEGRONI

Arapuru gin, Fernet Branca, Carpano Classico and drops of Noilly Prat vermouth
R\$ 45

COINTREAU NOIR FIZZ

Cointreau Noir, passion fruit, lime juice, ginger beer and tonic
R\$ 45

MOSKIT

Woodford Reserve bourbon, Amaro di Angostura, Aperol and lemon
R\$ 45

| CLASSIC & MODERN COCKTAILS |

MOJITO

Angostura rum, mint leaves, lemon, sugar and sparkling water
R\$ 42

COPACABANA SHAKE

Alpha Orgânica *cachaça*, passion fruit, rosemary, tamarind and ginger froth
R\$ 45

MANÍ KIR

Red berries with Chandon Brut
R\$ 40

BLOODY MARY

Belvedere vodka, seasoned tomato juice and celery seeds
R\$ 43

DRY MARTINI

Arapuru gin, Noilly Prat vermouth and olive
R\$ 43

VIKINGS

Home-made mead, Alpha Cachaça, Noilly Prat and lemon
R\$ 43

OLD FASHIONED

Woodford Reserve bourbon, Angostura bitter and an orange twist
R\$ 43

BRAMBLE

The Botanist gin, Chambord, lemon juice and blackberry
R\$ 48

MARY PICKFORD

Angostura White rum, pineapple, grenadine and Maraschino liqueur
R\$ 43

NEW YORK SOUR

Woodford Reserve bourbon, lemon, sugar and a touch of red wine
R\$ 45

MANÍ COSMOPOLITAN

Belvedere vodka, strawberry, lemon, Cointreau and home-made cranberry syrup
R\$ 45

ARAPURU

Arapuru gin, yuzu purée, lime juice, coriander and ginger beer
R\$ 45

| F O R S H A R I N G |

CLERICOT

White wine, Campanario pisco, green apple, grapes, mango, strawberry,
pineapple and Sprite
R\$ 130

TRADITIONAL SANGRIA

Red wine, Campanario pisco, orange, strawberry, pineapple, grapes, orange juice
and Sprite
R\$ 130

| S P E C I A L C A I P I R I N H A S |

[vodka | *cachaça* | rum | sake]

RIO

Grape mix, lemon, basil and home-made pineapple liqueur
R\$ 37

MANÍ

Pineapple, mango, passion fruit, peach and star fruit
R\$ 37

RED

Blackberry, raspberry, blueberry and strawberry
R\$ 37

AMIGA [FRIENDLY]

Cashew and lemon
R\$ 37

GURIA [KIDDO]

Cashew, rangpur lime and clementine
R\$ 37

FRESH

Palestinian sweet lime, ginger and passion fruit
R\$ 37

JOY

Grape mix, lemon, ginger and home-made vanilla syrup
R\$ 37

SPECIAL CLEMENTINE

Clementine, clove and home-made pineapple syrup
R\$ 37

| P R E M I U M C A I P I R I N H A S |

R\$ 48

| NON-ALCOHOLIC COCKTAILS |

LIMONCELLO SODA

Home-made lemon syrup, lime, sparkling water and grenadine
R\$ 27

SEASONED TOMATO JUICE

Lime juice, celery salt, Worcestershire sauce, tomato juice and celery seeds
R\$ 27

FRUIT COCKTAIL

Yellow fruits, orange juice, cream and a touch of red berries
R\$ 27

ZERO ZERO

Pineapple, mint leaves, lime juice and Sprite
R\$ 27

MANÍ SODA

Monin raspberry purée, mint leaves, thyme, lemon juice and Club Soda
R\$ 27

GINGER

Honey and ginger syrup, lime juice, mint leaves and sparkling water
R\$ 27

CHERRY COKE

Cherry purée, lime juice and Coca-Cola
R\$ 27

NANA

Grape mix, pineapple, lemon, basil and sparkling water
R\$ 27

| B E E R S |

STELLA ARTOIS

R\$ 16

HEINEKEN

R\$ 16

| IMPORTED CRAFTBEER |

BITBURGER PILSEN

Alemanha | 330 ml | R\$ 25

DUVEL

Bélgica | 330 ml | R\$ 24

VEDETT EXTRA WHITE

Bélgica | 330ml | R\$ 25

VEDETT IPA

Bélgica | 330 ml | R\$ 26

LA CHOUFFE BIÈRE BLOND

Bélgica | 330 ml | R\$ 28

SIERRA NEVADA PALE ALE

Bélgica | 355 ml | R\$ 28

WELLS BOMBARDIER

Inglaterra | 330 ml | R\$ 28

| BRAZILIAN CRAFTBEER |

PRAYA WITBIER

355 ml | R\$ 20

JUPITER AMERICAN PALE ALE

355 ml | R\$ 22

JUPITER INDIA IPA

355 ml | R\$ 22

ME NOT GRAVIOLA SOUR

355 ml | R\$ 24

DOGMA PANOPTICON TIMES SAISON

310 ml | R\$ 24

| C A C H A Ç A S |

ORGANIC YAGUARA

R\$ 32

ALPHA PREMIUM

R\$ 28

ALPHA MEL E LIMÃO

R\$ 28

NEGA FULÔ
R\$ 26

ESPÍRITO DE MINAS
R\$ 26

| W H I S K Y |

JACK DANIEL'S
JACK DANIEL'S
R\$ 40

JACK HONEY
R\$ 40

JACK DANIEL'S SINGLE BARREL
R\$ 45

GENTLEMAN JACK 12 YEARS
R\$ 48

WOODFORD
WOODFORD RESERVE
R\$ 42

GENMORANGIE
GLENMORANGIE THE ORIGINAL 10 YEARS
R\$ 48

GLENMORANGIE NÉCTAR D'Or 12 YEARS
R\$ 55

CHIVAS
CHIVAS REGAL 12 YEARS
R\$ 48

CHIVAS HOYAL SALUTE 21 YEARS
R\$ 110

JONNIE WALKER
RED LABEL
R\$ 42

BLACK LABEL
R\$ 52

GOLD LABEL
R\$ 65

ARDBERG
ARDBEG 10 YEARS
R\$ 69

GLENFIDDICH
GLENFIDDICH 12 YEARS
R\$ 48

OLD PARR
OLD PARR 12 YEARS
R\$ 48

| TEQUILA |

TEQUILA HERRADURA REPOSADO
R\$ 40

TEQUILA EL JIMADOR
R\$ 25

| R U N |

ANGOSTURA 1919
R\$ 43

ANGOSTURA ANEJO GOLD
R\$ 27

| B R A N D I E S |

MIGUEL TORRES 10 YEARS
R\$ 37

MIGUEL TORRES 20 YEARS
R\$ 48

CALVADOS V. S. O. P
R\$ 40

| G I N |

THE BOTANIST

R\$ 48

ARAPURU

R\$ 20

| V O D K A S |

BELVEDERE

R\$ 35

BELVEDERE UNFILTERED

R\$ 43

| L I Q U E U R S & V E R M O U T H S |

COINTREAU

R\$ 28

COINTREAU NOIR

R\$ 30

BAILEYS

R\$ 34

FRANGELICO

R\$ 32

LIMONCELLO

R\$ 32

BÉNÉDICTINE

R\$ 36

LICOR 43

R\$ 32

CHARTREUSE

R\$ 37

DRAMBUI

R\$ 37

GRAND MARNIER
R\$ 38

SAMBUCA
R\$ 34

AMARETTO
R\$ 34

| V E R M O U T H S |

CARPANO ANTICA FORMULA
R\$ 42

CARPANO
R\$ 32

| B I T T E R S |

CAMPARI
R\$ 27

APEROL
R\$ 27

FERNET BRANCA
R\$ 27