

## | SUGGESTIONS FROM BAR CHEF MÁRCIA MARTINS |

### **MONKEY**

Monkey 47 gin, lemon, homemade raspberry, honey and rosemary jam  
R\$ 65

### **MATCHÁ SOUR**

Hendrick's gin, citrus mix and matcha, lime and mint cordial  
R\$ 50

### **CHEF'S SUPER TONIC**

The Botanist gin, juniper ice, tonic and lemon  
R\$ 50

### **PROVENCE**

The Botanist gin and lavender, honey, blackberry and lemon juice cordial  
R\$ 50

### **DRY MARTINI**

The Botanist gin, Dolin Dry vermouth and olive  
R\$ 50

### **RAVENNA**

Tanqueray Ten gin, basil, lime juice, homemade green apple  
and cardamom liqueur  
R\$ 48

### **WASSABI FIZZ**

Beefeater gin, shiso, basil, ginger syrup, wasabi and Club Soda  
R\$ 45

### **BOSSA**

Nordés gin, guava, grapefruit, fresh coconut and honey water  
R\$ 45

### **GT GALÍCIA**

Nordés gin, grape, thyme, dried grapefruit  
R\$ 45

### **SOUL**

Tanqueray gin, green tea and citrus cordial, pineapple and rosemary  
R\$ 45

## | CLASSIC & MODERN COCKTAILS |

### **DRAGON'S KISS**

Belvedere vodka, pink peppercorn, strawberry, lemon  
and homemade clementine syrup  
R\$ 45

### **COSMOPOLITAN MANÍ**

Belvedere vodka, strawberry, lemon, Cointreau and homemade cranberry syrup  
R\$ 45

### **ROCK ESTRELA**

Absolut Elyx vodka, grilled pineapple, molasses, spices and lemongrass juice  
R\$ 45

### **BLOODY MARY**

Ketel One vodka, seasoned tomato juice and celery seeds  
R\$ 45

### **SPECIAL CLEMENTINE**

Cîroc vodka, clementine, clove and homemade pineapple syrup  
R\$ 37

### **CACIQUE**

Chivas 12 year whisky, Dolin Dry vermouth, tamarillo and strawberry  
R\$ 43

### **WOODFORD MULE**

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

### **MOSKIT**

Woodford Reserve bourbon, Amaro di Angostura, Aperol and lemon  
R\$ 43

### **OLD FASHIONED**

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

### **COPACABANA SHAKE**

Havana Club 3 year rum, passion fruit, rosemary, tamarind and ginger froth  
R\$ 40

### **MOJITO**

Angostura rum, mint leaves, lemon, sugar and sparkling water  
R\$ 40

**MANÍ**

### **TCHÊ**

Ypioca 5 Chaves *cachaça*, orange bitter and mate, Rangpur lime  
and red monbim fruit cordial

R\$ 40

### **TICUNAS**

Ypioca 160 *cachaça*, Amaro di Angostura, pineapple and tonka bean,  
cocoa honey and *cajuína* slush

R\$ 40

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

### **CLERICOT**

White wine, Campanario pisco, green apple, grape, mango, strawberry,  
pineapple and Sprite

R\$ 130

### **TRADITIONAL SANGRIA**

Red wine, Campanario pisco, orange, strawberry, pineapple, grape,  
orange juice and Sprite

R\$ 130

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

Absolut vodka | Santo Grau Solera PX *cachaça* | Premium Ypioca 5 Chaves  
*cachaça* | Premium Ypioca 160 *cachaça* | R\$ 38

Santo Grau MG *cachaça* | Espírito de Minas *cachaça* | Ypioca 150 *cachaça* |  
Junmai sake | R\$ 34

### **MANÍ**

Pineapple, mango, passion fruit, peach and star fruit

### **RIO**

Grape mix, lemon, basil and pineapple

### **KIRO**

Kiro switchel, lemon, yuzu and coriander sprout

### **RED**

Blackberry, raspberry, blueberry and strawberry

# MANÍ

**AMIGA**

Cashew and lemon

**GURIA**

Cashew, Rangpur lime and clementine

**FRESH**

Palestinian sweet lime, ginger and passion fruit

**| NON-ALCOHOLIC COCKTAILS |**

**LIMONCELLO SODA**

Homemade 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

**LAYLAS**

Kiro switchel, lime mix, green apple  
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

**NANA**

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

**MANÍ**

**| B E E R S |**

**STELLA ARTOIS**

R\$ 16

**HEINEKEN**

R\$ 16

**| IMPORTED CRAFTBEER |**

**BITBURGER PILSEN**

Germany | 330 ml | R\$ 25

**DUVEL**

Belgium | 330 ml | R\$ 24

**VEDETT EXTRA WHITE**

Belgium | 330ml | R\$ 25

**VEDETT IPA**

Belgium | 330 ml | R\$ 26

**LA CHOUFFE BIÈRE BLOND**

Belgium | 330 ml | R\$ 28

**BREWDOG PUNK IPA**

Scotland | 330 ml | R\$ 28

**| B R A Z I L I A N C R A F T B E E R |**

**BLONDINE JACKPOT 777 MUNICH HELLES**

300 ml | R\$ 18

**BLONDINE ROYAL ESB EXTRA SPECIAL BITTER**

300 ml | R\$ 20

**PRAYA WITBIER**

355 ml | R\$ 20

**JUPITER AMERICAN PALE ALE**

355 ml | R\$ 22

**JUPITER INDIA IPA**

355 ml | R\$ 22

**MANÍ**

**| W H I S K Y |**

A M E R I C A N   W H I S K E Y

**JACK DANIEL'S SINGLE BARREL**

R\$ 48

**GENTLEMAN JACK**

R\$ 45

**JACK DANIEL'S OLD N7**

R\$ 40

**JACK DANIEL'S HONEY**

R\$ 40

**JACK DANIEL'S FIRE**

R\$ 40

B O U R B O N

**WOODFORD RESERVE**

R\$ 42

S C O T C H

**CHIVAS EXTRA**

R\$ 48

**CHIVAS REGAL 12 YEAR**

R\$ 42

**JW BLUE LABEL**

R\$ 80

**JW GOLD LABEL**

R\$ 60

**JW DOUBLE BLACK**

R\$ 55

**MANÍ**

**JW BLACK LABEL**  
R\$ 40

**JW RED LABEL**  
R\$ 35

**OLD PARR 12 YEAR**  
R\$ 48

SINGLE MALT

**GLENMORANGIE THE ORIGINAL 10 YEAR**  
R\$ 48

**GLENMORANGIE NÉCTAR D'OR 12 YEAR**  
R\$ 55

**GLENFIDDICH 12 YEAR**  
R\$ 48

| C A C H A Ç A S |

**SOLERA PX SANTO GRAU**  
R\$ 40

**YPIOCA 5 CHAVES**  
R\$ 35

**YPIOCA 160**  
R\$ 32

**YPIOCA 150**  
R\$ 30

**ESPÍRITO DE MINAS OURO ARTISTAS BRASILEIROS**  
R\$ 30

**ESPÍRITO DE MINAS**  
R\$ 30

**SANTO GRAU MG**  
R\$ 26

**MANÍ**

**| T E Q U I L A |**

**HERRADURA REPOSADO**

R\$ 40

**EL JIMADOR REPOSADO**

R\$ 25

**EL JIMADOR BLANCO**

R\$ 25

**| R U M |**

**ANGOSTURA 1919**

R\$ 43

**ANGOSTURA ANEJO GOLD**

R\$ 27

**HAVANA CLUB 3 YEAR**

R\$ 27

**| B R A N D I E S |**

**MIGUEL TORRES 20 YEAR**

R\$ 48

**MIGUEL TORRES 10 YEAR**

R\$ 37

**OSBORNE**

R\$ 35

**MANÍ**



| G I N |

**MONKEY 47**

R\$ 60

**HENDRICK'S**

R\$ 55

**THE BOTANIST**

R\$ 50

**TANQUERAY TEN**

R\$ 50

**BEEFEATER**

R\$ 40

**NORDÉS**

R\$ 40

**TANQUERAY**

R\$ 40

| V O D K A S |

**BELVEDERE UNFILTERED**

R\$ 43

**BELVEDERE**

R\$ 35

**CÎROC**

R\$ 35

**ABSOLUT ELYX**

R\$ 35

**ABSOLUT**

R\$ 28

**MANÍ**

**KETEL ONE**  
R\$ 28

**SMIRNOFF**  
R\$ 25

**| BITTERS |**

**ANGOSTURA**  
R\$ 30

**APEROL**  
R\$ 27

**FERNET BRANCA**  
R\$ 27

**| LIQUEURS |**

**GRAND MARNIER**  
R\$ 38

**CHARTREUSE**  
R\$ 37

**DRAMBUI**  
R\$ 37

**BÉNÉDICTINE**  
R\$ 36

**SAMBUCA**  
R\$ 34

**AMARETTO**  
R\$ 34

**FRANGELICO**  
R\$ 32

**LIMONCELLO**  
R\$ 32

**MANÍ**

**LICOR 43**

R\$ 32

**COINTREAU NOIR**

R\$ 30

**COINTREAU**

R\$ 28

**AMARULA**

R\$ 28

**MANÍ**