

NABRASA SPECIALTY COCKTAILS

Traditional Caipirinha	7.5
Cachaça, superfine sugar and limes	
Traditional Caipiroska	7.5
Vodka, superfine sugar and limes	
The Pina	8
Sage infused vodka, orange liqueur and muddled pineapple	
Rio Sol	8
Cachaça, lillet, orange liqueur and fresh squeezed orange juice	
Strawberry Batida	8
Strawberries, basil and lime, muddled with superfine sugar and cachaça	
Magarefe “The Bad Kid”	8
Vodka, limes and raspberries, muddled with superfine sugar and with club soda	
Pera Do Enzo	8
Pears mashed with elderflower liqueur and lemon juice and cachaça	
naBrasa Coco	8
Basil, cucumber, and coconut milk, muddled and shaken with cachaça and superfine sugar	
Brazilian Spritz	8
Muddled green apples muddled superfine sugar, lemon juice and cachaça topped with cava	
Capifruta	8
Muddled mango, lime juice, orange juice, and evaporated milk, mixed frothy with cachaça	
Bloody Carioca	8
A Brazilian “Bloody Mary” made with cachaça, passion fruit and the traditional trimmings	
Amazonia “Brazilian Mimosa”	8
Apple juice, freshly squeezed lime juice, mint and cava	
Carnivale Sangria	19
Torrantes, cachaça , St. Germain, lemon juice, green grapes, green apples, cucumber and mint, served in a pitcher for 3-5 people to enjoy	

VODKA

Absolut 6

Original, Mango, Raspberri, Mandrin, Pears, Vanilla, Ruby Red, Peach

Ketel One 7

Belvedere 7

Grey Goose 7

1681 Rye Vodka 6

GINS

Bombay Sapphire 7

Tangeray 6

Hendrick's 8

Hayman's Old Tom 7

TEQUILAS

Patron Silver 9

Don Julio' Blanco 9

Cabo Wabo Blanco 8

Cabo Wabo Reposado 9

Patron Anejo 11

Cielo Anejo 15

Cielo Reposado 12

Cielo Blanco 11

CORDIALS

Sambuca Romana 6

Di Saronno Amaretto 6

Frangelica 6

Grand Marnier 6

Chambord Royale 6

Cointreau 7

Patron XO Café 7

Briottet Crème de Cassis 8

PORTS AND MADEIRA

Port wine (also known as Vinho do Porto, Oporto, Porto and often simply Port) is a Portuguese, fortified wine from the Douro Valley in the northern provinces of Portugal. It is typically a sweet red wine, often served as a dessert wine, and also comes in dry, semi-dry, and white varieties. Wines in the style of the Portuguese product called port are produced around the world in several countries most notably in Australia, South Africa, Canada, India, Argentina, and the United States. Under European Union guidelines, only the product from Portugal may be labeled as Port. In the United States, Federal Law mandates that the Portuguese-made product be labeled Porto or Vinho do Porto.

Fonseca Bin 27 Port	5
Blandy'd 10yr Malmsey Madeira	10.5
Dows Quinta Bonfim 1986	13
Graham's Vintage Port 1980	25.5
Blandy's Madeira Rain	4.5
Graham's 20 Year Tawny Port	15.5

COGNACS

Hennessey VS	8.5
Courvoisier	8.5
Remy Martin VSOP	9.5
Remy Martin XO	28
Martell Cordon Bleu	20
Remy Martin Louis XIII	140

SCOTCH

Glenlivet 12yr	9
Macallan Highland 12yr	10
Macallan Highland 18yr	24
Macallan Highland Cask Strength	12
Glenmorangeie 10yr	9
Laphroaig	9
Oban 14yr	14
Johnnie Walker Blue	44

BOURBON

Maker's Mark	7
Knob Creek	8
Woodford Reserve	8.5
Blantons	10

BRAZILIAN CACHAÇAS

Pronounced "KA SHA SA", cachaça is a national product of Brazil. It is also the base ingredient of Brazilian national cocktail, caipirinha. The major difference between cachaça and rum is that rum is usually made from molasses, a by-product from refineries that boil the cane juice to extract as much sugar crystals as possible. Cachaça is made from fresh sugarcane juice that's fermented and distilled aging in lightly aged cognac casks.

Leblon Cachaça
Cabana
Ypióca Prata
Ypióca Crystal
Ypióca Ouro