COCKTAILS

Caipirinha - Cachaça, Sugar, Fresh Lime **$7**
Batch Old Fashioned - Whiskey, Simple Syrup, Bitters, Oranges, Cherries **$6**
Bywater Manhattan - Whiskey, Averna Amaro, Bitters, Cherry Juice **$8**
Chave de Fenda - Vodka, Aperol, Orange Juice **$8**
Honeysuckle Rose - Vodka, Ginger, Aperol, Lemon **$8**
Maraschino Margarita - Tequila, Maraschino, Chile, Lime, Grapefruit **$8**
Nevoa - Gin, Maraschino, Ginger, Lemon **$8**

BOILERMAKERS

The Bad Hombre - Modelo Tall Boy and a shot of tequila **$6**
PB & J - Pabst Blue Ribbon and a shot of Jameson **$6**
LA Breaux Ka - Abita Amber and a shot of Zubrowka **$6**

WINE

Red		**White**	
House (LaPlaya Cabernet)	$6/24	House (LaPlaya Viognier/Chard.)	$6/24
Laureano Gomez Pinot Noir	$8/30	Famega Vinho Verde	$7/28
Aguijon de Abeja Malbec	$8/30	Albamar Sauvignon Blanc	$7/28
Maquis Cabernet Sauvignon	$8/30	Aniello 006 Chardonnay	$7/28
Rose'		**Sparkling**	
Calcu	$6/24	White - Castellroig Brut Cava	$8/30
		Red - Dolce Fiore Lambrusco	$8/30

BEER

Draft		**Domestic**	
Pabst Blue Ribbon	$3	Abita Amber	$4
Parish Canebrake	$6	LA 31 Biere Pale	$5
Great Raft Southern Drawl Pilsner	$6	Queen of New England IPA	$5
Gnarly Barley Juicifer IPA	$7	Urban South Holy Roller IPA	$5
Urban South Paradise Park	$5	Founder's All Day IPA	$4
Second Line Batture Blond	$6	Miller High Life	$3
		Miller Lite	$3
Imports		Budweiser	$3
Modelo 16oz	$4	Bud Light	$3
Sol	$5	Coors Light	$3
Guinness	$6		
Red Stripe	$5	**Brazilian**	
Stella Artois	$5	Palma Louca	$6
Stiegl Radler	$7	Xingu Black	$6
Magner's Cider	$6	Xingu Gold	$6

All prices include sales tax

PLEASE ORDER AT THE BAR

MORDIDAS PEQUENAS (SMALL PLATES)

Pastels - savory Brazilian pastries (2 to an order) filled with fresh mozzarella, served with homemade pepper jelly **$7**

Yucca Fritas - yucca fries, served with serrano lemon aioli **$7**

Batatas Fritas - potato fries, served with garlic aioli **$6**

Salada - fresh greens, tomato, red onion & hearts of palm, tossed with Abita Amber, oregano & sunflower seed vinaigrette **$6**

Beans & Rice - black beans, white rice & molho **$5**

COMIDA DE RUA (BRAZILIAN STYLE STREET FOOD)

grilled on a skewer then dipped in molho (vinaigrette)

Picanha - top sirloin marinated in Gustavo's secret blend of spices **$8**

Maminha - flank steak coated in rosemary & garlic infused salt **$8**

Coração De Frango - chicken hearts with fresh sage, rosemary, garlic & lemon **$7**

Frango Com Toicinho - bacon wrapped chicken with thyme, rosemary & cumin **$8**

Camarão - shrimp brushed with chili lime sauce, served with serrano lemon aioli **$8**

Vegetais - grilled fresh vegetables, served with serrano lemon aioli **$6**

PRATOS (DINNER PLATES)

Hamburguer Leo - sirloin burger topped with arugula, tomato, mayonnaise, and pickled red onion, served with batatas fritas and garlic aioli dipping sauce **$12**

Add provolone cheese **$1**

Add a fried egg **$2**

Spare Ribs - pork ribs dusted with farofa, served with black beans, rice & side of molho **$15**

Monday Only: Feijoada (the national dish of Brazil) - black bean stew with pork & beef served over rice **$12**

DOCES (SWEETS)

Brigadeiros Priscila - hand rolled chocolate truffles with strawberry reduction (2 to an order) **$6**

Creme de Papaia - fresh papaya blended with vanilla cream and topped with Creme de Cassis and a sprig of mint **$6**

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