



## STARTERS

- KANPACHI CRUDO**..... \$22  
*biquinho peppers, leche de tigre, annatto oil, shallot & cilantro*
- TUNA AND PRAWN CEVICHE**..... \$26  
*salsa campanha, avocado, served w. taro & corn chips*
- FRIED CALAMARI**..... \$16  
*spicy aioli, lemon, guajillo peppers*
- COXINHAS**..... \$15  
*chicken & paprika croquettes, served w. biquinho mayo*

2 for **PÃO DE QUEIJO** 4 for  
 \$5 *brazilian cheese bread* \$10

## SALADS

- BUTTER LETTUCE**..... \$15  
*all the herbs and a toasted chili dressing*
- GRILLED PEA SALAD**..... \$18  
*whipped ricotta, snow peas & pea tendrils, anchovy dressing*
- CHOPPED SALAD**..... \$19  
*romaine, hearts of palm, peppers, avocado, crispy chickpeas, pepato, italian dressing*

## PLATES

- GRILLED BRANZINO**..... \$44  
*whole branzino, annatto & guajillo butter sauce*
- PRAWN MOQUECA BAIANA**..... \$36  
*traditional stew, bell peppers, spices, served w. coconut rice*
- CHICKEN 'TORPEDO' PLATE**..... \$32  
*chicken thigh xixo, coconut rice, beans, farofa, & chimichurri*
- CB BAR BURGER**..... \$22  
*steak sauce, martins sesame bun, tomato, served w. fries*

Brazil's national dish!

**FEIJOADA SET**..... \$36  
*braised klingeman farms pork, linguiça sausage & black bean stew served w. white rice, farofa, collard greens & orange*

♦♦♦ SUNDAY ONLY ♦♦♦



## SKEWERS

- CRISPY CHICKEN THIGH XIXO**..... \$18  
*jidori skewers w. chimichurri & farofa*
- CHICKEN HEART XIXO**..... \$12  
*jidori skewers w. togarashi & jus mayo*
- JAPANESE EGGPLANT XIXO**..... \$11  
*veg skewers w. togarashi & chimichurri*
- PICANHA STEAK XIXO**..... \$20  
*cream co baldies skewers w. chimichurri & farofa*
- LINGUIÇA FINA XIXO**..... \$18  
*house made klingeman farms pork & picanha sausage w. chimichurri & farofa*

## STEAK FRITES

♦♦♦ all steaks served w. fries & choice of sauce ♦♦♦

klingeman farms  
 pasture raised & dry aged

- PICANHA 6 OZ** ..... \$45
- NEW YORK STRIP 8 OZ**..... \$60
- PICANHA GRANDE 18 OZ**..... \$135

cb sauce // chimi butter // salsa campanha // chimichurri  
 extra side of sauce +\$3

## ADDITIONS

- BLACK BEANS** ..... \$9  
*topped w. guanciale farofa*
- COCONUT RICE** ..... \$12  
*carnaroli rice, coconut milk, chives*
- OYSTER MUSHROOMS**..... \$11  
*smallhold farms, thyme, garlic & olive oil*
- FRIES**..... \$9  
*ketchup & annatto mustard*
- FAROFA**..... \$3  
*traditional brazilian condiment - cassava flour w. guanciale*

## DESSERT

- CHOCOLATE TAPIOCA PUDDING** w. whipped cream..... \$10

## COCKTAILS

<b>REMÉDIO</b> .....	\$16
<i>tequila, lime, honey, ginger, mezcal</i>	
<b>NEGRONI</b> .....	\$17
<i>forthave red aperitivo, carpano antica, ford's gin</i>	
<b>CLASSIC GIN MARTINI</b> .....	\$17
<i>ford's gin, carpano dry, lemon twist</i>	
<b>CAFEZINHO MARTINI</b> .....	\$18
<i>barrel aged cachaça, cold brew, forthave coffee liqueur</i>	
<b>GALO ROSA</b> .....	\$17
<i>cachaca, salers, cocchi rosa, lemon twist</i>	
<b>CARA CAJU</b> .....	\$18
<i>aged cachaça, amaro nonino, cashew fruit juice, lemon, cinnamon, basil</i>	

## Caipirinhas

<b>CLÁSSICA</b> .....	\$16
<i>cachaça, lime, sugar</i>	
<b>TROPICAL</b> .....	\$17
<i>cachaça, lime, sugar, passion fruit, gentian, mint</i>	
<b>PICANTE</b> .....	\$17
<i>cachaça, lime, sugar, cb spicy mix</i>	
<b>MAI CAI</b> .....	\$18
<i>jamaican rum, cachaça, lime, orange curaçao, orgeat</i>	
<b>HIBISCUS</b> .....	\$17
<i>vodka, hibiscus, amaro di angostura, lime, lemon, sugar</i>	

## AMARGAS

<b>FENETTI FERNET</b> <i>brazilian bitters!</i>	
<i>shot</i> .....	\$7
<i>neat</i> .....	\$10
<i>w. coke</i> .....	\$13
<b>UNDERBERG</b> <i>the original rheinberg herbal bitters</i> .....	\$5

## BOTTLES & CANS

<b>FAMOSA</b> .....	\$6
<i>guatemalan lager</i>	<i>make it a michi +\$3</i>

## DRAFT

<b>CAIPIRINHA BAR BEER</b> .....	\$8
<i>brazilian style lager - calidad brewing</i>	
<b>XINGU BLACK BEER</b> .....	\$8
<i>brazilian schwarzbier - xingu brewing</i>	
<b>TROPICALIA</b> .....	\$9
<i>west coast ipa / creature comforts brewing</i>	

## NON-ALCOHOLIC

<b>HIBISCUS SPARKLING LEMONADE</b> .....	\$7
<i>lemon, hibiscus, sugar, bubbles</i>	
<b>BITBURGER DRIVE</b> .....	\$6
<i>n/a german pilsner</i>	
<b>GUARANÁ ANTARCTICA</b> .....	\$5
<i>brazilian fruit soda</i>	
<b>MEXICAN COKE</b> .....	\$5
<i>12 oz bottle</i>	
<b>TOPO CHICO</b> .....	\$4
<i>12oz sparkling water</i>	

### \*\*\*\* VINYL NIGHT ON WEDNESDAYS \*\*\*\*

An evening of vinyl music w. Caipirinha Bar & friends  
featuring brazilian funk, tropicalia, jazz, disco & more!

## \*\*\*\*\* Natural Wine \*\*\*\*\*

### BUBBLES

<b>TREPAT ROSÉ</b> .....	\$13/\$55
<i>'19 Pere Mata, Cava Brut Reserve, Catalonia, SP</i>	
<b>CHENIN BLANC PET NAT</b> .....	\$75
<i>'21 Stolpman, Ballard Canyon, CA</i>	
<b>VIIGNIER</b> .....	\$62
<i>'21 Stella Crinita, 'Omaggio Pet Nat,' Uco Valley, Argentina</i>	
<b>CHAMPAGNE</b> .....	\$95
<i>NV Liébart-Régnier, 'Les Sols Bruns' Brut, FR</i>	

### PINK

<b>CABERNET FRANC</b> .....	\$45
<i>'21 Pallus, Chinon, FR</i>	
<b>PINOT NOIR</b> .....	\$56
<i>'21 Twill, Willamette Valley, OR</i>	
<b>GARNACHA</b> .....	\$13/\$55
<i>'21 Cellar Frisch, 'L'Abrunet,' Terra Alta, SP</i>	
<b>PETIT VERDOT/PINOT NOIR</b> .....	\$48
<i>'21 Peliheuso, Uco Valley, AR</i>	

### ORANGE

<b>CHENIN BLANC/SAUVIGNON BLANC</b> .....	\$80
<i>'16 Terre di Giotto, 'Gattaia,' Tuscany, IT</i>	
<b>MÜLLER THURGAU</b> .....	\$14/\$60
<i>'20 Eschenhof Holzer, 'Invaders' Wagram, Austria</i>	

### MORE ORANGE

<b>VERMENTINO</b> .....	\$17/\$75
<i>'21 Spagnoli, 'Pan' Alto-Adige, IT</i>	
<b>MUSCAT D'ALEXANDRIA</b> .....	\$68
<i>'22 Dom. Danjou-Bannesy, 'Supernova,' Languedoc-Rousillon, FR</i>	

### WHITE

<b>FIELD BLEND</b> .....	\$65
<i>'20 Luis Seabra, 'Xisto Ilimitado Branco,' Douro, PT</i>	
<b>CHARDONNAY</b> .....	\$19/\$80
<i>'21 Dm. Chardigny, 'Au Bois de Fé,' St. Véran, FR</i>	
<b>ALBARIÑO</b> .....	\$15/\$65
<i>'21 Mar de Envero, 'Sobre Lias,' Rias Baixas, SP</i>	
<b>GODELLO</b> .....	\$48
<i>'21 La Casa de Los Locos, Galicia, SP</i>	

### RED

<b>PINOT NOIR</b> .....	\$77
<i>'21 Caroline Bellavoine, Burgundy, FR</i>	
<b>GRIGNOLINO D'ASTI</b> .....	\$14/\$60
<i>'21 La Miraja, Piemonte, IT (chilled)</i>	
<b>GRENACHE/CARIGNAN/ALICANTE BOUSCHET</b> .....	\$14/\$60
<i>'22 Ampeleia, 'Unlitro,' Tuscany, IT</i>	
<b>MENCIA</b> .....	\$74
<i>'21 Adega Saiñas, 'O Bolino,' Galicia, SP</i>	

# HAPPY HOUR

4 - 6 pm daily

**CHICKEN HEART XIXO \$9**

*jidori skewers w. togarashi & jus mayo*

**FRIED CALAMARI \$14**

*spicy aioli, lemon, guajillo peppers*

**COXINHAS \$13**

*chicken & paprika croquettes,  
served w. biquinho mayo*

**SMALL CHOPPED SALAD \$10**

*romaine, hearts of palm, pepper, avocado,  
crispy chickpeas, pepato, italian dressing*

**CB BAR BURGER \$15**

*steak sauce, martins sesame bun, tomato,*

*+ fries \$6*

# COCKTAILS

## **CLÁSSICA \$10**

*cachaça, lime, sugar*

## **TROPICAL \$11**

*cachaça, lime, sugar, passion fruit, gentian, mint*

## **PICANTE \$11**

*cachaça lime, sugar, cb spicy mix*

## **REMEDIO \$10**

*tequila, lime, honey, ginger, mezcal*

## **CLASSIC GIN MARTINI \$11**

*ford's gin, carpano dry, lemon twist*

# BEER

## **FAMOSA \$5**

*guatemalan lager - 12oz can*

## **DRAFT \$7**

*lager, black lager, ipa*

## **MICHELADA \$8**

*famosa, cb michi mix, biquinho peppers*

## **ADD A SHOT \$5**

*add a shot of house spirit to any beer  
cachaça, tequila, mezcal, whiskey, fernet*

# WINE

**RED, WHITE, PINK \$11**