



FRESH EATERY + CHURRASCARIA

Enjoy our signature hand-crafted cocktails and beverage selections that will take you back to the Brazilian Supper Clubs of the past.

## HAND-CRAFTED COCKTAILS

<p><b>Silva's Traditional Caipirinha</b> \$12 <i>Leblon Cachaça Rum, Pure Cane Sugar, Fresh Lime</i></p>	<p><b>Strawberry Caipirinha</b> \$12 <i>Leblon Cachaça Rum, Strawberry Puree, Fresh Lime</i></p>	<p><b>Passion Fruit Caipirinha</b> \$12 <i>Leblon Cachaça Rum, Pure Cane Sugar, Fresh Lime, Passion Fruit</i></p>	<p><b>Old Fashioned</b> \$13 <i>Makers Mark, Orange &amp; Angostura Bitters, Luxardo Cherry Syrup</i></p>	<p><b>Sao Paulo</b> \$12 <i>Deleon Tequila, Passion Fruit Syrup, Lime, Hibiscus Syrup</i></p>
<p><b>Rio's Skinny Margarita</b> \$12 <i>Cazadores Silver Tequila, Tres Agave Nectar, Triple Sec, Fresh Lime</i></p>	<p><b>Carnaval! Martini</b> \$13 <i>Grey Goose Vodka, Passion Fruit Syrup, St Germaine, Fresh Lime, &amp; Tajin Rim</i></p>	<p><b>Silva's Brazilian 75</b> \$13 <i>Hendrick's Gin, Caju Syrup, Lemon, Prosecco</i></p>	<p><b>Brazilian Mule</b> \$13 <i>Ketel One Vodka, Caju Syrup, Fresh Lime, Ginger Beer</i></p>	<p><b>Red &amp; White Sangria</b> \$11 <i>Red Wines, Brandy, Orange &amp; Assorted Fresh Fruits</i></p>

## DRAFT BEER

<b>Michelob Ultra</b> \$5	<b>Stells Artois</b> \$6	<b>Pacifico</b> \$6	<b>Angel City IPA</b> \$7
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## BOTTLED BEER

<b>Bud Light</b> \$6	<b>Xingu Gold Brazilian</b> \$7	<b>Modelo Esp</b> \$7
<b>Corona Extra</b> \$7	<b>Xingu Black Brazilian</b> \$7	<b>Lagunitas IPA</b> \$7

## WINES

Red Wines			White Wines		
	Glass	Bottle		Glass	Bottle
Casa Silva (Carmenere)	\$8	\$30	Raeburn (Chardonnay)	\$9	\$34
Boya (Pinot Noir)	\$10	\$38	Casa Silva (Sauvignon Gris)	\$9	\$32
Meomi (Pinot Noir)	\$12	\$45	Barone Fini (Pinot Grigio)	\$9	\$34
Trapiche Broquel (Malbec)	\$11	\$42	Kim Crawford (Sauvignon Blanc)	\$10	\$38
Fransiscan (Cabernet)	\$15	\$55	Carne Humana (White Blend)	\$10	\$38
Provenance (Merlot)	\$15	\$54	Mulderbosch (Chenin Blanc)	\$9	\$34
Pessimist (Red Blend)	\$12	\$45	Au Contraire (Chardonnay)	\$12	\$45
Laughing Magpie (Syrah)	\$16	\$62	Ferrari Carano (Chardonnay)	\$14	\$54
Saldo (Zinfandel)	\$16	\$62	Eroica (Reisling)	\$12	\$45
Prisioner (Red Blend)	\$22	\$90	Nivole (Moscato)	\$7	\$28
Daou (Cabernet)	\$22	\$90	Marquis de la Tour (Rose)	\$10	\$38
Frank Family (Cabernet)		\$95	Segura Vivas (Champagne)	\$9	\$36
Chateaneuf du Pape (Grenache Noir)		\$120	Chateau Montelena (Chardonnay)		\$110
Isosceles (Red Blend)		\$150	Voveti (Prosecco Brut Small Bottle)		\$9

## By the Bottle Champagne

Mumm Brut (Champagne) \$75	Taittinger "La Française" (Champagne) \$90	Cristal (Champagne) \$450	Dom Pérignon (Champagne) \$395
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WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to [www.P65Warnings.ca.gov/alcohol](http://www.P65Warnings.ca.gov/alcohol).