



Happy-Hour Menu

Monday-Thursday, 5-7 PM

\$4 Select Beers

Corona
Stella Artois
Scrimshaw
Blue Moon
Anchor Steam
Sierra Nevada
Goose Island
Lagunitas
Xingú
Erdinger (NA)

\$7 Wines by the Glass

Whites & Rosé

Rosé | Vie Vite | Cotes De Provence, France
Pinot Grigio | Nobilissima | Delle Venezie, Italy
Sauvignon Blanc | Tinpot Hut | Marlborough, New Zealand
Moscato | Seven Daughters | Veneto, Italy
Chardonnay | Stags' Leap | Napa Valley, California

Red Wines

Merlot | Rutherford Hill | Napa Valley, California
Malbec | Espetus | Bodega Atamisque | Mendoza, Argentina
Pinot Noir | Annabella | Michael Pzzan Winery | Sonoma, California
Cabernet Sauvignon | Bunkhouse | Hearst Ranch Winery | Paso Robles, California
Zinfandel | Ancient Peaks | Santa Margarita Ranch | Paso Robles, California
Cabernet Franc | Guarda Colección de Viñedos | Bodega Lagarde | Mendoza, Argentina
Malbec/Cabernet | Mi Terruño | Mendoza, Argentina
Bordeaux | Chateau Le Bonnat | Graves, France

\$7 Caipirinhas & Cocktail Selections

Espetus Traditional (Pitcher \$35)

Gold Caipirinha, Pineapple Caipirinha, Caipi-Gin (Pitcher \$40)

Brazilian Martini

Batida (Ba-chee-da) de Fruta

Brazilian Mojito

Bossa

Brazilian Mule

Espetus Signature Sangria (Pitcher \$35)

Bar Bites

\$5

Pão-de-Queijo (Cheese Bread)

Crispy Polenta

Yucca Fritters

\$9

Bite-Sized Sirloin

Bolinho de Bacalhau (Cod Fish Croquette)

Mediterranean Platter

Chicken Hearts

Churrasco Misto (Brazilian BBQ Sampler)

Linguiça com Mandioca (Mini Brazilian-Style Sausage with Yucca)

Grilled Prawns