



Happy-Hour Menu

Monday-Thursday, 5-6 PM

\$6 Select Beers

Corona
Stella Artois
Scrimshaw
Blue Moon
Anchor Steam
Sierra Nevada
Goose Island
Lagunitas
Non-Alcoholic

\$9 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

\$9 Caipirinhas & Cocktail Selections

Espetus Traditional Caipirinha (Pitcher \$35)

Caipirinha (Passion Fruit, Mango and Cashew)

Brazilian Martini

Batida (Ba-chee-da) de Fruta (Passion Fruit, Mango, Strawberry)

Brazilian Mojito

Bossa

Brazilian Mule

Espetus Signature Sangria (Pitcher \$35)

Bar Bites

\$6

Pão-de-Queijo (Cheese Bread)

Crispy Polenta

Yucca Fritters

Bar bites mix (Cheese Bread, Polenta and Yucca)

\$9

Chicken Hearts

Churrasco Misto (Brazilian BBQ Sampler) - Chicken Wrapped Bacon, Pork Loin with Parmesan Cheese, Red Wine Steak with vinaigrette and farofa

Linguiça com Mandioca (Home Made Pork Sausage with Yucca)

Gambas al Ajillo (Grilled Prawns)