



Happy-Hour Menu
Monday-Thursday, 5-6 PM

Caipirinhas & Cocktail Selections \$12
(Pitcher \$59.95)

Espetus Traditional Caipirinha

If feeling adventurous, try one of our flavored choices:
Pineapple, Passion Fruit, Mango, Strawberry, or Cashew

Caipi-Gin - Fresh lemons on the rocks, sugar, and gin

Brazilian Martini - Tropical flavored martini with passion fruit, sugar, banana liquor, cachaça, and a splash of grenadine

Batida de Fruta - A smoothie with a kick! Choose your flavor and we will mix it with cachaça and condensed milk, so tasty!

Brazilian Mojito - Brazilian sugar cane rum

Nossa Bossa - lime, cachaça, and cranberry juice

Brazilian Mule - lime juice, cachaça, and ginger beer

Espetus Signature Sangria (Pitcher \$49.95)

Select Beers \$7

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

Brazilian Selection

Leopoldina Pilsner | Leopoldina Witbier | Leopoldina IPA
Leopoldina Weissbier | Xingu



Wines by the Glass \$12.95

Whites & Rosé

Rosé - Vie Vite, Cotes De Provence, France

Sauvignon Blanc - Tinpot Hut, Marlborough, New Zealand

Moscato - Seven Daughters, Veneto, Italy

Chardonnay - Casa Valduga, Gran Leopoldina, Vale dos Vinhedos, Brasil

Red Wines

Merlot - Rutherford Hill, Napa Valley, California

Malbec - Espetus Label, Bodega Atamisque, Mendoza, Argentina

Pinot Noir - Annabella, Michael Pozzan 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

Blend - Casa Valduga, Gran Raíces Corte, Vale dos Vinhedos, Serra Gaúcha, Brasil

Bordeaux - Chateau Le Bonnat | Graves, France

Bar Bites

Pão-de-Queijo (Cheese Bread) \$9

Crispy Polenta \$9

Yucca Fritters \$9

Kibe \$9

Bar bites mix (Cheese Bread, Polenta, and Yucca) \$9

Brazilian BBQ Sampler \$12 (Served with vinaigrette and farofa)

Homemade Sausage with Yuca Fritters \$12

Chicken Hearts \$12

Gambas al Ajillo \$15.90