

CRAFTED CAIPIRINHAS

CAIPIRINHA: A Brazilian Favorite!
The national drink of Brasil, made from muddle Tahiti limes, sugar, and your choice of cachaça – A refreshing and Tropical Brazilian Rum.

House: 7 Premium: 9
Super: 11 Top Shelf: 13

GAROTA DE IPANEMA: Leblon, Pomegranate Liquor, Pomegranate Seeds, Tahiti Limes, Brown Sugar. 10

TABELINHA: Novo Fogo Chameleon, Tahiti Limes, Sugar, Coop F5. 10

FOGO REAL: Novo Fogo Silver, Lime Juice, Pineapple Juice, Serrano Pepper Syrup. 10

PAIXÃO: Avua Prata, Passion Fruit Juice, Tahiti Limes, Sugar. 10

GUAVA GUAPO: Leblon, Guava Juice, Tahiti Limes, Sugar. 10
Optional: Try it spicy!

GAROTA MAIS LINDA: Leblon, Guava Puree, Passion Fruit Juice, Tahiti Limes, Mint, Sugar. 10

RAPARIGA: Novo Fogo Chameleon, Strawberry Basil Malagueta Shrub, Lime Juice. 10

MELINDROSA: Novo Fogo Barrel Aged, Campari, Sweet Vermouth, Peach Basil Shrub, Lime Juice. 11

CLASSICS

VESPER CARIOCA: Novo Fogo Barrel Aged, Vodka, Lillet Blanc, Passion Fruit Puree. 11

ITALIANO: (NEGRONI) Avua Prata Cachaça, Campari, SweetVermouth. 11

AMAZON JUNGLE BIRD: Novo Fogo Colibri, Pineapple Juice, Lime Juice, splash of Campari. 10

ANTIQUADO: (OLD FASHIONED) Novo Fogo Tanager, Chicory Pecan Bitters Dates Puree, Maple Syrup, Expressed Orange. 11

ESCURIDAO: (DARK'N STORMY) Novo Fogo Barrel Aged, Lime Juice, Honey, Ginger Beer. 10

AVENIDA PAULISTA: Avua Amburana, Punt e Mes, Aperol, Luxardo Liqueur.12

COPACABANA (MANHATTAN): Novo Fogo Barrel Aged, Dark Prairie Wolf, Frangelico, Sweet Vermouth, Chocolate Bitters. 11

BOOK YOUR EVENT WITH US!
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&
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IMPORTED SEASONAL

6

Xingu Black (BRASIL)
Xingu Gold (BRASIL)
Palma Louca (BRASIL)
Corona Extra (Mexico)
Stella Astoir (Belgian)
Modelo Especial (Mexico)
Pacifico (Mexico)
Estrella Damm Daura (Spain) GF

MIO
MADE IN OKLAHOMA
6

COOP Elevator (5.6% IBU 17)
COOP F5 (7.1% IBU 85)
COOP Native Amber (6.5% IBU 55)

CACHAÇA FLIGHT
Choose 4 Samples

18
Leblon
Cachaça 51
Novo Fogo Silver
Novo Fogo Chameleon
Novo Fogo Colibri

DOMESTIC BEERS
5
Bud Light
Michelob Ultra
Michelob Amber Bock

HAPPY HOUR
TH - SAT
4PM - 7PM



SEASONAL LOCAL DRAFT

ASK
YOUR SERVER!!!

PREMIUM
CACHAÇA FLIGHTS
Choose 4 Samples
25

Novo Fogo Tanager
Novo Fogo Barrel Aged
Avua Amburana
Avua Oak
Avua Prata

CAIPIRINHA OF THE WEEK
ASK YOUR SERVER!!!

7

CACHAÇA (BRASILIAN RUM)

Leblon
Cachaça 51
Novo Fogo Silver
Novo Fogo Chameleon
Novo Fogo Barrel Aged
Novo Fogo Colibri
Novo Fogo Tanager
Avua Amburana
Avua Oak
Avua Prata

LIVE MUSIC - FRIDAY NIGHT
8 PM

HAPPY HOUR

4 - 7 PM

\$6

THURSDAY

BLACK BEAN HUMMUS - Black beans, roasted sweet peppers, tahini, malagueta peppers. Served with pita bread. (V)

Add Veggies: +2 (GF)

BOLINHO DE ARROZ - Lightly fried risotto balls stuffed with creamy chicken and capers in guava sauce.

PASTEL DE CARNE SECA COM QUEIJO COALHO- Crunchy pastry stuffed with queijo coalho, calabaza, peppers, and house shredded cured flank steak.

FRIDAY

KIBE -Bulgur wheat, ground beef, onions, and mint lightly fried. Served with yogurt mint sauce. (GF)

TRIO TERNURA - Eggplant tapenade, black olive anchovy caviar, roasted pepper relish. Served with pita bread. (V)

DADINHO - Fried golden cubes of tapioca and queso fresco. Served with house made malagueta and biquinho pepper jelly. (V, GF)

SATURDAY

BERINGELA - Eggplant tapenade. Served with pita bread. (V)

FEIJOADA ROLINHO - Fried spring rolls of black beans, rice, and shredded pork. Served with fried collard greens, orange slices, and vinaigrette.

RISOLE DE PALMITO - Crunchy pastry stuffed with hearts of palm, peas, Spanish olives, leeks, cream cheese and parmesan cheese. (VG)

SEASONAL MENU

RISOLE DE PALMITO - Crunchy pastry stuffed with hearts of palm, peas, Spanish olives, leeks, cream cheese and parmesan cheese. (VG) 10

KIBE -Bulgur wheat, ground beef, onions, and mint lightly fried. Served with yogurt mint sauce. (GF) 10

BOLINHO DE ARROZ - Lightly fried risotto balls stuffed with creamy chicken and capers in guava sauce. 10

PASTEL DE CARNE SECA COM QUEIJO COALHO- Crunchy pastry stuffed with queijo coalho, calabaza, peppers, and house shredded cured flank steak. 10

TRIO TERNURA - Eggplant tapenade, black olive anchovy caviar, roasted pepper relish. Served with pita bread. (V) 10

CARNE SECA COM MANDIOCA- House cured flank steak cubes, yuka, peppers, and onions sautéed in manteiga de garrafa (Brazilian ghee). (GF) 14

MEXILHOES and CHORIZO- House made chorizo, black mussels, clams, sweet corn kernels, fried polenta, and crispy pita points. 14

GAUCHO PLATTER

Slices of grilled picanha steak, Brazilian style sausage, fried yuka, and chimichurri sauce. (GF)

16

THE REAL GOOD OLD STUFF

BLACK BEAN HUMMUS - Black beans, roasted sweet peppers, tahini, malagueta peppers. Served with pita bread. (V) 8

Add Veggies: +2 (GF)

DADINHO - Fried golden cubes of tapioca and queso fresco. Served with house made malagueta and biquinho pepper jelly. (V, GF) 8

BERINGELA - Eggplant tapenade. Served with pita bread. (V) 8

PASTEL DE CAMARAO - Crunchy pastry stuffed with shrimp, peppers, onions, palm oil, and coconut milk. Served with malagueta crème rose. (P) 11

FRANGO A PASSARINHO - Fried chicken on the bone. Served with chimichurri sauce and Tahiti lime wedges. (GF) 10

COXINHA DE GALINHA- Chicken croquettes Served with catupiry (house made cream cheese). 11

FEIJOADA ROLINHO - Fried spring rolls of black beans, rice, and shredded pork. Served with fried collard greens, orange slices, and vinaigrette.

SURURU NEGROS - Pacific black mussels prepared in Pernord Liquour light cream sauce shallots and cappers. / bread. 13

Like us:

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Cafedobrazilokc.com

SugarLoafcatering.com

DENOTES

VEGETARIAN (VG)

GLUTEN FREE (GF)

VEGAN (V)

PESCATARIAN (P)

We take pride in preparing our food from scratch on daily bases. Some items will have limited availability. If you have any allergies please alert us as not all ingredients are listed. We must inform you that consuming raw or undercooked meat, seafood, or egg may increase your risk of foodborne illness.

ENJOY YOUR TIME WITH US!!!