# BAR Copa

At **CS Brazilian Steakhouse** we very much want to pass along a Brazilian culinary experience to be remembered. After all, our name, Saudades, is all about remembering your experiences. But it's not always about dining. Sometimes it's the bar experience that is sought. That being said, we give you *BAR Copa*

Copacabana is a sector of the city of Rio de Janeiro, Brazil, occupying a narrow strip of land between the mountains and the sea. It is famous for its magnificent two mile long curved beach. Skyscraper hotels, apartment houses, cafés, nightclubs, restaurants, theaters, and bars line the waterfront. Possibly most famous is the geometric wave pattern on the wide promenade sidewalks of Rio de Janeiro. We have replicated a portion of the Copacabana sidewalk in the mosaic tile of our bar top.

We have carefully put together a Happy Hour Menu, a, Snack Menu, a Dessert Menu, a Skewer Menu, and even a meat sampler page, PLUS we have included our fantastic selection of cocktails, mocktails, beers, and aperitifs for your bar experience.

Also available is our wine list (that in itself has been awarded the **Wine Spectator Award of Excellence** every year since 2017) that reflects the unique culture of South America yet brings award-winning wines from the far reaches of the globe.

Whether you embark on a culinary journey to Brazil, or just want to unwind in our bar, any of our servers or managers, who all work as a team, are here for you. We want your experience today to be one that you will remember and one to which you will return.

Pamela Piraino
Owner

# Happy Hour

**(Wed-Fri 4:30-6:00pm)**

## *Beer & Wine*

Half off all Domestics, Imports, Drafts, & IPAs
Wine on Tap (½ off 5 oz pours)

## *Wednesday (Wine Wednesday)*

Half price bottle of wine (see next page for select bottles)

## *Thursday (Caipirinha Night)*

**Flavored Caipirinhas:** strawberry, passion fruit, pineapple, pomegranate, mango, or peach **7**

**Appetizers:** Pão de Queijo, Fried Polenta, or Yucca Fries **7**

## *Friday (Feijoada and Flight Night)*

| | |
|---|---|
| Wine Flights | **20** |
| Sampler Platter | **15** |
| Feijoada Friday (one serving of feijoada) | **5** |

# Wine Wednesday

**Select Bottles ½ Off**

**Red Sangria 19**
*Delaware, Marydel* Blend of chambourcin and juice of berries, watermelon, and pomegranate. Fun and fruity summer drink. **AP2**

**Peach Blossom 19**
*Delaware, Marydel* Produced with 100% white peaches back sweetened and flavored with additional peach juices. This amazing sweet taste of summer is a sure crowd pleaser. **AQ2**

**Cabernet Sauvignon 30**
*Delaware, Marydel* An unoaked red blend with abundant red and black fruit flavors like plum and cherry; hints of peppercorn spice. The fullness makes for a tart, yet smooth finish. **Ai1**

**Blue Hen Blue 23**
*Concord Grape & Blueberry Blend* Delaware, Marydel 2017. An homage to the Delaware state bird. **AL2**

**Bartenura Moscato d'Asti 20**
*Moscato* Italy, Piedmont, Asti 2019 **RACK**

**Freakshow 30**
*Cabernet Sauvignon California*, Lodi 2020. The wine is weighty with a velvet-like texture boasting flavors of ripe brambleberry jam, toffee, and dark chocolate mousse followed by wisps
of pipe tobacco and mesquite. **AO2**

**Joel Gott 815 20**
*Cabernet Sauvignon* California, Central Coast 2021 ***Z2***

**Heinz Eifel Eiswein (Ice Wine) 40**
*Rheinhessen* Germany, Rhine River Valley 2016

# Menu de Cervejas

## *Bottled Beer*

Stella Artois 7
Stella Artois 0.0 6
Heineken 8
Heineken 0.0 7
Bud Light 6
Allagash White 7
Coors Light 6
Miller High Life 7
Michelob Ultra 6
Michelob Ultra Pure Gold 7
Dogfish Head 90 Minute IPA 8
Founders Breakfast Stout 8
Corona Extra 7
Corona Light 7
Dos Equis XX Lager Especial 7
Modelo Negra Lager 7
Modelo Especial 7
Samuel Adams Jack O 8
Blue Moon Belgian White 7
Samuel Adams Boston Lager 7

## *Draft Beer*

Allagash White 7
Yuengling Lager 7
Lagunitas IPA 7
Miller Lite 6
Guinness Stout 8
Founders Breakfast Stout 8
Michelob Ultra 7
Stella Artois 7

## *Cider*

Angry Orchard Crisp Apple 7

## *LIMITED TIME SPECIAL OFFERS*

Rise Up Coffee Stout 4

## *Infusion Shots*

Pineapple Cachaça Shot 5
*(Pitú Silver Cachaça infused with fresh pineapple)*

# Mocktails

**100% Non-Alcoholic Beverages**

***Flavored Margaritas*** ***8***

Fruit purée, Triple sec, and simple syrup

*Options: strawberry, passion fruit, pineapple, pomegranate*

***Pineapple Upside Down*** ***10***

Pineapple juice, grenadine, and whipped topping

***Chocolate Delight*** ***10***

Creamy mixture of DaVinci chocolate syrups with a nutty bite.

***Paris Lemonade*** ***10***

Muddled lemon, strawberries, blueberries, and fresh lemonade

***Twist of Love*** ***10***

Pomegranate juice, lime juice, and simple syrup

***Blackberry Surprise*** ***10***

Pineapple juice, fresh lemonade, grenadine, and blackberry syrup

***Mojito*** ***8***

Fresh mint leaves, lime juice and simple syrup

***Moscow Mule*** ***8***

Fresh mint leaves, ginger beer, & lime juice

***Brazilian Limeade*** ***10***

Fresh limes blended with sweetened condensed milk, and ice

# Aperitivos, Salgados, e Pratos à la carte

***Churrasco Trio*** **16**
Beef wrapped in bacon, Linguiça Brazilian style sausage and beer marinated chicken leg with a choice of tabbouleh, garlic potatoes, or rice & beans

***Sampler Platter*** **25**
Four each: Yucca sticks, Polenta Fries, Pão de Queijo, & Coxinhas served with creamy sriracha

***Feijoada*** **14**
Bottomless bowl of bean stew with pork and beef

***Yucca Fries*** **10**
Fried yucca root sticks served with creamy sriracha

***Fried Polenta*** **10**
Fried polenta sticks served with parmesan on top

***Pão de Queijo*** **5**
Four traditional hand made cheese rolls **gluten free*

***Coxinhas*** **14**
Roasted chicken fritters with creamy sriracha

***Salad Bar*** ***20***
One time visit to the salad bar

**Grilled Pineapple Slices 9**
Cinnamon & honey glazed carvings fresh off the grill

**Chicken Stroganoff 14**
Bottomless bowl of Chicken Stroganoff

# Entrees à la Carte

**São Paulo Trio** **22**

Single slices of Picanha, Fraldinha, and Alcatra with a choice of tabbouleh, garlic potatoes, or rice & beans.

**The Trio from Rio** **18**

Beef wrapped in bacon, Linguiça Brazilian style sausage and beer marinated chicken leg with a choice of tabbouleh, garlic potatoes, or rice & beans.

***Prato Feito*** ***23***

Garlic potatoes, traditional Brazilian rice & beans and a portion of chicken wrapped in Bacon

*-Substitute Fraldinha (bottom sirloin) for 4*
*-Substitute Picanha for 4*
*-Add a trip to the salad bar for 10*

***Unlimited Gourmet Salad Bar*** ***32***

Visit as often as you like. Includes an in-house made array of seasonal salads, charcuterie, Chicken Stroganoff, nutrient-dense superfoods, Feijoada (black bean stew with sausage and rice) and more.

# Order an entire Skewer of Meat

Enjoy a full skewer of your choice to enjoy at the bar while spending time with family and friends.

| | |
|---|---|
| ***Filet*** | ***40*** |
| ***Steak & Bacon*** | ***28*** |
| ***Garlic Sirloin*** | ***20*** |
| ***Chicken Wrapped in Bacon*** | ***15*** |
| ***Beer Marinated Chicken*** | ***18*** |
| ***Parmesan Encrusted Pork*** | ***15*** |

# Single Serving Samples of Churrasco

These single serving samples can be paired with the Unlimited Gourmet Salad Bar or other entrées for those who do not want to participate in the Full Churrasco Experience.

**Picanha** **14**
Top Sirloin (The most popular cut in Brazil) Sometimes it is referred to as a sirloin cap, the rump cover, rump cap, or coulotte

**Fraldinha** **14**
Bottom Sirloin - the owner's favorite cut

**Beef Ancho** **15**
Prime part of the Ribeye

**Beef Ribs** **18**
Grilled for several hours to draw out the natural flavors

**Frango** **11**
Marinated chicken with a bacon wrap

**Frango Marinado** **10**
Knuckle-off, beer marinated chicken legs

**Linguiça** **10**
Seasoned pork sausage - slow roasted over an open flame

**Lamb Chops** **35**
Be sure to ask for house made mint sauce

# Lista de Coqueteís

## *Caipirinhas*

### *Traditional 12*

Brazil's national cocktail. A balance of refreshing, tart, and sweet. Simply delicious.

### *Premium 14*

When you sip Novo Fogo Cachaça you taste the Brazilian rainforest and the terroir of the tropical environment where the distillery is located.

### *Specialty 14*

A refreshing twist on the traditional Caipirinha. Choose your flavor: Kiwi, Pineapple, Mango, Strawberry, Blueberry. Or pick your flavor mix & match!!

## *Fall Cocktails*

### *Pumpkin Spice Martini 14*

Vodka, Pumpkin, Irish cream and hints of cinnamon & nutmeg

### *Apple Cider Margarita 12*

Tequila with fresh apple cider. A seasonal blend.

### *Pumpkin White Russian 14*

Vodka, Kahlúa, and creamy Pumpkin Spice

### *Caramel Apple Martini 14*

Caramel Vodka and apple cider. It's like eating a caramel apple.

# Lista de Coqueteís

## *Martinis*

***Pineapple Upside Down Martini 14***
Made with pineapple and vodka. You can dream of sitting at a beach in Rio.

***Tequila Twist of Love 14***
Made with tequila, pomegranate juice, triple sec, simple syrup, and lime juice. If you enjoy sweet cocktails, then this is the one for you.

## *Muddled Drinks, Mimosas, & Sangrias*

***Brazilian Old Fashioned 14***
Muddled orange, sugar, and chocolate bitters, topped with ice and Novo Fogo Barrel-Aged Cachaça on the rocks.

***Paris Lemonade 14***
Muddled lemon, strawberries, blueberries, and sugar in Novo Fogo Silver with a splash of Grand Marnier.

***Mimosa Specials 12***
Watermelon, Strawberry Lemonade, Raspberry, Pineapple. So many options are available: Just ask your bartender.

***Sangria Specials 14***
Pineapple, Traditional Red & White, Strawberry Peach. Many other options available: *Just ask your bartender!!*

# Lista de Licores

## Scotch

| | |
|---|---|
| Balvenie 12yr DoubleWood Scotch | 35 |
| Balvenie Singlebarrel 15 SherryCask | 25 |
| Oban 14 Year | 16 |

## Tequila

| | |
|---|---|
| Don Julio 1942 | 27 |
| Don Julio Reposado | 16 |

## Cognac

| | |
|---|---|
| Rémy Martin Louis XIII Cognac | 350 |
| Grand Marnier Cuvee 1880 | 50 |
| Grand Marnier Louis Alexandre | 30 |
| Grand Marnier Cordon Rouge | 12 |
| Courvoisier Cognac VSOP | 18 |
| Courvoisier Cognac VS | 14 |
| Hennessy Privilèdge Cognac VSOP | 25 |
| Hennessy Cognac VS | 18 |
| Dom Benedictine B&B | 12 |

## Brandy

| | |
|---|---|
| Catoctin Creek Apple Brandy | 7 |
| Paul Masson (Grand Amber) | 7 |

## Liqueurs/Schnapps

| | |
|---|---|
| St-Germain | 9 |
| Licor 43 | 8 |
| Luxardo Cherry Sangue Morlacco | 8 |
| Kahlúa Salted Caramel | 8 |

## Bourbon

| | |
|---|---|
| Eagle Rare 10 Year | 40 |
| Eagle Rare 90 Proof | 20 |
| Blanton’s House Barrel Silver | 25 |

## Whiskey

| | |
|---|---|
| Midleton’s B.Crocket 1992 (1oz) | 24 |
| Midleton’s B.Crocket 1992 (2oz) | 44 |
| Midleton 2018 | 38 |
| WhistlePig 10yr Straight Rye | 14 |

## Cachaça

| | |
|---|---|
| Novo Fogo Cachaça Silver | 9 |
| Leblon Cachaça | 9 |
| Pitú Cachaça | 8 |

## Rum

| | |
|---|---|
| Gosling's Black Seal 151 | 9 |
| Gosling's Black Seal | 7 |
| RumChata | 7 |
| Bacardi Superior | 7 |
| Captain Morgan Spiced Rum | 7 |
| Mount Gay Rum | 7 |
| Capt Morgan Parrot Bay Coconut | 6 |
| Rumhaven Coconut Rum | 6 |

## Port & Ice-wine

| | |
|---|---|
| Heinz Eifel Eiswein (Ice Wine) | 80 |
| Taylor Fladgate 10yr Tawny Porto | 11 |
| Taylor Fladgate 20yr Tawny Port | 15 |
| Graham's 30yr Tawny Porto | 20 |
| Graham's Six Grapes Porto | 9 |
| Villa Massa Limoncell | 12 |

# Menu de Sobremesas

***New York Style Cheesecake 12***
Creamy, smooth, rich, and absolutely delicious. Sauces include strawberry, raspberry, chocolate, caramel, blueberry, seasonal fruits.

***Smashed Caramel Brownie 12***
A *smashed brownie with a caramel flowing center.*

***Chocolate Mousse Cake 12***
Alternating layers of rich chocolate cake and whipped chocolate mousse, topped with chocolate ganache.

***Chocolate Molten Cake 12***
A decadent chocolate brownie style cake with a hot chocolate center and a scoop of vanilla ice cream.

***Papaya or Strawberry Cream 9***
Fresh fruit blended with vanilla ice cream and topped with Crème de cassis.

***Pudim (Brazilian Flan) 10***
Rich and creamy vanilla caramel custard made with eggs and sweetened condensed milk.

***Chocolate Peanut Butter Cake 12***
Alternating layers of rich chocolate cake and whipped peanut butter mousse, topped with chocolate ganache.

***Petrucci Affogato 10***
Finish your night right:  a delicious double shot of espresso poured tableside over vanilla bean ice cream.
*Add Kahlua, Bailey's, Frangelico, or Vanille de Madagascar*

# Coqueteís de Sobremesa

***Chocolate Martini 14***
A rich indulgent experience that satisfies the chocolate lover. Pairs perfectly with our Molten Chocolate Cake

***Espresso Martini 14***
A double shot of espresso shaken with both Milk and White Chocolate liqueurs, Vincent Van Gogh Double Espresso vodka, Kahlua, and cream.

***Cinnamon Roll Martini 14***
A creamy blend of Stoli Vanilla Vodka, Rum Chata, and Kahlua that will keep you nice and warm on a cold winter's night.

***Toasted Almond 14***
A delightfully nutty after dinner drink that pairs wonderfully with our Chocolate Peanut Butter Torte

## *Cognac*

| | |
|---|---|
| Rémy Martin Louis XIII Cognac | 350 |
| Grand Marnier Cuvee 1880 | 50 |
| Grand Marnier Louis Alexandre | 30 |
| Grand Marnier Cordon Rouge | 12 |
| Courvoisier Cognac VSOP | 18 |
| Courvoisier Cognac VS | 14 |
| Hennessy Privilèdge Cognac VSOP | 25 |
| Hennessy Cognac VS | 18 |
| Dom Benedictine B&B | 12 |

## *Brandy*

| | |
|---|---|
| Catoctin Creek Apple Brandy | 7 |
| Paul Masson (Grand Amber) | 7 |

## *Port & Ice-wine*

| | |
|---|---|
| Heinz Eifel Eiswein (Ice Wine) | 80 |
| Taylor Fladgate 10 Year Old Tawny Porto | 11 |
| Taylor Fladgate 20 Year Old Tawny Porto | 15 |
| Graham's 30 yr Tawny Porto | 30 |
| Graham's Six Grapes Porto | 9 |
| Vecchia Grappa Caffo | 14 |