



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.

Michelle C Teixeira
General Manager

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
Neshaminy Creek County IPA 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
High Noon Pineapple Seltzer 6
Samuel Adams Octoberfest 8

Draft Beer

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

Cider

Angry Orchard Crisp Apple 7

LIMITED TIME SPECIAL OFFERS

Elysian Space Dust 4
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.

<i>Filet</i>	<i>40</i>
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<i>Steak & Bacon</i>	<i>28</i>
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<i>Garlic Sirloin</i>	<i>20</i>
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<i>Chicken Wrapped in Bacon</i>	<i>15</i>
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<i>Beer Marinated Chicken</i>	<i>18</i>
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<i>Parmesan Encrusted Pork</i>	<i>15</i>
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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	
Filé Mignon	20
Prime cut, skewered, and grilled to your selected temperature	
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 Coqueteis

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 Coqueteis

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 SherryCask25	
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