



Happy Hour

(Mon-Fri 4:30-6:00pm)


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, Snack Menu, Dessert Menu and have included our fantastic selection of cocktails 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 of 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

Beer & Wine

Half off all Domestics, Imports, Drafts, & IPAs
Wine on Tap ½ off 5 oz pours
Crushes (Blueberry, Orange, Coconut, Watermelon, or Mango) 8

Monday (Meat Monday)

Two cuts of meat w/Rice & Beans and either a tap wine or a tap beer. 20

Tuesday (Tequila Tuesday)

Regular Margaritas 5
Flavored Margaritas 6
Rice and Beans 5

Wednesday (Wine Wednesday)

Half price bottle of wine (see next page for select bottles) ½ Price

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 5

Wine Wednesday

Select Bottles ½ Off

Red Sangria 19

Delaware, Maryland Blend of chambourcin and juice of berries, watermelon, and pomegranate. Fun and fruity summer drink. **AP2**

Peach Blossom 19

Delaware, Maryland 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, Maryland 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, Maryland 2017. An homage to the Delaware state bird. **AL2**

Bartenura Moscato d'Asti 19

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

Draft Beer

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

Bottled Beer

Stella Artois 7
Heineken 8
Heineken 0.0 7
Bud Light 6
Budweiser Zero 5
Coors Light 6
Miller Lite 6
Miller High Life 7
Michelob Ultra 6
Michelob Ultra Pure Gold 6
Dogfish Head 90 Minute IPA 8
Founders All Day IPA 7
Lagunitas IPA 7
Bell's Two Hearted Ale IPA 6
Yards Philadelphia Pale Ale 7
Landshark 7
Corona Extra 7
Corona Light 7
Dos Equis XX Lager Especial 7
Modelo Negra Lager 7
Modelo Especial 7
Sol Cerveza 7
Blue Moon Belgian White 7
Samuel Adams Boston Lager 7

SPECIALS	
Delmarva Pure Pils	4
Elysian Space Dust	4
Rise Up Coffee Stout	4
Fat Tire Amber Ale	4
Yuengling Black & Tan	4

Cider

Strongbow Gold Apple Cider 7

Infusion Shots

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

Menu de Salgados

Lamb Chops

Four lamb chops served over tabbouleh with house made mint sauce.

Churrasco Trio

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

Four each: Yucca sticks, Polenta Fries, Pão de Queijo, & Coxinhas. Served with a creamy sriracha.

Feijoada

Bottomless bowl of bean stew with pork and beef.

Yucca Fries

Fried yucca root sticks served with creamy sriracha.

Fried Polenta

Fried polenta sticks served with parmesan on top.

Pão de Queijo

Traditional hand rolled and baked cheese bread basket (gluten free).

Coxinhas

Roasted chicken fritters with creamy sriracha.

Salad Bar

One time visit to the salad bar.

Prato Feito

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

35

16

25

14

10

10

10

14

20

23

Lista de Coqueteis

(Cocktails)

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!!

Inspired Cocktails

Cucumber Mint 14

Steel Blue vodka on Ice with bright Mint and Cucumber muddled, with a splash of lemon & simple syrup.

Dirty Na 12

Stateside vodka on ice with Guarana (traditional Brazilian soda) and muddled orange.

Strawberry Mint Fizz 14

Mint, house-made strawberry purée, Aviation Gin, fresh squeeze of lemon, & topped with club. Crisp and bright.

Peanut Butter Cup 14

Skrewball Whiskey and chocolate liqueur: A combination that makes you think you are eating a peanut butter cup.

Lista de Coqueteis

(Cocktails)

Martinis 14

Pineapple Upside Down Martini

Made with pineapple and vodka. You can dream of sitting at a beach in Rio.

Tequila Twist of Love

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 14

Brazilian Old Fashioned

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

Paris Lemonade

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 17 Year DoubleWood Scotch	35
Balvenie Single Barrel 15 Sherry Cask	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	40
Grand Marnier Cordon Rouge	15
Courvoisier Cognac VSOP	25
Courvoisier Cognac VS	20
Hennessy Privilèdge Cognac VSOP	35
Hennessy Cognac VS	20
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

Lista de Licores

Whiskey

Midleton's Barry Crocket 1992 (1oz/2oz)	24/44
Midleton 2018	38
WhistlePig 10yr Straight Rye	14

Cachaça

Novo Fogo Tanager	35
Novo Fogo Chameleon	11
Novo Fogo Cachaça Barrel-Aged	10
Novo Fogo Cachaça Silver	9
Leblon Reserva Especial	11
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
Captain Morgan Parrot Bay Coconut	6
Rumhaven Coconut Rum	6

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	20
Graham's Six Grapes Porto	9
Villa Massa Limoncello	12

Menu de Sobremesas

(Desserts)

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 5

Dessert Cocktails

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	40
Grand Marnier Cordon Rouge	15
Courvoisier Cognac VSOP	25
Courvoisier Cognac VS	20
Hennessy Privilèdge Cognac VSOP	35
Hennessy Cognac VS	20
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

Lista de Moqueteis

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

Made with Ritual Rum*, 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