

POUR - HIBITION

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This cocktail menu is an invitation to reflect on our relationship with alcohol and how it has evolved over time, within the realms of morality and desire.

We have divided the cocktails into three key historical moments in the development of cocktail culture:

PRE PROHIBITION

A period when alcohol consumption was social, traditional, and part of popular culture.

PROHIBITION

A period of repression in the United States that fueled creativity in speakeasies, as well as encouraging travel and the exchange of knowledge among industry professionals.

POST PROHIBITION

A moment when alcohol was legalized again, bringing back classic recipes, but also beginning to be approached with more caution. It was during this time that the first rules for responsible consumption emerged, along with discussions on public health, legal boundaries, and the role of alcohol in modern life.

The cocktails developed here evoke these contexts, not only in their flavors but also in the history they carry.

PRE PROHIBITION (BEFORE 1920)

Cocktails that hark back to the golden age of mixology when balance and sophistication guided the recipes without the need to mask imperfections



EXCESS

CARQUEJA
MATE
JAPANESE PLUM
WHITE GRAPE JUICY
RICE VINEGAR
ZERO RUN

ABV - 0%

\$35

SWEETNESS	●●○○○
ACIDITY	●○○○○
BITTERNESS	●○○○○
INTENSITY	●○○○○



ELEGANCE

REFERENCE: BIJOU

SHISO
WHITE CACHAÇA
RED VERMOUTH
HERBS LIQUEUR ABADIA
PORTO GUAVA
(CIA DOS FERMENTADOS)

ABV - 21%

\$70

SWEETNESS	●●●○○
ACIDITY	○○○○○
BITTERNESS	●●●○○
INTENSITY	●●●○○



HELLO SUCKERS!

REFERENCE: DIRTY MARTINI

PIMENTA DE CHEIRO
TOMATO
DON JULIO TEQUILA
(BLANCO)
KETEL ONE VODKA
DRY VERMOUTH
LAPSANG SOUCHONG

ABV - 25%

\$45

SWEETNESS	●○○○○
ACIDITY	○○○○○
BITTERNESS	●○○○○
INTENSITY	●●●●○

PROHIBITION

(1920 - 1933)

Cocktails that evoke the ingenuity of a clandestine era, where bold flavors and daring combinations turned every sip into a well-kept secret.



HYPOCRISY

CUPUAÇU
SPICES
RICE VINEGAR

ABV - 0%

\$35

SWEETNESS	●●●○○
ACIDITY	●●○○○
BITTERNESS	●○○○○
INTENSITY	●●○○○



LIBERTINE

REFERENCE: SCOFFLAW

YUZU
FIG LEAF
BRAZILIAN MOONSHINE
DRY VERMOUTH
DRAMBUIE
VERMÚ JABUTICABA
(CIA DOS FERMENTADOS)

ABV - 16%

\$45

SWEETNESS	●●●○○
ACIDITY	●●●○○
BITTERNESS	●○○○○
INTENSITY	●●●○○



THE LAST CALL

REFERENCE: LAST WORD

THOMPSON GRAPE
EAU DE VIE LORENA ALBA
STREGA
FINO SHERRY

ABV - 18%

\$75

SWEETNESS	●●●○○
ACIDITY	●●●●○
BITTERNESS	●○○○○
INTENSITY	●●●○○

POST PROHIBITION (AFTER 1933)

Cocktails that marked the rediscovery of drink culture, balancing lost sophistication with a burst of tropical and modern influences.

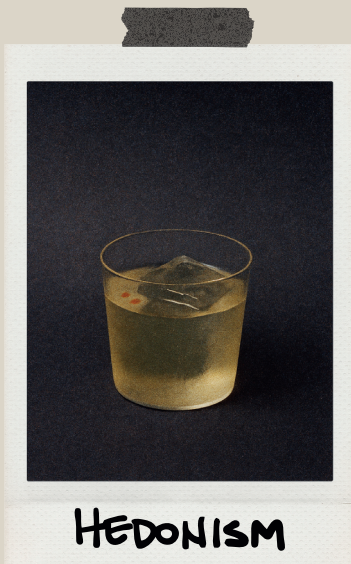


CORN
ZERO RUM

ABV - 0%

\$45

SWEETNESS	●●●○○
ACIDEZ	●○○○○
BITTERNESS	○○○○○
INTENSITY	●●●○○



REFERENCE: CORONATION N°1

MANGO
KETEL ONE VODKA
FINO SHERRY
AWAMORI
DRY VERMOUTH

ABV - 13%

\$75

SWEETNESS	●●●○○
ACIDEZ	●○○○○
BITTERNESS	○○○○○
INTENSITY	●●○○○



REFERENCE: CARDINALE

BANANA
YUKARI
CAMPARI
DRY VERMOUTH
CATUABA AMARO
AGED CACHAÇA
(AMBURANA)

ABV - 15%

\$55

SWEETNESS	●●●○○
ACIDEZ	○○○○○
BITTERNESS	●●○○○
INTENSITY	●●●○○

CLASSICS

PRE PROHIBITION

ADONIS

Oloroso sherry
Red vermouth

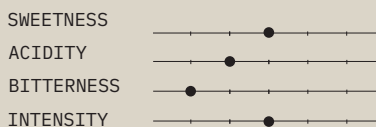


\$65

ABV: 14%

AFFINITY

Singleton whiskey
Red vermouth
Dry vermouth



\$75

ABV: 20%

CORONATION #1

Fino sherry
Dry vermouth
Orange bitter

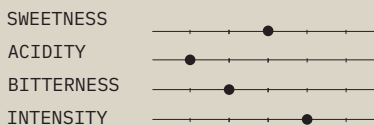


\$65

ABV: 13%

MARTINEZ

Tanqueray london dry
Red vermouth
Maraschino
Orange bitter

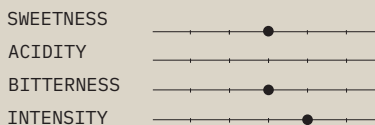


\$55

ABV: 26%

NEGRONI

Tanqueray london dry
Red vermouth
Campari



\$55

ABV: 21%

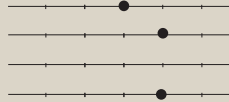
CLASSICS

PROHIBITION

BEE'S KNEES

Tanqueray london dry
Honey
Lime

SWEETNESS
ACIDITY
BITTERNESS
INTENSITY



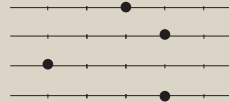
\$45

ABV: 16%

SIDECAR

Brandy de jerez
Triple sec
Lime

SWEETNESS
ACIDITY
BITTERNESS
INTENSITY



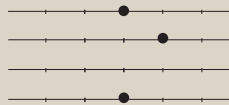
\$65

ABV: 20%

TWELVE MILE LIMIT

Aged Rum
Brandy de jerez
Rye whiskey
Grenadine
Lime

SWEETNESS
ACIDITY
BITTERNESS
INTENSITY



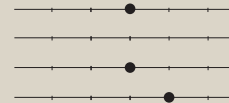
\$45

ABV: 20%

BOULEVARDIER

Bulleit bourbon
Red vermouth
Campari

SWEETNESS
ACIDITY
BITTERNESS
INTENSITY



\$62

ABV: 22%

CLASSICS

POST PROHIBITION

CARDINALE

Tanqueray london dry
Campari
Dry vermouth



\$55

ABV: 22%

OLD HICKORY

Singleton whiskey
Red vermouth
aromatic bitter

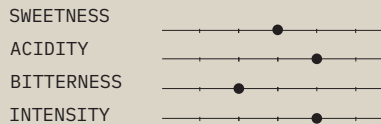


\$55

ABV: 13%

MACUNAÍMA

White cachaça
Fernet branca
Lime



\$35

ABV: 18%

RABO DE GALO

White cachaça
Cynar
Red vermouth

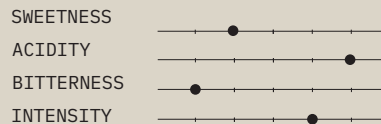


\$35

ABV: 23%

MARGARITA

Don Julio tequila
(blanco)
Triple sec
Lime



\$75

ABV: 20%

PALOMA

Don Julio tequila
(blanco)
Grapefruit
Soda



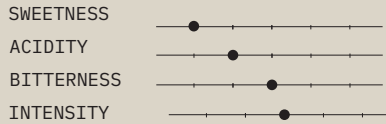
\$45

ABV: 10%

HALL OF FAME

CAVAGNA KAKIGORI

Mizuho awamori
Campari
Fernet branca
Strawberry

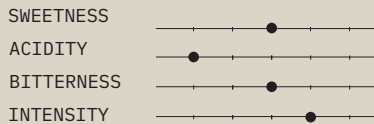


\$55

ABV: 10%

SALTY BURN

Don Julio tequila
(reposado)
Cream sherry
Red vermouth
Red guava



\$72

ABV: 18%

DIRTY DANCE

Don Julio tequila
(añejo)
White cachaça
Green olive



\$64

ABV: 9%

MR. IGARASHI

Wheat shochu
Ketel One vodka
Dry vermouth
Elder flower liqueur
Cashew fruit



\$65

ABV: 12%