

# Wine

## Sparkling Red and Sweet White

81 Banfi "Rosa Regale" Brachetto d'Acqui, 2015	32
85 Folonari, Moscato, Lombardy, Italy	23
88 Clean Slate, Riesling, Mosel, Germany 2016	28

## Dry White

100 Stellina di Notte, Pinot Grigio, Terre Siciliane, 2016	20
101 Mud House, Sauvignon Blanc, Marlborough, 2016	26
102 Nautilus, Sauvignon Blanc, Marlborough, 2016	27
103 Tilia, Chardonnay, Mendoza, Argentina, 2016	20
104 Slow Press, Chardonnay, Monterey, 2015	28
105 Mer Soleil, Chardonnay, Santa Lucia, 2015	30
106 Livio Felluga, Pinot Grigio, Friuli, 2015	42
107 Santa Margherita, Pinot Grigio, Alto Adige, 2016	44
109 Rombauer, Chardonnay, Carneros, 2016	76
110 Beringer, Private Reserve, Chardonnay, Napa, 2014	59
112 Cuvaision, Sauvignon Blanc, Estate, 2016	34

## Cool Wine

Sometimes room temperature is too warm for some red wines and refrigeration too cold for more complex whites. That is why, in addition to some of our more age-worthy wines, we keep a selection of likely candidates at cellar temp:

Pinot Noir in particular, some bigger chardonnays as well as a number of cabs, malbecs and meritage blends.

# Beer and Cider

## On Tap

Bent River Uncommon Stout	6
Blue Moon Belgian White	5
Bud Light	4
Founders <b>Kentucky Breakfast Stout</b> 10 oz Tulip (cave-aged for 12 months in Bourbon barrels)	11
Surly Hell Lager	5
Lagunitas IPA	5
New Belgium Fat Tire	5
Unibroue <i>La Fin du Monde</i> , Triple 10 oz Tulip	6

## In Bottles

Angry Orchard Hard Cider	4
Coor's Light	4
Corona	5
Kaliber NA	4
Michelob Ultra	4
Miller Lite	4
Pabst Blue Ribbon	2

# Wine

## Sparkling Wine and Great Champagne

200 Codorniu Brut Cava, N.V.	22
201 Ayala Brut <i>Mejeur</i> N.V.	69
202 Veueve Clicquot, <i>Le Grande Dame</i> , 2006	195
203 Nicholas Feuillate, <i>Palmes d'Or</i> , 2006	185
204 Dom Perignon, 2009	255
205 Dom Perignon, 2000 P2 (2016 disgorgement)	520

## Malbec, Red Blends, Zinfandel

300 Alta Catena, Malbec, 2013	78
301 Borsao, 'Tre Picos', Garnacha, 2015	29
302 Cline, Zinfandel, Old Vine, Lodi, 2015	20
303 The Prisoner, Napa, 2016	78
304 Doña Paula, Malbec, Mendoza, 2016	24
305 Trivento, Malbec, Lujan de Cuyo, 2015	34

## Pinot Noir

400 David Bruce, Russian River, 2015	66
401 Siduri, Santa Lucia Highlands, 2015	59
402 Siduri, Santa Lucia Highlands, Rosella's Vineyard, 2014	72
404 DeLoach, California, 2016	26
405 Seaglass, Santa Barbara, 2016	29

## Cabernet, Merlot and Proprietary Reds

500 Justin, Isosceles, Paso Robles, 2014	94
501 Nickle and Nickle, Cabernet, C.C. Ranch, Napa, 2014	138
502 Silver Oak, Alexander Valley, Cabernet, 2013	124
503 Silver Oak, Alexander Valley, Cabernet, 2013 (magnum)	245
504 Caymus, Cabernet, Napa, 2015	105
511 Caymus, Cabernet, Napa, 2015 (Liter)	125
505 Caymus, Cabernet, Special Selection, Napa, 2014	266
506 Cakebread, Merlot, Napa, 2013	110
507 Brandlin, Cabernet, Mount Veeder, 2013	62
509 Merf, Cabernet, Columbia Valley, 2016	28

## Port

600 Quinta do Noval, LBV, 2012	43
601 Graham's, 20 Year Tawny	99
602 Sandeman, Founders Reserve	39

## Wine by the Glass

Quality secured with Argon	6oz	9oz
Sauvignon Blanc, Mud House, N.Z.	9	12
Pinot Grigio, Stellina di Notte, Sicily	7	10
Riesling, Clean Slate, Mosel, Germany	9	12
Moscato, Folonari, Lombardy, Italy	7	10
Red Zinfandel, Cline, Lodi	7	10
White Zinfandel, Sycamore, California	7	10
Malbec, Doña Paula, Mendoza	9	12
Cabernet, Storypoint, Lake Co. & S.L.O.	9	12
Pinot Noir, DeLoach	8	11
Merlot, Trinity Oaks, California	7	10
Ruby Port, Sandeman, Oporto 3 oz pour	7	

## After Dinner

### Bourbon, Specialty Whiskey and Rye

	2oz/4oz
Booker's Unfiltered	16/28
Buffalo Trace	7/11
Bulleit 95 Rye	8/13
Bulleit Whiskey	8/13
Crown Royal XR	28/na
Driftless Glen (Baraboo Wisconsin)	12/20
Full Proof 1792	14/24
Knob Creek	9/15
Woodford Reserve	9/15

### Cognac

	2oz/4oz
Hennessy V.S.	8/13
Rémy Martin V.S.O.P.	9/15
Rémy Martin XO	37/na

Rémy Martin 'Louis XIII' .5oz/1oz/2oz 100/180/360

### Scotch Whisky – Blends

	2oz/4oz
Chivas Regal	9/15
Dewar's	8/13
Johnnie Walker Black	10/17
Johnnie Walker Blue	42/na

### Scotch Whisky – Single Malts

	2oz/4oz
Glenlivet 12 Year	9/15
Lagavulin 16 Year	22/na
Oban 14 year	21/na

### Tequila

	2oz/4oz
Cabo Wabo Plata	8/13
Cabo Wabo Reposado	9/15
Don Julio Anejo	16/25
Don Julio 1942	28/na
Roca Patron Reposado	27/na

### Cordials and Liqueurs

	2oz/4oz
Amaretto DiSarono	8/13
Bailey's Original Irish Cream	8/13
B&B	9/15
Caravella Limoncello	6/11
Chambord	8/13
Cointreau	9/15
Frangelico	8/13
Grand Marnier	10/16
Kahlua	8/13
Sambuca Romana	8/13
St. Germain Elderflower	9/15

### Desserts

A frequently changing array of cakes, pies, layered creations and our signature Brazilian Cheesecake. Delicious with a glass of port or your favorite liqueur.

## Featured Cocktails

### **The Caipirinha**

Our signature cocktail produced to order with Brazilian cachaça, fresh lime and cane sugar. 9.75

Strawberry & multi-berry versions, too!

Upgrade to Leblon cachaça. 2.50 extra

We are currently featuring:

### **Cucumber Martini**

Absolut Citron and Gin meld with muddled cucumber, fresh lime juice and mint. 11.75

### **Gin Mama**

Gin, Carpano Antico vermouth, wild amarena cherry and orange bitters 11.75

### **Classic Margarita**

Ours is made with 100% agave tequila and fresh lime juice. 9.75

### **Dirty Bulleit**

Bulleit Bourbon with fresh muddled orange, lemon, bitters and wild Amarena cherry strained over a big rock. 13.00

### **R | C Classic Gimlet**

Good gin, fresh lime juice and olive, served up. 11.75

### **St Germain Martini**

Tito's Vodka, Elderflower liqueur and a splash of cranberry. 11.75

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### **Fixed-price Dining at R | C Brazilian Steakhouse**

Adult 42.99, 6-12 years of age 21.50,  
3-5 years 5.00, 2 and under free

Beverage, dessert, tax and gratuity not included.  
A service charge of 18% added to groups of 7 or more.  
"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness".