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## SMALL 6

### Warm Olives

Extra virgin olive oil, herbs

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### Pão de Queijo Basket

Brazilian cheese bread w/ spicy raw honey

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### Coxinha

Brazilian-style chicken croquettes

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### Three Cheeses

Seasonal selection, jam, seasonal fruit

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### Charcuterie Board

With warm breads and pesto

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### Hand Cut Yuca Fries

Lemon aioli

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## SALADS & VEGGIES 3

### Rainbow Carrots

Roasted, labneh, herb lemon

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### Local Beets

Crème fraîche, herbs, aged balsamic

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### Kale Caesar Salad

With house-made, cashew Caesar dressing

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## MAIN 5

### Veggie Burger

Black bean, smoked paprika, herbs, arugula, vegan aioli, brioche bun

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### Vatapá

Shrimp, coconut meat, ginger, chile de Árbol, served in a coconut shell, topped with peanuts

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### Vegan Feijoada

Slow-cooked, "meaty" black bean stew, white rice, farofa, seasonal sautéed greens

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## Local Chicken

Pan seared, creamy polenta puree, organic rainbow carrots

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## Fish of the Day

Grilled Atlantic salmon served with a horseradish crème fraiche, sautéed asparagus

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## DESSERTS 3

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### Goiabada, Queijo Minas

Brazilian guava marmalade with cured white cheese

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### Passion Fruit Mousse

Rich custard, cardamom, saffron, topped with fresh passionfruit

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### Ghost Date Desert

House-made ghost pepper chocolate ice-cream, served with a slice of warm date cake

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## RED 4

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### Fleur du Cap, Pinotage

Cherry, fruit-forward, soft finish, South Africa, 2018

#### AVAILABLE OPTIONS

\$12.00

\$48.00

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### Juanvi, Rubielos de Mora

Spicy, vibrant, rich, complex, Spain, 2022

#### AVAILABLE OPTIONS

\$14.00

\$52.00

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### Viña Tarapacá, Carmenère

Plum, black pepper, vanilla, Chile, 2020

#### AVAILABLE OPTIONS

\$15.00

\$60.00

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### Vallot , Côte du Rhône

Blackberry, fennel, earthy, France, 2021

#### AVAILABLE OPTIONS

\$16.00

\$64.00

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## WHITE 4

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### Garciarévalo, Verdejo - On Draft

Fresh, crisp, lemon zest, Spain, 2021

**\$12.00**

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### Rocca di Montemassi, Vermentino

Pear, honey, cashew, Italy, 2021

#### AVAILABLE OPTIONS

\$12.00

\$48.00

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### Leonard Kreuzsch, Reisling

Ripe, green apples, bright citrus, Germany, 2021

#### AVAILABLE OPTIONS

\$12.00

\$48.00

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### Luberri, White Rioja

Creamy, stony, white peach, Spain, 2022

#### AVAILABLE OPTIONS

\$15.00

\$60.00

## BUBBLES 2

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### CVNE, Cava Brut

Stone, citrus, biscuit, lively, Spain, 2022

AVAILABLE OPTIONS

\$11.00

\$44.00

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### Avinyo, Reserva Brut Cava

Fleshy, luscious, mineral finish, Spain, 2021

AVAILABLE OPTIONS

\$14.00

\$52.00

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## ROSÉ & ORANGE 1

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### Cibonne Tentations, Rosé

Dry, peaches, citrus, France, 2022

AVAILABLE OPTIONS

\$15.00

\$60.00

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## BEERS & BREWS 12

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### Pitanga Lager, Founders (Lager, Draft)

\$6.00

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### Narragansett (Lager, 16oz Can)

\$6.00

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### All Day IPA , Founders (IPA, Draft)

\$8.00

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### Ball Lightning, Catskill (Pilsner, Draft)

\$8.00

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### American Pale, Bronx (Pale Ale, Draft)

\$8.00

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### Joker, Ace (Dry Cider, Can)

\$8.00

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### Run Wild, Athletic (N.A. IPA, Can)

\$8.00

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### Upside Dawn, Athletic (N.A. Golden, Can)

\$8.00

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### Pumpkin Ale , Montauk (Ale, 16oz Can)

\$8.00

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### Midnight Painkiller, Juneshine (Kombucha)

\$8.00

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### Gaffel (Kölsch, Bottle)

\$8.00

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### Guinness, (Stout, Draft, 16oz)

\$9.00

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## COCKTAILS 5

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### Caipirinha / Caipiroska

Cachaca or Vodka, muddled in lime and sugar, the classic Brazilian cocktail

\$12.00

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### Que Beleza

Vodka, lemon, muddled mint & raspberries, inspired by the classic Caipirinha.

\$15.00

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### Starr Street Spritz

Gin, cucumber, lemon, rosemary & bubbles, refreshing, balanced, effervescent

\$15.00

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<b>Berry, Basil, Blanc</b>	<b>\$16.00</b>
Vodka, strawberries, Lillet, basil, egg white, smooth, indulgent, savory	
<b>Naked &amp; Famous</b>	<b>\$16.00</b>
Mezcal, Aperol, Yellow Chartreuse, lime, smoky, decadent, herbal	

## THE CLASSICS 6

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### Manhattan

Not our favorite borough but one of our favorite cocktails. Your choice of bourbon or rye, served up

### Martini

Your choice of gin or vodka, dry or dirty, there are no wrong answers, served up

### Gimlet

Sweeter than a martini but still sophisticated, your choice of gin or vodka, served up

### Margarita

Made with freshly pressed, house-made orange juice and a slightly spicy rim (optional but recommended)

### Negroni

A classic and timeless cocktail, built in the glass and served on the rocks

### The Mule

Why does simple taste so good? Maybe it's the fancy cup, made with vodka (Moscow) or gin (London)

## ELEVATE (N.A.) 3

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<b>Beet It</b>	<b>\$11.00</b>
Beet, coconut water, orange, lemon, garnished with toasted coconut (non-alcoholic)	
<b>Pear Sour</b>	<b>\$11.00</b>
Chamomile-honey syrup, pear, aquafaba, lemon, orange bitters, thyme (non-alcoholic)	
<b>Green Paradise</b>	<b>\$11.00</b>
Cucumber, celery, kale, mint, lime. ginger beer, vibrant, fresh (non-alcoholic)	

## THE CLASSIC HOUR 13

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<b>Manhattan</b>	<b>\$12.00</b>
<b>Gimlet</b>	<b>\$12.00</b>
<b>Moscow Mule</b>	<b>\$12.00</b>
<b>Margarita</b>	<b>\$12.00</b>
<b>Martini</b>	<b>\$12.00</b>
<b>Negroni</b>	<b>\$12.00</b>
<b>Caipirinha / Caipiroska</b>	<b>\$10.00</b>

<b>Verdejo (Draft)</b>	<b>\$9.00</b>
<b>Pinotage</b>	<b>\$9.00</b>
<b>Pitanga Lager (Draft)</b>	<b>\$5.00</b>
<b>Narragansett (16oz Can)</b>	<b>\$5.00</b>
<b>All Day IPA (Draft)</b>	<b>\$5.00</b>
<b>Well Shots</b>	<b>\$4.00</b>

## **BREAKFAST** 5

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<b>Avocado Grain-Free Breakfast* **</b>	<b>\$16.00</b>
Avocado, steamed greens, blueberries, strawberries. Choice of sweet potatoes or eggs	
<b>Granola* **</b>	<b>\$12.00</b>
Gluten-free house made granola topped with seasonal fruits & honey. Choice of milk	
<b>Oatmeal* **</b>	<b>\$12.00</b>
Gluten-free oatmeal topped with house granola, seasonal fruits & honey. Choice of milk	
<b>Chia Porridge* **</b>	<b>\$12.00</b>
Served hot or cold. Topped with house granola, seasonal fruits, & honey. Made with almond milk	
<b>Yogurt Parfait*</b>	<b>\$12.00</b>
Organic greek yogurt topped with house granola, seasonal fruits, & honey	

## **SANDWICHES** 5

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<b>Egg Sandwich</b>	<b>\$16.00</b>
Folded organic eggs, cheddar, tomatoes, avocado spread on whole grain bread or croissant	
<b>Pitanga Sandwich</b>	<b>\$14.00</b>
Avocado spread, feta, tomato, arugula, carrots, vegan aioli, on multi-grain bread	
<b>Portobello 'Steak' Sandwich**</b>	<b>\$18.00</b>
Portobello mushroom, caramelized onions, tomato, vegan chipotle mayo, arugula, on focaccia bread	
<b>Veggie Burger</b>	<b>\$18.00</b>
Patty made with black beans, rice, herbs and spices. Vegan aioli, sautéed mushrooms, caramelized onions, tomato, arugula, on a brioche bun. Choice of roasted sweet potatoes or house salad	
<b>Chicken Sandwich</b>	<b>\$22.00</b>
Grilled chicken thigh on toasted focaccia bread served with house-made slaw, arugula and chipotle mayo. Serve with fries or salad	

## **WRAPS** 3

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### **Breakfast Burrito**

Organic eggs, slow-cooked beans, tomato, cheddar cheese

## Ginger Tofu Burrito\*\*

Ginger, turmeric, tofu, slow-cooked beans, organic rice, caramelized onions, pico de gallo

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## Healthy Vegan Wrap\*\*

Roasted artichoke, tomato, arugula, cucumber, hummus, avocado, carrots

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## SALADS 3

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### Kale Caesar Salad\* \*\*

**\$17.00**

Organic kale, chickpea croutons, hemp seeds, avocado, tossed with house-made cashew caesar dressing

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### Arugula with Poached Eggs\*

**\$17.00**

Arugula, poached eggs, parmesan cheese, avocado, carrots, sunflower seeds, lemon olive oil vinaigrette dressing

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### Sesame Ginger Quinoa Salad\* \*\*

**\$17.00**

Kale, avocado, quinoa, roasted sunflower seeds, roasted sweet potatoes, sesame ginger dressing

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## TOASTS / EGGS 6

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### Brazilian Breakfast\*

**\$16.00**

Slow-cooked black beans, baked egg, avocado, pico de gallo, 1/2 pao de queijo

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### Avocado Toast and Eggs

**\$18.00**

House-made avocado spread, lime, sea salt, eggs (poached or fried). Dusted with chili flakes, on a whole grain bread. Choice of seasonal fruits or greens

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### Poached Eggs on Toast

**\$18.00**

Sourdough toast, with whipped ricotta chives spread, poached eggs, roasted tomatoes, and greens

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### Omelette

**\$18.00**

Organic eggs, spinach, mushroom served with mixed greens and whole grain toast with butter

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### Vegan Scrambled\*\*

**\$16.00**

Tofu turmeric ginger scrambled, roasted tomatoes, avocado, with sourdough toast

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### French Toast

**\$16.00**

French toast served with whipped cream, caramelized banana, berries, vermont maple

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## SAVORY BOWLS 3

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### Rice, Bean & Soul\* \*\*

**\$18.00**

Organic rice, slow-cooked beans, farofa, avocado, sautéed seasonal greens

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### Big Healthy Bowl\*

**\$18.00**

Sautéed seasonal greens, quinoa, sautéed mushrooms, shaved carrots, kelp, avocado, organic eggs

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### Super Quinoa Bowl\* \*\*

**\$18.00**

Sautéed mushrooms, quinoa, spinach, kale, avocado, slow-cooked beans, pico de gallo

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## SIDES 8

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<b>Soup du Jour</b>	<b>\$12.00</b>
<b>House Salad</b>	<b>\$8.00</b>
<b>Fruit Bowl</b>	<b>\$8.00</b>
<b>Toast with Butter</b>	<b>\$8.00</b>
<b>Sautéed Greens</b>	<b>\$8.00</b>
<b>Roasted Sweet Potatoes</b>	<b>\$10.00</b>
<b>French Fries</b>	<b>\$12.00</b>
<b>Yuca Frita</b>	<b>\$12.00</b>

## AÇAÍ<sup>8</sup>

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<b>Classico</b>	<b>\$12.00</b>
Granola, banana, raw honey	
<b>Pitanga</b>	<b>\$15.00</b>
House granola, strawberry, banana, coconut flakes, almond butter, honey	
<b>Paleo (Grain-Free)</b>	<b>\$15.00</b>
Strawberry, blueberry, coconut flakes, maca, cacao nibs, flax seeds, almond butter, honey	
<b>Peruvian</b>	<b>\$15.00</b>
House granola, blueberry, banana, hemp seeds, chia seeds, honey	
<b>Tropicalia</b>	<b>\$15.00</b>
House granola, pineapple, mango, banana, coconut flakes, chia seeds, honey	
<b>Choco-Love</b>	<b>\$15.00</b>
House granola, raw cacao, maca, banana, cacao nibs, almond butter, honey	
<b>Ha-Bee-Bee</b>	<b>\$15.00</b>
House granola, strawberry, blueberry, chia seeds, bee pollen, coconut flakes, honey	
<b>Energia</b>	<b>\$15.00</b>
House granola, banana, bee pollen, spirulina, peanut butter, honey	

## MERCADO<sup>4</sup>

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<b>Almond Butter (15oz)</b>	<b>\$15.00</b>
<b>Peanut Butter (15oz)</b>	<b>\$15.00</b>
<b>Granola (12oz)</b>	<b>\$14.00</b>
<b>Kitten Coffee</b>	<b>\$15.00</b>

## SMOOTHIES<sup>6</sup>

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<b>Bananarchy</b>	<b>\$12.00</b>
Açaí, blueberry, banana, coconut milk, agave	
<b>Green Power</b>	<b>\$12.00</b>
Pineapple, mango, kale, spinach, almond butter, almond milk, agave	
<b>Knockout</b>	<b>\$12.00</b>
Pineapple, banana, peanut butter, coconut milk, agave	
<b>Mega Protein</b>	<b>\$12.00</b>
Banana, flax seeds, hemp protein, almond butter, almond milk, agave	
<b>Coconut Love</b>	<b>\$12.00</b>
Banana, dates, cinnamon, cardamom, coconut meat, coconut milk	
<b>Beets and Berries</b>	<b>\$14.00</b>
Organic wild blueberry, raspberry, strawberry, beets, walnuts, flax seed, collagen madagascar vanilla	

## JUICES 6

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### Beija Flor

Carrot, apple, lemon, ginger

### Pineapple Picante

Pineapple, apple, lemon, ginger, cayenne

### Orange Picante

Orange, lemon, ginger, echinacea

### Verde Delight

Kale, spinach, apple, lemon, ginger, celery

### Turn up the Beet

Beet, carrot, apple, lemon, ginger

### The Sunset

Beet, carrot, orange, ginger

## COFFEE 10

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### Drip Coffee

#### AVAILABLE OPTIONS

\$3.50

\$4.00

### Cold Brew

#### AVAILABLE OPTIONS

\$4.50

\$5.00

### Espresso

**\$3.50**

### Americano

**\$4.00**

<b>Macchiato</b>	<b>\$4.25</b>
<b>Cortado</b>	<b>\$4.50</b>
<b>Red Eye</b>	<b>AVAILABLE OPTIONS</b>
	\$5.00
	\$5.50
<b>Cappuccino</b>	<b>\$4.50</b>
<b>Latte</b>	<b>\$5.00</b>
<b>Flat White</b>	<b>\$5.00</b>

## **WELLNESS LATTE** 5

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**Mocha Latte**

**Chaga Latte**

**Matcha Latte**

**Chai Latte**

**Hot Cacao**

## **SHOTS** 2

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**Lemon-Ginger**

**Turmeric Lemon**

## **TEAS** 7

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**Earl Grey**

**Mint**

**Green Tea**

**Turmeric Lemon**

**Hibiscus**

**Ginger Peach**

**Lemon Ginger**

## **PASTRIES** 4

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**Pain au Chocolat**

**\$4.50**

**Banana Nut Bread\* \*\***

**\$4.75**

**Pao de Queijo\***

**\$4.50**

**Croissant**

**\$4.00**