



cocktail menu

All the bases are produced in our own bar. We produce jam, liqueurs, foams and cordials. For this production we often use egg white, milk, oilseed, among others. In case that you have any restriction, talk to our team to find a solution. We care about you!

Indication of alcoholic volume



Low (9-19ml)



Medium (20-29ml)



High (30-39ml)



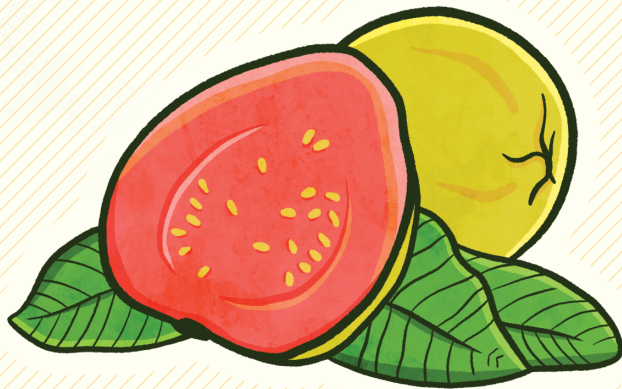
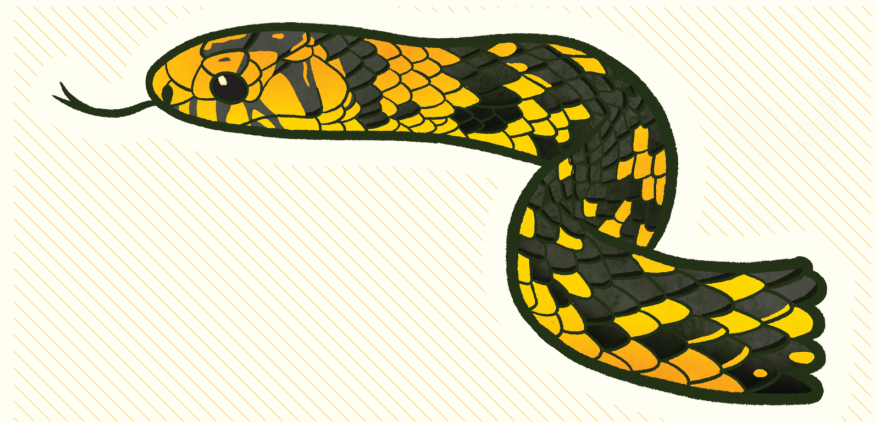
SIGNATURE COCKTAILS

caninana* 41

Spiced Rum, Bacardi aged 4 years, Bacardi gold, uvaia lilikoi, lime juice and a clove of mint



Refreshing, Fruity and spicy



31 cascão

Guava paste, lime juice, mint, rum and sparkling water

Slightly sweet and refreshing



* In Amazonian folklore, an Indigenous woman became pregnant with a snake and gave birth to a set of twins, Norato and Maria Caninana. During the night, they transformed into humans and left the water, at dawn they returned as snakes. Maria Caninana was evil and loved to scare local fishermen and overturn boats.

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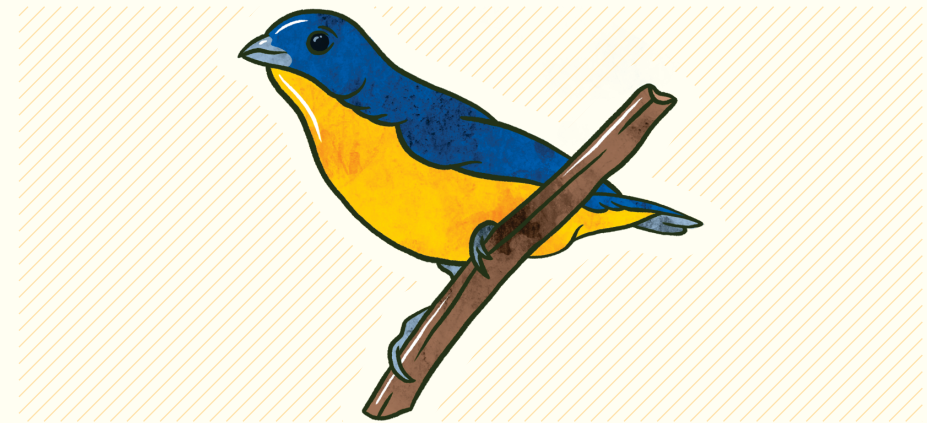
juçara sunrise

40

Tangerine, lime, passion fruit, tequila, Orange extract with Juçara (fruit from Atlantic Forest)



Refreshing and Fruity



30 *juçarinha

Orange extract with Juçara (fruit from Atlantic Forest), passion fruit and vodka

Refreshing and Full-bodied



* The Juçara Tree, native to our Atlantic Forest, is the source of the heart of palm and also the fruit, both of which are extremely important to the natives for their nutritional value and their versatility. Juçara, in addition to serving as food for different species like Jacu, also brings the flavor and culture of the Brazilian people, in sweets, savory dishes and now in our cocktails.

SIGNATURE COCKTAILS

ubatuba mule

35

Absolut Vodka, lime juice topped
with a citrus based froth



Citric and refreshing



30

*dona laura

Passion fruit froth, Lime,
vodka and blackberry syrup

Light and refreshing



* Mrs. Laura, black woman, great leader of the quilombo (Communities formed mainly by remains of fugitives from slavery in Brazil) and a symbol of strength. An active figure in the community of Caixa da Fazenda Quilombo, located on the north side of Ubatuba, like no one else, she has a complete culinary mastery for the use of Juçara and various other treasures of our Atlantic Forest.

SIGNATURE COCKTAILS

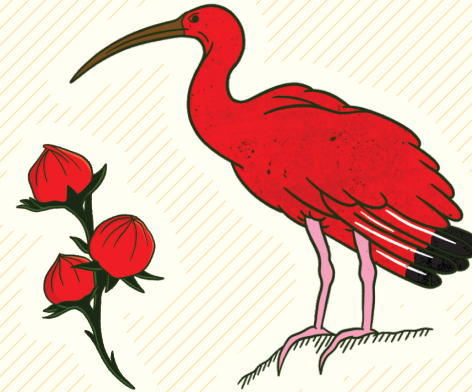
guará vermelho*

35

Absolut vodka, Cambuci fruit, Roselle, lime, Aperol and a Brut Sparkling Wine



Fruity and refreshing



32

araçá sour

Gin, Jabuticaba (Brazilian fruit from Atlantic Forest), Lime and Lemon medley, Red Vermouth and albumen

Citric and refreshing



* The Tupinambás (Native Brazilians) used the red-crimson feathers of the Guará bird for their religious cloaks or Indigenous with high hierarchy, such as the Tamoios. This strong color comes from canthaxanthin, found in abundance in crabs, the Red Guarás bird, favorite food.

SIGNATURE COCKTAILS

anğá* 30

Oak-aged rum, oak-aged cachaça, banana, spiced liqueur and lime

 Slightly woody



44 tamoios e astecas

Silver tequila, Cambuci fruit, orange liqueur and jabuticaba salt

Citric, salty and refreshing 

* Anğá (from tupi.guarani) means Soul. The Blue Macaw on the boat is a reinterpretation of the Anğá Criativa logo, a partner of Raízes Group when it comes to marketing and design.

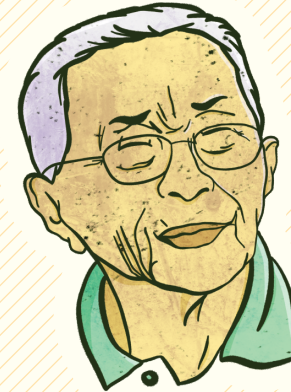
SIGNATURE COCKTAILS

tokuichi* 35

Cambuci, lime, golden sake
and floral froth



Fruity and Light



42 blue magic

Butterfly Special Gin, Tonic water,
lime and mint

Dry and refreshing



* Tokuichi Hidaka was a Japanese immigrant who was trapped on Anchieta Island with more than 160 immigrants. Tokuichi was sentenced to 15 years in prison and torture, during the Second World War, he suffered punishment from the Japanese colony, being discriminated against and ostracized.

SIGNATURE COCKTAILS

yperoig* 40

Whiskey, uvaia fruit, mint, passion fruit, lime juice and orange liquor



Fruity and refreshing



45 fumeta

Gouveia Brasil 44 Cachaça, 12 years aged Chivas, jabuticaba liqueur, Laphroig 10 and Zulu Bitters.

Full-bodied and lightly smoked



* Cunhambebe was a great chief who led his people to believe in the word of the Portuguese and, therefore, he died ill, injured in body and soul, ashamed in the face of such humiliation.

SIGNATURE COCKTAILS

gt jabuticaba 40

High Mountain Gin infused with jabuticaba,
Bahia orange and tonic water

 Dry and refreshing



41 gt cashew

High Mountain Gin infused with cashew,
lemon and tonic water

Dry and refreshing 

caipirinhas



Did you know that Caipirinha is guaranteed by Brazilian law as the original Brazilian drink? That's right, Presidential Decree No. 4,072/2002 provides that the mixture of sugarcane cachaça produced in Brazil, with lemon and sugar, is the original Brazilians drink.

Over time, a country with such a rich culture has created countless reinterpretations with different types of fruits, herbs, spices and spirits and Raizes Restaurant has selected some original recipes for you!

ORIGINAL CAIPIRINHAS

araxá 41

Watermelon, lemongrass, lime juice, gin and basil leaf



Refreshing and Fruity

41 raízes

Jabuticaba fruit, blackberry, lemon and vodka



Refreshing and Fruity

cítrica 32

Sugarcane molasses with ginger, lemon clove and Mato Dentro cachaça



Refreshing and slightly spicy

classic caipirinhas

Lime, Persian lime, strawberry, kiwi, pineapple and passion fruit

bronze 30

Mato Dentro Silvar or Gold Cachaça, Smirnoff Vodka and Azuma Kirin Sake

prata 34

Absolut Vodka, High Mountain Gin or Coqueiro Azulada Cachaça

gold 41

Bombay Gin, Gray Goose Vodka or Mato Dentro Bálsamo Cachaça

special fruits +5

Cashew juice, blackberry with jabuticaba fruit or mix of 2 other fruits

brazilian classics

caju amigo 41

Cashew jam, lime and gin



Fruity and light

29 rabo de galo

Cachaça (Sugar-cane rum) and Cynar Italian Bitters

Bitter and full-bodied



jorge amado 30

Passion fruit, Lime and Gabriela liqueur (clove and cinnamon)



Fruity and spicy

no-alcohol

caiman* 20

Uvaia fruit jam, lime, tangerine leaf and a floral froth

19 morubixaba*

Cambuci fruit, hibiscus flower, lime infused in an Aperol Spritz

ubat'umirum 22

Lime juice and floral froth

* **Caiman:** cocktail inspired by the mysterious alligator that inhabits the lake at the Vermelha do Norte Beach.

* **Morubixaba:** He was the main person among the native brazilians, the warrior and spiritual leader of his village, Cunhambebe was the Morubixaba who represented the Confederation of Tamoios Natives.