


BAR SPIRIT *Copa*



Acesse nosso
Menu Online

Access our
Online Menu





O ambiente convidativo com vista para a praia de Copacabana do Spirit Copa Bar é apenas um dos motivos para deixar a hora passar e não se preocupar com o relógio. Inspirado na década de 50, o bar traz o charme, frescor e descontração do estilo carioca sem deixar de lado a sofisticação que o primeiro Fairmont da América do Sul pressupõe. Nossa carta de drinks é uma viagem ao tempo, reverenciando personalidades e ícones inesquecíveis da história do Rio de Janeiro, como a Bossa Nova, o futebol, Carlos Drummond de Andrade e o Cristo Redentor. Spirit, na língua inglesa, além de significar “bebida alcóolica”, é o espírito e a essência da cidade humildemente conhecida como maravilhosa.

Spirit Copa Bar has a breathtaking view for you to overlook Copacabana Beach and let the time pass by. Inspired in the 50's, the bar brings the charm, freshness and relaxation of the carioca style without neglecting the sophistication that the first Fairmont in South America presupposes. Our signature drinks list is a journey through time, honoring personalities and unforgettable icons of Rio de Janeiro's history, such as Bossa Nova, soccer, Carlos Drummond de Andrade and Christ the Redeemer. Spirit, in the English language, in addition to being an alcoholic beverage, is the spirit and essence of the city humbly known as wonderful.

Menu

Para compartilhar | To share

Batata Rústica com Aioli de Pimenta · R\$ 45
Rustic Potato Fries with Pepper Aioli

Guacamole, Nachos e Pico de Gallo · R\$ 60
Guacamole, Nachos and Pico de Gallo

Mini Pastéis de Queijo Minas
Curado - 3 un · R\$ 50
*Brazilian Deep Fried Savory Pastry
Filled with Aged Minas Cheese*

Pastéis de Camarão - 2 un · R\$ 50
*Brazilian Deep Fried Savory Pastry
Filled with Shrimp*

Bolinho de Costela com Queijo, Molho
de Mostarda e Mel - 4 un · R\$ 60
*Rib Dumpling with Cheese and Honey
Mustard Sauce*

Queijo Coalho no Jospers com Mel
Fairmont · R\$ 50
*Jospers-Grilled Cheese Curds with
Fairmont Honey*

Piadinha Sem Glúten com Queijo Meia Cura,
Tomate Temperado e Rúcula · R\$ 65
*Gluten Free Piadinha with Half Cured Cheese,
Seasoned Tomato and Arugula*

Carpaccio de Rosbife de Filet Mignon Selado
no Jospers na Crosta de Pimenta do Reino · R\$ 75
com Molho de Mostarda, Rúcula com Lascas e Crocante
de Queijo Parmesão
*Filet Mignon Roast Beef Carpaccio Sealed in Jospers
with Black Pepper Crust with Mustard Sauce, Arugula
with Chips and Parmesan Cheese Crispy*

Bolinho de Bacalhau com Aioli Cítrico - 8 un · R\$ 55
Deep Fried Fish Dumpling with Citric Aioli

Bolinho de Aipim com Carne Seca
e Molho Sweetchili - 4 un · R\$ 55

*Deep Fried Manioc Dumpling with Jerked
Beef and Sweetchili Sauce*

Filet Mignon Grelhado no Jospers ao
Molho de Cerveja Preta com Farofa
de Alho · R\$ 130

*Jospers-Grilled Filet Mignon with Dark Beer
Molasses Sauce and Garlic Manioc Crunch Flour*

Tábua de Queijos Artesanais
Brasileiros · R\$ 125
Brazilian Handmade Cheese Table

Linguíça Flambada na Cachaça
com Quiabo · R\$ 65
Flame Grilled Sausage in Cachaça with Okra

Pão de Alho com Queijo Serra
da Canastra - 2 un · R\$ 50
*Garlic Bread with Serra da Canastra
Cheese*

Cesta de Pães · R\$ 45
Bread Basket

Pipoca de Pão de Queijo Mineiro
Trufado · R\$ 40

Crunchy Brazilian Truffled Cheese Bread

Tulipinha de Frango com Alho Frito
e Mostarda Dijon · R\$ 65

*Chicken Tulip with Fried Garlic and Dijon
Mustard*

Mini Tacos de Cogumelos Grelhados no Jospers
com Guacamole e Pico de Gallo - 3 un · R\$ 50
*Jospers-Grilled Mini Mushroom Tacos with
Guacamole and Pico de Gallo*

Vitrine do Mar | Seafood Showcase

Ostra de Santa Catarina - 1 un · R\$ 15
com Limões e Vinaigrette de Cebola Roxa
*Oysters of Santa Catarina with Lemons
and Red Onion Vinaigrette*

Ostras de Santa Catarina - 6 un · R\$ 85
com Limões e Vinaigrette de Cebola Roxa
*Oysters of Santa Catarina with Lemons
and Red Onion Vinaigrette*

Ostras de Santa Catarina - 12 un · R\$ 170
com Limões e Vinaigrette de Cebola Roxa
*Oysters of Santa Catarina with Lemons
and Red Onion Vinaigrette*

Caviar Siberian Reserve - 30g · R\$ 800
Com Blinis e Crème Fraîche
With Blinis and Crème Fraîche

Caviar Siberian Reserve - 50g · R\$ 1.200
Com Blinis e Crème Fraîche
With Blinis and Crème Fraîche

Ceviche, Leite de Tigre e Milho
Crocante · R\$ 75
Ceviche, Leche de Tigre and Crispy Corn

Poke Bowl de Salmão · R\$ 90
Com Arroz Asiático, Wakame, Manga, Coentro,
Cebola Roxa, Edamame e Amendoim Torrado
*Salmon Poke Bowl with Asian Rice,
Wakame, Mango, Cilantro, Purple Onion,
Edamame and Toasted Peanuts*

Salmão Defumado · R\$ 100
com Creme Azedo, Alcaparras Fritas e
Blinis Artesanais
*Smoked Salmon with Sour Cream,
Fried Capers and Handcrafted Blinis*



Menu

Especial Sábados (11 às 17h) Special to Saturdays (2pm to 5pm)

Combinado - 8 un · R\$ 110

Salmão | Salmon

Combinado - 12 un · R\$ 170

Mix de Sashimi | Niguiiri | Makimono
Salmão, Atum e Peixe Branco

Mix of Sashimi | Niguiiri | Makimono
Salmon, Tuna and White Fish

Combinado - 16 un · R\$ 210

Mix de Sashimi | Niguiiri | Makimono
Salmão, Atum e Peixe Branco

Mix of Sashimi | Niguiiri | Makimono
Salmon, Tuna and White Fish

Especial Domingos (11 às 17h) Special to Sundays (2pm to 5pm)

Torre de Feijoada Nobre · R\$ 170

Caldinho, Torresmo, Couve, Farofa,
Laranja, Arroz e Feijoada (Linguíça Paio,
Linguíça Calabresa, Lombo Suíno e Costela
Defumada)

Tower of Noble Feijoada | Broth, Crackling,
Cabbage, Manioc Crunch Flour, Orange,
Rice and Feijoada (Pork Sausage Variety,
Pork Loin and Smoked Ribs)

Trilogia de Doces Brasileiros · R\$ 65

Traditional Brazilian Deserts Trio

Saladas e Sanduíches | Salads and Sandwiches

(Todos acompanham batata rústica ou salada | All dishes are served with rustic potatoes or salad)

Salada Caesar de Frango · R\$ 80

Molho Caesar, Croutons e Parmesão
Caesar Chicken Salad (Caesar Sauce, Croutons
and Parmesan)

Salada Caesar de Salmão Defumado · R\$ 110

Molho Caesar, Croutons e Parmesão
Caesar Smoked Salmon Salad (Caesar Sauce,
Croutons and Parmesan)

Salada Caesar de Camarão · R\$ 110

Molho Caesar, Croutons e Parmesão
Caesar Shrimp Salad (Caesar Sauce, Croutons
and Parmesan)

Club Sandwich de Frango · R\$ 70

Chicken Sandwich Club

Club Sandwich de Peito de Peru · R\$ 75

Turkey Breast Sandwich Club

Club Sandwich de Salmão Defumado · R\$ 95

Smoked Salmon Sandwich Club

Cheeseburger de Picanha · R\$ 85

com Queijo Minas Padrão, Maionese de
Bacon Defumado, Cebola Caramelizada,
Alface e Tomate

Rump Steak Cheeseburger with Brazilian
Cheese, Smoked Bacon Mayonnaise,
Caramelized Onion, Lettuce and Tomato

Cachorro Quente Artesanal · R\$ 55

Com Pickles de Cebola Roxa e BBQ de
Goiabada no Pão de Leite

Handmade Hot Dog with Red Onion Pickles
and Guava BBQ on Milk Bread

Pizzas

Pepperoni · R\$ 85

Marguerita | Margherita · R\$ 85

Quatro Queijos | Four Cheeses · R\$ 85

Sobremesas | Desserts

Salada de Frutas Tropicais · R\$ 35

Tropical Fruits Salad

Pudim de Leite Fairmont · R\$ 45

Com Calda de Caramelo
Brazilian Milk Pudding

Frutas Tropicais da Estação · R\$ 150

Seasonal Tropical Fruits

Variedades de Picolés · R\$ 20

Varieties of Popsicle

Mousse de Chocolate Belga · R\$ 70

Com Amêndoas Caramelizadas
Belgian Chocolate Mousse with
Caramelized Almonds



Special Night Menu

A partir das 17h | From 5 p.m
Para compartilhar | To share

Guioza Suína Frita com Molho Agridoce

Picante - 5 un · R\$ 55

Fried Pork Gyoza with Spicy Sweet and Sour Sauce

Guioza de Vegetais no Vapor com Molho

Teriyaki - 5 un · R\$ 55

Steamed Vegetable Gyoza with Teriyaki Sauce

Dupla de Bao de Barriga de Porco · R\$ 95

*Cozida a Baixa Temperatura com BBQ de Goiabada, Pickles de Cebola Roxa e Abacaxi Grelhado no Jospier
Double Pork Belly Bao Cooked at Low Temperature with Guava BBQ, Red Onion Pickles and Grilled Pineapple in Jospier*

Coxinha de Pato com Chutney de Laranja · R\$ 60

Brazilian Style Breaded and Stuffed Duck Croquette

Tempura de Legumes Verdes · R\$ 120

Tempura of Green Vegetables

Tempura de Lula com Maionese de

Wasabi e Molho Teriyaki · R\$ 120

Squid's Tempura with Wasabi Mayonnaise and Teriyaki Sauce

Camarão Empanado no Coco e Panko · R\$ 130

com Chutney de Manga

Breaded Shrimp in Coconut and Panko with Mango Chutney

Sobremesa Desserts

Esfera de Chocolate Belga · R\$ 80

com Brownie Flambado com Triple Sec
Belgian Chocolate Sphere with Brownie Flamed with Triple Sec

Profiteroles de Gelato de Baunilha Bourbon · R\$ 65

com Calda de Chocolate Belga

Profiteroles of Bourbon Vanilla Gelato with Belgian Chocolate Syrup

After

Disponível de 23h às 02h, toda sexta e sábado | Available from 11 p.m to 2 a.m friday and satuday

Sanduíches | Sandwiches

(Nossos sanduíches são servidos com batata rústica ou salada)
(Our sandwiches are served with rustic potato or salad)

Croque-Monsieur / Madame · R\$ 75

Sanduíche Tradicional Francês Similar ao Misto Quente / com Ovo Frito

Croque-Monsieur / Madame (Traditional French Sandwich Similar to Grilled Ham and Cheese Sandwich / with Fried Egg)

Cheeseburger de Picanha · R\$ 85

Com Queijo Minas Padrão, Maionese de Bacon Defumado, Cebola Caramelizada, Alface e Tomate
Rump Steak Cheeseburger with Brazilian Cheese, Smoked Bacon Mayonnaise, Caramelized Onion, Lettuce and Tomato

Club Sandwich de Frango · R\$ 70

Chicken Sandwich Club

Club Sandwich de Peito de Peru · R\$ 75

Turkey Breast Sandwich Club

Club Sandwich de Salmão Defumado · R\$ 95

Smoked Salmon Sandwich Club

Massas | Pastas

Spaguetti, Fusilli ou Penne · R\$ 95

Molhos: Bolonhesa, Pesto, Pomodoro com Basilíco ou Fondutta de Queijos
Spaguetti, Fusilli or Penne Sauces: Bolognese, Pesto, Pomodoro with Basil or Cheese Fondutta

Sopa | Soups

Sopa de Tomate · R\$ 75

Com Burrata e Fondutta de Queijo da Serra da Canastra
Tomato Soup with Burrata and Serra da Canastra Cheese Fondutta

Canja de Galinha · R\$ 70

Chicken Soup

Entradas e Saladas

Starters and Salads

Salada de Folhas Verdes · R\$ 70

Com Croûtons de Alecrim e Tomate Cereja Confitado
Green Leaf Salad with Rosemary Croûtons and Cherry Tomato Confit

Salada de Quinoa · R\$ 70

Com Ervilha Torta, Aspargos, Chutney de Tomate, Manjeriçao e Semente de Gergelim
Quinoa Salad with Peas Pie, Asparagus, Tomato Chutney, Basil and Sesame Seed

Salada Caesar de Camarão · R\$ 110

Molho Caesar, Croutons e Parmesão
Caesar Shrimp Salad (Caesar Sauce, Croutons and Parmesan)

Salada Caesar de Frango · R\$ 80

Molho Caesar, Croutons e Parmesão
Caesar Chicken Salad (Caesar Sauce, Croutons and Parmesan)

Salada Caesar de Salmão Defumado · R\$ 110

Molho Caesar, Croutons e Parmesão
Caesar Smoked Salmon Salad (Caesar Sauce, Croutons and Parmesan)

Pizzas

Pepperoni · R\$ 85

Marguerita | Margherita · R\$ 85

Quatro Queijos | Four Cheeses · R\$ 85

Sobremesa | Desserts

Mousse de Chocolate · R\$ 70

Com Amêndoas Caramelizadas
Chocolate Mousse with Caramelized Almonds

Salada de Frutas Tropicais · R\$ 35

Tropical Fruit Salad

Pudim de Leite Fairmont · R\$ 45

Brazilian Milk Pudding

Drinks

Drinks Spirit Copa

Pôr do Sol • R\$ 52

FRUTADO • LEVE • REFRESCANTE

Vodka Absolut Elix, Licor 43, Laranja, Abacaxi e Bitter de Laranja.

Absolut Elix Vodka, Liqueur 43, Orange, Pineapple and Orange Bitter

Camarote Carril • R\$ 52

AMARGO • REFRESCANTE • HERBÁCEO

Gin Amázzoni, Amaro Ramazzott, Gen Mai Cha, Ginger Ale, Bitter e Limão Siciliano

Gin Amázzoni, Amaro Ramazzott, Gen Mai Cha, Ginger Ale, Bitter and Lemon

Beco das Garrafas • R\$ 52

FRUTADO • REFRESCANTE • LEVEMENTE AMARGO

Bourbon, Amaro Campari, Lilikoy Syrup, Solução Salina, Limão Siciliano, Goiaba e Cerveja Lager.

Bourbon, Amaro Campari, Lilikoy Syrup, Saline Solution, Lemon, Guava and Lager Beer

Tarsila • R\$ 52

FRUTADO • FLORAL • REFRESCANTE

Cachaça Janeiro, Cordial de Pitaya e Camomila, Manjerição, Limão Taiti, Bitter e Pernod.

Fairmont Cachaça, Pitaya and Chamomile Cordial, Basil, Tahiti Lemon, Bitter and Pernod

B.M. Garden • R\$ 65

FRUTADO • CÍTRICO • REFRESCANTE

Tequila Altos Plata com Tomilho e Alecrim, Tiquira Amburana, Creme de Coco Artesanal e Mix de Cítricos. Acompanha Granita de Maracujá com Pimenta

Tequila Altos Plata with Thyme and Rosemary, Tiquira Amburana, Handmade Coconut Cream and Citrus Mix. Served with Passion Fruit Granita with Pepper

Chega de Saudade • R\$ 60

HERBÁCEO • CÍTRICO • INTENSO

Tequila Altos Plata com Lapsang Souchong, Ramazzotti Rosato, Xarope de Framboesa, Suco de Tomate, Limão Siciliano, Coentro e Spray de Laphoag

Tequila Altos Plata with Lapsang Souchong, Ramazzotti Rosato, Raspberry Syrup, Tomato Juice, Lemon, Cilantro and Laphoag Spray

Presente de Isabel • R\$ 52

FRUTADO • LEVE • REFRESCANTE

Cachaça Janeiro, Tiquira, Maracujá, Cajá, Cardamomo e Limão Siciliano

Cachaça Janeiro, Tiquira, Passion Fruit, Cajá, Cardamom and Lemon

Soldiers Throwing Flowers • R\$ 52

FLORAL • CÍTRICO • CREMOSO

Whisky Chivas 12 com Damasco, Cachaça Envelhecida em Amburana, Fassionola, Castanha do Pará, Triple Séc, Fernet Branca e Albumina

Whiskey Chivas 12 with Apricot, Cachaça Aged in Amburana, Fassionola, Brazil Nut, Triple Séc, Fernet Branca and Albumin

Verso e Prosa • R\$ 52

AMARGO • REFRESCANTE • INTENSO

Rum Havana 7 anos, Aperol, Néctar de Abacaxi, Especiarias, Limão Siciliano e Bitter de Café

Havana Rum 7 years, Aperol, Pineapple Nectar, Spices, Sicilian Lemon and Coffee Bitter

Duas Polegadas • R\$ 52

SECO • ALCOÓLICO • FLORAL

Gin Amázzoni com Azeite de Ervas, Ramazzotti Rosato, Jerez Fino e Bitter de Cacaú

Gin Amázzoni with Herbal Olive Oil, Ramazzotti Rosato, Jerez Fino and Cocoa Bitters

Niemeyer • R\$ 75

DEFUMADO • INTENSO • AMADEIRADO

Whisky Glenlivet Founders Reserve, Cordial de Maçã com Cumarú, Licor Benedictine e Bitter. Defumado com Canela. Acompanha Caviar Fake de Maçã com Canela

Whisky Glenlivet Founders Reserve, Apple Cordial with Cumarú, Benedictine Liqueur and Bitter. Smoked with Cinnamon. Accompanies Fake Apple Caviar with Cinnamon

Kuarup • R\$ 52

ESPECIADO • CÍTRICO • INUSITADO

Cachaça com Infusão de Jambu, Tiquira Amburana, Ginger Ale, Limão Siciliano, Melado de Cana, Angostura Bitter

Cachaça Infused with Jambu, Tiquira Amburana, Ginger Ale, Lemon, Molasses of Cane, Angostura Bitter.





Bebidas

Spritz & Drinks /

Aperol Spritz · R\$ 48 / R\$ 199

Aperol, Espumante, Club Soda e Laranja
Aperol, Sparkling Wine, Club Soda and Orange

Ramazotti Spritz · R\$ 48 / R\$ 199

Ramazotti Rosato, Espumante, Manjeriçao e Limão Siciliano
Ramazotti Rosato, Sparkling Wine, Basil and Lemon

Lillet Spritz · R\$ 48 / R\$ 199

Lillet, Hortelã, Morango, Laranja, Pepino e Espumante.

Lillet Blanc, Mint, Strawberry, Orange, Cucumber and Sparkling Wine

Hugo Spritz · R\$ 48 / R\$ 199

Licor de Flor de Sabugueiro, Espumante, Hortelã e Twist Siciliano

Elderflower Liqueur, Sparkling wine, Mint and Sicilian Twist

Gin Tonics

Beefeater · R\$ 48

Gin Beefeater Londron Dry, Limão Siciliano, Laranja Bahia, Tomilho e Tônica
Beefeater Londron Dry Gin, Sicilian Lemon, Bahia Orange, Thyme and Tonic

Monkey 47 · R\$ 99

Gin Monkey 47, Twist de Limão Siciliano, Twist de Limão Taiti, Zimbros e Tônica

Gin Monkey 47, Sicilian Lemon Twist, Tahitian Lemon Twist, Juniper and Tonic

Beefeater 24 · R\$ 68

Gin Beefeater 24 com Infusão de Cajú, Twist de Limão Taiti, Caju e Tônica

Beefeater Gin 24 with Cashew Infusion, Tahiti Lime Twist, Cashew and Tonic

Beefeater Pink GT · R\$ 50

Gin Beefeater Strawberry, Twist de Tangerina, Manjeriçao e Tônica

Beefeater Strawberry Gin, Tangerine Twist, Basil and Tonic

Bombay GT · R\$ 50

Gin Bombay Sapphire, Folhas de Basilicão, Limão Taiti e Tônica

Bombay Sapphire Gin, Leaves of Basilicon, Lime and Tonic Water

Monkey 47 Sloe Tonic · R\$ 99

Gin Monkey 47 Sloe Gin, Água Tônica, Twist de Limão Siciliano e Hortelã

Gin Monkey 47 Sloe Gin, Tonic Water, Lemon Twist and Mint

Bulldog GT · R\$ 68

Gin Bulldog, Grapefruit, Canela e Tônica

Bulldog Gin, Grapefruit, Cinnamon and Tonic

Plymouth · R\$ 68

Tônica, Gengibre e Folha de Limoeiro

Tonic, Ginger and Lemon Leaf

Spirit GT · R\$ 45

Gin Spirit com Infusão de Maçã Desidratada, Hibisco, Beterraba e Casca de Laranja. Tônica e Salvia.

Gin Spirit Infused with Dehydrated Apple, Hibiscus, Beetroot and Orange Peel. Tonic and Sage

Gin Tônica · R\$ 48

Gin Amázzoni, Twist de Siciliano, Limão Desidratado, Alecrim e Tônica

Amázzoni Gin, Lemon Twist, Dehydrated Lemon, Rosemary and Tonic Water

Beefeater Lemon & Ginger GT · R\$ 48

Gin Beefeater Lemon & Ginger, Twist de Limão Siciliano, Hortelã e Tônica

Gin Beefeater Lemon & Ginger, Lemon Twist, Mint and Tonic Water

Plymouth GT · R\$ 68

Gin Plymouth, Twist de Laranja Bahia, Twist de Siciliano, Cardamomo e Tônica

Plymouth Gin, Orange and Lemon Twist, Cardamom and Tonic Water

Hendricks GT · R\$ 68

Gin Hendricks, Pepino e Tônica

Hendricks Gin, Cucumber and Tonic Water



Bebidas

Classics

Rabo de Galo · R\$ 48

Banzeiro · R\$ 48

Kir Royal · R\$ 45

Expresso Martini · R\$ 48

Cosmopolitan · R\$ 48

Mojito · R\$ 42

Daiquiri Havana · R\$ 45

Paloma · R\$ 48

Margarita · R\$ 48

Tom Collins · R\$ 48

Paper Plane · R\$ 48

Old Fashioned · R\$ 48

Campari Tonic · R\$ 48

Negroni · R\$ 48

Martinez · R\$ 48

Vesper · R\$ 48

Pisco Sour · R\$ 48

Penicillin · R\$ 48

Bloody Mary · R\$ 42

Macunaíma · R\$ 48

Bellini · R\$ 45

French 75 · R\$ 48

Carajillo · R\$ 48

Moscow Mule · R\$ 48

Piña Colada · R\$ 45

Dark'n Storm · R\$ 48

Spicy Paloma · R\$ 48

Spicy Margarita · R\$ 48

Long Island Ice Tea · R\$ 48

Mint Julep · R\$ 48

Manhattan · R\$ 48

Americano · R\$ 42

Boulevardier · R\$ 48

Dry Martini · R\$ 48

Clover Club · R\$ 48

Whisky Sour · R\$ 48

God Father · R\$ 48

Hanky Panky · R\$ 48



Bebidas

Caipirinhas

Caipirinha · R\$ 45

Cachaça Magnífica Fairmont, Xarope de Açúcar e Frutas da Estação
Magnífica Cachaça Fairmont, Sugar Syrup and Seasonal Fruits

Caipivodka Absolut Elix · R\$ 55

Vodka Absolut Elix, Xarope de Açúcar e Frutas da Estação
Absolut Elix Vodka, Sugar and Seasonal Fruits

Caipivodka · R\$ 50

Vodka Absolut, Xarope de Açúcar e Frutas da Estação
Absolut Vodka, Sugar Syrup and Seasonal Fruits

Coquetéis sem álcool

Cocktails Non Alcoholic

It's a Match · R\$ 38

Chá Mate, Limão Tahiti, Suco de Abacaxi e Xarope de Especiarias
Yerba Mate Tea, Tahiti Lemon, Pineapple Juice and Spice Syrup

Botânicos e Tônica · R\$ 38

Xarope de Ervas e Especiarias: Cardamomo, Zimbros, Tomilho, Alecrim, Suco de Limão Siciliano e Tônica
Herb and Spice Syrup: Cardamom, Juniper, Thyme, Rosemary, Lemon Juice and Tonic

F.F.C. (FRESH FRUIT COCKTAIL) · R\$ 38

Morango, Abacaxi, Suco de Laranja, Camomila e Espuma de Gengibre
Strawberry, Pineapple, Orange Juice, Chamomile and Ginger Foam

Soft Drinks

Red Bull Sugarfree · R\$ 32

Red Bull Energy Drink · R\$ 32

Água Tônica Prata | Silver Tonic Water · R\$ 16

San Pellegrino (505ml) · R\$ 32

Suco Natural | Natural Juice · R\$ 22

Suco de Tomate Temperado | Seasoned Tomato Juice · R\$ 38

Refrigerante | Soft Drink · R\$ 16

Água Nacional | National Water · R\$ 16

Acqua Panna (505ml) · R\$ 32

Água de Coco | Coconut Water · R\$ 22

Café Espresso | Espresso Coffee · R\$ 15

Ginger Ale · R\$ 16

Licores Dose

Chartreuse Verde · R\$ 70

Dom Benedictine · R\$ 44

Tia Maria · R\$ 44

Luxardo · R\$ 44

Molinari Sambuca · R\$ 42

St Germain · R\$ 42

Licor de Cassis · R\$ 42

Cointreau · R\$ 42

Licor 43 · R\$ 42

Baileys · R\$ 42

Frangélico · R\$ 42

Limoncello · R\$ 42

Pernod · R\$ 42

Drambuie · R\$ 44

Ricard · R\$ 44

Jägermeister · R\$ 45

Chambord · R\$ 45

Kahlua · R\$ 44

Pisco & Grappa

Pisco Capel · R\$ 42

Grappa Bianca · R\$ 42



Bebidas

Cervejas

Cerveja Importada | Imported Beer · R\$ 25

Cerveja Artesanal | Craft Beer · R\$ 27

Gin - Dose

Beefeater · R\$ 45

Beefeater Lemon & Ginger · R\$ 45

Beefeater Pink · R\$ 50

Beefeater 24 · R\$ 68

Amazoni · R\$ 45

Bombay Sapphire · R\$ 50

Hendricks · R\$ 68

Bulldog · R\$ 68

Plymouth · R\$ 68

Monkey 47 · R\$ 99

47 Sloe Gin · R\$ 99

Vodka - Dose

Ketel One Botanical Grapefruit · R\$ 42

Ketel One Botanical Peach · R\$ 42

Absolut · R\$ 48

Absolut Citron · R\$ 50

Absolut Elix · R\$ 60

Grey Goose · R\$ 65

Cachaça & Aguardente - Dose

Tellura Amburana · R\$ 40

Tiquira Amburana · R\$ 42

Tiquira Tradicional · R\$ 42

Janeiro · R\$ 45

Magnífica · R\$ 45

Avuá Bálamo · R\$ 45

Fazenda Soledade Ipê · R\$ 48

Fazenda Soledade Pau Brasil · R\$ 48

51 Reserva Rara · R\$ 50

Cachaça Pindorama · R\$ 48

Magnífica Reserva Soleira · R\$ 75

Rum - Dose

Havana 3 anos · R\$ 45

Havana 7 anos · R\$ 48

Appleton Estate Signature Blend · R\$ 48

Zacapa XO · R\$ 135

Havana Selección de Maestros · R\$ 60

Tequila - Dose

Jose Cuervo Prata · R\$ 42

Jose Cuervo Tradicional Reposado · R\$ 58

Jose Cuervo Gold · R\$ 48

Altos Plata · R\$ 45

Altos Reposado · R\$ 55

Cognac & Brandy - Dose

Brandy Osbourne · R\$ 45

Cognac Hennessy VSOP · R\$ 95

Cognac Martel VSOP · R\$ 99

Cognac Martel XO · R\$ 168

Cognac Hennessy XO · R\$ 190

Cognac Remy Martin Louis XIII · R\$ 3.500

Aperitivos & Amaros - Dose

Aperol · R\$ 42

Campari · R\$ 44

Fernet · R\$ 42

Cynar · R\$ 42

Ramazzotti Rosato · R\$ 45

Amaro Ramazzotti · R\$ 45

Cynar 70 · R\$ 60

Vermutes - Dose

Antica Fórmula - Vermute Rosso · R\$ 70

Carpano Clássico - Vermute Rosso · R\$ 44

Noilly Pratt - Vermute Dry · R\$ 44

Bebidas

Whisky

Blended Scotch Whisky - Dose

Ballantines 12 anos · R\$ 45

Chivas 12 anos · R\$ 48

Chivas Extra 13 anos · R\$ 50

Chivas 18 anos · R\$ 90

Royal Salute 21 anos · R\$ 190

Johnnie Walker Red Label · R\$ 45

Johnnie Walker Black Label · R\$ 49

Johnnie Walker Blue Label · R\$ 199

Single Malt Whisky - Dose

Glenlivet Founders Reserve · R\$ 48

Aberlour 14 anos · R\$ 80

Glenfiddich 12 anos · R\$ 65

Glenfiddich 15 anos · R\$ 90

Glenfiddich 18 anos · R\$ 110

Laphroaig 10 anos · R\$ 75

The Macallan - Sherry Oak - 12 anos · R\$ 195

The Macallan - The Harmony Collection

Rich Cacao · R\$ 250

American Whisky & Irish Whisky - Dose

Buffalo Trace Bourbon · R\$ 48

Wild Turkey · R\$ 48

Jim Beam Black Extra Aged · R\$ 48

Jim Beam Rye · R\$ 50

Jack Daniels · R\$ 45

Jack Daniels Gentleman · R\$ 65

Jack Daniels Honey · R\$ 45

Jack Daniels Fire · R\$ 45

Jack Daniels Apple · R\$ 45

Jameson Irish Whiskey · R\$ 46

Japanese Whisky - Dose

The Chita Single Grain Japanese · R\$ 65

Hibiki Japanese Harmoni · R\$ 145

Saquê - Dose

Saquê Gekkeikan · R\$ 48



Carta de Vinho - Wine Menu

Champagnes e Espumantes Champagnes and Sparkling Wines



Adolfo Lona Charmat Brut (Brasil)	R\$ 50 / R\$ 190
Adolfo Lona Brut Charmat Rosé (Brasil)	R\$ 50 / R\$ 190
Perrier Jouet Grand Brut (França)	R\$ -- / R\$ 950
Perrier Jouet Brut Rosé (França)	R\$ -- / R\$ 980
G.h. Mumm Cordon Rouge Brut (França)	R\$ 150 / R\$ 890
Victoria Geisse Extra Brut Vintage Gran Reserva (Brasil)	R\$ -- / R\$ 470
Chandon Réserve Brut (Brasil)	R\$ -- / R\$ 220
Chandon Brut Rosé (Brasil)	R\$ -- / R\$ 250
Veuve Clicquot Brut (França)	R\$ -- / R\$ 1.000
Veuve Clicquot Brut Rose (França)	R\$ -- / R\$ 1.100
Veuve Clicquot La Grande Dame, 2012 (França)	R\$ -- / R\$ 3.000
Perrier Joüet Belle Epoque, 2004 (França)	R\$ -- / R\$ 2.800
Dom Pérignon Brut, 2012 (França)	R\$ -- / R\$ 4.500

Vinhos Brancos | White Wines

Abbotts & Delaunay Led Fruits Sauvages Viognier, 2021 (França)	R\$ 65 / R\$ 275
Garzon Reserva Albariño (Uruguai)	R\$ -- / R\$ 280
Máscara De Fuego Sauvignon Blanc, 2022 (Chile)	R\$ 50 / R\$ 190
Cristofoli Riesling Coleção, 2022 (Brasil)	R\$ 50 / R\$ 245
La Rural Rutini Trumpeter Chardonnay, 2019 (Argentina)	R\$ 60 / R\$ 235
La Rural Rutini Trumpeter Sauvignon Blanc, 2019 (Argentina)	R\$ -- / R\$ 235

Vinhos Rosés | Rosé Wines

A Mare Rosato, 2019 (Itália)	R\$ 45 / R\$ 170
Garzón Estate Pinot Noir, 2021 (Uruguai)	R\$ 50 / R\$ 210 (750ML) / R\$ 470 (1,5L)
Matias Riccitelli Hey Rosé Malbec, 2018 (Argentina)	R\$ -- / R\$ 280
M de Minuty Rosé, 2019 (França)	R\$ -- / R\$ 440
Le Jaja De Jau Syrah Rosé, 2014 (França)	R\$ -- / R\$ 260

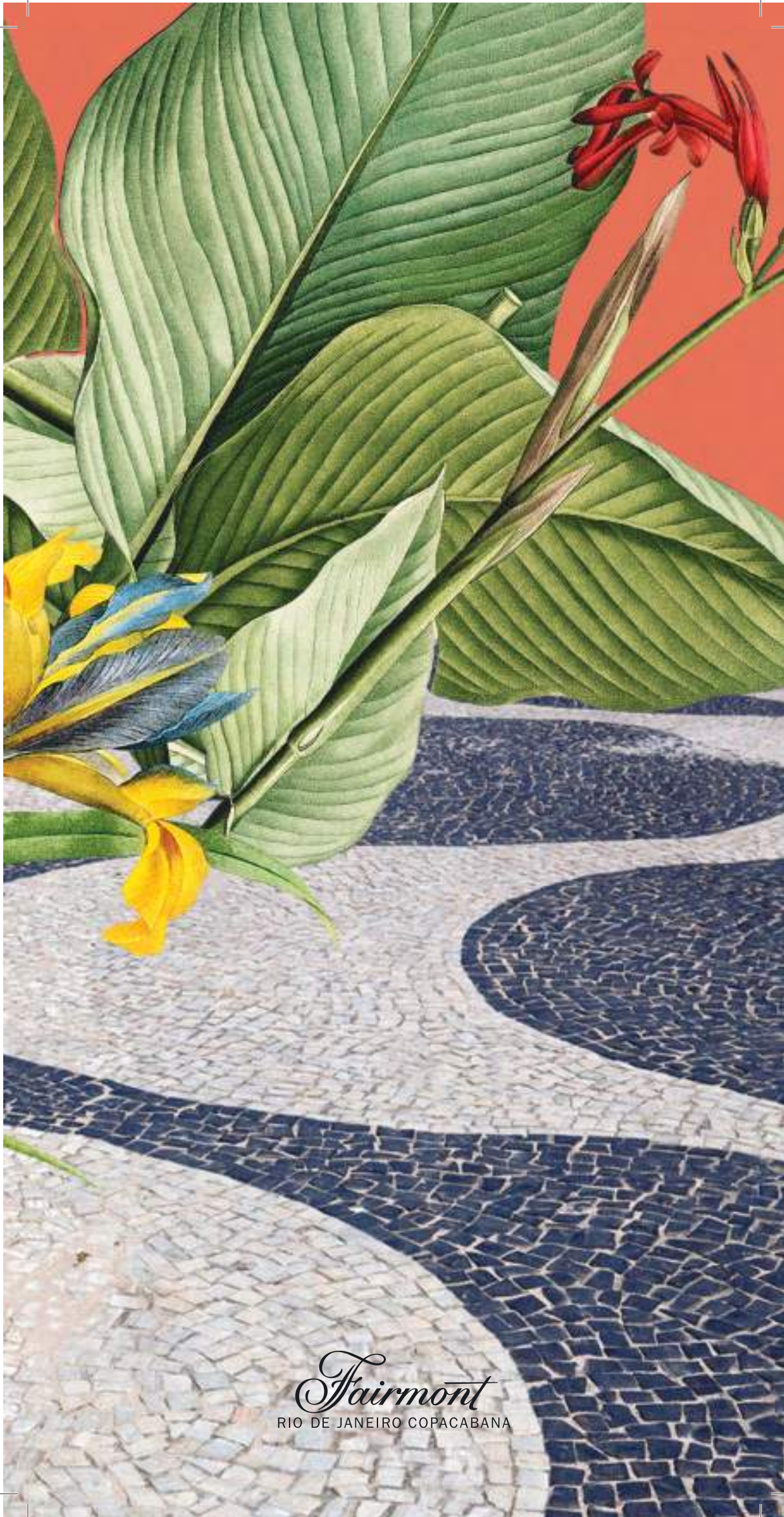
Vinhos Tintos | Red Wines

Rutini Cruz Alta Malbec, 2022 (Argentina)	R\$ 55 / R\$ 220
Abbotts & Delaunay Pinot Noir, 2020 (França)	R\$ 65 / R\$ 275
Trumpeter Malbec, 2019 (Argentina)	R\$ -- / R\$ 270
Villa Rosa Reserva Tinto, 2017 (Portugal)	R\$ -- / R\$ 220
Casa Valduga Terroir, 2020 (Brasil)	R\$ 65 / R\$ 275

Vinhos Sobremesa | Dessert Wines

Sauternes Chroeder-Schlyler (França)	R\$ 120 / R\$ 650
Moscatel Rubrica, 2021 (Portugal)	R\$ 75 / R\$ 320
Graham's 10 Years Old Tawny (Portugal)	R\$ 85 / R\$ 750
Graham's 20 Years Old Tawny (Portugal)	R\$ 90 / R\$ 850
Graham's Fine Tawny, 2014 (Portugal)	R\$ 70 / R\$ 420

*Solicite nossa carta de vinhos de nossa adega especial | Ask our Wine menu from our special wine cellar.



Fairmont
RIO DE JANEIRO COPACABANA