

C O P A

C A B A N A

T O R O N T O D O W N T O W N

FOOD & DRINK MENU

RED WINE

Chianti, Sensi Collezione | Italy \$14 gls | \$55 btl
Cabernet Sauvignon, Morgan Bay | California USA \$15 gls | \$60 btl
Valpolicella, Farina | Italy \$14 gls | \$59 btl
Merlot, Morgan Bay | California USA \$15 gls | \$60 btl
Malbec, Bodega Atilio Avena | Argentina \$15 gls | \$60btl
Syrah, Arini Vini | Italy \$69 btl
Cabernet Sauvignon, Rutherford Ranch | Napa Valley USA \$99 btl
Merlot, Freemark Abbey, Napa Valley | USA \$109 btl
Merlot, Two Sisters | Niagara \$119 btl
Cabernet Franc, Two Sisters | Niagara \$119
Barolo, Marchesi Di Barolo | Italy \$149 btl
Valpolicella, Amarone Della | Italy \$199 btl

WHITE WINE

Chardonnay, Morgan Bay | California USA \$12 gls | \$44 btl
Pinot Grigio, Sensi Collezione | Italy \$13 gls | \$45 btl
Viognier, Les Jamelles | France \$13 gls | \$44 btl
Sauvignon Blanc, Seival Miolo | Brasil \$12 gls | \$44 btl
Chardonnay, Catena | Argentina \$12 gls | \$44 Btl
Sauvignon Blanc, Albino Armani 1607 | Italy \$14 gls | \$48 btl
Gavi di Gavi, Marchese di Barolo | Italy \$14 gls | \$48 btl
Tempranillo Blanco, Rioja Vega | Spain \$15 gls \$49 btl

BLUSH WINE

Rose, Due Palme, Rosalita IGP | Italy \$ 14 gls | \$ 45 btl

SPARKLING & CHAMPAGNE

Prosecco, Torre Del Vescovi \$13 gls | \$59 btl
Cava Brut Rose, Can Xa \$13 gls | \$59 btl
Dom Perignon \$385 btl

COCKTAILS SIGNATURE

THE GARDEN 3oz 25
Spiced Rum, Pineapple, Cane Sugar, Strawberries, Lime, Mint. Served in a Pineapple
COPA COLADA 2oz 18
Capt. Morg. White Rum, Coconut Cream, Pineapple Juice.
CARNAVAL 2oz 16
Ketel One Vodka, Pineapple Juice, Lime, Toasted Coconut
MANGO MULE 2oz 15
Ketel One Vodka, Mango Juice, Ginger Beer, Lime, Bitters
SOL MARGARITA 1.5oz 16
Sombra Mezcal, Passion Fruit, Lime, Cane Sugar, Wildfire Bitters
COPA SOUR 1.5oz 13
Tanqueray No.10 Gin, Guava, Lemon, Cane Sugar, Copa Bitters
ELDERFLOWER DAQUIRI 2oz 12
Capt. Morg. White Rum, St. Germain, Lime, Cane Sugar

CLASSICS COPA STYLE

CAIPIRINHA 1.5oz 13
Cachaça, Lime, Sugar ask for variations
MOJITO 1.5oz 13
Bacardi White Rum, Lime, Mint ask for variations
RIO MANHATTAN 2.5oz 14
Crown Royal, Dry Vermouth, Copa Bitters, Cane Sugar
SUMMER NEGRONI 2oz 14
Tanqueray Flor de Sevilla, Aperol, Dry Vermouth
BOM FASHIONED 2oz 17
Zacapa 23 Rum, Copa Bitters, Cane Sugar

SANGRIA

GLASS 12 | PITCHER 45

SPARKLING

Prosecco, St. Germaine, Juniper Berry, Cloves & Berries.

MANGRIA

Red Wine, Brandy, Grand Marnier, Nutmeg, Cloves & Mixed Fruit.

GIN ROSÉ

Rosé Wine, Gin, Thyme & Berries.

BRAZILIAN

White Wine, Cachaça, Guarana & Citrus Fruit.

CLASSIC RED

Red Wine, Brandy, Cointreau, Fresh Herbs, Spices & Mixed Fruit.

CLASSIC WHITE

White Wine, Triple Sec, Fresh Herbs, Spices & Mixed Fruit.

BEER

BY BOTTLE

COORS LIGHT 7
NEGRA MODELO 8
HOEGAARDEN 8
ORGANIC 8
CORONA 8
STELLA 8
EL GRINGO IPANEMA BRAZILIAN IPA 9
HEINEKEN 0.0 (NON-ALCOHOLIC) 6

RODIZIO

UNLIMITED TASTING MENU

\$75 PER PERSON

Wednesday & Thursday

\$80 PER PERSON

Friday & Saturday

\$35 CHILDREN

3yrs - 11yrs

*menu items subject to availability, based on supply.

*drinks not included *taxes not included

*gratuity will be added to all bills (18%)

*prices are subject to change on Holidays and special days

DIETARY LABELS

D | has dairy
G | has Gluten
E | has eggs

P | has pork
N | has nuts
SHELL | has shellfish

S | has seeds
V | Vegan
GF | Gluten Free

À LA CARTE

made to order sides and accompaniments,
order up to four at a time for your table to share.

SUSHI

California Roll SHELL

Dynamite Roll SHELL

Spicy Tuna Roll G|E

Spicy Salmon Roll G|E

TRADITIONAL DISHES

White Rice V|GF

Black Potatoes GF

Mashed Potatoes D|GF

Cassava Fries GF,V

Sweet Potato Fries GF|E

Coxinha (Chicken Croquettes) G|E

Beef Croquettes G|D

Farofa (Toasted Cassava Flour) GF

Brazilian Vinaigrette Salsa V|GF

Chimichurri V|GF

Red Chimichurri V|GF

SALADS

Caesar Salad D|G|E|P

Mixed Greens Salad V|GF

CHEF'S SPECIALTIES

Pulled Braised Beef Ribs with Cassava Puree GF|D

Mac'n'Cheese D|G

Cauliflower with Romesco Sauce N|G

Crispy Brussel Sprouts with Pistachio V|GF|N

Smashed Potatoes GF|E

WITH FIRE

Pork Belly P|GF

Grilled Japanese Eggplant V

Grilled Corn D|GF

Roasted Heirloom Carrots GF|D|S

Grilled Mushrooms V|G

Grilled Green Beans G|S

BAKERY

fresh batch will be offered tableside

Cornbread D|G|E

Pao de Queijo (Brazilian Cheese Bread) D|E|GF

Focaccia Bread G|V

DESSERT

served as one platter for sharing

Orange Flan D|E|GF

Mixed Berry Cobbler D|G

Chocolate Brownie D|G|E

Vanilla Bean Gelato D|N

RODIZIO GRILL

from the flame, carved tableside.

SKEWER

Picanha Brazil GF

Prime Rib with Cheddar D|GF

Parmesan Filet Mignon D|GF

Top Sirloin GF

BBQ Rub Flank Steak G

Flank Steak GF

Garlic Sirloin Steak GF

Buttermilk Ribeye D|GF

Garlic Shrimp G|E

Piri Piri Chicken Drumsticks GF|S

Cilantro Lime Chicken GF

Roasted Pineapple GF

BOARD

Piri Piri Chicken GF|S

Miami Ribs G

Striploin GF

Anticucho Filet Mignon GF|S

Ribeye GF

Skirt GF

Lamb GF|S

Salmon GF