

C O P A

C A B A N A

NIAGARA FALLS

FOOD & DRINK MENU

RED WINE

Pinot Noir, Konzelmann \$14 gls | \$45 btl
Malbec, El Pinatero | Argentina \$15 gls | \$55 btl
Cabernet Sauvignon, 13 Kings | Niagara \$15 gls | \$55 btl
Cabernet Sauvignon, Indigo GR | Chile \$16 gls | \$60 btl
Merlot, Morgan Bay | California USA \$17 gls | \$64 btl
Chianti, DOCG | Italy \$18 gls | \$65 btl
Carmenere, Kiyen | Chile \$20 gls | \$68 btl
Syrah, Arini Vini | Italy \$23 gls | \$75 btl
Priorat, Gratavinum | Spain \$85 btl
Cabernet Sauv. Merlot, Chateau Corconnac | Bordeaux \$120 btl
Cabernet Sauvignon, Rutherford Ranch | Napa Valley USA \$138 btl
Pinot Noir, The Archive | Napa \$135 btl
Merlot, Two Sisters | Niagara \$130 btl
Cabernet Frank, Two sisters | Niagara \$130 btl
Malbec, Judas | Argentina \$250 btl
Cabernet Sauvignon, Jeremy nickel cellars | Napa valley USA \$280 btl

WHITE WINE

Reisling, Konzelmann | Niagara \$14 gls | \$45 btl
Gavi di Gavi, Marchese di Barolo | Italy \$14 gls | \$48 btl
Sauvignon Blanc, Pillitteri Market Collection | Niagara \$14 gls | \$50 btl
Chardonnay, Root Cause | California \$15 gls | \$55 btl
Gewurztraminer Riesling, Carretto | Niagara \$16 gls | \$60 btl
Chardonnay, La Doncella | Spain \$17 gls | \$65 btl
Sauvignon Blanc, Albino Armani 1607 | Italy \$19 gls | \$65 btl
Pinot Grigio, Grin | Italy \$20 gls | \$68 btl
Torrentes, Ampakama | Argentina \$55
Arinto dos Acores, Azores Wine Co. | Portugal \$75

BLUSH WINE

Varietal Syrah, O Rose | Chile \$14 gls | \$53 btl

SPARKLING & CHAMPAGNE

Prosecco, Romeo \$13 gls | \$59 btl
Prosecco Rose, Juliett \$13 gls | \$59 btl
Cava, Vita Vivet Brut Seleccion \$16 gls | \$60 btl
Moet & Chandon \$180 btl
Veuve Clicquot \$190 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 17
Tanqueray Flor de Sevilla, Aperol, Dry Vermouth

BOM FASHIONED 2oz 17
Zacapa 23 Rum, Copa Bitters, Cane Sugar

SANGRIA

GLASS 15 | PITCHER 50

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

BOTTLE/CAN

COORS LIGHT 8
STELLA 9
CORONA 9
PERONI 9
NEGRA MODELO 9
EL GRINGO BRAZILIAN IPA 9

RODIZIO

UNLIMITED TASTING MENU

\$80 PER PERSON

Tuesday, Wednesday & Thursday

\$85 PER PERSON

Friday & Saturday

\$40 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.

SALADS

Mixed Greens Salad V|GF

TRADITIONAL DISHES

White Rice V|GF
Black Beans GF|P
Mashed Potatoes D|GF
Cassava Fries GF|V
Sweet Potato Fries GF|E
Coxinha (Chicken Croquettes) G|E
Farofa (Toasted Cassava Flour) GF
Brazilian Vinaigrette Salsa V|GF
Chimichurri V|GF
Red Chimichurri V|GF

CHEF'S SPECIALTIES

Pulled Braised Beef Ribs with Cassava Puree GF|D
Lasagna D|G|E
Mac'n'Cheese D|G
Cauliflour 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
Charcoal Roasted Squash D|S|SOY
Grilled Green Beans G|S
Grilled Mushrooms V|G
Grilled Shishito Peppers GF

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
Tres Leches Cake D|G|E
Brigadeiro Cake D|G|E
Vanilla Bean Gelato D|N

served as one platter for sharing

Fried Bananas G|E|D

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
Bacon Wrapped Filet Mignon GF|P
Garlic Shrimp GF
Piri Piri Chicken Drumsticks GF|S
Cilantro Lime Chicken GF
Roasted Pineapple GF

BOARD

Piri Piri Chicken GF|S
Miami Ribs G
Striploin GF
Ribeye GF
Skirt GF
Lamb GF|S
Beef Ribs GF
Salmon GF
Brazilian Pork Sausage GF|P|D

PREMIUM ADD ON

this item can be ordered in advance only

Tomahawk Steak 45oz GF \$100