

# RICE BEANS



## SPECIALTY COCKTAILS

### CARLOSPOLITAN — \$16

Grey Goose, Italicus, lime juice, strawberry, agave

### Amora Caipirinha — \$15

Blackberry, seleta gold cachaça, turbinado syrup

### Graviola Caipirinha — \$15

Soursop, seleta gold cachaça, turbinado syrup

### Engenho Mineiro — \$15

8-years old cachaça, cashew juice, ginger syrup, rosemary



## CAIPIRINHAS

Classic Lime — \$14

Passion Fruit — \$14

Mango — \$13

Guava — \$13

Cashew Fruit — \$12

Strawberry — \$14

Pineapple Mint — \$14

## COCKTAILS

### Coconut Crush — \$15

Aged cachaça, coconut, pineapple, lime juice, passion fruit foam

### Minas Berry Bliss — \$14

Bombay Gin, black berry, lime juice, ginger beer

### Tropicaliente — \$15

Tequila Cazadores Silver, chinola Mango, lime juice, spicy agave. Tajín rim and popsicle

### Mezcal Mule — \$14

Apaluz, lime juice, ginger beer

### Espresso Martini — \$16

Grey goose vodka, liquor 43, espresso, Kahlúa

### Red Sangria — \$13

Cachaça-infused fruit

### Smoked Old Fashion — \$15

Bourbon, guava compote, bitters

### Passion Fruit Mojito — \$14

São Paulo cachaça, passion fruit pulp, syrup, mint, sparkling water

### Campari Samba Spritz — \$15

Fresh orange, brown sugar syrup, club soda, mint

## NON-ALCOHOLIC

### MOCKTAILS — \$12

Fizzy Strawberry Lemonade  
Ginger-Lime Mule  
Virgin Mojito



### JUICES — \$7

Passion fruit, Guava, Mango, Cashew Fruit, Lemonade

### SODAS

Coke, Diet Coke,  
Sprite or Gingerale — \$3  
Guaraná, Diet Guaraná — \$4



## CACHAÇA INFUSIONS — \$10

Cinnamon

Honey & Ginger

Pineapple

Orange & Chamomile

## BEERS — \$9

Corona

Stella

Brahma

Xingu Black

UFO White

Founders All Day IPA

Weihenstephaner  
(Non-alcoholic)



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# RICE BEANS



**WINE LIST:** From the sun-soaked vineyards of South America to the storied estates of Europe, our wine selection brings together exceptional bottles from around the world —perfectly paired with the heart of Brazilian cuisine.

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## BY THE GLASS — \$13

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**Sauvignon Blanc**, France

**Vinho Verde**, Dabarca, Portugal

**Cava**, Sparkling, Mas de Valls, Spain

**Rose Malbec**, Mendoza, Argentina

**Malbec**, La Iride, Mendoza, Argentina

**Cabernet**, Seival, Campanha, Brazil




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## BY THE BOTTLE - RED

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**Malbec**, La Iride, Mendoza, Argentina — \$39

Seival, **Cabernet**, Brazil—\$39

Mantello Rosso, **Blend**, Super Tuscan, Italy — \$49

Miolo Reserva, **Cabernet**, Brazil—\$55

Oak Knoll, **Pinot Noir**, Willamette Valley, OR — \$45

Pacheca, **Douro Superior**, Portugal — \$48

Chateau Chapelle D'Alienor, **Bordeaux**, France — \$54

Mi Terruno, **Malbec**, Mendoza, Argentina — \$45

Fairpoint, **Cabernet**, Chile —\$50




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## BY THE BOTTLE - SPARKLING AND WHITES

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**Sauvignon Blanc**, France — \$39

Dabarca, **Vinho Verde**, Portugal — \$30

Cava, **Sparkling**, Mas de Valls, Spain — \$39

**Rose Malbec**, Mendoza, Argentina — \$39

Muralhas, **Vinho Verde**, Portugal—\$46

Marques de Borba, Portugal, **Alentejo** — \$41

Cabriz, Portugal, **Dao** — \$41

Deu la Deu, **Alvarinho**, Portugal — \$40

Stags' Leap, **Chardonnay**, Napa, CA — \$40

Sensi, Sparkling **Rosé Brut**, Italy — \$43

Moët Chandon, **Champagne**, France — \$85

Mi Terruno, **Extra Brut**, Mendoza, Argentina — \$41




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## BRINGING THE MINAS GERAIS FLARE TO NEW YORK CITY

The accent and the quiet way of speaking reveal the origins of Carlos Roberto Inácio—Minas Gerais, in Brazil. But it is in the kitchen that this background becomes even more evident. The flavors from Minas are present in all dishes made by the chef.

"I used to watch my mother cooking in Minas, so I learned, in a different way, how to bring a different seasoning to my dishes," says Carlinhos, as he is affectionately known.

This family heritage was strengthened here in New York, where Carlinhos learned and developed several cooking techniques in recent years. The chef worked for some of the main Brazilian restaurants in the city and developed menus and exclusive dishes. "I like to be adventurous and fly high, to learn different things," says Carlinhos, the owner of Rice X Beans.