



Avuá Cachaça Cocktails

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*Re-imagine Cachaça*



Cachaça is the noble national spirit of Brasil that is most commonly known for caipirinhas and summery cocktails. However, Avuá Cachaça is a diverse and flexible spirit - it ranges of unaged and unique barrel aged forms - that can be used in a range of cocktails.

This collection is a starting point to inspire further experiments from friends of ours - please share your recipes with us as you continue to discover more unique ways to use the original spirit of Brasil. Discover more at [www.avuacachaca.com](http://www.avuacachaca.com)



*Simple at Home*

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**SUNSET IN RIO**

2oz. Avuá Cachaça Prata

1oz. limeade

1oz. soda water

1 squeezed lime

*Shaken stirred, serve on the rocks*

*Garnish with cucumber slice*

Peter Nevenglosky- Nowhere Respectable

Notes

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*Classics*

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**AMBURANA  
OLD FASHIONED**

2oz. Avuá Cachaça Amburana

.25oz. simple syrup

5 dashes Angostura bitters

*Stir, strain, rocks, with orange twist*

Michael Neff- Ward III

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*Simple at Home*

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**THE CHRONIC**

2oz. Avuá Cachaça Prata

3oz. Jack Ruby Small Batch Tonic

*Build in collins glass*

*Garnish with grapefruit twist*

Rachel Sergi, Chris Schmid- Buffalo & Bergen

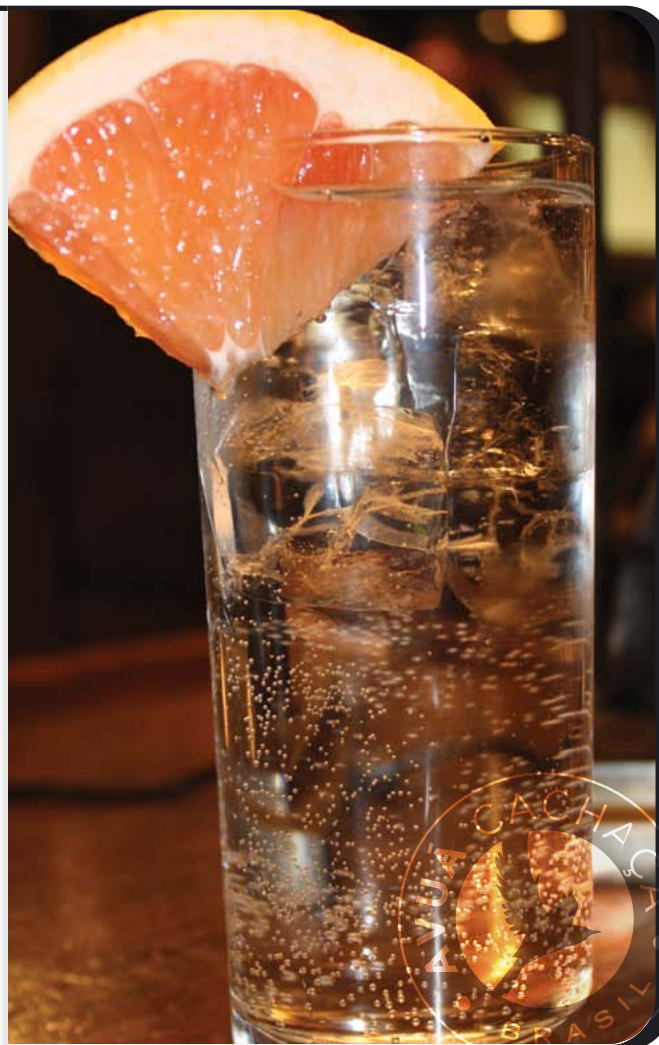
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*Simple at Home*

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**PAN AM**

2oz. Avuá Cachaça Amburana

.5oz. Triple Sec

.25oz. dry vermouth

*Stir, strain, rocks, rocks glass*

*Garnish with orange twist*

Cervantes Ramirez- Little Branch

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*Simple at Home*

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**AMBURANA & COKE**

2oz. Avuá Cachaça Amburana

Fill to top with cola

(preferably bottled high quality)

*High ball glass*

*Garnish with lime wedge*

Peter Nevenglosky- Nowhere Respectable

Notes

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*Simple at Home*

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**PALOMA**

2oz. Avuá Cachaça Prata

.5oz. lime juice

2oz. pink grapefruit juice

Top with soda

*Garnish with a lime wedge or slice*

Justin Noel- Bleecker Kitchen & Co

Notes

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*Simple at Home*

**AN ITALIAN GOES TO BRAZIL**

1.5oz. Avuá Cachaça Prata

.5oz. Campari

.5oz. sweet vermouth

*Served up, garnished with orange peel or lime*

Vince Favella- Ward III

Notes

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