





Avuá Cachaça Cocktails

Re-imagine Cachaça

*“It is not the right angle that attracts me,
nor the hard, inflexible straight line,
designed by man. What attracts me are
sensual curves, the curves in my country’s
mountains, in the sinuous flow of its rivers,
in the body of the beloved woman.”*

Oscar Niemeyer, *architect from Rio de Janeiro,*
1988 Pritzker Prize winner

#thrillofdiscovery

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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



Classics

O'CLÁSSICO

2oz. Avuá Cachaça Prata

4 muddled lime wedges

1 sugar cube

.75oz. simple syrup

Served in rocks glass

Sasha Petraske- Milk & Honey

Notes



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Classics

AMBURANA MANHATTAN

2oz. Avuá Cachaça Amburana

1oz. Sweet Vermouth

2-3 dashes Angostura bitters

Stir, strain, serve up

Michael Neff- Ward III

Notes



Classics

**AMBURANA
OLD FASHIONED**

2oz. Avuá Cachaça Amburana

.25oz. simple syrup

5 dashes Angostura bitters

Stir, strain, rocks, with orange twist

Michael Neff- Ward III

Notes



Classics

RIGHT HAND VARIANT

1.5oz. Avuá Cachaça Amburana

.75oz. Campari

.75oz. sweet vermouth

Dash Bitterman's chocolate bitters

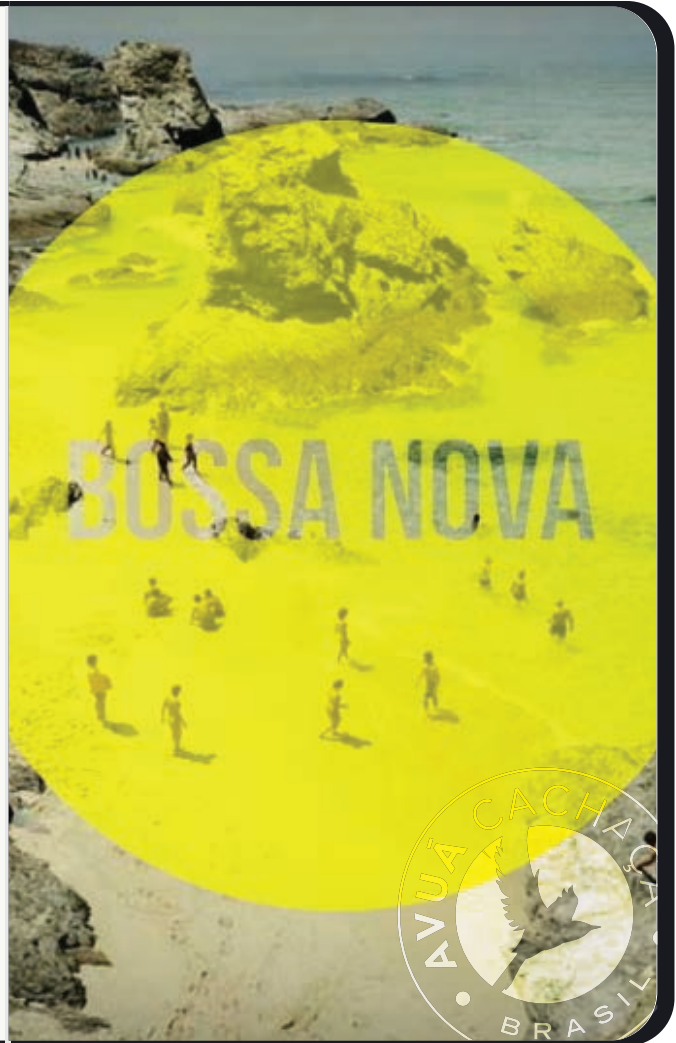
Garnish with orange twist

Mickey McIroy- Ataboy

Notes



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Classics

BROOKLYN VARIANT

2oz. Avuá Cachaça Amburana

.75oz. lime juice

.75oz. honey

Grapefruit twist in shaker

Shake and serve up

Gil Bouhana- Milk & Honey

Notes



Classics

AN ITALIAN GOES TO BRAZIL

1.5oz. Avuá Cachaça Prata

1/2oz. Campari

1/2oz. sweet vermouth

Served up, garnished with orange peel or lime

Vince Favella- Ward III

Notes



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Classics

HEMINGWAY VARIANT

2oz. Avuá Cachaça Prata

.25oz. maraschino liqueur

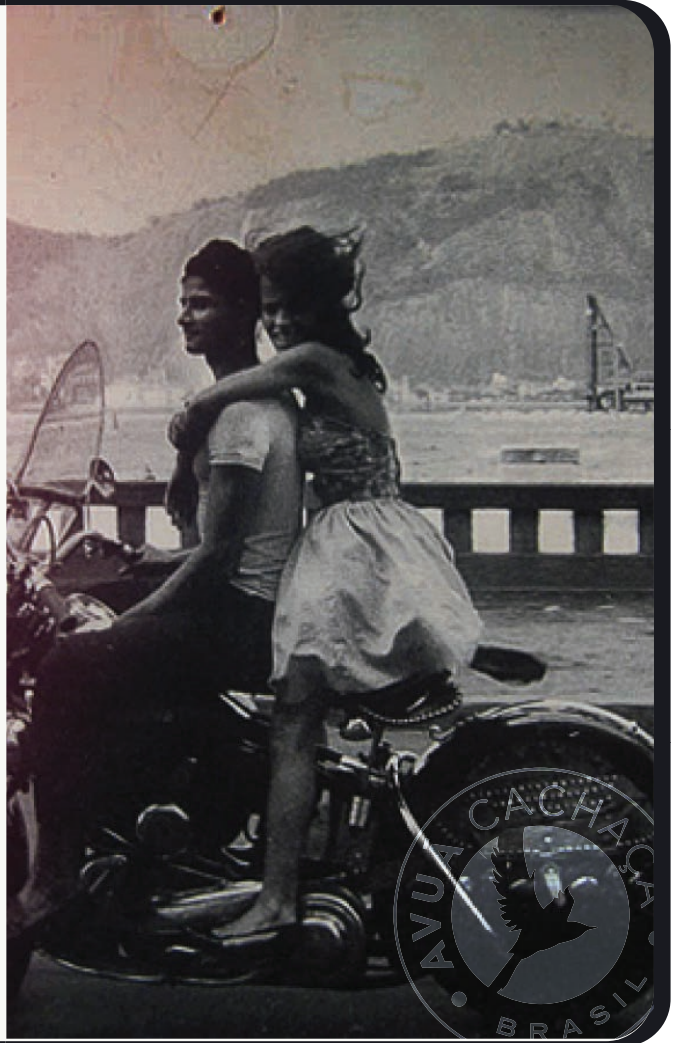
.25oz. grapefruit juice

.75oz. fresh lime juice

Served in cocktail glass, garnish with lime wedge

Derek Nielsen- The Cuddy

Notes



Classics

**IMPROVED AMBURANA
COCKTAIL**

2oz. Avuá Cachaça Amburana

.25oz. Maraschino Liqueur

.25oz. Orange Curaçao

5 dashes Angostura

Optional Absinthe rinse or spray

Stir, strain, up, with orange twist

Vince Favella- Ward III

Notes



Classics

SANGRIA

1.5oz. Avuá Cachaça Prata

Fresh seasonal fruit (recommended: strawberry, lime, orange, kiwi and passion fruit)

.5oz. Absinthe

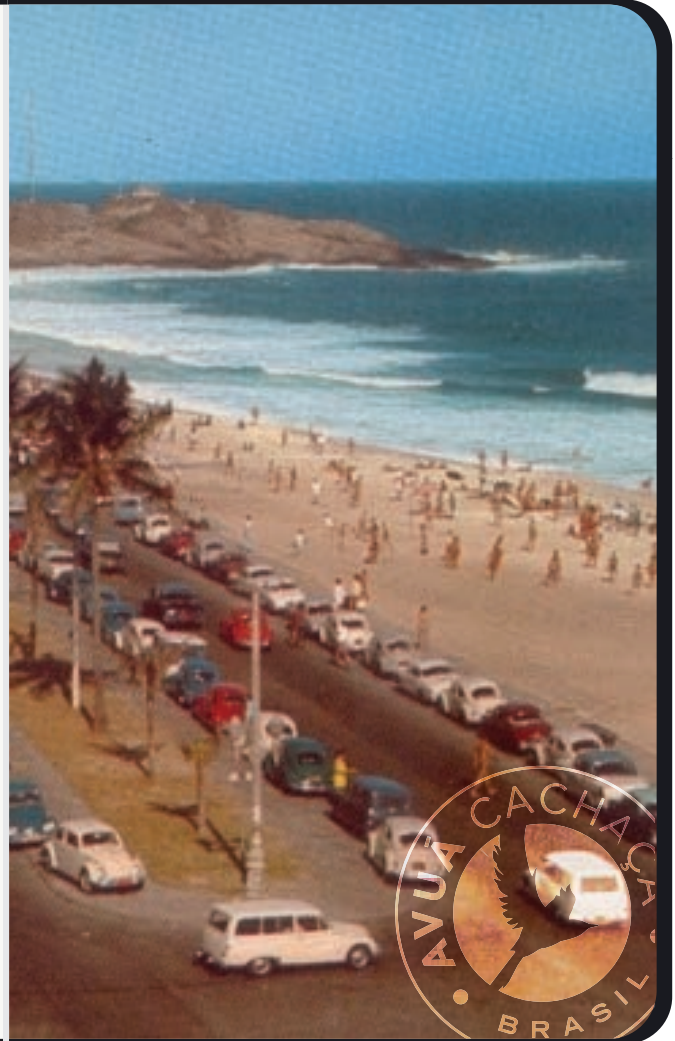
.5oz. Brandy

.5oz. Triple Sec

1oz. Red Wine

Vince Favella- Ward III

Notes



Classics

FOG CUTTER

.75oz. Avuá Cachaça Amburana

.75oz. Avuá Cachaça Prata

.5oz. Brandy

.5oz. Gin

.75oz. orange juice

.75oz. lime juice

.5oz. simple syrup

1 barspoon almond extract

Garnish with mint sprig

Pete Stanton- Blue Ribbon Sushi

Notes



Seasonal- Spring/Summer

WATERMELON COOLER

2oz. Avuá Cachaça Prata

2oz. Watermelon Puree

.5oz. agave, simple, or St. Germain

Basil and lime, muddled

Strain into up glass, garnish with basil leaf

Hunter Orahood- Crow's Nest

Notes



Seasonal- Spring/Summer

PETE'S DRAGON

2oz. Avuá Cachaça Prata

.5oz. Lime juice

.25oz. Cucumber juice

.75oz. Ginger Syrup (1:1)

Add fresh ice, top with club soda

Tonia Guffey- Dram

Notes



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Seasonal- Spring/Summer

SUMMER HUNTER COCKTAIL

2oz. Avuá Cachaça Prata

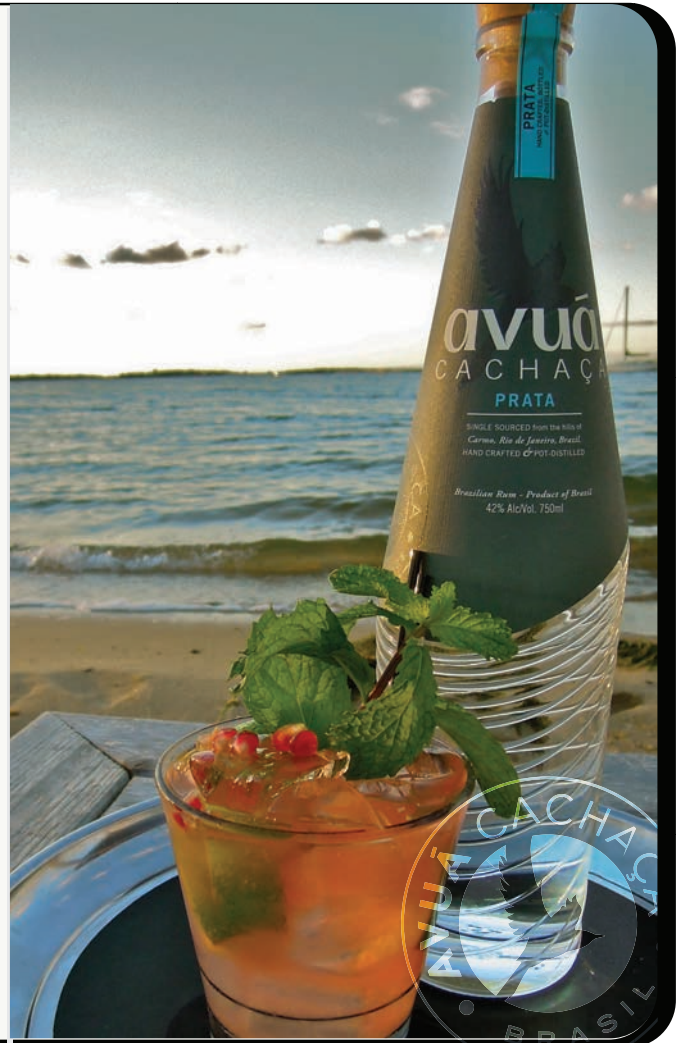
3 lime wedges

.25oz. pomegranate grenadine

Garnish with pom seeds and mint

Hunter Orahood- Crow's Nest

Notes



Seasonal- Spring/Summer

YOUR MATE

- 1.5oz. Avuá Cachaça Prata
- .25oz. Amaro Cio Ciaro
- .75oz. lemon juice
- .75oz. grapefruit juice
- .75oz. Yerba Mate Lemon Verbena Syrup
- 3 dashes Bittermens Xocolatl Mole Bitters

Garnish with grapefruit twist

Thor Berquist- Experimental Cocktail Club

Notes



Seasonal- Spring/Summer

PASSION & GINGER CAIPIRINHA

2oz. Avuá Cachaça Prata

.25oz. ginger puree

.25oz. passionfruit puree

.5oz. lime juice

1oz. simple syrup

2 lime wedges

Garnish with lime wheel and candied ginger

Crosby St Hotel

Notes



Seasonal- Spring/Summer

THE HERCULES

2oz. Avuá Cachaça Amburana

.75oz. lime juice

.5oz. agave syrup

4 dashes Mt. Olympus Flower Bitters

Double strain into frozen coupe

Garnish with lime slice

Chad Walsh & Chase 'Cha Cha' Bracamontes-
The Dutch

Notes



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Seasonal- Spring/Summer

THE BEL AIR

2oz Avuá Cachaça Prata

.5oz. Hawaiian ginger syrup

.5oz. Orgeat

.75oz. lime juice

Garnish with orange peel

Vince Favella- Ward III

Notes



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Seasonal- Spring/Summer

STORM THE CASTLE

2oz. Avuá Cachaça Prata

.75oz. King's Ginger Liqueur

.25oz. lemon juice

2-3 dashes Angostura Orange Bitters

2-3 small pieces fresh ginger

Splash of club soda

*Double strain into cocktail/martini glass,
garnish with cherry & orange slice*

Michael Manjon- Brannon's

Notes



Seasonal- Spring/Summer

RIO DE ROMERO

2oz. Avuá Cachaça Prata

1oz. agave lime

.25oz. Cherry Herring

1 dash cherry bitters

2 lemons, muddled

2 rosemary sprigs for shake

Shake & top with soda

Rim cocktail glass with rosemary salt

Garnish with flame lemon peel and rosemary sprig

Larissa Wocher- Caracas

Notes



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Seasonal- Spring/Summer

PIÑATITA

2oz. Avuá Cachaça Prata
1oz. house made agave sour
(2 parts lime, 1 part agave)
1oz. fresh pineapple juice
.25oz. housemade Falernum

Serve up

Chrissy Hassel- El Toro Blanco

Notes



Seasonal- Spring/Summer

BRAZILIAN OLD MAID

2oz. Avuá Cachaça Prata

1oz. lime juice

.75oz. simple syrup

4-6 leaves Mint

3 slices cucumber

Shake and dump into rocks glass

Sasha Petraske- Milk & Honey

Notes



Seasonal- Spring/Summer

ROYAL BERMUDA YACHT CLUB

2oz. Avuá Cachaça Prata

.5oz. Combier

.5oz. lime juice

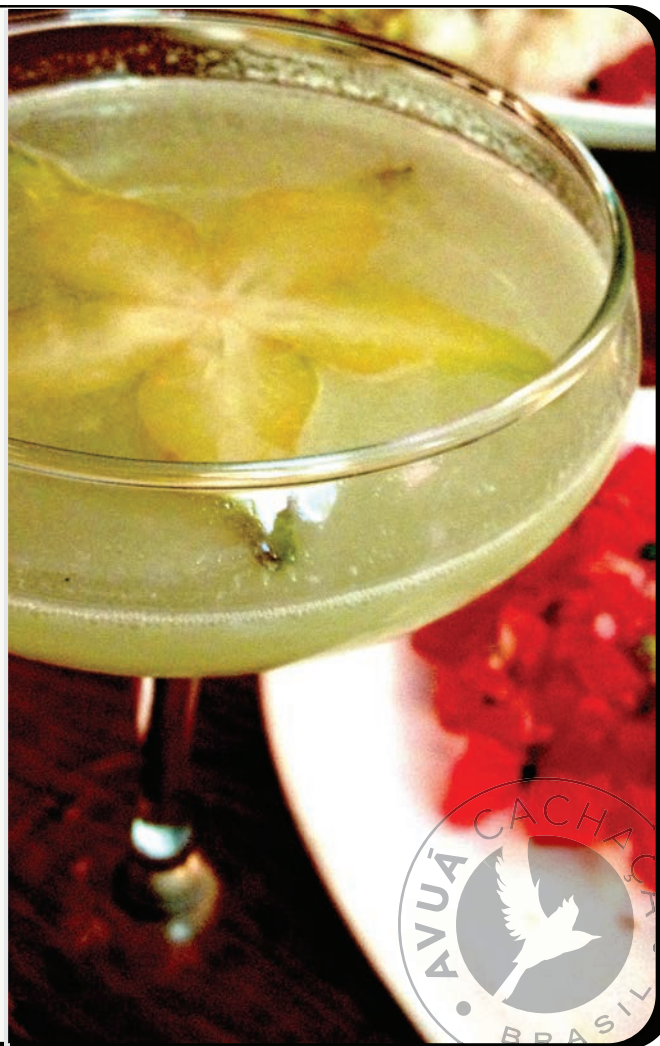
.5oz. housemade Falernum

Double strain into frozen coupe

Garnish with slice of star fruit

Chad Walsh- The Dutch

Notes



Seasonal- Spring/Summer

TRIPLE BERRY CAIPI

2 oz. Avuá Cachaça Prata

6 lime wedges

1 blueberry

1 raspberry

½ strawberry

.75 oz. simple syrup

1 brown sugar cube

Muddle ingredients, add Avuá and ice

Shake and dump into rocks glass

Mark- Tutto il Giorno

Notes



Seasonal- Fall/Winter

**APPLE CINNAMON
OLD FASHIONED**

1.5oz. Avuá Cachaça Amburana

1 tsp. sugar in the raw

Muddled oranges

3 dashes cinnamon bitters

Cinnamon sugar rim, garnish with orange peel

Vince Favella- Ward III

Notes



Seasonal- Fall/Winter

NEW AGE

1.5oz. Avuá Cachaça Amburana

.75oz. Cocchi di Torino

.5oz. Los Amantes Mezcal Reposado

.25oz. Birch Syrup

Garnish with orange twist

Chad Walsh- The Dutch

Notes



Seasonal- Fall/Winter

MARVELOUS SOUR

2oz. Avuá Cachaça Amburana

.75oz. Lemon Juice

.5oz. Rich Simple Syrup

1 egg white

Garnish with bitters & grated cinnamon

Hunter Orahood- Marlton House

Notes



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Seasonal- Fall/Winter

THE ALBERTA CLIPPER

1.5oz. Avuá Cachaça Amburana

1oz. hot cider

.5oz. sweet vermouth

Garnish cinnamon stick

Vince Favella- Ward III

Notes



Seasonal- Fall/Winter

WINTER IN RIO

1.5oz. Avuá Cachaça Amburana

1 level tbsp brown sugar

.5oz. fresh lemon juice

2 orange wedges, muddled

Krissy Harris- The Wren

Notes



Seasonal- Fall/Winter

PUMPKIN PATCH

1.5oz. Avuá Cachaça Amburana

.5oz. pumpkin puree

.5oz.cinnamon simple syrup

3 dashes pumpkin bitters

.25oz. Cocchi Americano

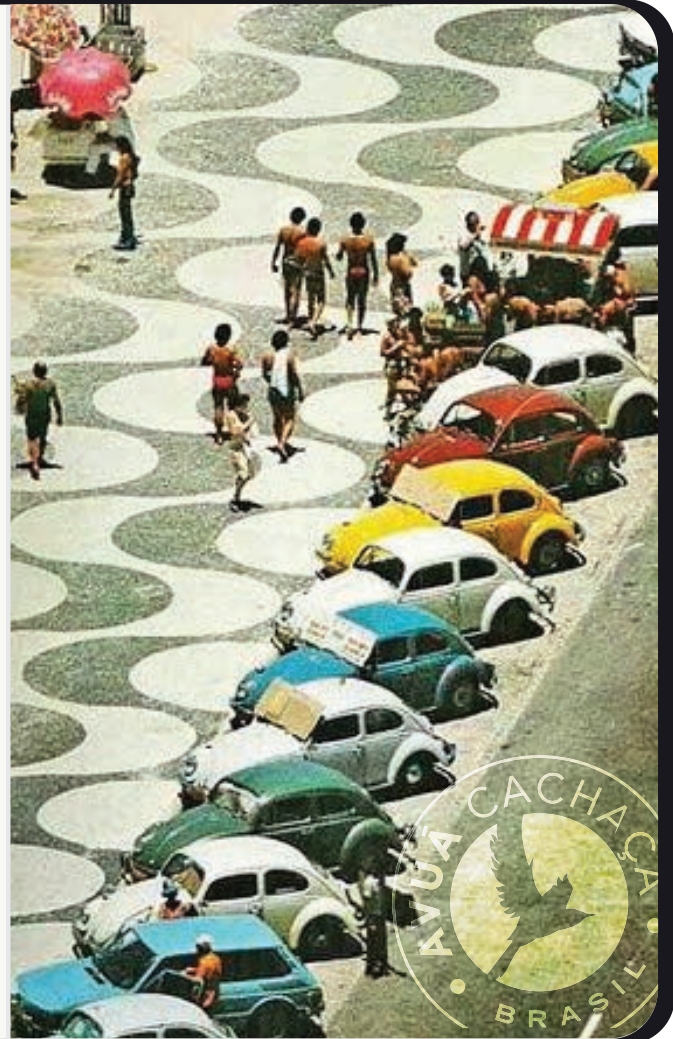
Up, garnish with roasted pumpkin seeds

Vince Favella- Ward III

Notes



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Seasonal- Fall/Winter

CAIPIRINHA DE UVA

2oz. Avuá Cachaça Prata

4 lime wedges

7 green grapes

2 tsp. raw sugar

3 tbsp. semi sweet white wine

Sasha Petraske- Milk & Honey

Notes



Seasonal- Fall/Winter

ALL THE SPICE

1.5oz. Avuá Cachaça Amburana

.5oz. Allspice Dram

Egg white

3 dashes Jerry Thomas's Own bitters

Up, garnish with nutmeg

Vince Favella- Ward III

Notes



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Seasonal- Fall/Winter

TIME BOXING

1.5oz. Infused Avuá Cachaça Amburana

1oz. Laird's Applejack

.75oz. lemon juice

.5oz. Honeywater (3:1)

.5oz. Tawny port

Garnish with sage-leaf skewered cherry tomato

*Infusion is made by resting 10x cherry tomato,
1 sprig sage leaves, 1 sprig thyme into cachaca
for 8 hours then strain*

Thor Berquist- Experimental Cocktail Club

Notes



Seasonal- Fall/Winter

SMOKED AMBURANA

1.5oz. Avuá Cachaça Amburana

.5oz. Dolin Blanc Vermouth

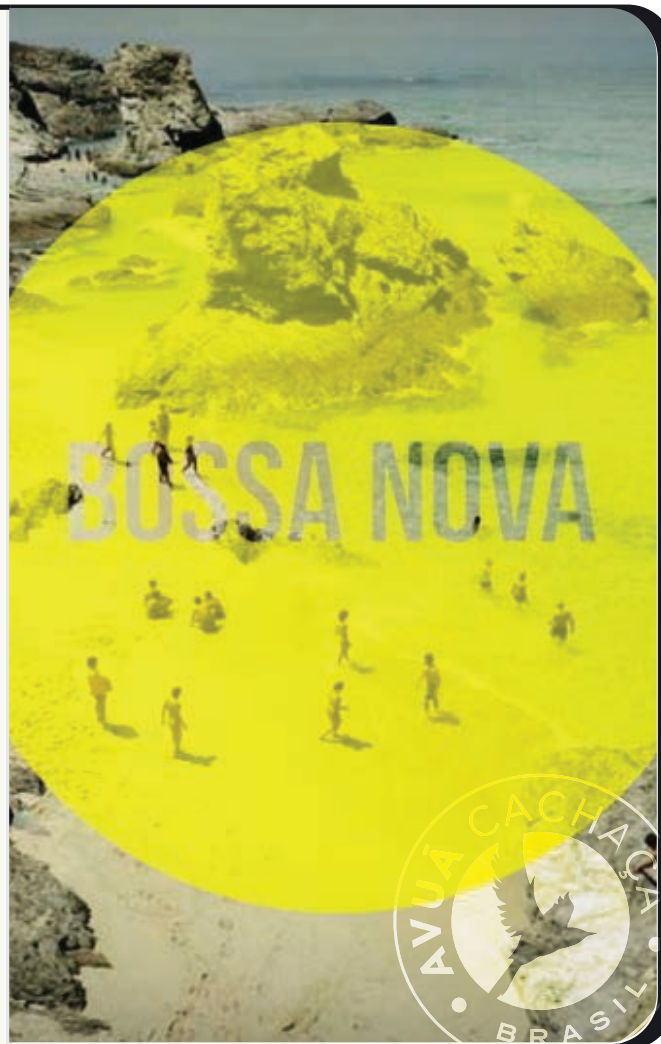
.5oz. fresh lemon juice

Laphroaig rinse

Up or rocks, garnish with lemon peel

Vince Favella- Ward III

Notes



Seasonal- Fall/Winter

RIO SIDECAR

1.5oz. Avuá Cachaça Amburana

.5oz. Cognac

.5oz. Cointreau

.5oz. lemon juice

.5oz. fig, clove, vanilla simple syrup

Up, dash cinnamon bitters

Vince Favella- Ward III

Notes



Latin

STRAWBERRY CAIPIRINHA

2oz. Avuá Cachaça Prata

.5oz. fresh lime juice

2 tbsp fine sugar

Muddled strawberries

Garnish with lime

Vince Favella- Ward III

Notes



Latin

A LORENA

2oz. Avuá Cachaça Prata

.75oz. fresh lime juice

.75oz. Triple Sec

Muddled Malagueta peppers

Smoked salt rim, serve up

Mike Neff- Ward III

Notes



Latin

MARACUJA CAIPIRINHA

2oz. Avuá Cachaça Prata

Pulp and seeds of one passionfruit

1 spoon of sugar

Shake with ice, serve on the rocks

Jupira Lee- Casa

Notes



Latin

UMBABARAUMA

2oz. Avuá Cachaça Amburana
2 slices fresh jalapeño
.5oz. Maraschino cherry liqueur
.5oz. orange liqueur
.75oz. lime juice
Maraschino cherry for garnish

Vince Favella- Ward III

Notes



Latin

CUBAN #3

2oz. Avuá Cachaça Prata

.75oz. lime juice

.75oz. pomegranate juice

Shake, strain, serve in Up Glass

Garnish with a lime wedge

Vince Favella- Ward III

Notes



Latin

EL PUMA MONTÉS

2oz. Avuá Cachaça Amburana

Muddled jalapeño

Muddled limes

.5oz. mescal

Dash grapefruit bitters

Top cucumber soda

Garnish with jalapeño slices

Vince Favella- Ward III

Notes



Latin

GIRL FROM IPANEMA

2oz. Avuá Cachaça Prata

4 muddled lime wedges

1oz. pomegranate seeds

1 sugar cube

.75oz. simple syrup

Sasha Petraske- Milk & Honey

Notes



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Latin

PURPLE JAGUAR

2oz. Avuá Cachaça Prata

.75oz. fresh lime juice

.75oz. pineapple/orange spice syrup

.5oz. creme de violet

Garnish with pineapple wedge

Moses Laboy- Le Colonial

Notes



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Latin

KUMQUAT ROSEMARY CAIPI

2oz. Avuá Cachaça Prata

6 lime wedges

1 whole kumquat

.75 oz. simple syrup

1 brown sugar cube

Garnish with rosemary sprig

Paolo Voltano- Oficina Latina

Notes



French

LA PERLE

2oz. Avuá Cachaça Prata

.75oz. Lillet Blanc

.5oz. freshly squeezed lime juice

4oz. Perrier

Garnish with grapefruit twist

Vince Favella- Ward III

Notes



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French

THE FRENCH MAID

2oz. Avuá Cachaça Prata

.5oz. Yellow Chartreuse

Muddled cucumber

Muddled mint

Serve on rocks

Garnish cucumber and lime

Vince Favella- Ward III

Notes



French

ELDERFLOWER SPRITZ

2oz. Avuá Cachaça Prata

.5oz. St Germain

Top with Champagne

Squeeze of lime or lemon

Garnish with lemon twist

Vince Favella- Ward III

Notes



French

THE SAGE LEAF

1.5oz. Avuá Cachaça Amburana

.5oz. Lillet

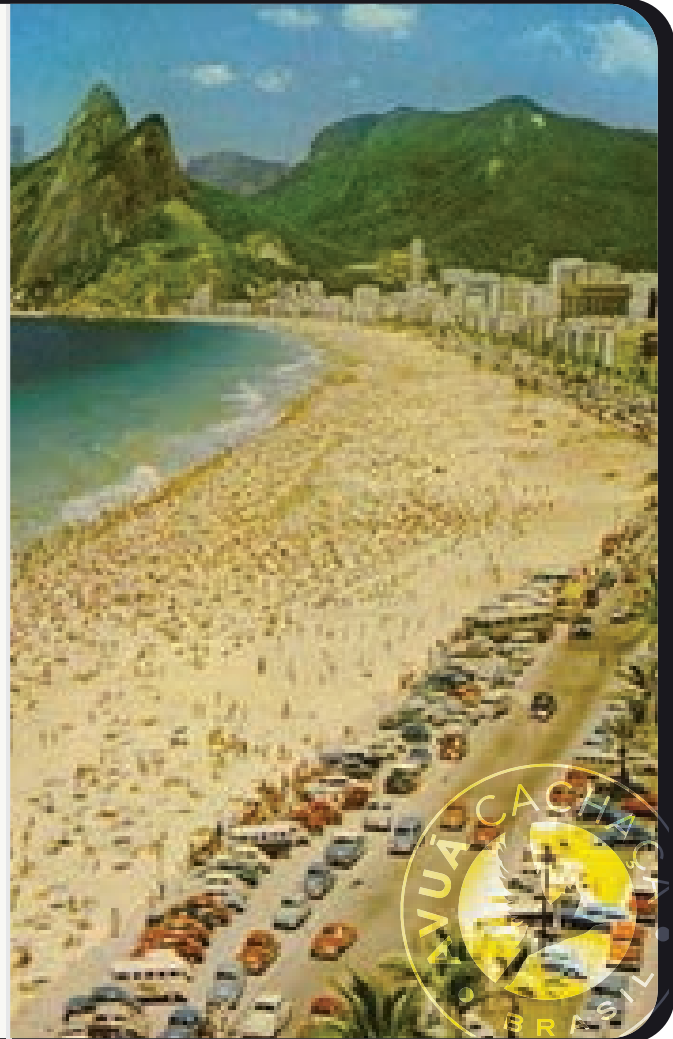
Dash of sage Angostura

Dash dry vermouth

Serve up, float sage leaf

Vince Favella- Ward III

Notes



French

SOUTH AMERICAN SUNSET

1.5oz. Avuá Cachaça Amburana

.5oz. Cointreau

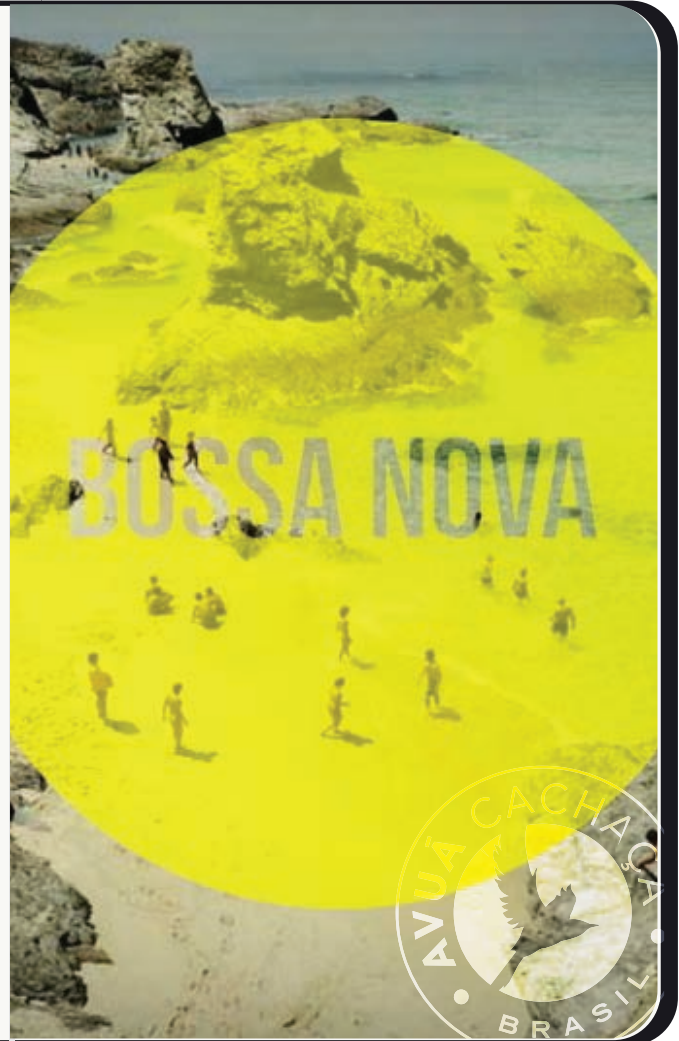
.5oz. lemon or lime juice

Top with soda

Garnish with orange slice

Vince Favella- Ward III

Notes



Italian

RIO SPRITZ

1.5oz. Avuá Cachaça Prata

1oz. Aperol

Top with Prosecco

Garnish with orange slice

Vince Favella- Ward III

Notes



Italian

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



Italian

DA ROMA

2oz. Avuá Cachaça Prata

Honey syrup

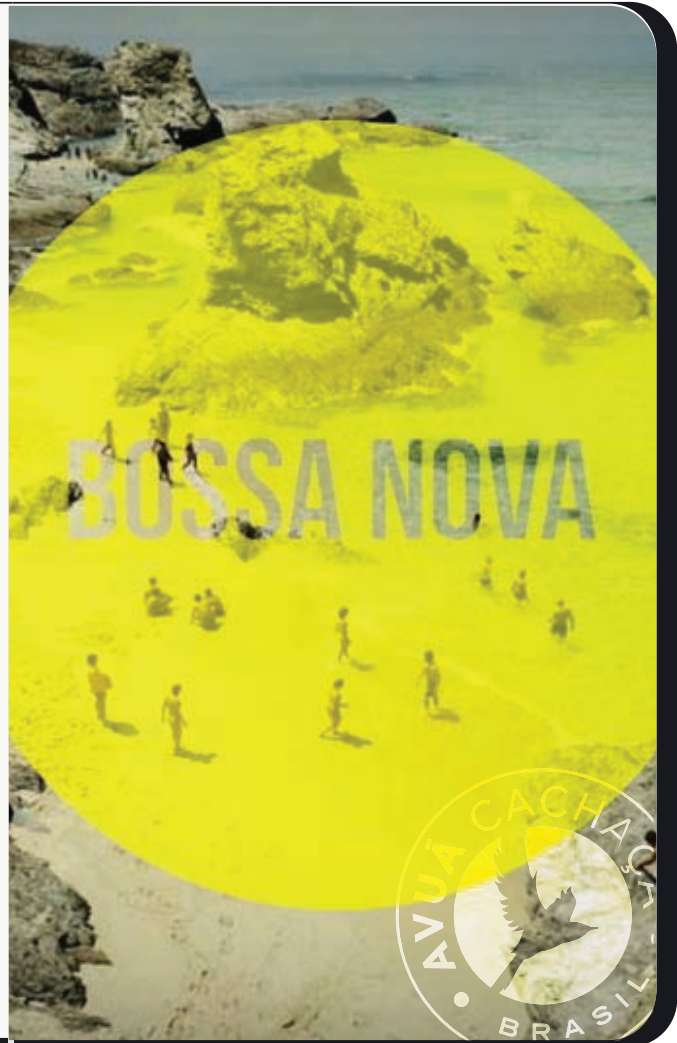
2 dash bitters

Top with Limonata soda

Garnish with lemon

Vince Favella- Ward III

Notes



Italian

RASPBERRY BITTER

1.5oz. Avuá Cachaça Prata

.5oz. Raspberry liqueur

.5oz. Campari

Serve up, garnish with lime wheel

Strain, flute,

Vince Favella- Ward III

Notes



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Italian

AIRMAIL VARIATION #1

1.5oz. Avuá Cachaça Prata

.5oz. lime juice

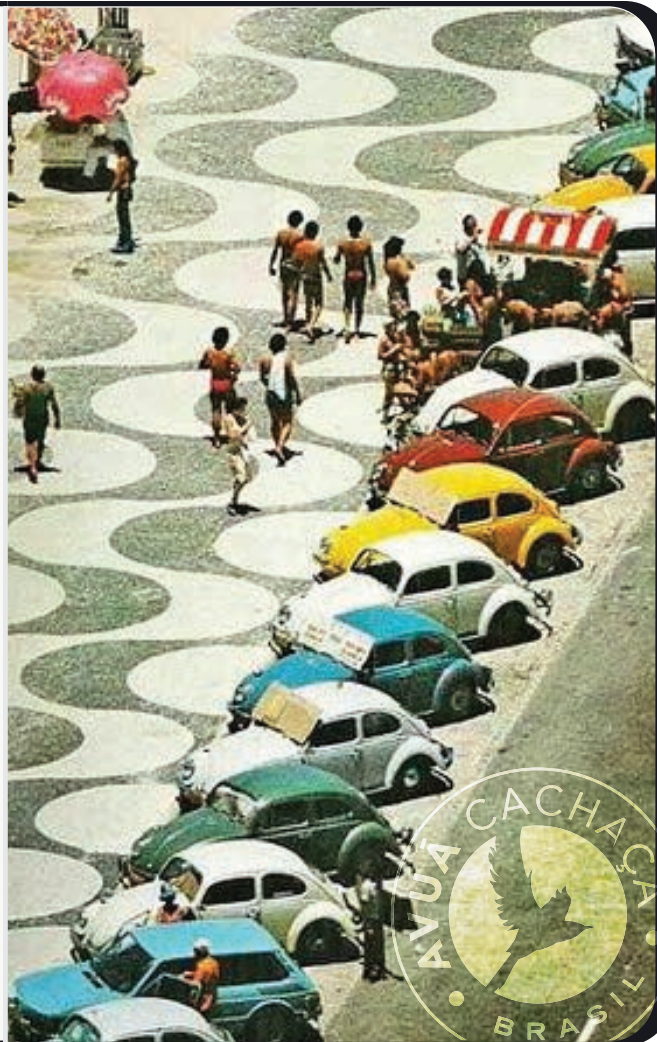
.5oz. honey syrup

Top with prosecco

Strain into flute glass

Vince Favella- Ward III

Notes



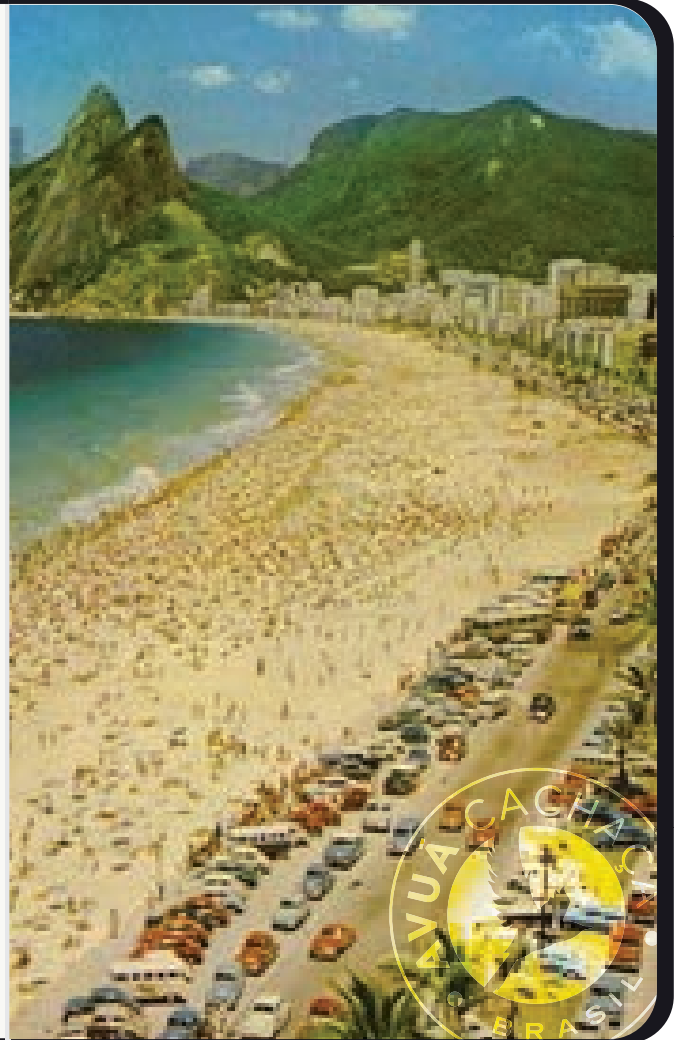
Far East

THE ORIENT

- 1.5oz. Avuá Cachaça Amburana
- 4 mint leaves
- .5oz. simple syrup
- .5oz. lemon juice
- .5oz. pineapple juice
- 1 tsp. yuzu juice
- 1oz. green tea

Vince Favella- Ward III

Notes



Far East

PASSIÓN

1.5oz. Avuá Cachaça Prata

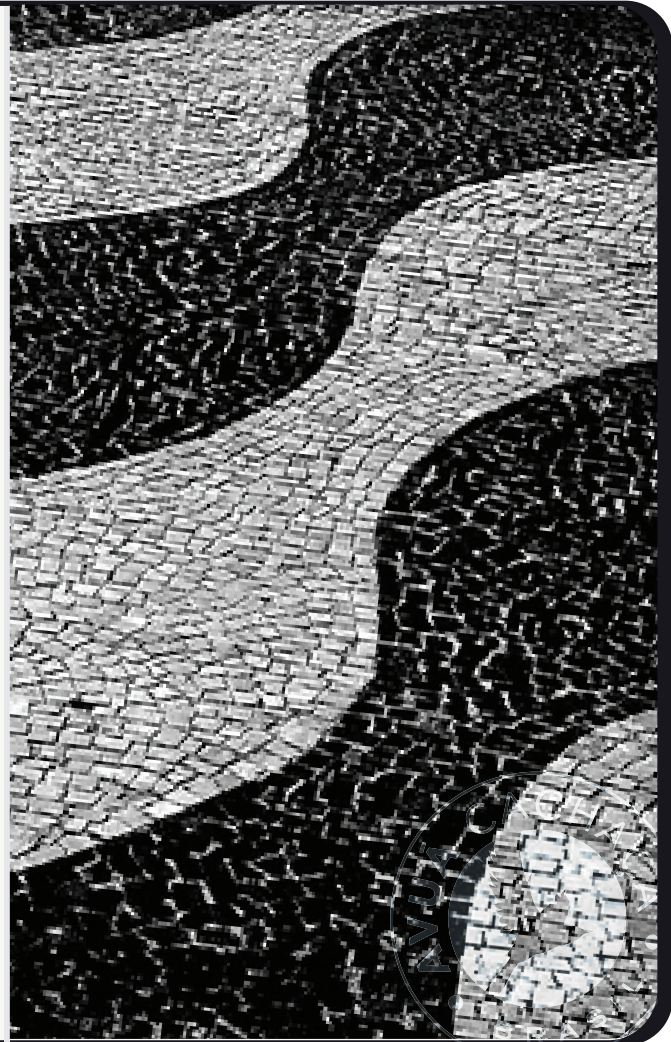
1oz. passion fruit puree

3 lychee

1oz. basil syrup

Vince Favella- Ward III

Notes



Far East

FAR EAST CAIPIRINHA

1.5oz. Avuá Cachaça Prata

1oz. sake

.5oz. lychee puree

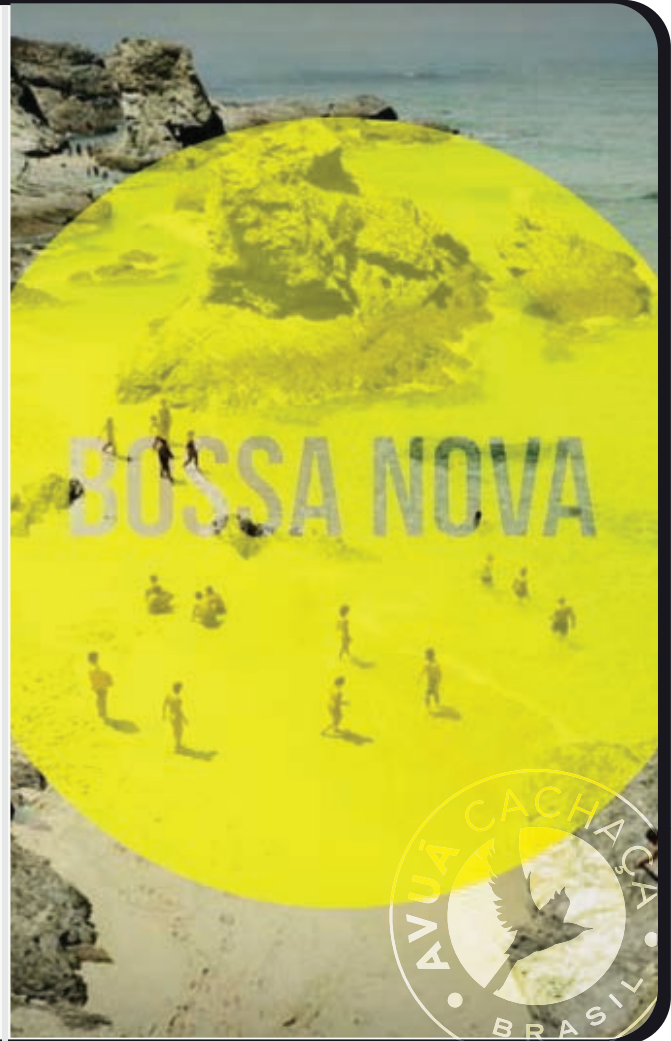
.5oz. lemon juice

Top with sparkling wine

Chili rim

Vince Favella- Ward III

Notes



Far East

HOKUSAI

1.5oz. Avuá Cachaça Prata

1oz. sake

.5oz. simple syrup

Muddled cucumbers

Serve up, garnish cucumber wheel

Vince Favella- Ward III

Notes



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Far East

SWEET & SOUR SAUCE

1.5oz. Avuá Cachaça Amburana

.5oz. yuzu

.5oz. soju

Egg white

Shaken and served up, sprinkle chili

Vince Favella- Ward III

Notes



Far East

SUNSET IN OSAKA

1.5oz. Avuá Cachaça Amburana

1oz. Japanese Whiskey

.5oz. Cointreau

.5oz. lemon juice

Vince Favella- Ward III

Notes



Specialty Drinks from our Friends

REFORMER

2oz. Avuá Cachaça Amburana

.5oz. Elcano Fino Sherry

.25oz. Cherry Heering

.25oz. Pasilla/Moruga Scorpion Syrup

2 dashes Peychaud's bitters

Garnish with lemon twist

Chaim Dauermann- Desnuda

Notes



Specialty Drinks from our Friends

QUERINDHO

2oz. Avuá Cachaça Prata

.75oz. mulling spiced hibiscus syrup

.75oz. lime juice

Shaken, up with an orange half wheel

Jay Zimmerman- Ba'sik

Notes



Specialty Drinks from our Friends

BRAZILIAN VIPER

1.5oz. Avuá Cachaça Amburana

.75oz. triple sec

.5oz. lime juice

Topped with unfiltered American wheat beer

Garnish with a lime

Greg Dickinson- Union Restaurant

Notes



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Specialty Drinks from our Friends

COCOBERRY

2oz. Avuá Cachaça Prata

.5oz. cream of coconut

.5oz. strawberry/lemon puree

.5oz. simple syrup

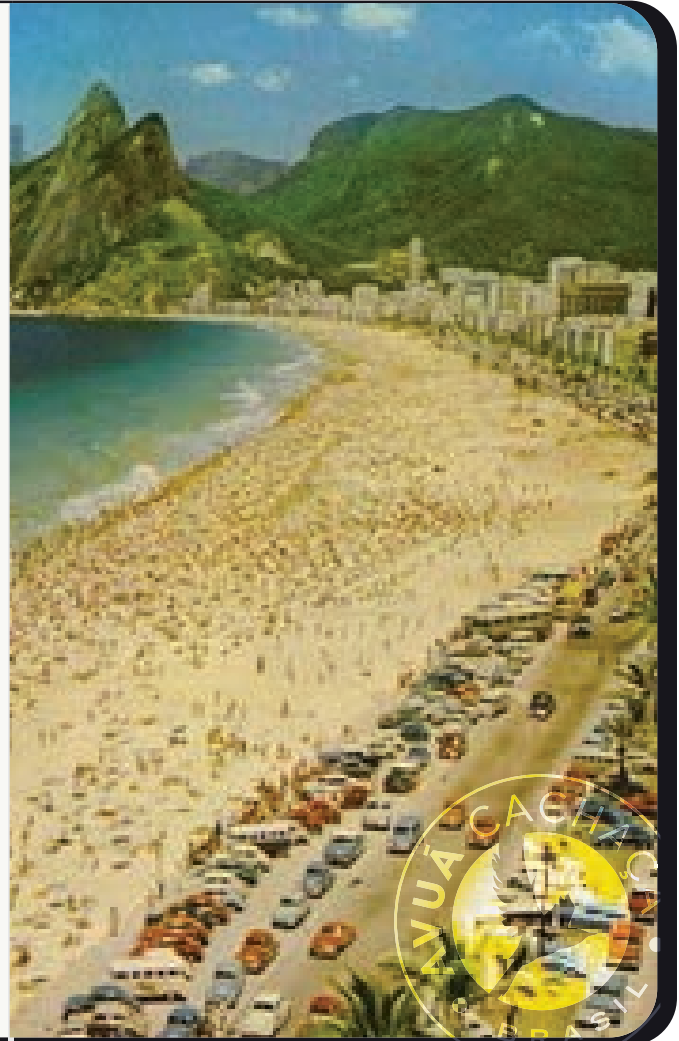
Sriracha bitters

Add ice, shake and strain into a coupe glass

Garnish with Sriracha bitters swirl

Alyssa Sartor- Betel

Notes



Specialty Drinks from our Friends

LOBBEY DOSSER

1.5oz Avuá Cachaça Amburana

1.5oz Greenall's Gin

.5oz. Ribena Cordial

.75oz. lime juice

Dash Peychaud's Bitters

Egg whites

Garnish with star anise

Andrey Kalinin- Highlands

Notes



Specialty Drinks from our Friends

THE LITTLE BIRD

2oz. Avuá Cachaça Prata

1oz. Lejay Cassis

.75oz. fresh lemon

1 egg white

*Dash with soda and garnish with
a flagged lemon wheel and Luxardo cherry*

Phil Pepperdine- Randolph

Notes



Specialty Drinks from our Friends

BRAZILIONAIRE

1.5oz. Avuá Cachaça Amburana

.5oz. fresh lime juice

.5oz. fresh pineapple juice

.75oz. Giffard banane de brazil

.25oz. cinnamon-vanilla syrup

Pinch of sea salt

Garnish with grated nutmeg

Sam Anderson- Salvation Taco

Notes



Specialty Drinks from our Friends

#THRILLOFDISCOVERY

1.5oz. Avuá Cachaça Prata

.5oz. lemon juice

.5oz. simple syrup

1 whole strawberry, muddled

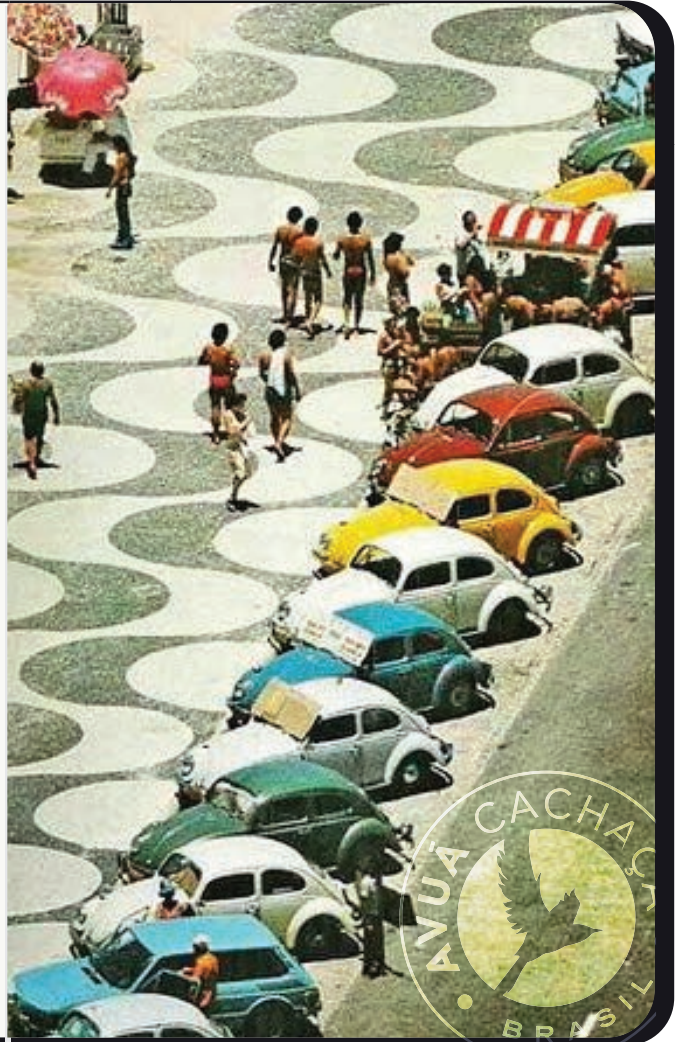
2 dashes Peychaud's bitters

Top with sparkling wine

Garnish with strawberry slice

Vince Favella- Ward III

Notes



Specialty Drinks from our Friends

THE OSCAR

2oz. Avuá Cachaça Amburana

1oz. Amaro

1oz. Orgeat

Garnish with lemon peel

Luis Gil- Little Branch

Notes



Specialty Drinks from our Friends

ROW BOAT

1.5oz. Avuá Cachaça Prata

.75oz. orange juice

.75oz. honey syrup (1:1)

Top with a splash of club soda

Garnish with mint sprig

Brett MacDonald- John Dory

Notes



Specialty Drinks from our Friends

THE JERK

1.75oz. Avuá Cachaça Amburana

.5oz. lime juice

.5oz. hibiscus syrup

1 dash Bad Dog Fire & Damnation Bitters

1 Campari soaked Orange slice, muddled

Garnish with Campari soaked Orange slice

Jessie Dure- American Whiskey

Notes



Specialty Drinks from our Friends

CAIPI FIZZ

1.5oz. Avuá Cachaça Prata

1oz. simple syrup

1oz. egg whites

2oz. fresh lime juice

1oz. whole milk

Top with club soda

Garnish with fresh lime peel

Phil Casaceli- Daddy O

Notes



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Specialty Drinks from our Friends

HOGO OLD FASHIONED

2 oz. Avuá Cachaça Amburana

.5oz. simple syrup

1 dash Regan's Orange bitters

2 dashes of Angostura bitters

Serve on ice with a lemon peel

Tom Brown- Hogo

Notes



Specialty Drinks from our Friends

NUEVA YORK SOUR

- 1.5oz. Avuá Cachaça Amburana
- .5oz. El Jimador Reposado tequila
- 2oz. fresh apple juice
- 1oz. fresh lime juice
- .5oz. agave nectar
- Dash egg white
- Dash Barkeep Baked Apple Bitters
- Top with light dusting ground cinnamon*

Tamer Hamawi & Walker McBain- Gran Electrica

Notes



Specialty Drinks from our Friends

BANANA COGNAC

- 1.5oz. Avuá Cachaça Amburana
- 1oz. Pierre Ferrand 1840 cognac
- .75oz. lemon juice
- .5oz. orange juice
- .75oz. banana cane syrup
- .25oz. orgeat
- 1 dash angostura

Garnish with a banana chip

Tyson Buhler- Death & Co

Notes



Specialty Drinks from our Friends

ESMERELDA

1.5oz. Avuá Cachaça Prata

.5oz. Elderflower liqueur

.5oz. fresh lime juice

.5oz. simple syrup

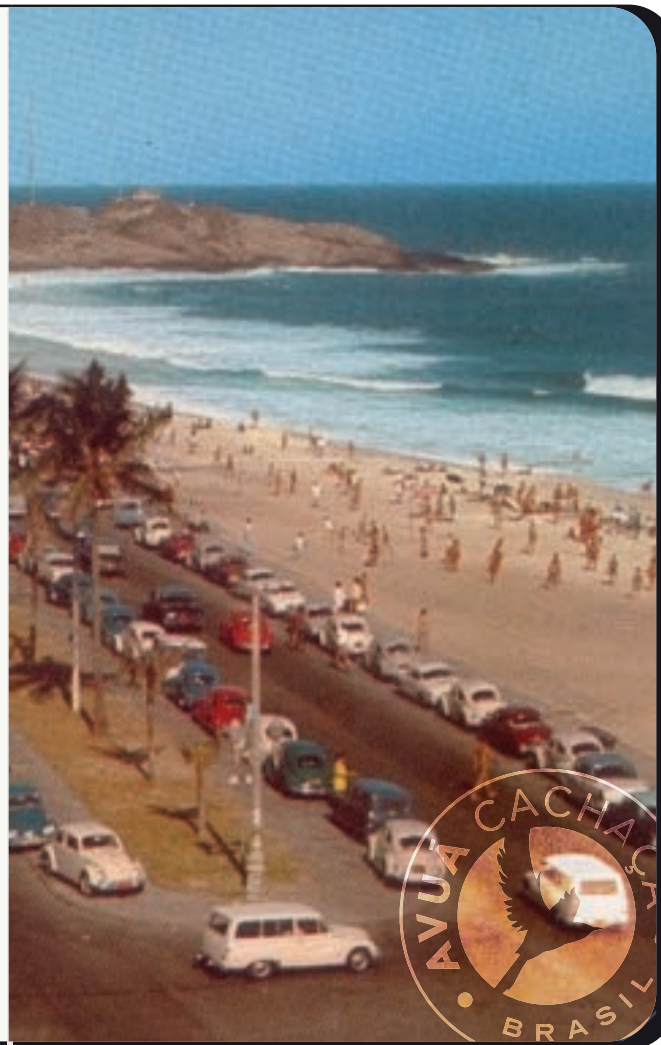
*Shake and strain into a cocktail glass rinsed
with smoky scotch*

Ben Sandrof- MS Walker

Notes



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Specialty Drinks from our Friends

AVENIDA PAULISTA

1.5oz. Avuá Cachaça Amburana

.75oz. Punt e Mes

.75oz. Cassoni Aperitivo (or Aperol)

.25oz. Luxardo Maraschino

Serve down with an orange swath

Sebastion Alves Da Silva- Silvertone
Bar & Grill

Notes



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Specialty Drinks from our Friends

THE NOBLER EXPERIMENT

1.5oz. Avuá Cachaça Amburana

.75oz. Caffé Lolita

.75oz. cinnamon syrup

.5oz. lime juice

1 medium egg white

Brûlée top with 50/50 Angostura & LemonHart

151 mixture

Garnish with pinch of lime zest

John Kraus- Louis 649

Notes



Specialty Drinks from our Friends

VESPER CARIOCA

1.5oz. Avuá Cachaça Amburana

1oz. Bulldog Bold Gin

1oz. Combier

5 Dashes Hella Bitter Citrus Bitters

Orange peel

Flame orange peel, rim glass and throw in

Alyssa Sartor- Bisutoro

Notes



Specialty Drinks from our Friends

A TO Z COCKTAIL

2oz. Avuá Cachaça Amburana

.75oz. Zwack

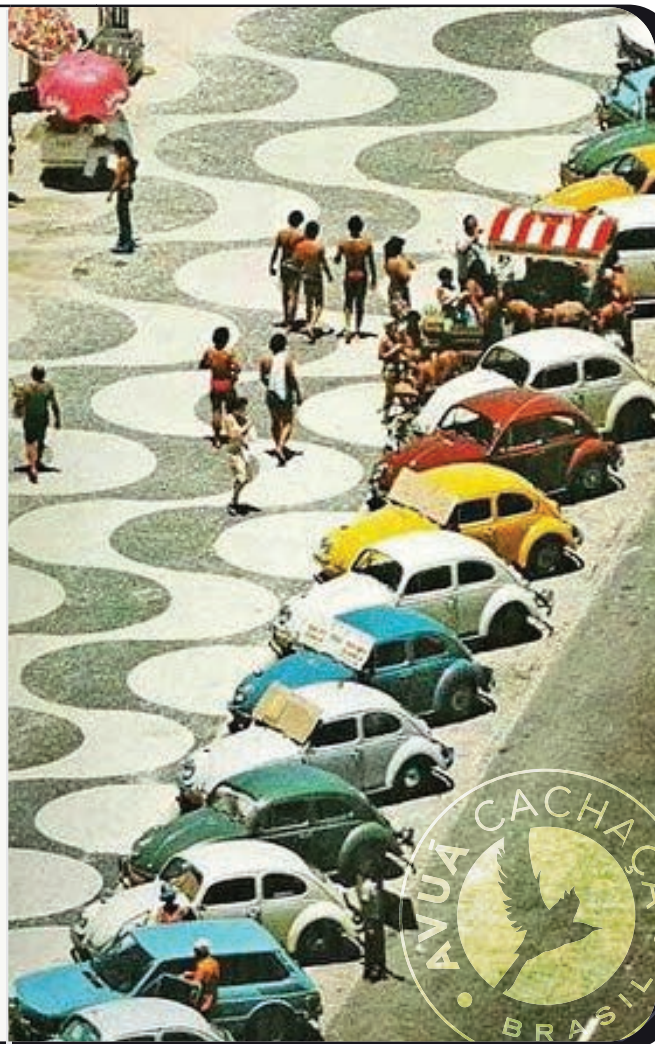
.5oz. Zucca

Spray or rinse glass with Laphroaig

Garnish with orange twist

Chris Barry- Sel Rose

Notes



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