

CABANA

authentically brasilian

Dear Friends,

In celebration of Carnaval, we asked top bartenders across the country to create locally-inspired Caipirinhas (the national cocktail of Brasil) using samba provoking [Cabana Cachaça](#). Below are some of the standout recipes, including a video of the [Gateway Caipirinha](#) by Ted Kilgore of St. Louis made by Contemporary Cocktails' (and Cabana NYC Ambassador) Tim Cooper.



Also check out CNBC.com's article "[As Brazil Gets Hotter, So Does Its National Drink](#)," which features a few of these regional cocktails!

Saúde!

Austin, TX (Bill Norris): The Burnt Orange Caipirinha (aka: The University of Texas)

2 oz Cabana Cachaça
1 Clementine, quartered
¼ oz Texas Wildflower honey syrup*
3-4 dashes Angostura Bitters

DIRECTIONS: Muddle Clementine, honey and bitters in a mixing glass. Add Cabana and shake hard with ice. Double-strain into small, chilled, cocktail glass and garnish with a clementine wheel.
*Texas Wildflower honey syrup - 2 parts honey combined with 1 part boiling water. Stir to combine.

NOTE: The cocktail is strained because Austin is in tune with the "tini" concept.

Visit Bill at [Fino](#) in Austin (2905 San Gabriel Street).

Boston, MA (Corey Bunnewith): Sons of Liberty Caipirinha

3 oz Cabana Cachaça
½ lime, quartered
1 tsp cranberry jam
2 tsp Muscavado sugar
1 dash Fee Bros Old Fashioned bitters

DIRECTIONS: In a shaker muddle lime quarters. Add all ingredients and shake with ice. Pour into a rocks glass and microplane a roasted coffee bean over the top for garnish.

Visit Corey at [Coppa](#) in Boston (253 Shawmut Avenue).

Chicago, IL (Tim Lacey, Charles Joly): Chicago Dog Caipirinha

1 ½ oz Cabana Cachaça
¾ lime, cut into 6 pieces
1 sport pepper
1 inch of cucumber, sliced and quartered
2 heaping barspoons of sugar (just under 1 tbsp)
dash of celery salt
splash of simple syrup

DIRECTIONS: Rim a double rocks glass in simple syrup and then celery salt. Shake off excess. Place lime, sport pepper, sugar and cucumber into the glass and muddle well. Top with crushed ice, add Cabana and stir. Top with more ice if necessary. Garnish with a thin slice of cucumber folded around a sport pepper. Use a skewer to secure.

NOTE: While tourists flock to Pizzeria Uno, any local will say that what really exemplifies Chicago food is the Chicago hot dog. The rules are very stringent rules: it should be served on a poppy seed bun and garnished with mustard, bright green relish, a pickle spear, onions, tomato (wedges or slices), sport peppers and celery salt. This is the inspiration for the cocktail, though some garnishes were left out, and the cucumber was substituted for the pickle.

Visit Charles and Tim at [Le Passage](#) in Chicago (937 North Rush Street).

Denver, CO (Jared Boller): Rocky Mountain Caipirinha

2 oz Cabana Cachaça
½ lemon
¾ oz CO Wildflower honey
½ CO Palisade Peach

DIRECTIONS: In a glass shaker, muddle all ingredients together. Add crushed ice and then Cabana. Give a quick shake and serve.

Visit Jared at [TAG](#) in Denver (1441 Larimer Street).

Los Angeles, CA (Alex Straus): Master Cleanse Caipirinha

1 ½ oz Cabana Cachaça
½ lemon, quartered
½ oz Grade B maple syrup
1 pinch of Cayenne pepper powder

DIRECTIONS: In a shaker muddle lemon, pepper and maple syrup together. Add Cabana and ice. Shake vigorously and pour into an old fashioned glass.

Visit Alex at [Isla](#) in West Hollywood (8788 West Sunset Blvd) and Suite 700 at the [Shangri-la](#) in Santa Monica (1301 Ocean Ave).

Louisville, KY (Josh Durr): Derby City Caipirinha

1 ½ oz Cabana Cachaça
½ oz limestone water-diluted buckwheat honey (make runny)
½ lime, quartered

DIRECTIONS: Add buckwheat honey and lime pieces to the bottom of a small old fashioned glass. Muddle lightly to release juice but not to overly muddle pith. Rub the oils of the skins and syrup together and coat the entire inside of the glass. Add Cabana and crushed ice. Roll from glass to tin a few times to get even distribution of the syrup, lime, and introduce the right amount of water to the drink. Serve.

NOTE: Named for the fields where the thoroughbreds graze.

Louisville, KY (Josh Durr): Caibeerinha

1 ¼ oz Cabana Cachaça
½ lime
½ oz simple syrup
3 oz Xingu beer

DIRECTIONS: In a drinking glass, muddle lime wedges with simple syrup. Add Cabana, crushed ice and top with Xingu beer. Stir well.

New York, NY (Tim Cooper): Eastern Standard

2 oz Cabana Cachaça
¾ oz Orgeat syrup
¼ oz Velvet Falernum
2 lemon wedges
3 orange half wheels

DIRECTIONS: Muddle lemons and oranges with Orgeat syrup. Then add all other ingredients and shake with ice. Pour all contents into the desired glass. (If too thick, strain.)

New York, NY (Tim Cooper): The Big Apple

2 oz Cabana Cachaça
2 quarter sized pieces of Macintosh apple
3 lemon wedges
1 oz caramel sauce
pinch of cinnamon

DIRECTIONS: Muddle lemon wedges with apple and caramel. Microplane a pinch of cinnamon into the drink. Add all other ingredients and then shake with ice. Pour all contents into desired glass. (If too thick, strain.)

Visit Tim at [GoldBar](#) in Manhattan (389 Broome Street).

Philadelphia, PA (Christian Gaal): The Dirty Snowball Caipirinha

2 oz Cabana Cachaça
1 lime, quartered
1 oz brown sugar-simple syrup (1:1)
2 raisins
splash of Coca-Cola

DIRECTIONS: In a mixing glass, muddle lime and raisins. Add crushed ice, Cabana and syrup. Shake well and pour into a rocks glass. Top with a splash of Coca-Cola.

Visit Christian at [Noble American Cookery](#) in Philadelphia (2025 Sansom Street).

San Francisco, CA (Duggan McDonnell): Golden Gate Caipirinha

1 ½ oz Cabana Cachaça
4 pieces of lime
3 slices of orange
1 tbsp brown sugar
½ oz Qi White Tea liqueur
1 oz Sonoma Valley Pinot Noir

DIRECTIONS: In a mixing glass, muddle lime, orange and sugar. Add Cabana, Qi and ice. Shake vigorously and pour contents into a highball glass. Float pinot noir and serve.

NOTE: The Golden Gate Caipirinha was inspired by the connection between San Francisco and Brasil, and by the shared commitment of artisanal beverages in Northern California with Cabana Cachaça.

Visit Duggan at [Cantina](#) in San Francisco (580 Sutter Street).

St. Louis, MO (Ted Kilgore): Gateway Caipirinha

2 oz Cabana Cachaça
¾ oz cinnamon syrup* (homemade or store bought)
1 oz fresh lemon juice
1 heaping spoonful of peach jam

DIRECTIONS: Mix all in a glass shaker and shake vigorously. Pour into a highball glass and garnish with a lemon wheel or peach slice.

*Cinnamon syrup mix: 8 oz of sugar, 8 oz of water and 4 sticks of cinnamon. Simmer on stove until sugar is dissolved. Turn off heat, and then let syrup steep in covered pan for at least an hour. Strain syrup into a bottle or jar and store in the refrigerator.

Visit Ted at [Niche Taste Bar](#) in St. Louis (1831 Sidney Street). Cocktail featured at [Niche](#), [Taste](#), [Monarch](#), [Brasserie](#), [Pi-CWE](#) and [Modesto](#) in St. Louis.

Miami Beach, FL (Ron Hedman): Cabana SOBE Caipirinha

1 ½ oz Cabana Cachaça
1 lime, halved
1 ½ oz mango juice
½ oz simple syrup
2 oz champagne

DIRECTIONS: In a shaker muddle lime, and then add Cabana, simple syrup, mango juice and ice. Shake vigorously and strain over fresh ice in a Collins glass. Top with champagne and garnish with a small mango slice.

Featured at [Prime Italian](#) (101 Ocean Drive) and [Prime Hotel](#) (100 Ocean Drive) in Miami Beach.

About Cabana Cachaça:

The ultimate version of Brazil's national spirit, Cabana Cachaça is an artisanal pure cane spirit that proves that all cachaças are not created equal. A Double Gold Medal winner at the 2009 San Francisco World Spirits Competition and rated 94 points by renowned spirits critic Anthony Dias Blue in The Tasting Panel, Cabana is the first single-estate cachaça to be double-distilled in copper pot stills and mellowed for nine months in native Brazilian Jequitiba Rosa barrels for unmatched quality and versatility. Whether served in Brazil's national cocktail the Caipirinha or in any handcrafted cocktail, Cabana is cachaça redefined. <http://www.cabanacachaca.com>

[Cabana is proud to donate \\$1 for every bottle sold to Developing Minds Foundation to fund education projects in Rio's favelas.](#)



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