

CANA

STARTERS

Frango a Passarinho — 15.00

Crispy, juicy chicken bites marinated in garlic and lime juice

Camarão ao Alho — 15.00

Grilled garlic shrimp with Calabrian pepper and parsley, sautéed in white wine dipping sauce, served with grilled bread

Pao de Queijo Slider — 12.00

Classic Brazilian cheese bread stuffed with a juicy beef patty, melted cheese, and fresh tomato

Calamari — 17.00

Lightly fried and perfectly seasoned calamari, served with our signature Cana house sauce

Bolinho de bacalhau — 12.00

Cod fritters made with a blend of potatoes, codfish, eggs, and fresh parsley, fried to crispy perfection

Sampler Platter — 22/38.00

Pick 3: 22.00 All meat + \$8.00

Pick 5: 38.00 - All meat + \$12.00

Torresmo — 14.00

Strips of pork belly slowly cooked until tender then fried to crispy golden perfection

Samba Steak Tips — 18.00

Perfectly seasoned grilled steak with caramelized onions, served alongside your choice of crispy French fries or golden fried yucca.

Pastel — 10.00

Homemade empanadas stuffed with your choice of seasoned beef, chicken and cheese, or just cheese

Brazilian Tacos — 10.00

Brazilian taco with your choice of grilled shrimp, chicken, or picanha, topped with lettuce, pickled onions, and homemade cheese sauce

Coxinha — 10.00

Brazilian croquettes filled with chicken

Polenta — 10.00

Creamy cornmeal cut into slices and fried, topped with parmesan cheese served with our pepper jelly dipping sauce

MAIN COURSES

Ribs — 25.00

Beef ribs served with rice, black beans, crispy French fries, fresh pico de gallo, and Brazilian farofa

Picanha Burger — 18.00

Juicy picanha patty on a toasted bun, topped with lettuce, tomatoes, mozzarella cheese

Bacon + \$2.00

Bife A Cavalo — 26.00

Grilled sirloin steak topped with a fried egg, served with rice, beans and fried green plantains

Filet Mignon Risotto — 30.00

Rich, creamy risotto with onion and bacon bits, topped with grilled filet mignon and sweet plantains

Parmegiana — 20.00

Fried chicken cutlet topped with tomato sauce and melted mozzarella cheese, served with a side of rice and crispy fries

Brazilian Bolognese — 16.00

Spaghetti topped with homemade linguica & ground beef bolognese sauce, Parmesan cheese and grilled bread

Skirt Steak — 29.00

Skirt steak with chimichurri sauce served with rice, black beans and pico de gallo

Cana Cane Salmon — 27.00

Grilled salmon served with mashed potatoes and vegetables topped with sugar cane sauce

Red Snapper — 24.00

Whole deep-fried red snapper, served with rice, grilled asparagus, tomato slices, and fried plantains.

Stroganoff — 20.00

Tender beef or chicken in a creamy tomato-mustard sauce, served with rice and crispy potato sticks

Escondido de carne seca — 18.00

Brazilian casserole with layers of root vegetables and dried beef filling *Shrimp option available

Cana Carbonara — 17.00

Linguine tossed with crispy bacon and our rich homemade carbonara sauce

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SALADS

Cobb Salad — 16.00

Chopped romaine lettuce with crispy bacon, hard-boiled eggs, avocado and tomatoes, finished with a zesty vinaigrette

Picanha Ceasar Salad — 17.00

Chopped romaine lettuce tossed in homemade Caesar dressing, topped with grilled picanha and pão de queijo croutons.

*Substitute chicken or shrimp
*No picanha – \$5 off

Cana Salad — 10.00

Fresh house salad with tomatoes, shredded carrots, hearts of palm, and a light olive oil-lime dressing

Seasonal Salad

Ask about our seasonal salad

SOUP & SANDWICHES

Brazilian Steak — 16.00

Brazilian grilled steak, served with your choice of crispy French fries, golden yucca, or a side salad

Linguiça — 15.00

Classic homemade Brazilian sausage, topped with mozzarella cheese and sautéed onions, served on a toasted brioche bun

The Grill — 15.00

Grilled chicken sandwich, served with your choice of crispy French fries, golden yucca, or side salad

Soup of the Day

Ask about our soup of the day

DESSERTS

Flan — 7.00

A smooth, creamy custard with a rich caramelized topping

Chocolate Mousse — 8.00

A decadent, creamy treat with smooth chocolate and a light, airy finish

Churros — 10.00

Crispy, golden churros dusted with cinnamon sugar, served with a doce de leite dipping sauce

Lava Cake — 10.00

A warm, chocolate cake with a melted chocolate center

SIDES

Rice — 4.00

Sweet Plantain — 6.00

Fried Yucca — 6.00

Pao de Queijo — 7.00

French Fries — 5.00

Black Beans — 4.00

Pico De Gallo — 4.00

Brazilian Potato Salad — 5.00

CANA

CRAFT COCKTAILS

The Cana — 13.00

Cachaça, House made Banana Syrup, Mango, Lime

The Saige - 13.00

Sage & Lemongrass Infused Tito's, Lemon, Simple Syrup, Ginger Beer

The Marielle — 13.00

Johnnie Walker Black Label, Elderflower Liqueur, Aperol, Honey, Pineapple

The Ginger Snap — 13.00

Reposado Tequila, Pineapple, Triple Sec, Ginger Syrup, Lime

Smoke Show — 13.00

Reposado Tequila, Mezcal, Lime, Agave, Triple Sec

Bean There, Drank That — 13.00

Vodka, Coffee Liqueur, Malibu, Chocolate Bailey's

Peach, Please — 13.00

Vodka, Passion Fruit, Peach Schnapps, Vanilla, Champagne, Lemon

Mark My Words — 13.00

Maker's Mark Whiskey, Amaro Montenegro, Angostura Bitters

Nutty By Nature — 13.00

Spiced Rum, Pineapple, Chambord, House Made Almond Syrup, Lime

Women In Buisness — 13.00

Vodka, Strawberry, Amaro Nonino, Basil Infused Honey, Lemon

Love Potion Martini — 13.00

Vodka, Passion Fruit, Strawberry, Triple Sec, Lemon

Bordeaux Manhattan — 13.00

Bourbon, Cabernet Sauvignon, Sweet Vermouth, Cinnamon Syrup, Angostura

MOCKTAILS

Maracujá Dream — 7.00

Passion Fruit, Lime, Condensed Milk, Sprite

Mango Mirage — 7.00

Mango, Mint, Lime, Sprite

Sage & Citrus Fizz — 7.00

Sage, Lemon, Simple Syrup, Ginger Beer

Sabor do Brazil — 7.00

Fresh Lime, Cane Sugar, Sprite

Guava Groove — 7.00

Fresh Lime, Cane Sugar, Guava, Sprite

Copacabana Cooler — 7.00

Coconut, Pineapple, Lime, Club Soda

CANA

BRUNCH MENU

Hangover Smash Burger — 20.00

Juicy smashed patty on a toasted bun with lettuce, tomatoes, American cheese, fried egg, crispy bacon, and a side of fries or yucca

Doce De Leite French Toast — 16.00

Challah French toast drizzled with home made dulce de leite, dusted with powdered sugar, served with fresh strawberries and whipped cream

Sausage Egg & Cheese Supreme — 15.00

The perfect breakfast sandwich with sausage, bacon, egg and American cheese on a toasted, buttered bun with a side of fries or yucca

Avocado Toast — 10.00

Toasted sourdough bread topped with creamy avocado and a touch of crushed red pepper, with a side of scrambled eggs and sliced tomato

Picanha & Eggs — 23.00

Grilled Brazilian picanha with a fried egg, served with rice, black beans, pico de gallo and crunchy farofa

Chicken & Waffles — 18.00

Crispy fried chicken served on waffles, drizzled with homemade Cana Hot Honey sauce and a touch of maple syrup

Chicken Sandwich — 10.00

Grilled chicken, bacon, avocado, egg, mozzarella cheese, lettuce and tomato on a buttered, toasted brioche bun with a side of fries or yucca

BRUNCH COCKTAILS

Mimosa — 6.00

Refreshing cocktail made with bubbly champagne and orange juice

Unlimited Mimosa — 25.00

A pitcher of Mimosas, made with bubbly champagne and orange juice

Pitcher of Margarita — 35.00

A refreshing pitcher of classic Margarita, made with tangy lime, premium tequila, and a hint of orange liqueur

Sangria— 11.00

A refreshing and vibrant blend of crisp white or red wine, seasonal fruits, and a hint of citrus

Pitcher of Sangria — 30.00

A pitcher of refreshing and vibrant blend of crisp white or red wine, seasonal fruits, and a hint of citrus

Pitcher of Caipirinha— 35.00

Pitcher of Caipirinha, Brazil's iconic cocktail made with muddled lime, sugar, and smooth cachaça

For our guests to fully enjoy the experience, bottomless mimosas are served per person and are limited to 90 minutes. Pitchers require a minimum of two people per order.