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[Savor Brazil's national drink at Gol!](#)

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Caipirinha made by bartender Ranniery Oliverra at GOL! The Taste of Brazil in Delray Beach. Bruce R. Bennett, The Post

This week's bar: Gol! The Taste of Brazil

The scene: This Delray Beach restaurant is justly popular for its all-you-can-eat Brazilian feast, replete with a salad bar and meats sliced tableside.

But look to your right upon entering and you'll also find a very cozy, old-fashioned bar — it dates from the early '30s when the space was known as the Arcade and Tap Room and served as downtown Delray's social center.

A few decades later, Winston Churchill was said to frequent the bar, back in the days when he used to hang out in Palm Beach County with Aristotle Onassis. "There are many stories about Churchill's drinking sprees," says Gol! proprietor Frank Reider.

Signature cocktail: A caipirinha (\$9.50), what else? Gol! does an outstanding version of the Brazilian national drink, made with cachaca (similar to rum), sugar and lime. You can have it sweetened to your exact taste. Or you can opt for a version with passion fruit (our favorite), kiwi, coconut or strawberries.

Other noteworthy libations: Though cocktail options abound, Gol! is also a great place for a glass of wine. In keeping with the restaurant's Brazilian menu and steak-loving sensibility, the list emphasizes South American reds. Try a carmenere ("the lost grape of Bordeaux," as Reider calls it) from Chile — a bottle runs as little as \$39.

Bar bites: While sitting at the bar, you can feast from the ginormous salad bar (\$24.95 with meat, seafood and veggie options galore) or enjoy the entire spread with sliced meats (\$39.95). But if you want to go a la carte, the perfect bar option might be the picanha (\$19.95) — a Brazilian-style cut of beef. The extra-large portion will easily feed two (or even three).

Music and more: Live jazz and Brazilian music is featured Wednesday through Saturday nights (or, if the place is busy, just about any evening). The bar has a two-for-one Happy Hour special from 5 to 6:30 p.m., Sunday to Thursday.

The info: 411 E. Atlantic Ave., Delray Beach; (561) 272-6565; golthetasteofbrazil.com

THE COCKTAIL

Gol!'s Traditional Caipirinha

1 to 2 limes (washed), depending on size of lime, cut into quarters (pick out seeds)

1 teaspoon sugar (or more to taste)

1.5 to 2 ounces of Sagatiba cachaca

3 pieces of ices

In a shaker, muddle the limes, then add sugar and cachaca. Shake for 15 seconds or more. Pour into whiskey glass, with the muddled limes. Add ice.

join in.