

## ALL DAY HAPPY HOUR

Available Every Day

### \$8 BRAZILIAN INSPIRED COCKTAILS

**Fogo® Caipirinha** (340 cal)

**Strawberry Hibiscus Caipirinha** (180 cal)

**Passionate Caipirinha** (370 cal)

**Cucumber Mint Smash** Tito's Vodka (210 cal)

**Caramelized Pineapple Old Fashioned**

Bulleit Rye Whiskey (340 cal)

### \$6 SOUTH AMERICAN WINES†

**Chardonnay - Calina**

Valle Central, Reserva, Chile

**Rosé - Montes, "Cherub"**

Colchagua Valley, Chile

**Malbec - Alamos**

Mendoza, Argentina

**Red Blend - The Seeker**

Central Valley, Chile

### \$4 BRAZILIAN BEERS

**Xingu Gold** - Brazil 140 cal

**Xingu Black** - Brazil 140 cal

**Xingu Black Draft** - 8020 cal

**Stella Artois** - Belgium & Brazil 150 cal

**Miller Lite Draft** - 15870 cal

**Boulevard Brewing Company Wheat Unfiltered Draft**

- Kansas City, Missouri 24640 cal

## HAPPY HOUR BITES

Available M-F 4:30-6:30pm in the Bar and Patio

### \$4 BRAZILIAN BITES

**Braised Beef Rib Sliders\*** - Two. (1010 cal)

**Spiced Chicken Sliders** - Two. (760 cal)

**Warm Hearts of Palm and Spinach Dip** (490 cal)

**Brazilian Empanadas** (600 cal)

**Crispy Parmesan Polenta Fries** (500 cal)

### \$8 PICANHA BURGER\*

Served with crispy parmesan polenta fries (1480 cal)



\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

† All wines are 6oz. by the glass.

Hours and offering subject to change in compliance with local or state liquor laws

**WARNING:** DRINKING DISTILLED SPIRITS, BEER, COOLERS, WINE AND OTHER ALCOHOLIC BEVERAGES MAY INCREASE CANCER RISK, AND DURING PREGNANCY CAN CAUSE BIRTH DEFECTS.

## SMALL PLATES

### Braised Beef Rib Sliders\*

12

Xingu-beer braised, caramelized onions, smoked provolone, brioche bun (1380 cal)

### Spiced Chicken Sliders

9

Marinated chicken breast, arugula, tomato, pickled onion, mango aioli, brioche bun (960 cal)

### Warm Hearts of Palm and Spinach Dip

8

Steamed spinach, hearts of palm, crispy toasts (490 cal)

### Brazilian Empanadas

7

Flaky pastry, seasoned picanha, onions, chimichurri aioli (750 cal)

### Jumbo Shrimp Cocktail

15

Four poached shrimp, Brazilian malagueta cocktail sauce, lemon. (190 cal)

### Grilled Beef Tenderloin Skewers\*

15.5

Chimichurri salsa. (530 cal)

### Crispy Parmesan Polenta Fries

4

Grated parmesan, malagueta aioli. (500 cal)

## LARGE PLATES

### Picanha Burger\*

12

Fresh ground in-house, smoked provolone, Bibb lettuce, tomato, onion, chimichurri aioli, brioche bun (1480 cal)

Served with crispy parmesan polenta fries

### Market Table & Feijoada Bar

15

Seasonal salads, Brazilian delicacies, charcuterie, imported cheeses, soup, and more.

### Churrasco Meat Board - Choose One

Served with Brazilian sauces

#### Frango (Marinated Chicken Legs)

8

Beer and brandy marinated, chimichurri sauce. (570 cal)

#### Costela de Porco (Pork Ribs)

10

Half rack, chimichurri sauce, lime. (860 cal)

#### The Bone\* (Beef Rib)

14

Large beef rib, chimichurri sauce. (720 cal)

#### Cordeiro\* (Lamb Chops)

14

Three double chops, mintchurri sauce. (1150 cal)

Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. Ingredient and nutrition information are available upon request. A 2000 calorie diet is used for general nutrition advice; individual calorie needs, however, may vary.

## BRAZILIAN INSPIRED COCKTAILS

See All Day Happy Hour for more choices

|   |      |
|---|------|
| <b>Fogo® Premium Caipirinha</b>   | 14.5 |
| Fogo Premium Aged Cachaça, fresh muddled limes, cane sugar (340 cal)                              |      |
| <b>Mango Habanero</b>   | 13   |
| Silver cachaça, limes, mango, habanero peppers (330 cal)  |      |
| <b>Coconut Crème</b>  | 13   |
| Silver cachaça, Mount Gay Black Barrel Rum, Coco Lopez, lime (240 cal)                            |      |
| <b>Brazilian Gentleman</b>  | 12.5 |
| Knob Creek Rye Whiskey, passion fruit, tawny port, Amargo Chunchu bitters, honey (190 cal)        |      |
| <b>Blood Orange Manhattan</b>   | 14   |
| Buffalo Trace Bourbon, Carpano Antica, blood orange and angostura bitters (190 cal)               |      |
| <b>Smoke &amp; Honey</b>  | 14   |
| Monkey Shoulder Scotch Whisky, Honey Ginger elixir, Glenmorangie Scotch, Luxardo Cherry (250 cal) |      |
| <b>Mango Ginger Martini</b>   | 12   |
| Grey Goose Le Citron Vodka, mango, South American ginger, honey lemon elixir, basil (290 cal)     |      |
| <b>Grapefruit Gin Crush</b>   | 12   |
| Hendrick's Gin, ruby red grapefruit, elderflower, honey elixir (240 cal)                          |      |
| <b>Superfruit Lemonade</b>  | 13.5 |
| VeeV Açai Spirit, Grand Marnier, fresh strawberry, blueberry, lemon (320 cal)                     |      |

## WINES BY THE GLASS†

See All Day Happy Hour for more choices

|  |      |
|--|------|
| <b>WHITE &amp; ROSÉ</b> (135 cal, 125 cal)                 |      |
| <b>Moscato d'Asti - Umberto Fiore</b>                      | 11   |
| Piedmont, Italy  |      |
| <b>Riesling - Ste. Michelle</b>                            | 9.5  |
| Columbia Valley, Washington                                |      |
| <b>Pinot Grigio - Mezzacorona</b>                          | 9.5  |
| Trentino, Italy  |      |
| <b>Pinot Grigio - Tramin</b>                               | 11.5 |
| Südtirol, Alto Adige, Italy                                |      |
| <b>Sauvignon Blanc - Lapostolle, "Grand Selection"</b>     | 10.5 |
| Rapel Valley, Chile  |      |
| <b>Sauvignon Blanc - Kim Crawford</b>                      | 13.5 |
| Marlborough, New Zealand                                   |      |
| <b>Chardonnay - William Hill</b>                           | 10   |
| North Coast, California                                    |      |
| <b>Chardonnay - Sonoma Cutrer, "Russian River Ranches"</b> | 15   |
| Sonoma Coast, California                                   |      |

## RED (150 cal)

|   |      |
|---|------|
| <b>Pinot Noir - Mondavi Private Selection</b>     | 12   |
| California  |      |
| <b>Pinot Noir - A to Z</b>                        | 14.5 |
| Oregon  |      |
| <b>Pinot Noir - Meiomi</b>                        | 15.5 |
| California  |      |
| <b>Merlot - Lapostolle, "Grand Selection"</b>     | 11   |
| Rapel Valley, Chile                               |      |
| <b>Merlot - Seven Falls, "Stonetree Vineyard"</b> | 12   |
| Wahluke Slope, Washington                         |      |
| <b>Malbec - Catena, "Catena"</b>                  | 12   |
| Vista Flores, Mendoza, Argentina                  |      |
| <b>Malbec - Jorjão by Fogo de Chão, "Reserva"</b> | 13.5 |
| Mendoza, Argentina                                |      |
| <b>Red Blend - Primus, "The Blend"</b>            | 14   |
| Apalta, Chile                                     |      |
| <b>Red Blend - Eulila by VIK</b>                  | 16.5 |
| Cachapoal Valley, Chile                           |      |
| <b>Cabernet Sauvignon - J. Lohr, "Seven Oaks"</b> | 11.5 |
| Paso Robles, California                           |      |
| <b>Cabernet Sauvignon - Trapiche, "Broquel"</b>   | 12.5 |
| Mendoza, Argentina                                |      |
| <b>Cabernet Sauvignon - Intrinsic</b>             | 14.5 |
| Columbia Valley, Washington                       |      |
| <b>Zinfandel - Seghesio</b>                       | 12.5 |
| Sonoma County, California                         |      |

## SPARKLING (120 cal/6oz)

|   |     |
|---|-----|
| <b>Prosecco - La Marca</b>                          | 9.5 |
| Italy   |     |
| <b>Brut Rosé - Le Grand Courtâge, "Grand Cuvee"</b> | 13  |
| France 187ml  |     |

Ask your server about non-alcoholic options.

## DOMESTICS / IMPORTS / CRAFT BEERS

Ask your Server about selections

† All wines are 6oz. by the glass.