

ALL DAY HAPPY HOUR

Available Every Day

\$8 SOUTH AMERICAN COCKTAILS

FOGO® CAIPIRINHA 340 cal

STRAWBERRY HIBISCUS CAIPIRINHA 180 cal

PASSIONATE CAIPIRINHA 370 cal

CUCUMBER MINT SMASH 210 cal

CARAMELIZED PINEAPPLE OLD FASHIONED 340 cal

\$6 SOUTH AMERICAN WINES

CHARDONNAY, CALINA

Valle Central, Reserva, Chile. 140 cal

ROSÉ, MONTES, CHERUB

Colchagua Valley, Chile. 140 cal

MALBEC, ALAMOS

Mendoza, Argentina. 150 cal

RED BLEND, THE SEEKER

Mendoza, Argentina. 140 cal

\$4 BRAZILIAN BEER

STELLA ARTOIS

Belgium & Brazil. 150 cal

XINGU, BLACK BEER

Brazil. 140 cal

\$4 HAPPY HOUR BITES

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

BRAISED BEEF RIB SLIDERS* 1380 cal (two)

SPICED CHICKEN SLIDERS 960 cal (two)

WARM HEARTS OF PALM AND SPINACH DIP 490 cal

BRAZILIAN EMPANADAS 750 cal

CRISPY PARMESAN POLENTA FRIES 500 cal

\$8 PICANHA BURGER*

Served with crispy parmesan polenta fries. 1480 cal

SMALL PLATES

BRAISED BEEF RIB SLIDERS*

Xingu-beer braised, caramelized onions, smoked provolone, brioche bun. 1380 cal | 12.50

SPICED CHICKEN SLIDERS

Marinated chicken breast, arugula, tomato, pickled onion, mango aioli, brioche bun. 960 cal | 9.50

WARM HEARTS OF PALM AND SPINACH DIP

Steamed spinach, hearts of palm, crispy toasts. 490 cal | 8.00

BRAZILIAN EMPANADAS

Flaky pastry, seasoned picanha, onions, chimichurri aioli. 750 cal | 7.00

JUMBO SHRIMP COCKTAIL

Four poached shrimp, Brazilian malagueta cocktail sauce, lemon. 190 cal | 15.50

GRILLED BEEF TENDERLOIN SKEWERS*

Chimichurri salsa. 530 cal | 16.00

CRISPY PARMESAN POLENTA FRIES

Grated parmesan, malagueta aioli. 500 cal | 4.00

LARGE PLATES

PICANHA BURGER*

Fresh ground in-house, smoked provolone, Bibb lettuce, tomato, onion, chimichurri aioli, brioche bun. Served with crispy parmesan polenta fries. 1480 cal | 8.00

MARKET TABLE & FEIJOADA BAR

Seasonal salads, Brazilian delicacies, charcuterie, imported cheeses, soup, and more. | 16.00

CHURRASCO MEAT BOARD

Choose One. Served with Brazilian sauces.

FRANGO (Marinated Chicken Legs)

Beer and brandy marinated, chimichurri sauce. 570 cal | 8.00

COSTELA DE PORCO (Pork Ribs)

Half rack, chimichurri sauce, lime. 860 cal | 10.00

THE BONE* (Beef Rib)

Large beef rib, chimichurri sauce. 720 cal | 14.00

CORDEIRO* (Lamb Chops)

Three double chops, mintchurri sauce. 1150 cal | 14.00

*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

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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.

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SOUTH AMERICAN COCKTAILS

See All Day Happy Hour for more choices

FOGO® PREMIUM CAIPIRINHA

Fogo Premium Aged Cachaça, fresh muddled limes, cane sugar. 340 cal | 16.00

MANGO HABANERO CAIPIRINHA

Fogo Silver Cachaça, limes, mango, habanero peppers. 330 cal | 14.50

COCONUT CRÈME CAIPIRINHA

Fogo Silver Cachaça, Mount Gay Black Barrel Rum, Coco Lopez, lime. 240 cal | 14.50

BRAZILIAN GENTLEMAN

Knob Creek Rye Whiskey, passion fruit, tawny port, Amargo Chuncho bitters, honey. 190 cal | 14.00

BLOOD ORANGE MANHATTAN

Buffalo Trace Bourbon, Carpano Antica Formula, blood orange and angostura bitters. 190 cal | 15.50

SMOKE & HONEY

Monkey Shoulder Scotch Whisky, Honey Ginger elixir, Glenmorangie Scotch, Luxardo Cherry. 250 cal | 15.50

MANGO GINGER MARTINI

Grey Goose Le Citron Vodka, mango, South American ginger, honey lemon elixir, basil. 290 cal | 13.50

GRAPEFRUIT GIN CRUSH

Hendrick's Gin, ruby red grapefruit, elderflower, honey elixir. 240 cal | 13.50

SUPERFRUIT LEMONADE

VeeV Açai Spirit, Grand Marnier, fresh strawberry, blueberry, lemon. 320 cal | 14.50

BEER

DOMESTICS/IMPORTS/CRAFT BEER

Ask your Server about selections

WINES BY THE GLASS

See All Day Happy Hour for more choices

SPARKLING | 120 cal

Prosecco La Marca 10.00
Italy

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

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WINES BY THE GLASS *cont.*

See All Day Happy Hour for more choices

WHITE | 135 cal & 125 cal

Moscato d'Asti Umberto Fiore 12.00
Piedmont, Italy

Riesling Chateau Ste. Michelle 11.00
Columbia Valley, Washington

Pinot Grigio Mezzacorona 10.00
Trentino, Italy

Pinot Grigio Cantina Tramin Kellerei 12.00
Südtirol, Alto Adige, Italy

Sauvignon Blanc Lapostolle, "Grand Selection" 11.50
Rapel Valley, Chile

Sauvignon Blanc Kim Crawford 13.50
Marlborough, New Zealand

Chardonnay William Hill Estate Winery 10.50
North Coast, California

Chardonnay Sonoma Cutrer, "Russian River Ranches" 16.00
Sonoma Coast, California

RED | 150 cal

Pinot Noir Robert Mondavi Private Selection 12.50
California

Pinot Noir A to Z Wineworks 15.50
Oregon

Pinot Noir Meiomi 16.50
California

Merlot Lapostolle, "Grand Selection" 11.50
Rapel Valley, Chile

Merlot Seven Falls Cellars 13.00
Wahluke Slope, Washington

Malbec Bodega y Viñedos Catena, "Catena" 13.00
Vista Flores, Mendoza, Argentina

Malbec Jorjão by Fogo de Chão, "Reserva" 14.50
Mendoza, Argentina

Red Blend Primus, "The Blend" 14.50
Apalta, Chile

Red Blend Eulila by VIK 16.50
Cachapoal Valley, Chile

Cabernet Sauvignon J. Lohr, "Seven Oaks" 13.50
Paso Robles, California

Cabernet Sauvignon Trapiche, "Broquel" 14.00
Mendoza, Argentina

Cabernet Sauvignon Intrinsic 15.50
Columbia Valley, Washington

Zinfandel Seghesio 14.00
Sonoma County, California

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