

\$4 HAPPY HOUR BITES

Available Monday–Friday 4:30–6:30pm in the Bar & Patio

QUEIJO ASSADO

Fire-roasted Brazilian cheese, malagueta honey.

SAUCY LEGS

Cognac-marinated chicken, hot Brazilian BBQ, pão de queijo crispies, dedo de moca peppers.

GAUCHO STYLE HUMMUS

Topped with seasoned picanha.

BRAZILIAN EMPANADAS

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

SPICED CHICKEN SLIDERS

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

CRISPY PARMESAN POLENTA FRIES

Grated parmesan, malagueta aioli. 500 cal

\$8 PICANHA BURGER*

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

SMALL PLATES

QUEIJO ASSADO

Fire-roasted Brazilian cheese, malagueta honey. | 6.00

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

CRISPY PARMESAN POLENTA FRIES

Grated parmesan, malagueta aioli. 500 cal | 4.00

SEASONAL HUMMUS

House-made seasonal hummus with crisp toasts. | 6.00
Gaucho Style Hummus topped with seasoned picanha. | 8.00

BRAZILIAN EMPANADAS

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

LOBSTER & SHRIMP TACOS

Napa cabbage wrap, citrus aioli, shredded slaw, dedo de moca peppers. | 10.00

PICANHA TARTARE

Hand-chopped picanha, fresh quail egg, garlic chips, capers, olives. Mixed tableside and served with crisp toasts. | 14.00

SAUCY LEGS

Cognac-marinated chicken, hot Brazilian BBQ, pão de queijo crispies, dedo de moca peppers. | 8.00

WARM HEARTS OF PALM AND SPINACH DIP

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

WAGYU PRELUDE

2.5oz. thin-sliced, Wagyu NY Strip cooked tableside on Himalayan salt block. To share. | 18.00

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

CHURRASCO MEAT BOARD

Choose One. Served with Brazilian sauces.

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

BPQ* (Brazilian Porco 'Que)

Brazilian Sausage, roasted pork ribs, BBQ sauce. | 12.00

INDULGENT STEAKS

Sized to share for four or more.

WAGYU NEW YORK STRIP*

20oz. premium graded, aged for 21 days. 1345 cal | 135.00

TOMAHAWK ANCHO* (Bone-in Ribeye)

36oz. Long Bone Ribeye dry-aged for a minimum of 42 days. 1620 cal | 98.00

WAGYU ANCHO* (Ribeye)

24oz. premium graded, aged for 21 days. 1872 cal | 145.00