



## \$5 HAPPY HOUR BITES

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

### QUEIJO ASSADO

Fire-roasted Brazilian cheese, Malagueta honey. 590 cal

### SAUCY LEGS

Cognac-marinated chicken, hot Brazilian BBQ, Pão de Queijo crispies, dedo de moca peppers. 780 cal

### GAUCHO-STYLE HUMMUS

Topped with seasoned picanha. 1140 cal

### BRAZILIAN EMPANADAS

Flaky pastry, seasoned picanha, onions, chimichurri aioli. 600 cal

### SPICED CHICKEN SLIDERS

Marinated chicken breast, arugula, tomato, pickled onion, mango aioli, brioche bun. 473 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

### LOBSTER & SHRIMP TACOS

Napa cabbage wrap, citrus aioli, shredded slaw, dedo de moca peppers. 500 cal | 12.00

### 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 | 5.00

### SEASONAL HUMMUS

House-made seasonal hummus with crisp toasts. | 6.00

*Try Gaucho-Style: topped with seasoned picanha  
1140 cal | Add \$2*

### BRAZILIAN EMPANADAS

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

### QUEIJO ASSADO

Fire-roasted Brazilian cheese, Malagueta honey. 590 cal | 6.00

### SAUCY LEGS

Cognac-marinated chicken, hot Brazilian BBQ, Pão de Queijo crispies, dedo de moca peppers. 780 cal | 8.00

### WARM HEARTS OF PALM AND SPINACH DIP

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

## 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

### INDULGENT STEAKS

*Sized to share for four or more.*

#### WAGYU NEW YORK STRIP\*

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

#### WAGYU ANCHO\* (Ribeye)

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

#### DRY-AGED TOMAHAWK ANCHO\* (Bone-in Ribeye)

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

### CHURRASCO MEAT BOARDS

*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. 1050 cal | 12.00