



\$5 BAR FOGO 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 | 10.00

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

GRILLED BEEF TENDERLOIN SKEWERS*

Chimichurri salsa. 530 cal | 16.00

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

DRY-AGED 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

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