

All Day Happy Hour

\$6 BAR BITES

Available in the Bar & Patio.

QUEIJO ASSADO 🚳

Blistered cheese, malagueta honey.

SAUCY LEGS (#)

Fire-roasted chicken, hot Brazilian BBQ, Pão de Queijo crispies, dedo de moça peppers. *780 cal*

BRAZILIAN EMPANADAS

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

CRISPY PARMESAN POLENTA

FRIES 🕸

Grated parmesan, malagueta aioli. 500 cal

SPICED CHICKEN SLIDERS

Marinated Chicken Breast, arugula, tomato, pickled onion, tropical aioli, brioche bun. *315 cal*

\$10 PICANHA BURGER*

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

13

15

26

125

165

Shareable Plates

LOBSTER & SHRIMP TACOS (8)

Napa cabbage wrap, citrus aioli, shredded slaw, pickled red onion, dedo de moça peppers. 500 cal

THE BONE* 🕸

Large Beef Rib, chimichurri sauce. 720 cal

ROASTED BONE MARROW

Crispy toasts, chimichurri. 950 cal

FILET MIGNON BOARD* (§) 17.50

6oz. sliced, chimichurri sauce. 530 cal

LAMB LOLLIPOPS* 🕸

Lamb Chops, Mintchurri sauce. 770 cal

WARM HEARTS OF PALM AND SPINACH DIP

15

With crispy toasts. 490 cal

BRAISED BEEF RIB SLIDERS* 13.50

Xingu-beer braised, caramelized onions, smoked provolone, brioche bun. *920 cal*

Share an Indulgent Cut

Sized to share for 4 or more. Carved tableside.

DRY-AGED TOMAHAWK ANCHO (RIBEYE)*

36oz. Long-Bone Ribeye, dry-aged 42 days. 1620 cal

WAGYU NY STRIP* 🕸

20oz. premium graded. 1345 cal

WHOLE BRANZINO* (§) 90

2lb. whole fresh fish, blistered and carved tableside. *1150 cal Available Wednesday - Sunday*

WAGYU ANCHO (RIBEYE)* 🚳 1

24oz. premium graded Ribeye. *1872 cal*

WAGYU PORTERHOUSE* 180

30oz. premium graded, aged for 21 days.

V Vegan 🚳 Gluten Free