

All Day Happy Hour

\$6 BAR BITES

Available in the Bar & Patio.

QUEIJO ASSADO

Blistered cheese, malagueta honey. 590 cal

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 YUCA FRIES

Grated parmesan, malagueta aioli. 620 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

12

130

Upgrade to Crispy Yuca Fries. +120cal

add 4

Shareable Plates

BURRATA & ROASTED TOMATOES

Served warm with crisp toasts. 880 cal

LAMB LOLLIPOPS* 🚳

Lamb Chops, Mintchurri sauce. 780 cal

FILET MIGNON BOARD* 🚳 17.50

6oz. sliced, chimichurri sauce. 530 cal

ALL JUMBO LUMP CRAB CAKE 18

Served with malagueta aioli. 460 cal

LOBSTER & SHRIMP TACOS **(#)** 13.50

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

WARM HEARTS OF PALM AND 9.50 SPINACH DIP

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

BRAISED BEEF RIB SLIDERS* 14.50

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

THE BONE* (8) 15

Large Beef Rib, chimichurri sauce. 720 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* 🕸 170

20oz. premium graded. 1345 cal

WHOLE BRANZINO* ® 70

Whole fresh fish, blistered and carved tableside. 865 cal
Available Wednesday - Sunday

WAGYU ANCHO (RIBEYE)* 3 18

24oz. premium graded Ribeye. 1872 cal

WAGYU PORTERHOUSE* (8) 185

30oz. premium graded, aged for 21 days. *1345 cal*

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