<b>,</b> — <b>v</b> —				
	• ]	House Special	ties •	
	wn secret home panish wine wit	emade recipe of this th fresh fruit.	_	
Caipirinh	a		Pitcher \$23	Glass \$10
	ional drink. Wh	ite sugarcane rum,	called cachaça,	
				Glass \$10
	• V	Vines by the G	Slass •	
Reds				
Cabernet Sa Malbec   W	auvignon   Walı alnut Crest – A	RG nut Crest – ARG RG		\$9 \$9
Whites / l	Blush			
		– CA A		
		Aome – CA		
	• W	Vines by the B	ottle •	
Reds		•		
Cabernet S	auvignon   Cond	CHL cha Y Toro – CHL		\$27
Whites / S	Sparkling			
		ITA		
		– CA		
Ciiaiiipagii	.   Kurber – CA.	•••••	•••••	
		• Soft Drinks	<b>S</b> •	
<b>Guaraná</b> Guaraná be	erry flavored soc	la from Brazil. Cho	ice of regular o	r diet\$3 /can
	Pepsi	Brisk Lemon Ice	d Tea	Orange Juice
Di	et Pepsi	Unsweetened Ice	ed Tea	Apple Juice
	rra Mist	Crush Orange S		ranberry Juice
	na Lemonade Root Beer	Schweppes Ging Pellegrino		neapple Juice Gerolsteiner
Must be 21 years of age or older to consume alcohol. 20% gratuity added to parties of 6 or more.				

	• Draft Beer •				
	Good Good   Separatist Double New England IPA - PA 8.0% ABV • 60 IBU\$8	Mosaic Nerd   Separatist American IPA - PA 7.5% ABV • N/A IBU\$8			
	Saigon Scooter Selfie   Two Roads Vietnamese Coffee Stout - CT 9.5% ABV • N/A IBU\$7	King Sue   Toppling Goliath Double New England IPA - IA 7.8% ABV • 100 IBU\$10			
	• Domestic Cans / Bottles •				
	Dystopian Galaxy (16 oz)   Abomination Double New England IPA - PA 8.3% ABV • N/A IBU\$8 a tiny beautiful something (16.9 oz)	Cloudy w/ a Chance of Charcuterie (16 oz)   Free Will Brewing Co. IPA New England - PA 7% ABV • 78 IBU			
	Maine Beer Pale Ale American - ME 5.5% ABV • N/A IBU\$11	IPA New England - CO 7% ABV • N/A IBU\$8			
	Alpha King   3 Floyds Brewing Co Pale Ale / American - IN 6.6% ABV • 68 IBU\$7	Miller Lite   Miller Brewing Co Pilsner - WI 4.2% ABV • 10 IBU\$4			
	<b>B.C.B.S. 2018 (16.9 oz)   Goose Island</b> Imperial Stout - IL 15.2% ABV • 60 IBU\$18	Traditional Lager   Yuengling Brewery Lager American Amber / Red - PA 4.4% ABV • 16 IBU\$4			
	Belgian White   Blue Moon Brewing Co Witbier - CO 5.4% ABV • 9 IBU\$6	Coors Light   Coors Brewing Co Lager American Light - CO 4.2% ABV • 10 IBU\$4			
	Bud Light   Anheuser-Busch Lager American Light - MO 4.2% ABV • 27 IBU\$4	Budweiser   Anheuser-Busch Lager - MO 5% ABV • 12 IBU\$4			
	Michelob ULTRA   Anheuser-Busch Lager American Light - MO 4.2% ABV • 10 IBU\$5				
	• Imported Bottles •				
	Xingu   Heineken Brasil Dark Lager - BRZ 4.6% ABV • 20 IBU\$8	Corona Extra   Grupo Modelo Lager - MEX 4.6% ABV • 20 IBU\$6			
	Heineken   Heineken Lager - NLD 5% ABV • 19 IBU\$6	Stella Artois   Stella Artois Lager Euro - BEL 5% ABV • 24 IBU\$6			
	Labatt Blue N/A   Labatt Brewing Co Non-Alcoholic - CAN 0.5% ABV • N/A IBU\$4				
	Must be 21 years of age or older to consume alcohol. 20% gratuity added to parties of 6 or more.				

## **Rodizio**

Experience the excitement of a true southern
Brazilian steakhouse called churrascaria, where 12
combinations of savory cuts of fire-roasted meats are
presented on skewers and carved table side. Enjoy fresh
salads and side dishes located in our buffet featuring both
Brazilian and American cuisine. The Rodizio is all-youcan-eat and priced per person.

\*\*\*Please, no sharing and no doggie bags\*\*\*

## Salad bar and hot buffet only

Adult buffet	\$19.95
Kids buffet (ages 6-10)	\$10.95
Kids buffet (ages 1-5)	Free

All dishes are prepared with fresh ingredients and always... love.

20% gratuity added to parties of 6 or more.

\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. Please inform your server if you or a person in your party has a food allergy or dietary restriction.



• Beef • Pork • Chicken • Lamb •

## House Special Top Sirloin (PICANHA)

Traditional Rock Salt

House Made Fresh Garlic Paste

Dry Rub & Cayenne Pepper Marinade

**Bottom Sirloin (FRALDINHA)** 

Skirt Steak (PONTA DE AGULHA)

Rib Eye (FILé De COSTELA)

Bacon Wrapped Filet Mignon (FILé MIGNON)

Lamb

**Bacon Wrapped Chicken** 

**Parmesan-Crusted Pork Loin** 

**Brazilian Pork Sausage** 

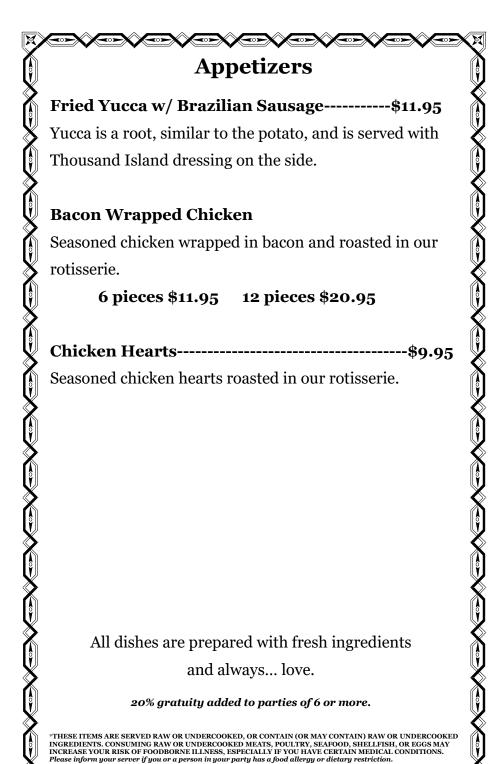
**Chicken Hearts** 

**Grilled Pineapple w/ Cinnamon** 

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## À la carte

Skirt Steak-----\$34.95

Enjoy a 16 oz piece of Skirt Steak, seasoned simply with salt and, lastly, grilled with Parmesan cheese. Served with homemade mashed potatoes and a mix of zucchini, squash and carrots in an olive oil and garlic sauté.

Chicken & Sausage Paella-----\$23.95

Our take on the traditional Spanish dish, served with shredded chicken, pork sausage, and spicy yellow rice with onions, red peppers, and peas. Topped lightly with parmesan cheese.

Ipanema Chicken-----\$18.95

A grilled chicken breast in a special blend of white wine and garlic sauce. It is served with white rice and a mix of zucchini, squash, and carrots in an olive oil and garlic sauté.

Seafood Paella (Pie-eh-ya)-----\$26.95

A combination of clams, shrimp, and scallops mixed in spicy yellow rice with onions, red peppers, and peas. Topped lightly with parmesan cheese.

All dishes are prepared with fresh ingredients and always... love.

20% gratuity added to parties of 6 or more.

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