

• **House Specialties** •

Sangria

Enjoy our own secret homemade recipe of this traditional Spanish drink of sweet red Spanish wine with fresh fruit.

Pitcher \$24 Glass \$11

Caipirinha

Brazil's national drink. White sugarcane rum, called cachaça, mixed with lime and sugar.

Glass \$11

• **Wines by the Glass** •

Reds

Merlot Woodbridge – CA.....	\$9
Cabernet Sauvignon Woodbridge – CA.....	\$9
Malbec Woodbridge – CA.....	\$9
Lambrusco Riunite – ITA.....	\$8

Whites / Blush

Pinot Grigio Cavit – ITA.....	\$9
Chardonnay Woodbridge – CA.....	\$10
Riesling Woodbridge – CA.....	\$10
Moscato Woodbridge – CA.....	\$10
White Zinfandel Sutter Home – CA.....	\$8

• **Wines by the Bottle** •

Reds

Merlot Concha Y Toro – CHL.....	\$27
Cabernet Sauvignon Concha Y Toro – CHL.....	\$27
Chianti Bell'Agio – ITA.....	\$35

Whites / Sparkling

Pinot Grigio Danzante – ITA.....	\$27
Chardonnay Woodbridge – CA.....	\$24
Champagne Korbel – CA.....	\$32

• **Soft Drinks** •

Guaraná

Guaraná berry flavored soda from Brazil. Choice of regular or diet.....\$3 /can

Pepsi	Brisk Lemon Iced Tea	Orange Juice
Diet Pepsi	Unsweetened Iced Tea	Apple Juice
Sierra Mist	Crush Orange Soda	Cranberry Juice
Tropicana Lemonade	Schweppes Ginger Ale	Pineapple Juice
A&W Root Beer	Pellegrino	Gerolsteiner

*Must be 21 years of age or older to consume alcohol.
20% gratuity added to parties of 6 or more.*

• Draft Beer •

Zombie Dust 3 Floyds Brewing Pale Ale American - IN 6.5% ABV • 62 IBU.....\$11	DDH Mass Riot Prison City IPA New England - NY 7.0% ABV • 62 IBU.....\$10
Citra Oasis Prison City Double New England IPA - NY 8.0% ABV • N/A IBU.....\$10	Dragon's Milk New Holland Stout Imperial - MI 11% ABV • N/A IBU.....\$11

• Domestic Cans / Bottles •

All Citra Everything (16oz) O. H. Double IPA - NY 8.5% ABV • N/A IBU.....\$11	Broccoli (16oz) Other Half Double IPA - NY 7.9% ABV • N/A IBU.....\$10
Oyster (16oz) Other Half Pale Ale - NY 6.0% ABV • N/A IBU.....\$10	Photon (16 oz) Equilibrium Pale Ale - NY 4.8% ABV • N/A IBU.....\$10
Fluctuation (16oz) Equilibrium Double IPA - NY 8.1% ABV • N/A IBU.....\$10	Any Day's Haze (16oz) Beer Tree Hazy IPA - NY 6.3% ABV • N/A IBU.....\$10
Bud Light Anheuser-Busch Lager American Light - MO 4.2% ABV • 27 IBU.....\$4	Sip of Sunshine (16oz) Lawson's IPA – Imperial/Double - VT 8.0% ABV • N/A IBU.....\$9
Michelob ULTRA Anheuser-Busch Lager American Light - MO 4.2% ABV • 10 IBU.....\$5	Belgian White Blue Moon Brewing Co Witbier - CO 5.4% ABV • 9 IBU.....\$6
Budweiser Anheuser-Busch Lager - MO 5% ABV • 12 IBU.....\$4	Miller Lite Miller Brewing Co Pilsner - WI 4.2% ABV • 10 IBU.....\$4
Coors Light Coors Brewing Co Lager American Light - CO 4.2% ABV • 10 IBU.....\$4	Traditional Lager Yuengling Brewery Lager American Amber / Red - PA 4.4% ABV • 16 IBU.....\$4

• 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	

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Rodizio

For this Valentine's Day and Valentine's Day week enjoy one more meat to our Rodizio; **Rack of Lamb**. Experience the excitement of a true southern Brazilian steakhouse called churrasco, where more than 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.

Please, no sharing and no doggie bags

Rodizio	\$62.95 / person
Adult buffet	\$27.95 / person

Appetizer

Crispy Calamari.....**\$15.95**
Served with Thousand Island dressing on the side.

Main Courses

Chicken & Sausage Paella.....**\$29.95**
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.....**\$24.95**
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).....**\$34.95**
A combination of clams, shrimp, and scallops mixed in spicy yellow rice with onions, red peppers, and peas. Topped lightly with parmesan cheese.

*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.

Rodizio Meats

• *Beef* • *Pork* • *Chicken* • *Lamb* •

House Special Top Sirloin (PICANHA)

Traditional Rock Salt

House Made Fresh Garlic Paste

Dry Rub & Cayenne Pepper Marinade

Skirt Steak (PONTA DE AGULHA)

Rib Eye (FILÉ De COSTELA)

Bacon Wrapped Filet Mignon (FILÉ MIGNON)

Lamb

Rack of Lamb

Bacon Wrapped Chicken

Parmesan-Crusted Pork Loin

Brazilian Pork Sausage

Chicken Hearts

Grilled Pineapple w/ Cinnamon

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

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