

BAR & PATIO MENU

APPETIZERS

CHICKEN HEARTS a Brazilian delicacy served with chimichurri sauce	7	PEPPERCORN YELLOWFIN TUNA yellowfin tuna served with a refreshing apple and fennel salad in a jalapeño herb dressing	12
BRAZILIAN EMPANADAS four flaky pastries stuffed with either Chipotle Chicken, Prime Picanha, or Shrimp	10	BALSAMIC GLAZED QUAIL LEGS sautéed quail legs served on a bed of garlic mashed potatoes and drizzled with our signature balsamic sauce	12
BRAZILIAN SPINACH DIP sautéed heart of palm, spinach, parmesan cheese, and crostini	9	SHRIMP COCKTAIL jumbo shrimp served over ice with our signature Brazilian cocktail sauce	15
BRAZILIAN CHICKEN & WAFFLES brazilian chicken legs marinated in cognac and beer served on a bed of garlic mashed potatoes, garnished with belgium waffles and a cerpa beer glaze	10	SAVORY GRILLED SHRIMP marinated garlic shrimp grilled over an open flame, served with passion fruit sauce	15
		CHARCUTERIE BOARD imported cheeses, olive tapenade, cured meats, and crostini	16

À LA CARTE

all steaks are USDA prime aged beef, seasoned with sea salt and cooked over an open flame

NEW ZEALAND LAMB CHOPS 10 oz	26
USDA PRIME AGED BEEF ANCHO 12 oz	25
USDA PRIME AGED FILET MIGNON 8 oz	27
USDA PRIME AGED FRALDINHA 12 oz	21
USDA PRIME AGED PICANHA 12 oz	18
PAN SEARED SALMON 8 oz	18

served with your choice of two sides and one salad

SIDE DISHES

choose two

Black Beans
Carreteiro Rice
Fried Bananas
Mashed Potatoes
Polenta

SALAD

choose one

Caesar Salad
Greek Salad
Potato Salad
Spinach & Strawberry Salad
add Salad Bar to à la carte lunch **13**
add Salad Bar to à la carte dinner **15**

PICANHA SANDWICH **12**

sliced picanha on telera bread, with chimichurri mayo spread, tomatoes, caramelized onions, and provolone cheese served with a side of polenta

NON-ALCOHOLIC SIGNATURE DRINKS

BRAZILIAN LEMONADE fresh lime, condensed milk, sugar	4	GUARANA ANTARCTICA Brazilian soda made with guarana berries from the Amazon	3.5
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CAIPIRINHAS

The Caipirinha is Brazil's most well known cocktail and is the drink of choice when celebrating any occasion! Made with cachaça (sugar cane liquor), fresh lime, and sugar you can also add other fresh fruits making it a versatile and delicious drink.

FLAVORS	LIME (traditional)	9
	MANGO HABANERO	10
	PASSION FRUIT	10
	STRAWBERRY	10
	TOASTED COCONUT	11
	TROPICAL	10

PREMIUM CASA CAIPIRINHA

fresh lime, sugar, silver cachaça, premium gold aged cachaça, grand marnier

11

BRAZILIAN SIGNATURE COCKTAILS

BRAZILIAN COSMO MARTINI	10	AMAZON RAINFOREST MARTINI	11
absolut mango vodka, absolut vodka, orange liquor, fresh lime juice, mango purée, cranberry juice		coconut vodka, midori melon, chambord, pineapple juice	
RASPBERRY MOJITO	10	BRAZILIAN REVOLUTION	12
bacardi silver rum, fresh raspberry, raspberry syrup, fresh lime juice, mint		avua cachaça, hazelnut almond liquor, demerara syrup, pineapple juice, lime juice, smoked cinnamon	

CLASSICS WITH A TWIST

SPICY PINEAPPLE PALOMA	9	BRAZILIAN OLD FASHION	12
corralejo silver, roasted pineapple habanero, lime, pineapple soda		elijah craig bourbon, avua amburana cachaça, pineapple agave, xocolatl mole bitters	
CASA'S SIGNATURE MARGARITA	10	PEACH AND SMOKE	12
reposado tequila, pineapple rum, fresh lime juice, agave pineapple, tajin		H by Hine cognac, islay scotch, lillet rose, creme the peach, lemon juice	
HIGH FIVE	10	BLACK CHERRIES OLD FASHION	13
tanqueray gin, apperol, grapefruit juice, lime juice, simple syrup		black cherries soaked in liquor, bulleit bourbon 10 yr, angostura bitters, orange bitters, orange peel	
OAXACA TREASURE	11	NOT ANOTHER OLD FASHION	13
mezcal, chartreuse, lime, orange, agave syrup		coconut infused bourbon, apple brandy, spiced almond syrup, angostura	

WINE BY THE GLASS

ROSES & SPARKLING

DOMAIN LAFOND ROC-EPINE	11
<i>Travel, France</i>	
PASCUAL TOSO SPARKLING BRUT	9
<i>Mendoza, Argentina</i>	
LAURENT PERRIER, CHAMPAGNE BRUT	20
<i>La Cuvee (187ml)</i>	

WHITE WINE

HUBER, GRUNER VELTNER	11
<i>Traisental, Austria (2017)</i>	
TORRES PAZO DAS BRUXAS	11
<i>Albariño, Rias Baixas-Spain (2016)</i>	
ALOIS LAGEDER PINOT GRIGIO	11
<i>Alto Adige, Italy (2017)</i>	
WILLAMETTE VINEYARDS RIESLING	10
<i>Willamette Valley, Oregon (2017)</i>	
VINO DEI FRATELLI MOSCATO D'ASTI	9
<i>Piedmont, Italy (2017)</i>	
DOG POINT VINEYARD SAUVIGNON BLANC	13
<i>Marlborough, New Zealand (2016)</i>	
STAGS' LEAP CHARDONNAY	13
<i>Napa Valley, USA (2017)</i>	
THIBAUT LIGER-BELAIR BOURGOGNE BLANC	12
<i>Burgundy, France (2015)</i>	

RED WINE

ROCO GRAVEL ROAD PINOT NOIR	11
<i>Oregon, USA (2016)</i>	
ETUDE PINOT NOIR	14
<i>Grace Benoist Ranch Carneros, USA (2017)</i>	
VINA HERMINIA RESERVA	12
<i>Château Loudenne, Bordeaux-France (2011)</i>	
BODEGA CATENA ZAPATA MALBEC	10
<i>Vistas Flores, Argentina (2016)</i>	
ALMA NEGRA MALBEC BLEND	13
<i>Mendoza, Argentina (2016)</i>	
STAGS' LEAP MERLOT	14
<i>Napa Valley, USA (2016)</i>	
CHÂTEAU LOUDENNE	15
<i>Medoc-Bordeaux, France (2011)</i>	
LOUIS M. MARTINI CABERNET SAUVIGNON	11
<i>California, USA (2017)</i>	
TORRES GRAN CORONAS, CABERNET SAUVIGNON	13
<i>Penedes, Spain (2014)</i>	
J. LOHR HILLTOP CABERNET SAUVIGNON	16
<i>Paso Robles, USA (2017)</i>	
STAGS' LEAP PETIT-SYRAH	15
<i>Napa Valley, USA (2017)</i>	

HAPPY HOUR

Bar & Patio Only

Monday- Thursday 4:30-7pm

Friday 4:30-10pm

Saturday 4-10pm

Sunday 4:30-7pm

APPETIZERS

CHICKEN HEARTS

a Brazilian delicacy served with chimichurri sauce

BRAZILIAN SPINACH DIP

sautéed heart of palm, spinach, parmesan cheese, and crostini

BRAZILIAN EMPANADAS

three flaky pastries stuffed with either Chipotle Chicken, Prime Picanha, or Mozzarella Palmito

BRAZILIAN CHICKEN & WAFFLES

Brazilian chicken legs marinated in cognac and beer served on a bed of garlic mashed potatoes, garnished with Belgium waffles and a cerpa beer glaze

6

7

7

8

BACON WRAPPED CHICKEN

three tender chicken breast wrapped in bacon

PARMESAN PORK TENDERLOIN

three pork tenderloins crusted in parmesan and served with our spicy house sauce

PEPPERCORN YELLOWFIN TUNA

yellowfin tuna served with a refreshing apple and fennel salad in a jalapeño herb dressing

SHRIMP COCKTAIL

jumbo shrimp served over ice with our signature Brazilian cocktail sauce

SALAD BAR

over 30 dishes including imported cheeses, cured meats, smoked salmon, seasonal soup, carreteiro rice, and black beans

9

10

10

12

18

BRAZILIAN SIGNATURE COCKTAILS, WINE AND BEER

CASA CAIPIRINHA

silver cachaca, fresh lime, sugar

CASA'S SIGNATURE MARGARITA

reposado tequila, pineapple rum, fresh lime juice, agave pineapple, tajin

SPICY PINEAPPLE PALOMA

corralejo silver, roasted pineapple-habanero, lime, pineapple soda

BRAZILIAN COSMO MARTINI

absolut mango vodka, absolut vodka, orange liquor, fresh lime juice, mango purée, cranberry juice

WELL DRINKS

Tequila, Whiskey, Rum, Vodka, and Gin

HOUSE RED & WHITE WINE

PROSECCO & MOSCATO

DOMESTIC BEER

IMPORTED & DRAFT BEER

6

6

6

6

6

6

6

3

4



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

SOBREMESA / DESSERT

ICE CREAM	8	PAPAYA CREAM	9
Blue Bell Homemade Vanilla or Strawberry		fresh papaya blended with vanilla ice cream, topped with black currant liqueur	
BRAZILIAN BANANAS FOSTER	8	STRAWBERRY CREAM	9
Caramelized bananas, drizzled with a Grand Marnier caramel sauce, topped with Blue Bell Vanilla ice cream		fresh strawberries blended with ice cream, topped with black currant liqueur	
KEY LIME PIE	8	CHOCOLATE MOUSSE CAKE	10
Florida key lime pie with a crispy graham cracker crust		Rich layers of white and dark chocolate mousse between two layers of chocolate cake	
HOMEMADE BRAZILIAN FLAN	8	CHOCOLATE MOLTEN CAKE	10
Rich vanilla and caramel custard		chocolate cake with a hot fudge center, served with Blue Bell Vanilla ice cream	
CRÈME BRULEE	9	NEW YORK STYLE CHEESECAKE	10
Homemade vanilla bean custard topped with caramelized sugar		vanilla cheesecake topped with either caramel, raspberry, or chocolate sauce	
TRES LECHES CAKE	9	FLAMING CHEESECAKE	14
moist white vanilla cake soaked in three different types of milk		sugar and cinnamon dusted New York Style Cheesecake flambéed table-side with liquor 43	

WHEN DESSERT ISN'T YOUR THING

ESPRESSO MARTINI	10	IRISH COFFEE	9
espresso, vanilla vodka, coffee liquor, bailey's		bailey's irish cream, jameson irish whiskey, and coffee	
CHOCOLATE MARTINI	10	BELGIAN CHOCOLATE COFFEE	10
godiva chocolate liquor, vanilla vodka, cream		godiva chocolate liquor, homemade cinnamon spicy syrup, espresso, foamed Milk, whipped cream	
BRANDY ALEXANDER	12	CARAJILLO COFFEE	11
H by Hine cognac, tempus fugit cacao liquor, cream, nutmeg		liquor 43 (spanish liquor made from 43 different spices, herbs, and citrus) over espresso on ice	
B52 CAPPUCCINO	9	FRAGILE BABY	9
coffee liquor, citruss infused cognac, bailey's, espresso, foamed milk		frangelico hazelnut liquor, bailey's irish cream, coffee, whipped Cream	

DESSERTS & FORTIFIED WINES

Karl Erbes Riesling Auslese	15	TAYLOR FLADGATE	13
Mosel, Germany		20 year Old Tawny	
ROYAL TOKAJI	15	DOW'S TAWNY PORT 20 Yr	15
Tokaji Aszu 5 Puttonyos Red Label (2008)			
EMILIO LUSTAU PEDRE XIMÉNEZ SHERRY	10	1994 WARRE'S VINTAGE PORT	24
Solera Reserva San Emilio			
TAYLOR FLADGATE	10	LAIRDS 12 YEAR RARE APPLE BRANDY	15
Late bottled Vintage (2012)			

WHISKEY & SCOTCH

JOHNNIE WALKER BLACK	10	MACALLAN 18 Yr	35
GLENLIVET 12 Yr	12	GLENMORANGIE SIGNET	31
MACALLAN 12 Yr	14	CHIVAS REGAL 18 Yr	15
BALVENIE 12 Yr DOUBLEWOOD	14	JOHNNIE WALKER BLUE	35
GLENFIDDICH 18 Yr	18	CROWN ROYAL RESERVE	12
GLENLIVET 18 Yr	21	CROWN ROYAL XR	19
GLENFARCLAS 21 Yr	22		

COGNAC

DECOURTET XO	12	HENNESSY XO	29
TESSERON XO	14	REMY MARTIN XO	31
GRAND MARNIER CENTENAIRE	26	HENNESSY PARADIS	75

TEQUILA & RUM

EL TESORO REPOSADO	12	DON JULIO 1942	23
DON JULIO 70th	15	ZACAPA SOLERA 23 Yr	12
DELIRIO DE OAXACA MEZCAL	15	DIPLOMATICO 12 Yr	12
CASA NOBLE TEQUILA EXTRA ANEJO	16	ZACAPA XO	18
CLASE AZUL REPOSADO	19		

BOURBONS

BULLEIT BOURBON 10 Yr	12	WELLER 12	14
oak flavor with a hint of smoke and notes of vanilla and dried fruits		vanilla, orange peel, and chocolate with the warm notes of baked spices	
FOUR ROSES SINGLE BARREL	11	E.H. TAYLOR SINGLE BARREL	15
notes of vanilla and cocoa accentuated with fruits and an undertone of oak		combination of sweet buttery flavor, a hint of orange peel, and the aftertaste of tobacco smokiness	
EAGLE RARE	12	BLANTON'S	18
a bold taste with notes of candied almonds and rich cocoa		aromas of baked apple, cinnamon, vanilla, and caramel on the palate the taste is sweet with citrus and oak	
WELLER ANTIQUE 107	12	KNOB CREEK 25TH ANNIVERSARY	23
full-bodied flavor offering a complex taste and bold finish		12 to 15 years aged in oak, well balanced with warming spices and moderate vanilla notes	

CIGARS

COHIBA PEQUENOS	6	AGING ROOM QUATTRO NICARAGUA MAESTRO	13
<i>Origin:</i> Nicaragua		Ecuadorian Habano Oscuro	
<i>Taste:</i> Medium to full body, a bold profile with the Connecticut Broadleaf wrapper		<i>Origin:</i> Nicaraguan	
		<i>Taste:</i> Full body with notes of dark cocoa, rich bitter sweetness, and hints of spice	
CASA FERNANDEZ JFR COROJO	8	MONTECRISTO WHITE SERIES	14
Aganorasa Supertoro		Ecuadorian Connecticut	
<i>Origin:</i> Nicaraguan		<i>Origin:</i> Dominican Republic	
<i>Taste:</i> Medium bodied with notes of cedar, pepper, and a creamy sweetness		<i>Taste:</i> Mild with notes of rich creaminess, touch of fresh ground pepper, and a subtle sweetness	
	10	COHIBA	19
ROMEO & JULIET		Blend of Cuban Seed Tobaccos	
<i>Origin:</i> Nicaraguan		<i>Origin:</i> Dominican Republic	
<i>Taste:</i> a rich toasted nut flavor that is medium bodied in strength		<i>Taste:</i> a Dominican blend featuring three varieties of Cuban tobaccos resulting in a slightly spicy indulgence	

