

CASADO BRASIL TO GO MENU

APPETIZERS

EMPANADAS \$10 four flaky pastries stuffed with your choice of chipotle chicken, prime picanha, or shrimp

NEW EMPANADA SAMPLER \$20 three chipotle chicken, three prime picanha, and three shrimp empanadas

GRILLED SHRIMP \$11 six garlic marinated jumbo shrimp served with a passion fruit sauce

LUNCH MENU

available 11-3pm everyday | choose your entree, one side and a salad

CHOOSE THREE PROTEINS 8 oz \$14
USDA Prime Aged Picanha, Parmesan Pork Tenderloin,
Brazilian Pork Sausage, Bacon Wrapped Chicken, or Shrimp

BACON WRAPPED CHICKEN 8 oz \$12

PARMESAN PORK TENDERLOIN 8 oz \$12

SIX JUMBO GRILLED SHRIMP \$14

CASA'S VEGAN PLATE \$12

CHOOSE A SIDE DISH Carreteiro Rice, Mashed Potatoes,
Fried Bananas, French Fries, Polenta

CHOOSE A SALAD Potato Salad, Caesar Salad, Greek Salad

NEW MESQUITE GRILLED ENTREES

served with your choice of two sides and one salad

LAMB CHOPS 10 oz \$26

USDA PRIME AGED FILET MIGNON Beef Tenderloin 8 oz \$28

USDA PRIME AGED FRALDINHA Bottom Sirloin 12 oz \$22

USDA PRIME AGED BEEF ANCHO Ribeye 12 oz \$27

USDA PRIME AGED PICANHA Top Sirloin 12 oz \$19

BACON-WRAPPED FILET 8 oz \$24

CHOOSE TWO SIDE DISHES Black Beans, Carreteiro Rice,
Fried Bananas, Mashed Potatoes, Polenta

CHOOSE ONE SALAD Caesar Salad, Greek Salad, Potato Salad,
Spinach & Strawberry Salad

SANDWICH

PICANHA SANDWICH 6 oz \$12 sliced picanha on telera bread, with chimichurri mayo spread, tomatoes, caramelized onions, and provolone cheese

CHOOSE A SIDE polenta or french fries

SEAFOOD

PAN SEARED SALMON 6 oz \$18

CHOOSE TWO SIDE DISHES Black Beans, Carreteiro Rice, Fried Bananas, Mashed Potatoes, Polenta

CHOOSE ONE SALAD Caesar Salad, Greek Salad, Potato Salad, Spinach & Strawberry Salad, Wedge Salad

ADD ONS

Asparagus \$5

Bell Peppers & Onions \$5

Candied Bacon \$8 for 1/2lb or \$15/lb

Roasted Mushrooms \$5

Pão de Queijo Cheese Bread \$5

Smoked Salmon 6 oz \$9

Apple Salad \$5

Chicken Salad \$5

Potato Salad \$5

Spinach & Strawberry Salad \$5

NEW CASA FAMILY EXPERIENCE

each package is served with your choice of two sides, one salad, and pão de queijo cheese bread

PRIME CHURRASCO EXPERIENCE \$85

serves four people

USDA PRIME AGED Filet Mignon 16 oz

Lamb Chops 16 oz

Twelve Jumbo Shrimp

Bacon Wrapped Chicken 10 oz

RIBEYE CHURRASCO EXPERIENCE \$69

serves four people

USDA PRIME AGED Ribeye 24 oz

Bacon Wrapped Chicken 10 oz

Parmesan Crusted Pork Tenderloin 10 oz

Brazilian Pork Sausage 8 oz

BOTTOM SIRLOIN CHURRASCO EXPERIENCE \$59

serves four people

USDA PRIME AGED Bottom Sirloin 24 oz

Bacon Wrapped Chicken 10 oz

Parmesan Crusted Pork Tenderloin 10 oz

Brazilian Pork Sausage 8 oz

CHURRASCO EXPERIENCE for TWO \$33

serves two people

Two Pieces of Bacon Wrapped Chicken

Two Pieces of Bacon Wrapped USDA PRIME AGED Bottom Sirloin

Two Pieces of Brazilian Pork Sausage

Two Pieces of Parmesan Crusted Pork Tenderloin

CHOOSE TWO SIDE DISHES Black Beans, Carreteiro Rice, Fried Bananas, Mashed Potatoes, Polenta

CHOOSE ONE SALAD Caesar Salad, Greek Salad, Potato Salad, Spinach & Strawberry Salad

DESSERTS

Chocolate Molten Cake \$9

Chocolate Mousse Cake \$9

Homemade Brazilian Flan \$8

Key Lime Pie \$8

New York Style Cheesecake \$9

Tres Leches Cake \$9

Carrot Cake \$9

BEVERAGES

Guarana Antartica \$2

Lemonade quart \$6

NEW BUTCHER CUTS TO GO

cut to order by our Gaucho Chef's and prepared for you to grill at home

USDA PRIME AGED BEEF

USDA Prime beef aged for a minimum of 45 days

USDA PRIME AGED BEEF ANCHO Ribeye \$18/lb

USDA PRIME AGED FILET MIGNON Beef Tenderloin \$19/lb

USDA PRIME AGED FRALDINHA Bottom Sirloin \$12/lb

USDA PRIME AGED PICANHA Top Sirloin \$10/lb

LAMB

LAMB CHOP Racks \$19/lb

PORK

COSTELA DE PORCO Pork Ribs \$6/lb

LINGUICA Brazilian Pork Sausage \$6/lb

LOMBO Pork Tenderloin \$6/lb

ALCOHOLIC BEVERAGES

alcohol orders must be accompanied by a food order

BEER

- Domestic Beer \$3

- Imported Beer \$4

COCKTAIL TO GO

each cocktail comes with a 50ml bottle of liquor

- **CASA CAIPIRINHA** \$7

fresh squeezed lime and citrus syrup with a bottle of Tito's Vodka 50ml

- **CASA'S SIGNATURE MARGARITA** \$7

fresh squeezed lime, pineapple agave, and pineapple cordial mix with a bottle of Tequila 50ml

- **JACK DANIELS & CHOICE OF SODA** \$7

50ml bottle of Jack Daniels and your choice of coca cola, diet coke, or sprite

- **JIM BEAM BLACK CHERRIES OLD FASHIONED** \$8

black cherries soaked in liquor and bitters with a bottle of Jim Beam 50ml

- **LEMON DROP MARTINI** \$7

fresh lemon juice, citrus syrup, and homemade cordial mix with a bottle of Tito's Vodka 50ml

- **RASPBERRY MOJITO** \$7

homemade raspberry syrup, lime, and mint with a bottle of Silver Rum 50ml

ALCOHOLIC BEVERAGES

alcohol orders must be accompanied by a food order

CRAFT COCKTAIL KITS

each kit comes with either a 375ml or 750ml bottle of liquor

- CASA CAIPIRINHA

makes 6-7 cocktails

fresh squeezed lime and citrus syrup with a bottle of Tito's Vodka 375ml \$29

fresh squeezed lime and citrus syrup with a bottle of Grey Goose Vodka 375ml \$33

- CASA'S SIGNATURE MARGARITA

makes 6-7 cocktails

fresh squeezed lime, pineapple agave, and pineapple cordial mix with a bottle of Tequila 375ml \$29

- LEMON DROP MARTINI

makes 6-7 cocktails

fresh lemon juice, citrus syrup, and homemade cordial mix with a bottle of Grey Goose Vodka 375ml \$33

- RASPBERRY MOJITO

makes 6-7 cocktails

homemade raspberry syrup, lime, and mint with a bottle of Silver Rum 375ml \$29

- RED SANGRIA

makes 8-9 cocktails

fresh fruit, mango-pineapple orange juice with a bottle of Full Bodied Wine 750ml \$35

SOMMELIER WINE SPECIALS

- Alois Lageder Pinot Grigio Alto Adige, Italy {2017} \$35
- Dog Point Vineyard Sauvignon Blanc, Marlborough-New Zealand \$36
- Stags' Leap Chardonnay Napa Valley, USA \$34
- Craggy Range Pinot Noir, New Zealand {2016} \$45
- Emeritus, Russian Valley \$60
- Alma Negra Malbec Blend, Mendoza-ARG \$36
- Stags' Leap Merlot Napa Valley, USA {2015} \$42
- Vina Hermina Reserva Rioja, Spain {2012} \$34
- R. Lopez Heredia Vina Bosconia Reserve Rioja, Spain {2006} \$65
- Kaiken Ultra Malbec "Las Rocas" Mendoza, Argentina \$38
- Bramare Valle de Uco, Argentina \$56
- Chappellet Cuvee Napa Valley, USA \$46
- Mount Veeder Winery Cabernet Sauvignon, Napa Valley, USA \$57
- Stag Leap Petit Sirah Napa Valley, USA \$55

All Other Bottles of Wine Now 15% Off