

## APPETIZERS

|  |           |   |           |
|--|-----------|---|-----------|
| <b>PALMITO SPINACH DIP</b>   | <b>11</b> | <b>SPICY TRUFFLE TUNA</b>   | <b>15</b> |
| Provolone , Hearts Of Palm, Smoked Paprika, Garlic, Plantain Chips                                     |           | Sweet Soy Marinade, Malagueta- Truffle Aioli, Avocado, Sesame, Cucumber, Scallions, Plantain Chips          |           |
| <b>BRAZILIAN EMPANADAS</b>   | <b>11</b> | <b>CHARCUTERIE BOARD</b>  | <b>16</b> |
| Three Flaky Pastries Stuffed With Either Chipotle Chicken, Prime Picanha, or Shrimp                    |           | Imported Cheeses, Cured Meats, aLocal Honey and Crostini  |           |
| <b>CEVICHE VERDE</b>   | <b>14</b> | <b>HOT SHRIMP COCKTAIL</b>  | <b>16</b> |
| Snapper, Avocado, Cucumber, Tomatillo, Lime, Scallion, Poblano, Cilantro, Habanero, and Plantain Chips |           | Five Wood Grilled Jumbo Shrimp, Sweet & Tangy Glaze, Avocado Puree, Charred Lemon                           |           |
| <b>CLASSIC SHRIMP COCKTAIL</b>   | <b>19</b> | <b>GLAZED TEXAS QUAIL LEGS</b>  | <b>13</b> |
| Jumbo Shrimp Served Over Ice With Our Signature Brazilian Cocktail Sauce                               |           | Sautéed Quail Legs Served on a Bed of Garlic Mashed Potatoes and Drizzled with our Signature Balsamic Glaze |           |

## À LA CARTE

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

|  |           |  |                            |
|--|-----------|--|----------------------------|
| <b>BACON WRAPPED FILET</b> 10 oz                         | <b>28</b> | <b>Traditional Brazilian Sides and Salads:</b> |                            |
| <b>NEW ZEALAND LAMB CHOPS</b> 10 oz                      | <b>29</b> | Garlic Mashed Potatoes                         | Greek Salad                |
| <b>USDA PRIME AGED BEEF ANCHO (RIBEYE)</b> 16 oz         | <b>36</b> | Crispy Polenta                                 | Caesar Salad               |
| <b>USDA PRIME AGED FILET MIGNON</b> 8 oz                 | <b>33</b> | Carreteiro Rice                                | Kale & Orange Salad        |
| <b>USDA PRIME AGED FRALDINHA (BOTTOM SIRLOIN)</b> 12 oz  | <b>27</b> | Feijoado (black beans)                         | Spinach & Strawberry Salad |
| <b>USDA PRIME AGED PICANHA (PRIME TOP SIRLOIN)</b> 10 oz | <b>22</b> |  |                            |
| <b>WOOD GRILLED SALMON</b> with Maracuyá Aioli 6 oz      | <b>22</b> |  |                            |

Served With Two Sides Of Your Choice

|   |           |
|---|-----------|
| <b>CASA'S USDA PRIME BURGER</b>   | <b>18</b> |
| Smoked Gouda, Baby Iceberg, Tomato, Chimichurri Aioli, Sesame Seed Bun<br>Choice of Yuca or French Fries<br>Add Bacon \$2 |           |

## ADD-ONS

|  |          |   |           |
|--|----------|---|-----------|
| Lemon Zested Jumbo Asparagus             | <b>7</b> | Chardonnay Poached Pear Salad   | <b>10</b> |
| Molho Madeira-Mushrooms in Madeira Sauce | <b>7</b> | Micro Greens, Goat Cheese Mousse, Toasted Walnuts<br>Balsamic Reduction, Chardonnay Simple Syrup    |           |
| Truffle Parmesan Fries                   | <b>7</b> |   |           |
| Caesar Salad                             | <b>9</b> | Caesar Salad  | <b>9</b>  |
|  |          | Baby Lettuce Mix, Grape Tomatoes, Cucumber, Carrots,<br>Radish, Housemade Lemon-Oregano Vinaigrette |           |

## NEW CASA FAMILY EXPERIENCE

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

### PRIME CHURRASCO EXPERIENCE \$99

Serves four people

USDA PRIME AGED Filet Mignon 16 oz

Picanha 16 oz

Jumbo Shrimp (8 Pieces)

Bacon Wrapped Chicken (4 Pieces)

### RIBEYE CHURRASCO EXPERIENCE \$79

Serves four people

USDA PRIME AGED Ribeye 24 oz

Bacon Wrapped Chicken (4 Pieces)

Parmesan Crusted Pork Tenderloin (4 Pieces)

Brazilian Pork Sausage (4 Pieces)

### BOTTOM SIRLOIN CHURRASCO EXPERIENCE \$69

Serves four people

USDA PRIME AGED Bottom Sirloin 16 oz

Bacon Wrapped Chicken (4 Pieces)

Parmesan Crusted Pork Tenderloin (4 Pieces)

Brazilian Pork Sausage (4 Pieces)

### CHURRASCO EXPERIENCE for TWO \$49

Serves two people

Bacon Wrapped Chicken (3 Pieces)

Bacon Wrapped USDA PRIME AGED Bottom Sirloin (3 Pieces)

Brazilian Pork Sausage (3 Pieces)

Parmesan Crusted Pork Tenderloin (3 Pieces)

**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

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New York Cheesecake \$9

Triple Chocolate Mousse Cake \$9

Homemade Brazilian Flan \$9

Key Lime Pie \$9

Tres Leches Cake \$9

## BEVERAGES

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Guarana Antartica \$2

Lemonade quart \$6

Canned Sodas \$2 (Coke, Diet Coke, Sprite, Dr. Pepper)

## 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 \$21/lb

**USDA PRIME AGED FILET MIGNON** Beef Tenderloin \$25/lb

**USDA PRIME AGED FRALDINHA** Bottom Sirloin \$13/lb

**USDA PRIME AGED PICANHA** Top Sirloin \$12/lb

### LAMB

**LAMB CHOP** Racks \$21/lb

### PORK

**COSTELA DE PORCO** Pork Ribs \$6/lb

**LINGUICA** Brazilian Pork Sausage \$6/lb

**LOMBO** Pork Tenderloin \$6/lb

## SHAREABLE HANDCRAFTED ADD ONS

**Empanadas** (9) for \$20 choice of chipotle chicken,

Prime picanha, or shrimp

**Carreteiro Rice** \$6/PT \$10/QT

**Feijoada** \$6/PT \$10/QT

**Garlic Mashed Potatoes** \$5/PT \$9/QT

**Lemon Zested Jumbo Asparagus** \$7/ 1/2 Dozen

**Roasted Mushrooms** \$11/PT \$19/QT

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

**Pão de Queijo** (cheese bread) \$7/(Dozen)

**Chicken Salad** \$8/PT \$14/QT

**Potato Salad** \$7/PT \$11/QT

**Spinach & Strawberry Salad** \$6/Medium \$9/Large

**Caesar Salad** \$6/Medium \$11/Large

**Greek Salad** \$7/Medium \$11/Large

**Kale & Mandarin Orange Salad** \$6/Medium \$9/Large

**Apple Salad** \$6/PT \$11/QT

**Shrimp Stroganoff** \$15/PT \$29/QT

**Seasonal Soup** \$9/PT \$17/QT

## SHAREABLE PROTEIN OPTIONS

**Grilled Shrimp** \$13/(Dozen) \$25/(2 Dozen)

**Bacon Wrapped Chicken** \$15/(1/2 Dozen) \$28/(Dozen)

**Bacon Wrapped Sirloin** \$25/(1/2 Dozen) \$49/(Dozen)

**Parmesan Pork Tenderloin** \$13/(1/2 Dozen) \$25/(Dozen)

**Garlic Picanha** \$21/(1/2 Dozen) \$39/(Dozen)

**Center Cut Picanha** \$21/(1/2 Dozen) \$39/(Dozen)

# ALCOHOLIC BEVERAGES

Alcohol orders must be accompanied by a food order

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### BEER

Brazilian Beer \$4 Cerpa Export, Cerpa Prime

### CRAFT COCKTAIL KITS

35

(Makes 6-7 Cocktails)

#### CASA CAIPIRINHA

Our signature cocktail made with fresh fruits, lime, and cachaca

#### CASA'S SIGNATURE MARGARITA

Cimarron Tequila Reposado, pineapple rum, fresh lime, pineapple agave

#### WINTER ON THE BRAZOS

Cimarron tequila silver, elderflower cordial, guava, grapefruit, and lime

**ALL WINE BOTTLES ARE 10% OFF WITH A TO-GO PURCHASE ONLY**