

## LUNCH MENU

Available 11 - 3 pm Everyday

### BUILD YOUR OWN CHURRASCO LUNCH

EACH OPTION SERVED WITH YOUR CHOICE OF :  
THREE PROTEINS & TWO BRAZILIAN SIDE DISHES

#### LUNCH CHURRASCO #1 \$14

Bacon Wrapped Chicken, Grilled Shrimp, Linguica (Brazilian Sausage), Parmesan Pork

#### LUNCH CHURRASCO #2 \$18

Parmesan Pork, Bacon Wrapped Chicken, Picanha, Leg of Lamb

#### LUNCH CHURRASCO #3 \$24

Grilled Shrimp, Leg of Lamb, Lemon Pepper Grilled Chicken, Grilled Salmon, Bacon Wrapped Sirloin

#### Traditional Brazilian Sides and Salads:

Garlic Mashed Potatoes  
Crispy Polenta  
Carreteiro Rice  
Feijoada (black beans)

#### CASA'S PICANHA BURGER \$16

Smoked Gouda, Baby Iceberg, Tomato, Chimichurri Aioli, Sesame Seed Bun. Choice of Yuca or French Fries  
Add Bacon \$2

#### SALAD BAR EXPERIENCE \$15

Select THREE options

Seasonal Soup  
Chicken Salad  
Apple Salad  
Broccoli & Bacon Salad

Greek Salad  
Caesar Salad  
Kale & Orange Salad  
Spinach & Strawberry Salad

## À LA CARTE

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

BACON WRAPPED FILET 8 oz	33
NEW ZEALAND LAMB CHOPS 10 oz	29
USDA PRIME AGED BEEF ANCHO (RIBEYE) 16 oz	38
USDA PRIME AGED FILET MIGNON 8 oz	37
USDA PRIME AGED FRALDINHA (BOTTOM SIRLOIN) 10 oz	29
USDA PRIME AGED PICANHA (PRIME TOP SIRLOIN) 10 oz	23
PAN SEARED SALMON 6 oz	21

Served With Two Sides Of Your Choice

#### Traditional Brazilian Sides and Salads:

Garlic Mashed Potatoes  
Crispy Polenta  
Carreteiro Rice  
Feijoada (black beans)

Greek Salad  
Caesar Salad  
Kale & Orange Salad  
Spinach & Strawberry Salad

## 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 \$105

serves four people

USDA PRIME AGED Filet Mignon 16 oz

Picanha 16 oz

Jumbo Shrimp (8 Pieces)

Bacon Wrapped Chicken (4 Pieces)

### BOTTOM SIRLOIN CHURRASCO EXPERIENCE \$75

serves four people

USDA PRIME AGED Bottom Sirloin 24 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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Chocolate Molten Cake \$10

Chocolate Mousse Cake \$10

Homemade Brazilian Flan \$9

Key Lime Pie \$9

New York Style Cheesecake \$10

Tres Leches Cake \$10

## 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 Chefs and prepared for you to grill at home

### USDA PRIME AGED BEEF

USDA Prime beef aged for a minimum of 40 days

**USDA PRIME AGED FILET MIGNON** Beef Tenderloin **\$32/lb**

**USDA PRIME AGED FRALDINHA** Bottom Sirloin **\$16/lb**

**USDA PRIME AGED PICANHA** Top Sirloin **\$14/lb**

### LAMB

**LAMB CHOP** Racks **\$19/lb**

### PORK

**COSTELA DE PORCO** Pork Ribs **\$7/lb**

**LINGUICA** Brazilian Pork Sausage **\$7/lb**

**LOMBO** Pork Tenderloin **7/lb**

## SHARABLE HANDCRAFTED ADD ONS

**Empanadas** (9) for **\$20** choice of chipotle chicken, prime picanha, or shrimp

**Spicy Truffle Tuna** **\$35/PT**

**Shrimp and Avocado Cocktail** **\$16/ PT \$31/QT**

**Ceviche** **\$15/PT \$29/QT**

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

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

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

**Lemon Zested Jumbo Asparagus** **\$6/6ct**

**Caramelized Bananas** **\$4/ (1/2 Dozen) \$7/ (Dozen)**

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

**Crispy Polenta** **\$4/ (Dozen) \$7/ (2 Dozen)**

**Chicken Salad** **\$9/PT \$16/QT**

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

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

**Caesar Salad** **\$6/Medium \$9/Large**

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

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

**Apple Salad** **\$6/PT \$9/QT**

**Shrimp Stroganoff** **\$16/PT \$31/QT**

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

**Candied Bacon** **\$9 for 1/2lb \$17/lb**

**Pão de Queijo** (cheese bread) **\$5/(Dozen)**

## SHARABLE PROTEIN OPTIONS

**Grilled Shrimp** **\$16/(Dozen) \$31/(2 Dozen)**

**Bacon Wrapped Chicken** **\$16/(1/2 Dozen) \$31/(Dozen)**

**Bacon Wrapped Sirloin** **\$29/(1/2 Dozen) \$55/(Dozen)**

**Parmesan Pork Tenderloin** **\$15/(1/2 Dozen) \$28/(Dozen)**

**Garlic Picanha** **\$25/(1/2 Dozen) \$48/(Dozen)**

**Center Cut Picanha** **\$25/(1/2 Dozen) \$48/(Dozen)**

# ALCOHOLIC BEVERAGES

alcohol orders must be accompanied by a food order

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### CRAFT COCKTAIL KITS

#### CASA CAIPIRINHA

makes 6-7 cocktails

silver cachaça, fresh lime juice, and citrus syrup **\$33**

#### CASA'S SIGNATURE MARGARITA

makes 6-7 cocktails

reposado tequila, pineapple rum, fresh lime juice, agave pineapple, tajin **\$33**

#### WINTER ON THE BRAZOS

makes 6-7 cocktails

silver tequila, giffard elderflower, guave, grapefruit, lime, salt infused tajin **\$35**

### SOMMELIER WINE SPECIALS

	1 Bottle	2 Bottles
- Fratelli Moscato D'Asti	\$28	\$45
- Stags' Leap Chardonnay Napa Valley, USA	\$35	\$60
- Alma Negra Malbec Blend	\$42	\$65
- Stag Leap Petit Sirah	\$55	\$90
- Etude Pinot Noir	\$48	\$75
- Duckhorn Cabernet Sauvignon	\$65	\$110

**All Other Bottles of Wine Now 10% Off With A To-Go Purchase Only**