

CASA DO BRASIL

TO GO MENU

APPETIZERS

BRAZILIAN EMPANADAS Three Flaky Pastries Stuffed With Either Chipotle Chicken, Prime Picanha, or Shrimp	10	SPICY TRUFFLE TUNA Sweet Soy Marinade, Malagueta-Truffle Aioli, Avocado, Sesame, Cucumber, Scallions, Plantain Chips	15
QUEIJO ASSADO Open-Flame Grilled Panela Cheese, Honey Sriracha	12	CHARCUTERIE BOARD Imported Cheeses, Cured Meats, Local Honey, and Crostini	17
CEVICHE VERDE Snapper, Avocado, Cucumber, Tomatillo, Lime, Scallion, Poblano, Cilantro, Habanero, and Plantain Chips	14	HOT SHRIMP COCKTAIL Five Grilled Jumbo Shrimp, Sweet & Tangy Glaze, Avocado Puree, Charred Lemon	19
CLASSIC SHRIMP COCKTAIL Jumbo Shrimp Served With Our Signature Brazilian Cocktail Sauce	19	GLAZED TEXAS QUAIL LEGS Sautéed Quail Legs Served on a Bed of Garlic Mashed Potatoes, Drizzled with our Signature Balsamic Glaze	13

À LA CARTE

We are proud to serve USDA Prime aged beef, seasoned with sea salt, and cooked over an open flame

BACON WRAPPED FILET* 8 oz	35	Traditional Brazilian Sides and Salads:	
NEW ZEALAND LAMB CHOPS* 10 oz	29	Garlic Mashed Potatoes	Greek Salad
USDA PRIME AGED BEEF ANCHO (RIBEYE)* 16 oz	39	Crispy Polenta	Caesar Salad
USDA AGED CENTER CUT FILET MIGNON* 8 oz	38	Carreteiro Rice	Kale & Orange Salad
USDA PRIME AGED FRALDINHA (BOTTOM SIRLOIN)* 10 oz	29	Feijoada (black beans)	Spinach & Strawberry Salad
USDA PRIME AGED PICANHA (PRIME TOP SIRLOIN)* 10 oz	23		
PAN SEARED SALMON 6 oz	21		

Served With Two Sides Of Your Choice

CASA'S USDA PRIME BURGER*	16
Smoked Gouda, Baby Iceberg, Tomato, Chimichurri Aioli, Sesame Seed Bun, Malagueta-Truffle Aioli Choice of Yuca or French Fries Add Bacon \$2	

ADD-ONS

Lemon Zested Jumbo Asparagus	7	Chardonnay Poached Pear Salad	10
Truffle Parmesan Fries	7	Micro Greens, Goat Cheese Mousse, Toasted Walnuts Balsamic Reduction, Chardonnay Simple Syrup	
Caesar Salad	9	Casa's House Salad	9
		Baby Lettuce Mix, Grape Tomatoes, Cucumber, Carrots, Radish, Housemade Lemon-Oregano Vinaigrette	

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

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 \$109

Serves four people

USDA AGED Center Cut Filet Mignon 16 oz

USDA PRIME AGED Picanha 16 oz

Jumbo Shrimp (8 Pieces)

Bacon Wrapped Chicken (4 Pieces)

BOTTOM SIRLOIN CHURRASCO EXPERIENCE \$85

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

Chocolate Molten Cake \$11

Chocolate Mousse Cake \$10

Homemade Brazilian Flan \$9

Carrot Cake \$11

Key Lime Pie \$9

New York Style Cheesecake \$10

Tres Leches Cake \$10

BEVERAGES

Guarana Antartica \$3

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 45 days

USDA PRIME AGED FILET MIGNON Beef Tenderloin **\$34/lb**

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

USDA PRIME AGED PICANHA Top Sirloin **\$15/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**

SHAREABLE HANDCRAFTED ADD ONS

Empanadas (9) for **\$25** 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**

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**

Chicken Stroganoff **\$13/PT \$25/QT**

Seasonal Soup **\$12/PT \$21/QT**

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

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

SHAREABLE PROTEIN OPTIONS

Grilled Shrimp **\$17/(Dozen) \$33/(2 Dozen)**

Bacon Wrapped Chicken **\$17/(1/2 Dozen) \$33/(Dozen)**

Bacon Wrapped Sirloin **\$31/(1/2 Dozen) \$57/(Dozen)**

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

Garlic Picanha **\$26/(1/2 Dozen) \$49/(Dozen)**

Center Cut Picanha **\$26/(1/2 Dozen) \$49/(Dozen)**

ALCOHOLIC BEVERAGES

Alcohol orders must be accompanied by a food order

CRAFT COCKTAIL KITS

(Approximately 32oz, makes 6-7 Cocktails)

CASA CAIPIRINHA \$35

Our Signature Cocktail Made With Fresh Fruits, Lime, and Cachaça

CASA'S SIGNATURE MARGARITA \$35

Cimarron Tequila Reposado, Pineapple Rum, Fresh Lime, Pineapple Agave

SANGRIA \$37

Red Wine, Brandy, Sweet Vermouth, Citrus, Fresh Fruit

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