

CASA DO BRASIL TO GO MENU

APPETIZERS

BRAISED PORK BELLY & ONION TRIO	13	GLAZED TEXAS QUAIL LEGS	13
Slow Braised Pork Belly, Sweet Onion Glaze, Sautéed Herbed Onions, Crispy Onion Topping		Sautéed Quail Legs Served on a Bed of Garlic Mashed Potatoes, Drizzled with our Signature Balsamic Glaze	
BRAZILIAN EMPANADAS	11	HOT SHRIMP COCKTAIL	19
Three Flaky Pastries Stuffed With Chipotle Chicken, Prime Picanha, or Shrimp		Five Grilled Jumbo Shrimp, Sweet & Tangy Glaze, Avocado Puree, Charred Lemon	
CEVICHE VERDE	15	QUEIJO ASSADO	12
Snapper, Avocado, Cucumber, Tomatillo, Lime, Scallion, Poblano, Cilantro, Habanero, and Plantain Chips		Open-Flame Grilled Panela Cheese, Honey Sriracha	
CHARCUTERIE BOARD	18	PAN FRIED CRAB CAKES	2 for 16 or 3 for 23
Imported Cheeses, Cured Meats, Local Honey, and Crostini		Blue Crab, Creole Remoulade, Baby Arugula Salad, Charred Lemon	

À LA CARTE ENTRÉES

We are proud to serve USDA Prime-Aged beef, seasoned with sea salt and cooked over an open flame.
All A La Carte Entrees include two sides of your choice from the list below.

BACON WRAPPED FILET* 8 oz	36	TRADITIONAL BRAZILIAN SIDE DISHES & SALADS:	
NEW ZEALAND LAMB CHOPS* 10 oz	31	Garlic Mashed Potatoes	Greek Salad
USDA PRIME AGED BEEF ANCHO RIBEYE* 16 oz	42	Crispy Polenta	Caesar Salad
USDA AGED CENTER CUT FILET MIGNON* 8 oz	39	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	25		
PAN SEARED SALMON 6 oz	22		

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

À LA CARTE SIDE DISHES

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, Homemade Lemon-Oregano Vinaigrette	

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

CASA FAMILY EXPERIENCE

These packages are designed to share and served with your choice of two sides, a salad of your choice, and pão de queijo (cheese bread).

CHURRASCO EXPERIENCE FOR TWO

55

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

PRIME CHURRASCO EXPERIENCE

125

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 95

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

TRADITIONAL BRAZILIAN SIDE DISHES & SALADS:

Garlic Mashed Potatoes

Greek Salad

Crispy Polenta

Caesar Salad

Carreteiro Rice

Kale & Orange Salad

Feijoada (Black Beans)

Spinach & Strawberry Salad

Fried Bananas

Potato Salad

DESSERTS

CHOCOLATE MOLTEN CAKE

12

Chocolate Cake With a Hot Fudge Center, Served with Blue Bell

Vanilla Ice Cream

CHOCOLATE MOUSSE CAKE

12

Rich Layers of White and Dark Chocolate Mousse Between Two

Layers of Chocolate Cake

HOMEMADE BRAZILIAN FLAN

10

Rich Vanilla and Caramel Custard

CARROT CAKE

12

A classic American Carrot Cake with Pineapple and Raisins Baked in,

Finished with Rich Cream Cheese Icing and Toasted Walnuts Served

à la Mode

KEY LIME PIE

9

Florida Key Lime Pie With a Crispy Graham Cracker Crust

NEW YORK STYLE CHEESECAKE

12

Vanilla Cheesecake Topped With Either Caramel, Raspberry, or

Chocolate Sauce

TRES LECHES CAKE

11

Moist White Vanilla Cake Soaked in Three Different Types of Milk

BEVERAGES

CANNED SODAS

2

Coke, Diet Coke, Sprite, and Dr. Pepper

7

LEMONADE quart

GUARANA ANTARTICA

3

SHAREABLE PROTEIN OPTIONS

Choose a cut of meat, and our Gaucho Chefs will grill it to order!

GRILLED SHRIMP

19/ Dozen 36/ 2 Dozen

BACON WRAPPED CHICKEN

18/ 1/2 Dozen 35/ Dozen

PARMESAN PORK TENDRLOIN

17/ 1/2 Dozen 32/ Dozen

BACON WRAPPED SIRLOIN

31/ 1/2 Dozen 57/ Dozen

GARLIC PICANHA

26/ 1/2 Dozen 49/ Dozen

CENTER CUT PICANHA

26/ 1/2 Dozen 49/ Dozen

SHAREABLE HANDCRAFTED SIDE DISHES

Designed to share, these are some of our most popular appetizers and dishes from the salad bar!

EMPANADAS

(9) for 25 Choice of Chipotle Chicken, Prime Picanha, or Shrimp

SHRIMP AND AVOCADO COCKTAIL 16/ PT 31/ QT

CEVICHE 15/ PT 29/ QT

CARRETEIRO RICE 7/ PT 12/ QT

FEIJOADA 7/ PT 12/ QT

GARLIC MASHED POTATOES 6/ PT 10/ QT

CARAMELIZED BANANAS 5/ 1/2 Dozen 8/ Dozen

ROASTED MUSHROOMS 11/ PT 19/ QT

CRISPY POLENTA 4/ Dozen 7/ 2 Dozen

CHICKEN SALAD 9/ PT 16/ QT

POTATO SALAD 7/ PT 13/ 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 7/ PT 11/ QT

SHRIMP STROGANOFF 15/ PT 28/ QT

SEASONAL SOUP 12/ PT 21/ QT

CANDIED BACON 10 for 1/2lb 19/ lb

PÃO DE QUEIJO Cheese Bread 5/ Dozen

BUTCHER CUTS TO-GO

Cut to order by our Gaucho Chefs and prepared for you to grill at home.

USDA PRIME AGED BEEF

Aged for a Minimum of 45 Days

USDA PRIME AGED FILET MIGNON

Beef Tenderloin 29/ IB

USDA PRIME AGED FRALDINHA

Bottom Sirloin 16/ IB

USDA PRIME AGED PICANHA

Top Sirloin 14/ IB

LAMB

LAMB CHOP

Racks 21/ IB

PORK

COSTELA DE PORCO

Pork Ribs 7/ IB

LINGUICA

Brazilian Pork Sausage 7/ IB

LOMBO

Pork Tenderloin 7/ IB

ALCOHOLIC BEVERAGES

Alcohol orders must be accompanied by a food order. Must be 21 or older.

CRAFT COCKTAIL KITS

Approximately 32oz, Makes 6-7 Cocktails.

CASA CAIPIRINHA	35	SANGRIA	37
Our Signature Cocktail Made With Fresh Fruits, Lime, and Cachaça		Red Wine, Brandy, Sweet Vermouth, Citrus, Fresh Fruit	
CASA'S SIGNATURE MARGARITA	35		
Cimarron Tequila Reposado, Pineapple Rum, Fresh Lime, Pineapple Agave			

SOMMELIER WINE SPECIALS

	1 BOTTLE	2 BOTTLES
FRATELLI MOSCATO D'ASTI	28	45
STAGS' LEAP CHARDONNAY	35	60
Napa Valley, USA		
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

VISIT US

1665 Greens Prairie Rd, College Station, TX 77845

HOURS OF OPERATION FOR TO-GO

MONDAY Temporarily Closed

TUESDAY 11:00 AM - 9:00 PM

WEDNESDAY 11:00 AM - 9:00 PM

THURSDAY 11:00 AM - 9:00 PM

FRIDAY 11:00 AM - 9:00 PM

SATURDAY 11:00 AM - 9:00 PM

SUNDAY 11:00 AM - 9:00 PM

Place a To-Go Order Here.

Choose curbside pickup or **FREE DELIVERY** on orders over \$50 and within six miles of the restaurant.