

WINES

For A Limited Time Enjoy 20% Off Any To-Go Bottle of Wine

ROSES & SPARKLING

DOMAINE LAFOND ROC-EPINE

Tavel, France

48

VAL D'OCA PROSECCO

Veneto, Italy

45

DOMAINE CARNEROS BY TAITTINGER

Napa Valley, USA

60

WHITE WINE

TRAMIN PINOT GRIGIO

Alto Adige, Italy

48

LA CAÑA ALBARIÑO

Rias Baixas, Spain

50

RUFFINO MOSCATO D'ASTI

Veneto, Italy

44

AUGUST KESSELER R, RIESLING KABINETT

Rheingau, Germany

48

CRAGGY RANGE SAUVIGNON BLANC

Marlborough, New Zealand

52

CATENA ZAPATA CHARDONNAY

Mendoza, Argentina (2020)

56

RED WINE

CALERA PINOT NOIR

Central Coast, USA (2020)

55

MARTINELLI BELLA VIGNA PINOT NOIR

Sonoma Coast, USA (2019)

70

MARQUES DE CACERES GRAN RESERVA

Rioja, Spain (2014)

70

CATENA ALTA MALBEC

Mendoza, Argentina (2018)

100

ALMA NEGRA MALBEC BLEND

Mendoza, Argentina (2019)

58

CHÂTEAU SAINT GEORGES

Saint-Émilion, France (2016)

70

LAPOSTOLLE CUVÉE ALEXANDER CABERNET S.

Apalta, Chile (2020)

70

FRANK FAMILY VINEYARDS CABERNET S.

Napa Valley, USA (2018)

100

RIDGE VINEYARDS "THREE VALLEYS" ZINFANDEL

Sonoma County, USA (2020)

62

APPETIZERS

BRAISED PORK BELLY & ONION TRIO	13	HOT SHRIMP COCKTAIL	19
Slow Braised Pork Belly, Sweet Onion Glaze, Sautéed Herbed Onions, Crispy Onion Topping		Five Grilled Jumbo Shrimp, Sweet & Tangy Glaze, Avocado Puree, Charred Lemon	
BRAZILIAN EMPANADAS	11	PAN FRIED CRAB CAKES	2 For 16 or 3 For 23
Three Flaky Pastries Stuffed With Either Chipotle Chicken, Prime Picanha, or Shrimp		Blue Crab, Creole Remoulade, Baby Arugula Salad, Charred Lemon	
CEVICHE VERDE	16	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		
Imported Cheeses, Cured Meats, Local Honey, and Crostini			

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	38	TRADITIONAL BRAZILIAN SIDE DISHES & SALADS:	
NEW ZEALAND LAMB CHOPS* 10 oz	36	Garlic Mashed Potatoes	Greek Salad
USDA PRIME AGED BEEF ANCHO RIBEYE* 16 oz	44	Crispy Polenta	Caesar Salad
USDA AGED CENTER CUT FILET MIGNON* 8 oz	42	Carreteiro Rice	Kale & Orange Salad
USDA PRIME AGED FRALDINHA BOTTOM SIRLOIN* 10 oz	31	Feijoada (Black Beans)	Spinach & Strawberry Salad
USDA PRIME AGED PICANHA PRIME TOP SIRLOIN* 10 oz	28		
WOOD GRILLED SALMON 6 oz	25		

<p>CASA'S USDA PRIME BURGER* 19</p> <p>Smoked Gouda, Baby Iceberg, Tomato, Chimichurri Aioli, Sesame Seed Bun, Malagueta-Truffle Aioli Choice of Yuca or French Fries Add Bacon \$2</p>

À LA CARTE SIDE DISHES

LEMON ZESTED JUMBO ASPARAGUS	9	CHARDONNAY POACHED PEAR SALAD	11
TRUFFLE PARMESAN FRIES	8	Micro Greens, Goat Cheese Mousse, Toasted Walnuts, Balsamic Reduction, Chardonnay Simple Syrup	
CAESAR SALAD	9	CASA'S HOUSE SALAD	10
Add chicken \$4		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

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

65

BOTTOM SIRLOIN CHURRASCO EXPERIENCE

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

100

PRIME CHURRASCO EXPERIENCE

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

130

TRADITIONAL BRAZILIAN SIDE DISHES & SALADS:

Garlic Mashed Potatoes

Crispy Polenta

Carreteiro Rice

Feijoada (Black Beans)

Fried Bananas

Greek Salad

Caesar Salad

Kale & Orange Salad

Spinach & Strawberry Salad

Potato Salad

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

19/ 1/2 Dozen 36/ Dozen

PARMESAN PORK TENDRLOIN

18/ 1/2 Dozen 32/ Dozen

BACON WRAPPED SIRLOIN

32/ 1/2 Dozen 58/ Dozen

GARLIC PICANHA

28/ 1/2 Dozen 52/ Dozen

CENTER CUT PICANHA

28/ 1/2 Dozen 52/ 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 26 Choice of Chipotle Chicken, Prime Picanha, or Shrimp

SHRIMP AND AVOCADO COCKTAIL 17/ PT 32/ QT

CEVICHE 16/ PT 30/ QT

CARRETEIRO RICE 7/ PT 12/ QT

FEIJOADA 8/ PT 12/ QT

GARLIC MASHED POTATOES 6/ PT 10/ QT

CARAMELIZED BANANAS 5/ 1/2 Dozen 8/ Dozen

ROASTED MUSHROOMS 12/ PT 20/ QT

CRISPY POLENTA 5/ Dozen 8/ 2 Dozen

PÃO DE QUEIJO Cheese Bread 6/ Dozen

CHICKEN SALAD 10/ PT 17/ QT

POTATO SALAD 8/ PT 14/ QT

SPINACH & STRAWBERRY SALAD 7/ Medium 10/ Large

CAESAR SALAD 7/ Medium 11/ Large

GREEK SALAD 8/ Medium 12/ Large

KALE & MANDARIN ORANGE SALAD 8/ Medium 11/ Large

APPLE SALAD 8/ PT 11/ QT

SHRIMP STROGANOFF 16/ PT 31/ QT

SEASONAL SOUP 13/ PT 22/ QT

CANDIED BACON 10 for 1/2lb 19/ lb

BUTCHER CUTS TO-GO

Raw meat 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 34/ Lb

USDA PRIME AGED FRALDINHA

Bottom Sirloin 17/ Lb

USDA PRIME AGED PICANHA

Top Sirloin 15/ Lb

LAMB

LAMB CHOP

Racks 25/ Lb

PORK

COSTELA DE PORCO

Pork Ribs 8/ Lb

LINGUICA

Brazilian Pork Sausage 8/ Lb

LOMBO

Pork Tenderloin 8/ Lb

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

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

38

CASA'S SIGNATURE MARGARITA

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

38

SANGRIA

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

39

VISIT US

2800 Sage Rd. Suite A-100, Houston, TX 77056

HOURS OF OPERATION FOR TO-GO

MONDAY 11:30 AM - 9:30 PM

TUESDAY 11:30 AM - 9:30 PM

WEDNESDAY 11:30 AM - 9:30 PM

THURSDAY 11:30 AM - 9:30 PM

FRIDAY 11:30 AM - 10:00 PM

SATURDAY 12:00 PM - 10:00 PM

SUNDAY 11:30 AM - 8:30 PM

DESSERTS

HOMEMADE BRAZILIAN FLAN

Rich Vanilla and Caramel Custard

10

TRES LECHES CAKE

Moist White Vanilla Cake Soaked in Three Different Types of Milk

11

TRIPLE CHOCOLATE MOUSSE

Homemade tart, Ganache, and Belgium Chocolate

12

CARROT CAKE

A classic American Carrot Cake with Pineapple and Raisins Baked in, Finished with Rich Cream Cheese Icing and Toasted Walnuts, Served à la Mode

12

KEY LIME PIE

Graham Cracker Crust, Homemade Lemon Pie with Merengue

10

NEW YORK STYLE CHEESECAKE

Vanilla Cheesecake Topped with Either Caramel, Raspberry, or Chocolate Sauce

12

BEVERAGES

CANNED SODAS

Coke, Diet Coke, Sprite, and Dr. Pepper

2

LEMONADE quart

Fresh Lime, Condensed Milk, Sugar

8

GUARANA ANTARTICA

Brazilian Soda Made With Guarana Berries From The Amazon

3