

APPETIZERS & SEAFOOD

TRUFFLE FRIES	8	BACON-WRAPPED CHICKEN *	10
Crispy French Fries Tossed with Truffle Oil, Parmesan, and Parsley		Mashed Potatoes, Chimichurri	
QUEIJO ASSADO	12	HUMMUS & VEGGIES	11
Open-Flame Grilled Panela Cheese, Honey Sriracha		House Made Cilantro Hummus, Carrots, Celery	
GRILLED PINEAPPLE	9	GLAZED TEXAS QUAIL LEGS *	15
Cinnamon and Brown Sugar Dusted Grilled Pineapple		Sautéed Quail Legs, Garlic Mashed Potatoes, Signature Balsamic Glaze	
BRAZILIAN EMPANADAS *	11	CHARCUTERIE BOARD	18
Three Flaky Pastries Stuffed With Chipotle Chicken, Prime Picanha, or Palmito & Spinach		Imported Cheeses, Cured Meats, Olives, Honey, Crostini	
PAN FRIED CRAB CAKES *	2 For 15 or 3 For 23	BEEF KABOBS *	15
Blue Crab, Creole Remoulade, Baby Arugula Salad, Charred Lemon		USDA Prime Picanha, Red Onion, Bell Pepper, Blue Cheese	
PALMITO SPINACH DIP	11	CALAMARI *	16
Sautéed Hearts of Palm, Spinach, Cream Cheese, Crostini		Fried Calamari, Creole Remoulade, Grilled Lemon	
		WOOD GRILLED SALMON *	27
		Broccoli, Quinoa, Cherry Tomatoes, Kalamata Olives, Red Onion, Citrus Beurre Blanc	

SALADS & SIDES

Add 8oz Chicken \$7

Add 6pcs Shrimp \$14

Add 6oz Salmon \$17

SEASONAL SALAD	11	WEDGE SALAD	12
Watermelon, Cucumber, Fennel, Mint, Feta Cheese		Baby Iceberg, Blue Cheese Dressing, Tomato, Bacon	
CAESAR SALAD	11	CHEF'S SALAD	11
Romaine Lettuce, Garlic Croutons, Parmesan		Spring Mix, Tomato, Cucumber, Carrots, Lemon Vinaigrette	
LEMON ZESTED JUMBO ASPARAGUS	9	ORANGE ZESTED BROCCOLINI & GARLIC	9

WOOD GRILLED ENTRÉES

Served With Two Sides Of Your Choice From The List Below

BACON WRAPPED FILET * 8 oz	35
USDA PRIME AGED PICANHA * PRIME TOP SIRLOIN 10 oz	28
USDA PRIME AGED FRALDINHA * BOTTOM SIRLOIN 10 oz	31
NEW ZEALAND LAMB CHOPS * 10 oz	36
USDA AGED CENTER CUT FILET MIGNON * 8 oz	41
USDA AGED BEEF ANCHO * RIBEYE 16 oz	48

TRADITIONAL BRAZILIAN SIDE DISHES & SALADS:

Garlic Mashed Potatoes	Caesar Salad
Fried Bananas	Kale Salad
Summer Rice	Spinach Salad
Feijoada (Black Beans)	Potato Salad
Greek Salad	

CASA'S USDA PRIME BURGER *	15	NEW USDA PRIME PICANHA SANDWICH *	14
8 oz Add Bacon \$2		Prime Picanha, Caramelized Onion, Tomato, Swiss Cheese, Brioche Bun, and Choice of Yuca or French Fries	
Smoked Provolone, Baby Iceberg, Tomato, Chimichurri Aioli, Brioche Bun, and Choice of Yuca or French Fries			

NEW LUNCH BOX* 15

Available Monday - Friday until 3PM

Summer Rice or White Rice, Feijoada, Small Caesar Salad, (6) Cheese Bread
Choice of Sea Salt Picanha 6oz, Bacon-Wrapped Chicken 6oz, Parmesan Pork Tenderloin 6oz,
Lamb Sirloin 6oz, or 8 Pieces of Shrimp
Add Additional 3oz of Protein for \$5

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 6oz
 USDA Prime Aged Picanha 6oz
 Smoked Pork Sausage 6oz
 Parmesan Crusted Pork Tenderloin 6oz

BOTTOM SIRLOIN CHURRASCO EXPERIENCE 99

Serves Four People

USDA Prime Aged Bottom Sirloin 24oz
 Bacon-Wrapped Chicken 12oz
 Parmesan Crusted Pork Tenderloin 12oz
 Smoked Pork Sausage 12oz

PRIME CHURRASCO EXPERIENCE 149

Serves Four People

USDA Aged Center Cut Filet Mignon 16 oz
 USDA Prime Aged Picanha 16 oz
 Jumbo Shrimp 8 Pieces
 Bacon-Wrapped Chicken 12oz

TRADITIONAL BRAZILIAN SIDE DISHES & SALADS:

Garlic Mashed Potatoes	Caesar Salad
Fried Bananas	Kale Salad
Summer Rice	Spinach Salad
Feijoada (Black Beans)	Potato Salad
Greek Salad	

DESSERTS

HOMEMADE BRAZILIAN FLAN 11

Rich Vanilla and Caramel Custard

TRES LECHES CAKE 12

Moist White Vanilla Cake Soaked in Three Different Types of Milk

NEW YORK STYLE CHEESECAKE 13

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

CARROT CAKE 13

Warm Carrot Cake with Pineapple Coconut, Cream Cheese Icing, Walnuts, Blue Bell Ice Cream

CHOCOLATE COOKIE CAKE 12

Chocolate Chip Cookie Cake Layered with a White Mousse and Soaked in Sweet Milk

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

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!

EMPANADA SAMPLER (9) 25

Choice of Chipotle Chicken, Prime Picanha, or Palmito Spinach

SUMMER RICE White Rice Available Upon Request 7/ PT 12/ QT

FEIJOADA Black Beans 7/ PT 12/ QT

GARLIC MASHED POTATOES 6/ PT 10/ QT

CARAMELIZED BANANAS 5/ 1/2 Dozen 8/ Dozen

CRISPY POLENTA 4/ Dozen 7/ 2 Dozen

PÃO DE QUEIJO Cheese Bread 5/ Dozen

CHICKEN SALAD 9/ PT 16/ QT

POTATO SALAD 7/ PT 13/ QT

SPINACH SALAD 7/ Medium 11/ Large

CAESAR SALAD 7/ Medium 11/ Large

GREEK SALAD 7/ Medium 11/ Large

KALE SALAD 7/ Medium 11/ Large

APPLE SALAD 7/ PT 11/ QT

CORN SALAD 7/ PT 11/ QT

BROCCOLI & MUSHROOM CASSEROLE 7/ PT 11/ QT

CHICKEN STROGANOFF 12/ PT 20/ QT

CORN CHOWDER 7/ PT 11/ QT

CANDIED BACON 13/ 1/2lb 25/ 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

BEEF ANCHO (RIBEYE) 21/ Lb

CENTER CUT FILET MIGNON (TENDERLOIN) 33/ Lb

FRALDINHA (BOTTOM SIRLOIN) 16/ Lb

PICANHA (TOP SIRLOIN) 15/ Lb

LAMB

LAMB CHOPS 18/ Lb

LAMB SIRLOIN 9/ Lb

PORK

PORK RIBS 5/ Lb

PORK SAUSAGE 7/ Lb

PORK TENDERLOIN 4/ Lb

BEVERAGES

CANNED SODAS

2

Coke, Diet Coke, Sprite, and Dr. Pepper

LEMONADE quart

9

Fresh Lime, Condensed Milk, Sugar

GUARANA ANTARTICA

4.5

Brazilian Soda Made With Guarana Berries From The Amazon

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

38

Our Signature Cocktail Made With Sugar, Lime, and Cachaça

CASA'S SIGNATURE MARGARITA

38

Cimarron Tequila Reposado, Pineapple Rum, Fresh Lime,

Pineapple Agave

SANGRIA

39

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

VISIT US

1665 Greens Prairie Rd, College Station, TX 77845

HOURS OF OPERATION FOR TO-GO

MONDAY-SUNDAY 11AM - 9PM



Scan QR Code To Place Your Order.

Choose curbside pickup or **FREE DELIVERY** on orders over \$65 and within six miles of the restaurant.