

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 Roasted Garlic 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	19
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 17 or 3 For 22	BEEF KABOBS *	15
Blue Crab, Creole Remoulade, Baby Arugula Salad, Charred Lemon		USDA Prime Picanha, Red Onion, Bell Pepper, Blue Cheese	
PALMITO SPINACH DIP	13	CALAMARI *	16
Sautéed Hearts of Palm, Spinach, Cream Cheese, Crostini		Fried Calamari, Creole Remoulade, Grilled Lemon	
		WOOD GRILLED SALMON *	27
		Broccolini, Quinoa, Cherry Tomatoes, Kalamata Olives, Red Onion, Citrus Beurre Blanc	

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

WOOD GRILLED ENTRÉES

Served With Two Sides Of Your Choice From The List Below

BACON WRAPPED FILET * 8 oz	43
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	43
USDA AGED BEEF ANCHO * RIBEYE 16 oz	50

TRADITIONAL BRAZILIAN SIDE DISHES & SALADS:

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

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

CASA FAMILY EXPERIENCE

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

For 2-3

Small Sides & Salads

BASIC CHURRASCO 65.0

Half Pound Picanha
Half Pound Bacon Wrapped Chicken
Half Pound Parmesan Pork Tenderloin
2 Small Sides
1 Small Salad
8 ea Pão de Queijo (Cheese Bread)
4 oz Chimichurri

PRIME CHURRASCO 79.0

10 oz Bottom Sirloin
Half Pound Pork Sausage
Half Pound Bacon Wrapped Chicken
2 Small Sides
1 Small Salad
8 ea Pão de Queijo (Cheese Bread)
4 oz Chimichurri

CASA DO BRASIL CHURRASCO 99.0

Half Pound Beef Tenderloin
Half Pound Picanha
Half Pound Grilled Shrimp
2 Small Sides
1 Small Salad
8 ea Pão de Queijo (Cheese Bread)
4 oz Chimichurri

For 4-6

Medium Sides & Salads

BASIC CHURRASCO 120.0

Pound Picanha
Pound Bacon Wrapped Chicken
Pound Parmesan Pork Tenderloin
2 Medium Sides
1 Medium Salad
12 ea Pão de Queijo (Cheese Bread)
8 oz Chimichurri

PRIME CHURRASCO 150.0

20 oz Bottom Sirloin
Pound Pork Sausage
Pound Bacon Wrapped Chicken
2 Medium Sides
1 Medium Salad
12 ea Pão de Queijo (Cheese Bread)
8 oz Chimichurri

CASA DO BRASIL CHURRASCO 185.0

Pound Beef Tenderloin
Pound Picanha
Pound Grilled Shrimp
2 Medium Sides
1 Medium Salad
12 ea Pão de Queijo (Cheese Bread)
8 oz Chimichurri

TRADITIONAL BRAZILIAN SIDE DISHES & SALADS:

Garlic Mashed Potatoes

Fried Bananas

Fried Rice

Feijoada (Black Beans)

Greek Salad

Caesar Salad

Kale Salad

Spinach Salad

Potato Salad

PARTY PLATTERS

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

PARTY PROTEINS

PRICE PER HALF POUND

PRICE PER POUND

	<i>Feeds 1-2 People</i>	<i>Feeds 2-3 People</i>
Spicy, Garlic, or Sea Salt Picanha	\$18.0	\$28.0
Fraldinha	\$23.0	\$40.0
Bacon Wrapped Chicken	\$10.0	\$18.0
Grilled Shrimp	\$11.0	\$21.0
Parmesan Pork Tenderloin	\$9.0	\$17.0
Pork Sausage	\$11.0	\$21.0
Ribeye	\$29.0	\$52.0
Filet Mignon	\$43.0	\$80.0
Lamb Chops	\$28.0	\$48.0
Candied Bacon	\$26.0	\$48.0

PARTY APPETIZERS Designed to share, these are some of our most popular appetizers and dishes from the Salad Bar!

HALF DOZEN

DOZEN

Beef Empanadas	\$24.0	\$45.0
Chicken Empanadas	\$19.0	\$36.0
Palmito & Spinach Empanadas	\$20.0	\$42.0
Pão de Queijo	N/A	\$6.0
Crab Cakes	\$38.0	\$72.0
Beef Kabobs	\$23.0	\$45.0
Classic Shrimp Cocktail	\$19.0	\$32.0
Caramelized Bananas	\$5.0	\$8.0
Polenta	\$4.0/Dozen	\$7.0/2 Dozen
Yucca	\$7.0/Dozen	\$11.0/2 Dozen

PARTY GREENS, SALADS, & SIDES Some items may require 1 hour advance notice for preparation.

PINT/MEDIUM

QUART/LARGE

HALF PAN

FULL PAN

Clam Chowder	\$7.0	\$11.0	N/A	N/A
Spinach & Strawberry Salad	\$7.0	\$11.0	\$35.0	\$60.0
Seasonal Kale Salad	\$7.0	\$11.0	\$35.0	\$60.0
Greek Salad	\$8.0	\$12.0	\$45.0	\$75.0
Caprese Salad	\$7.0	\$11.0	\$45.0	\$80.0
Broccoli & Bacon	\$8.0	\$12.0	\$45.0	\$80.0
Potato Salad	\$9.0	\$16.0	\$45.0	\$80.0
Caesar Salad	\$7.0	\$11.0	\$40.0	\$70.0
Marinated Shrimp Cocktail	\$9.0	\$16.0	\$95.0	\$180.0
Fried Rice or White Rice	\$6.0	\$11.0	\$35.0	\$60.0
Feijoada (Black Bean Stew)	\$6.0	\$11.0	\$35.0	\$60.0
Garlic Mashed Potatoes	\$6.0	\$11.0	\$35.0	\$60.0
Chicken Alfredo	\$8.0	\$12.0	\$55.0	\$100.0
Hummus & Veggies	N/A	N/A	\$65.0	\$120.0
Grilled Zucchini & Yellow Squash	N/A	N/A	\$45.0	\$75.0
Asparagus	N/A	N/A	\$90.0	\$160.0
Broccolini	N/A	N/A	\$80.0	\$150.0
Grilled Pineapple	N/A	N/A	\$80.0	\$150.0

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) 17/ Lb

PICANHA (TOP SIRLOIN) 13/ Lb

LAMB

LAMB CHOPS 18/ Lb

LAMB SIRLOIN 9/ Lb

PORK

PORK RIBS 5/ Lb

PORK SAUSAGE 7/ Lb

PORK TENDERLOIN 4/ Lb

DESSERTS

HOMEMADE BRAZILIAN FLAN

Rich Vanilla and Caramel Custard

11

TRES LECHES CAKE

Moist White Vanilla Cake Soaked in Three Different Types of Milk

12

NEW YORK STYLE CHEESECAKE

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

13

CARROT CAKE

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

13

CHOCOLATE TEMPTATION

Chocolate Cake Layered with a White Mousse and Hazelnut Crunch

12

KEY LIME PIE

Classic Key Lime Pie with a Graham Cracker Crust

11

BEVERAGES

CANNED SODAS

Coke, Diet Coke, Sprite, and Dr. Pepper

2

LEMONADE quart

Fresh Lime, Condensed Milk, Sugar

9

GUARANA ANTARTICA

Brazilian Soda Made With Guarana Berries From The Amazon

4.5

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 Sugar, Lime, and Cachaça

38

CASA'S SIGNATURE MARGARITA

Cimarron Tequila Reposado, Pineapple Rum, Fresh Lime,

Pineapple Agave

38

SANGRIA

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

39

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.