



Appetizers

COXINHA \$12

The Famous Brazilian Chicken Croquets. (6pieces)

BEEF EMPANADAS \$12

Homemade Brazilian style empanadas. (3pieces)

HUMMUS & GUACAMOLE \$14

Served with eggplant chips and gluten free tortilla chips.

BEEF TACOS \$12

Braised beef, sour cream, pickle jalapeño, Pico di Gallo and Siracha.

SHRIMP CEVICHE \$15

Fresh mango, red onions, cilantro, fresh lime juice, jalapeño, and Brazilian spices.

NACHO FRIES \$14

Thin cut fries, black beans, pickled jalapeño, cheddar and mozzarella cheese, guacamole, sour cream, Pico de Gallo, corn and chipotle mayo. Add Chicken \$5.00 | Beef \$6.00

BUFFALO CAULIFLOWER \$12

Roasted cauliflower over buffalo sauce and blue cheese sauce.

AVOCADO MANGO SALAD \$12

Baby Spinach, roasted peppers, avocado, mango, and sesame seeds.

CRAB CAKES \$16

Jumbo lump crab cakes, served with mango curry sauce and roasted corn mango avocado salad.

Burgers & More

GRASS FED BEEF BURGER \$17

Swiss Cheese, turkey bacon and alfalfa sprout. Served with sweet potato fries

TURKEY QUINOA BURGER \$16

Organic Mixed greens, guacamole and tomatoes. Served with sweet potato fries.

SURF & TURF BURGER \$28

Wagyu beef patty, lobster meat, cheddar cheese, greens, pickles, onions, and special chefs sauce.
Served with truffle fries

LOBSTER ROLL \$25

Served with special chefs sauce and truffle fries.

CHICKEN & CHEESE QUESADILLA \$16

Shredded chicken, with Pico de Gallo, guacamole and chipotle sauce on black bean tortilla.

MEXICAN CHICKEN BOWL \$18

Shredded chicken, rice & beans, guacamole, sour cream, red cabbage, chipotle cream, pickled jalapeño, roasted corn, and plantains.



Entrée

14OZ NEW YORK STRIP STEAK \$28

Grilled to perfection, served with Brazilian vinaigrette, yucca fries, rice & beans.

WILD SALMON \$22

Stir-fried vegetables and quinoa drizzled with teriyaki sauce.

ZUCCHINI SPAGHETTI \$17

Vegan "Bolognese", Julienne cut zucchini with wild mushroom.
Add Chicken \$5 | Add Wild Salmon \$7 | Add Shrimp 7

CORNISH HEN \$22

Grilled free-range Cornish hen, served with Peruvian potato and citrus salad.

TUNA \$19

Seared to perfection, served with avocado mousse and tapioca pearl caviar over soy ginger glaze.

CAMARAO BAIANA \$22

Sautéed shrimp in coconut milk broth, shitake mushroom, curry, cilantro, jalapeño, served with jasmine rice

CHICKEN STROGANOFF \$22

Chicken breast cut in strips, wild mushroom, onions, tomato sauce, light cream, potato sticks, and jasmine rice

Desserts

BRAZILIAN FLAN \$8

CHOCOLATE SOUFFLÉ \$8

(add ice cream \$3)

CHURROS \$9

TARTUFO \$8

ICE CREAM \$8

Ask for special flavors

BOOZY ICE CREAM

Pint \$14

Mango Margarita Sorbet (dairy free)

Raspberry Limoncello (dairy free)

Vanilla Bourbon Ice Cream

Dark Chocolate Whiskey Salted Caramel

Booze

FROZEN DRINKS

RED SANGRIA

PASSION FRUIT SANGRIA

Glass \$12 | Pitchers \$28

BEER \$7

Xingu (Brazilian)

Monopolio (Mexican)

UFO

Flower Power IPA

Blue Point Hoptical Illusion

Blue Point Toasted Lager

WINE \$12|\$42

Rose, France

Verdil, Organic White, Spain

Tempranillo, Organic Red, Spain



MIMOSA \$6
BELLINI \$6

FROZEN DRINKS \$12
(ask for special flavors)

RED SANGRIA
PASSION FRUIT SANGRIA
Glass \$12
Pitchers \$28

Brunch

CRAB CAKES BENEDICT \$18

Jumbo lump crab cakes with poached eggs, spicy hollandaise sauce, served with sweet potato home fries.

PERFECT EGG SANDWICH \$14

Eggs, turkey bacon, tomato, and organic greens with toast.

EGGS BENEDICT \$15

Gluten-free cheese bread, hollandaise sauce served with sweet potato home fries.
Choice of Turkey Bacon | Smoked Salmon | Country Bacon

AVOCADO TOAST \$14

Sourdough toast, sliced avocado, and guacamole.
ADD SMOKED SALMON | TURKEY BACON | COUNTRY BACON \$6

PROTEIN PANCAKES \$14

Served with peanut butter, agave, and banana.

FRENCH TOAST \$14

Served with banana, strawberries, and agave.

STEAK AND EGGS \$16

Served with sweet potato home fries.

COUNTRY WAFFLE \$14

Belgian waffle, country bacon, eggs served with honey volcano sauce.

FRITTATA BRASILEIRA \$15

Eggs, Brazilian chorizo, hearts of palm, onions, diced potato, and mozzarella cheese.
ADD SMOKED SALMON | TURKEY BACON | COUNTRY BACON \$6

EGGS IN PURGATORY \$16

Poached eggs in spicy homemade tomato sauce, with cilantro and cotija cheese.
ADD SMOKED SALMON | TURKEY BACON | COUNTRY BACON \$6

THANK YOU!

Executive Chef Leo Motta