



Appetizers

COXINHA \$12

The Famous Brazilian Chicken Croquets. (6pieces)

BEEF EMPANADAS \$12

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.

SOUP OF THE DAY \$9

Served with garlic bread.

NACHO FRIES \$14

French fries, balck beans, pickled jalapno, cheddar and mozzarella cheese, guacamole, sour cream, Pico de Gallo, corn, and chipotle mayo. Add Chicken \$5 | 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.
Add Chicken \$5 | Add Wild Salmon \$7 | Add Shrimp 7

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 baked sweet potato fries.

TURKEY QUINOA BURGER \$16

Organic Mixed greens, guacamole and tomatoes. Served with baked 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.

QUESADILLA \$17

Braised flank steak, cheddar cheese, raw onions served with guacamole and chipotle mayo.

MEXICAN CHICKEN BOWL \$18

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

Entrée

LOBSTER MAC & CHEESE \$28

Cheesy, gooey, creamy and oh-so delicious sauce over fresh cavatelli.

14OZ NEW YORK STRIP STEAK \$28

Prime Angus Beef grilled to perfection, served with chimichurri sauce, 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.

PALEO CAULIFLOWER FRIED "RICE" \$18

Crispy bacon, eggs, zucchini, carrots, sprouts, ginger and sesame seeds.

Add Chicken \$5 | Add Wild Salmon \$7 | Add Shrimp 7

PAELLA \$26

Mussels, clams, shrimp, calamari, scallops over saffron rice.

CAMARAO BAIANA \$22

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

CHICKEN STROGANOFF \$21

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

Desserts

BRAZILIAN FLAN \$8

PASSION FRUIT MOUSSE \$8

CHOCOLATE SOUFFLÉ \$9

(add ice cream \$3)

CHURROS \$9

TARTUFO \$8

ORGANIC ICE CREAM \$8

Ask for special flavors

BOOZY ICE CREAM \$14

Mango Margarita Sorbet (dairy free)

Raspberry Limoncello (dairy free)

Vanilla Bourbon Ice Cream

Dark Chocolate Whiskey Salted Caramel

Special

36OZ PRIME BLACK ANGUS DRY AGED TOMAHAWK STEAK FOR TWO \$MP

CHOICE OF TWO SIDES

CREAM HEARTS OF PALM & SPINACH,
RICE & BEANS, PERUVIAN POTATO, TRUFFLE
FRIES, FRIED YUCCA, VEGETABLES.

Sides

TRUFFLE FRIES WITH CHEESE \$10

SWEET POTATO FRIES \$7

FRENCH FRIES \$7

RICE & BEANS \$6

TRUFFLE BRUSSELS SPROUTS \$14



MIMOSA \$7
BELLINI \$7
BLODDY MARY \$12

PASSION FRUIT MIMOSA \$8
FRESH SQUEEZED OJ \$7

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

Brunch

LOBSTER AVO TOAST BENY \$25

Lobster toosed with butter, avocado, poached eggs on toast an hollandaise sauce.

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, two eggs, 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 \$15

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

FRITTATA BRASILEIRA \$16

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