

# NOW SERVING AT THE BAR



# HAPPY HOUR

MON-THU • 5:30-7 PM

FRIDAY • 5:30-6:30 PM





# HAPPY HOUR

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|                 |      |
|-----------------|------|
| TAP BEER        | \$7  |
| LIME CAIPIRINHA | \$12 |
| OLD FASHIONED   | \$12 |
| SANGRIA         | \$7  |

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**MON-THU · 5:30-7 PM**

**FRIDAY · 5:30-6:30 PM**

HAPPY HOUR EXCLUSIVELY AT THE BAR



## THE BAR EXPERIENCE

### POLENTA

Crisp on the outside and irresistibly creamy inside, our golden polenta fries are seasoned to perfection and served warm. A refined twist on a classic Brazilian favorite. 7 pieces.....5

### EMPANADAS

Handcrafted with freshly seasoned meats and deep-fried to golden perfection. Crispy on the outside, tender and flavorful within. A true taste of Brazilian comfort. 4 pieces.....12

### CHARCUTERIE BOARD

A curated selection of cheeses, cured meats, and seasonal accompaniments, designed to delight every palate.....14

### GAUCHO SKILLET

A sizzling blend of our 45-Day aged prime Grade Picanha, Brazilian sausage, and grilled shrimp over white onion.....25

### PICANHA 6oz

Enjoy our 45-day aged Prime Grade Picanha, served on a sizzling skillet. Savor the tenderness and smoky flavor of our fire-grilled meats.....22

### PICANHA AFFAIR 6 oz

45-day aged prime grade Picanha, showcasing Parmesan-crusted and garlic picanha, presented on a sizzling skillet. Experience bold flavor, exceptional tenderness, and the richness of fire-grilled perfection.....22

### LOBSTER BITES ROYALE

Crispy lobster tail bites served golden brown with house spicy aioli. Refined, bold, and irresistible.....25

### TOMAHAWK DINNER FOR 2

32 oz Prime Tomahawk, perfectly grilled for sharing. Includes the Chef's Table Experience.....198

**CHEF'S TABLE PREMIUM EXPERIENCE.....38.98**

**TACO SPECIAL.....\$2 EACH**



## CHEF'S TABLE EXPERIENCE

\$25

UNLIMITED HOT AND COLD SELECTIONS

 JULY 31 – SEPTEMBER 25

 ANY DAY OF THE WEEK

— *For a limited time* —



— A tradition of good food and Outstanding Service —