



ALL DAY

BAR MENU

HAPPY HOUR

SIGNATURE SALT BLOCK

Sizzling Himalayan salt block, carved barside and sized to share.

WAGYU | 55
American Zabuton (BMS 6-8) Buttery, tender, richly marbled 16oz.

FILET MIGNON | 42
Beef tenderloin. Our most tender and lean cut 16oz.



RIBEYE | 40

Flavorful, tender, perfectly marbled, a steakhouse favorite 16oz.

SALAD BAR | 25.95
Add our unlimited salad bar & Brazilian sides with any salt block per person.

SMALL BITES 8

Small bites, big flavor. A selection of our popular Brazilian-inspired snacks, each for just \$8.



POLENTA PARMESAN FRIES

Crispy polenta parmesan fries served with chimichurri aioli.



BRAZILIAN EMPANADAS

Flaky empanadas filled w/ savory beef goodness. Served with chimichurri aioli.



QUEIJO COALHO

Grilled Brazilian cheese with a golden crust. Served with spicy honey.



PARMESAN WINGS

Churrasco-grilled wings, marinated & finished with parmesan. Choice of blue cheese or ranch.



CHURRASCO BUFFALO WINGS

Churrasco-grilled wings tossed in buffalo sauce. Served with your choice of blue cheese or ranch.



ABACAXI FAVORITO

Our most-loved bite: pineapple grilled to perfection with a sugar and cinnamon glaze.



BUFFALO CHICKEN SLIDERS

Shredded chicken, provolone, parmesan, homemade buffalo ranch sauce.

BURGERS 16

Served with your choice of fries or crispy polenta fries.

PICANHA BURGER*

House-ground with provolone, romaine, tomato, onion, & chimichurri aioli, brioche bun.

LAMB BURGER*

House-ground with mintchi-michurri aioli, lettuce, tomatoes, caramelized onions, provolone, brioche bun.



CHURRASCO TASTERS

Enjoy a snack-sized (6oz.) portion of our signature churrasco, perfect alongside a Brazilian caipirinha or a glass of wine.



PICANHA* | 12

Brazil's prized cut—juicy, tender, and perfectly sliced. Served with chimichurri sauce.



FRALDINHA* | 13

Incredibly flavorful, our skirt steak is perfectly paired with our homemade chimichurri sauce.



LINGUIÇA | 10

Traditional homemade Brazilian sausage, fire-grilled and full of flavor.



FILET MIGNON* | 17

Beef tenderloin, flame-seared and served with chimichurri.



LAMB SIRLOIN* | 12

Juicy lamb sirloin, marinated and flame-grilled w/ mintchurri.



CHOPS* | 18

Lamb chops with mint jelly or mint chimichurri sauce.



BIG BONE | 17

A single beef rib, fire-grilled and served with chimichurri sauce.

SHAREABLES

Perfect for the table. Bold bites made to share.



CHARCUTERIE BOARD | 18

A flavorful board with cheeses, salami, pickles, olives, cipollini onions, garlic bread, fresh fruit marmalade.



HMONG DRUMSTICKS | 15

Churrasco-grilled, then flash fried and tossed in a bold Hmong pepper teriyaki sauce.



BBQ BRISKET SLIDERS | 16

Slow-smoked brisket with BBQ sauce on brioche buns, served with pickled onions and jalapeños.



PUDIM DE LEITE

Traditional homemade Brazilian flan. Baked custard dessert with a perfect layer of caramel.



CRÈME BRÛLÉE

Silky vanilla custard topped with a crisp caramelized sugar crust.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



ALL DAY HAPPY HOUR

CAIPIRINHA

Silver Cachaça, fresh muddled limes, cane sugar.

CAIPI ZERO

Silver Cachaça, fresh muddled limes, stevia sweetener.

COCKTAILS 11

INFUSED CAIPIRINHAS

Passion Fruit, Mango, Guava, Pineapple Mint, Berry, & Coconut

WHISKEY MULE

Keeper's Heart Irish Whiskey, lime juice, ginger beer.

CUCUMBER MINT CRUSH

Tito's Vodka, cucumber, fresh mint, lime, cane sugar.

WINE 9

MALBEC Bullvino's Fowler, Hudson, WI

RED BLEND Two Siblings, Lodi, California

ROSÉ Bieler, Provence, France

CHARDONNAY Trefethen Eschol, Oak Knoll District, California

PROSECCO NV Le Contesse Veneto, Italy

BEER 7

CASTLE CREAM ALE

FALLING KNIFE IPA - SUMMIT EPA

FULTON LONELY BLONDE - SURLY FURIOUS

GRAIN BELT PREMIUM - SEASONAL DRAFT

DRAFT

XINGU BLACK - BRAZIL

MODELO ESPECIAL & NEGRA

HEINEKEN

BOTTLE

COCKTAILS 14

PREMIUM CAIPIRINHA

Premium Aged Cachaça, fresh muddled limes, cane sugar.

MANGO CAIPIROSKA MARTINI

Vodka, mango puree, orange juice, muddled lime.

BRAZILIAN BONFIRE

Smoked Manhattan - Bulleit Bourbon, sweet vermouth, orange bitters, Amarena cherries.

TEQUILA OLD FASHIONED

Anejo Tequila, maple syrup, agave nectar, Angostura bitters.

RASPBERRY LEMON DROP MARTINI

Vodka, Chambord, fresh lime juice, sugar rim.

BULLVINO'S OLD FASHIONED

Maker's Mark, maple syrup, Angostura orange bitters, Angostura bitters.

BRAZILIAN MARTINI

Premium Aged Cachaça, St. Germain Elderflower, lime juice, guava puree, pineapple juice.

SPICED MARGARITA

Smoked Tequila, Triple Sec, lime juice, muddled jalapenos, Tajin salted rim.

REMY SIDECAR

Remy Martin Cognac, Grand Marnier, Cointreau, lemon juice, splash of cranberry.

REDS BY THE GLASS

PINOT NOIR | 12

Diora, Monterey County, California

MERLOT | 12

Francis Coppola, Paso Robles, California

CABERNET SAUVIGNON | 13

Opolo Summit Creek Paso Robles, California

SEMI-SPARKLING | 11

Stella Rosa Rosso, Semi-Sweet Piedmont, Italy

COTES-DU-RHONE | 12

Andre Brunel, Rhône Valley, France

WHITES BY THE GLASS

PINOT GRIGIO | 12

Villa Pozzi, Sicily, Italy

SAUVIGNON BLANC | 12

Nobilo, Marlborough, New Zealand

RISELING MARYHILL | 12

Columbia Valley, Washington

MOSCATO D'ASTI | 12

Centori, Lombardy, Italy

ZERO PROOF Non-alcoholic

PIÑA COLADA | 9

Cream of Coconut, Pineapple Juice. Blended or on ice.

BULLVINO'S SLUSHY | 9

Passion Fruit, Mango, Guava, or Strawberry. Frozen, blended. Contains dairy.

NOJITO | 8

Fresh mint, fresh Lime, soda water.

RIO SUNSET FIZZ | 8

Gingerale, pineapple juice, orange juice, grenadine.

BRAZILIAN DRINKS

Non-alcoholic

GUARANÁ ANTARCTICA | 5

Brazilian soda made from the guaraná fruit, hints of cherry and orange.

BRAZILIAN LIMONADA | 7 Bottomless

Sweet, creamy, and citrusy Brazilian limeade made with fresh limes and condensed milk.

AFTER DINNER

OR WITH

CARAJILLO | 14

Licor 43, espresso, cinnamon.

ESPRESSO MARTINI | 14

Stoli Vanil, Bailey's, Kahlúa, Frangelico, espresso.

LITTLE BEER | 5

Licor 43 layered with cream.