

A TRADITION OF FIRE & FLAVOR

TheCHURRASCO EXPERIENCE

Endless Tableside Service of Our Signature Fire-Roasted Meats
Includes Salad Bar, and Table-Served Hot Brazilian Sides

DINNER

FULL CHURRASCO EXPERIENCE | 57.95

PICANHA* Prime Part of the Top Sirloin BEEF ANCHO* Ribeye FRALDINHA* Bottom Sirloin LOMBO Pork Tenderloin CORDEIRO* Lamb Steak, Chops	COSTELA BOVINA* Beef Ribs ABACAXI Grilled Pineapple LINGUIÇA Homemade Pork Sausage COSTELA DE PORCO Pork Ribs CAMARÃO Grilled Shrimp	FILÉ MIGNON* Tenderloin FRANGO Chicken Drums, Wings ALCATRA* Top Sirloin MEDALHÕES COM BACON* Bacon-wrapped Chicken and Steak
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BRAZILIAN SIDE DISHES		
PÃO DE QUEIJO Cheese Bread CRISPY POLENTA MASHED POTATOES CARAMELIZED BANANAS		

ELEVATE YOUR CHURRASCO

WAGYU ZABUTON | 65

American Wagyu, served on a heated Himalayan salt slab and carved tableside.

THE ROYAL EXPERIENCE | 20

Lobster Tail with Garlic Butter, perfectly paired with your churrasco | 7 to 8 oz

LUNCH

12 - 3 PM

Lunch includes our traditional Churrasco Experience with full Salad Bar, hot Brazilian sides, and table-carved meats by our Gaucho Chefs.

THE CHURRASCO EXPERIENCE | 51.95

EXECUTIVE | 34.95

Friday

On Friday enjoy our Executive Lunch with unlimited selected cuts of: Picanha, Alcatra, Garlic Picanha, Spicy Picanha, Chicken, Lamb Steak, Brazilian Sausage, Pork, Grilled Pineapple, & Hot Sides

ENTREES

Includes our Fresh Daily Salad Bar, Feijoada Bar, and Brazilian side dishes. Entrées available à la carte.

ATLANTIC SALMON
39.95

Pan Seared Salmon served on a bed of roasted asparagus and grape tomatoes. Finished with a fresh chimichurri pesto. 8oz

SELECT CUT EXPERIENCE*
35.95

Enhance your salad bar with an 8–10 oz cut of your choice. Premium cuts available for an additional \$10.

CHILEAN SEA BASS
49.95

Miso Glazed Chilean Sea Bass served on a bed of roasted asparagus and grape tomatoes. 8oz

SALAD BAR | 29.95

Friday Lunch | 19.95

Enjoy our Fresh Daily Salad Bar, Feijoada Bar, hot Brazilian sides, and our signature grilled pineapple.

*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.

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SIGNATURE COCKTAILS

CAIPIRINHA'S

Fresh lime, sugar, and cachaça shaken into Brazil's most beloved cocktail.

ORIGINAL | 13

Rota 48 Silver Cachaça, limes, sugar

PREMIUM | 14

Rota 48 Aged cachaça, limes, sugar

CAIPI ZERO | 13

Rota 48 Silver Cachaça, limes, stevia

INFUSED | 14

Rota 48 Silver Cachaça, fresh lime, muddled fresh fruit, and infused with your choice of one of our signature flavors.

PINEAPPLE MINT | BERRY | GUAVA | PASSION FRUIT | COCONUT

MANGO CAIPIROSKA MARTINI | 14

New Amsterdam Vodka, mango puree, orange juice, muddled lime

BULLVINO'S OLD FASHIONED | 14

Old Forester Bourbon, maple syrup, Angostura or ange bitters, Angostura bitters

SPICED MARGARITA | 14

Jose Cuervo Silver, Triple Sec, lime juice, muddled jalapeños, Tajín salted rim

WHISKEY MULE | 14

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

TEQUILA OLD FASHIONED | 14

1800 Añejo Tequila, maple syrup, agave nectar, Angostura bitters

BRAZILIAN MARTINI | 14

Premium Aged Cachaça, Suro Elderflower Liqueur, lime juice, guava puree, pineapple juice

REMY SIDECAR | 14

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

RASPBERRY LEMON DROP MARTINI | 14

New Amsterdam Vodka, Chambord, lime juice, sugar rim

WINE BY THE GLASS

MALBEC	<i>Bullvino's Fowler, Hudson, WI</i>	13
PINOT NOIR	<i>Diora, Monterey County, California</i>	12
RED BLEND	<i>Clos de Los Siete, Mendoza, Argentina</i>	12
MERLOT	<i>Francis Coppola, Paso Robles, California</i>	12
COTES-DU-RHONE	<i>Delas Frères, Rhône Valley, France</i>	13
STELLA ROSA	<i>Black, Piedmont, Italy</i>	11
CABERNET SAUVIGNON	<i>Black Stallion, North Coast California</i>	13

CHARDONNAY	<i>La Crema, Sonoma Coast, California</i>	13
ROSÉ	<i>Yes Way Rosé, France</i>	12
PINOT GRIGIO	<i>Ecco Domani, Italy</i>	12
RIESLING	<i>Schmitt Söhne, Germany</i>	12
MOSCATO DI'ASTI	<i>Risata, Asti, Italy</i>	13
PROSECCO	<i>La Marca, Italy (187 ml)</i>	11
SAUVIGNON BLANC	<i>Stoneleigh, Marlborough, New Zealand</i>	12

DRAFT

MODELO Especial | 8

Crisp Mexican lager with light malt sweetness, subtle hop notes, and a refreshing finish. ABV 4.4%. Mexico

SURLY BREWING CO. Furious | 8

Aggressively hopped and citrusy with a chewy caramel backbone. ABV 6.7%. Minneapolis, MN

FULTON Lonely Blonde | 8

Crisp, golden blonde ale with balanced sweetness and a refreshing finish. ABV 4.8%. Minneapolis, MN.

BLUE MOON. Extra | 8

Smooth Belgian-style wheat ale with bright citrus notes and a hint of coriander. ABV 5.4%. Colorado

BOTTLES

XINGU Black | 7

Smooth Brazilian black lager with notes of caramel, roasted malt, and a clean finish. ABV 4.6%. Brazil

COORS Colorado | 7

MILLER LITE Milwaukee | 7

MICHELOB LIGHT Missouri | 7

MICHELOB ULTRA Missouri | 7

HEINEKEN Netherlands | 8

HEINEKEN N/A Netherlands | 8

STELLA ARTOIS Belgium | 8

CORONA EXTRA Mexico | 8

ZERO PROOF NON-ALCOHOLIC

GUARANÁ ANTARCTICA | 5.50

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

PIÑA COLADA | 10

Cream of Coconut, Pineapple Juice. Blended or on ice

BULLVINO'S SLUSHY | 10

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

NOJITO | 10

Fresh mint, fresh Lime, soda water

RIO SUNSET FIZZ | 10

Gingerale, pineapple juice, orange juice, grenadine

FOUNTAIN DRINKS & JUICE

COKE | DIET COKE | COKE ZERO | SPRITE
ORANGE | CRANBERRY | PINEAPPLE | MILK 2%
RED BULL | ACQUA PANA | SAN PELLAGRINO

Please drink responsibly. Must be 21 years of age or older to consume alcohol.