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A TRADITION OF FIRE & FLAVOR

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The

CHURRASCO EXPERIENCE

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

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XXXXXXXXXX DINNER XXXXXXXXXXXX

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FULL CHURRASCO EXPERIENCE | 59.95

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

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ELEVATE YOUR CHURRASCO

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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

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LUNCH

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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

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XXXXXXXXXX ENTREES XXXXXXXXXXXX

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

ATLANTIC SALMON 39.95 <i>Pan Seared Salmon served on a bed of roasted asparagus and grape tomatoes. Finished with a fresh chimichurri pesto. 8oz</i>	SELECT CUT EXPERIENCE* 35.95 <i>Enhance your salad bar with an 8–10 oz cut of your choice. Premium cuts available for an additional \$10.</i>	CHILEAN SEA BASS 49.95 <i>Miso Glazed Chilean Sea Bass served on a bed of roasted asparagus and grape tomatoes. 8oz</i>
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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.*

A TRADITION OF FIRE & FLAVOR

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, Tajin 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

RED

DIORA PINOT NOIR <i>California</i>	12
TWO SIBLINGS RED BLEND <i>California</i>	12
FRANCIS COPPOLA MERLOT <i>California</i>	12
BULLVINO'S FOWLER MALBEC <i>Hudson, WI</i>	13
STELLA ROSA ROSSO - SWEET <i>Piedmont, Italy</i>	12
ANDRE BRUNEL COTES-DU-RHONE <i>France</i>	12
CABERNET SAUVIGNON <i>Black Stallion, North Coast California</i>	13

WHITE

NV LE ZARDETTO PROSECCO <i>Italy</i>	12
COPPOLA PINOT GRIGIO <i>California</i>	12
BIELER ROSÉ <i>Provence, France</i>	12
STONELEIGH SAUV BLANC <i>New Zealand</i>	12
TREFETHEN ESCHOL CHARDONNAY <i>Oak Knoll District</i>	13
BOGLE FAMILY RIESLING <i>California</i>	12
CENTORRI MOSCATO DI PAVIA <i>Italy</i>	12

BEER

DRAFT

SUMMIT EPA
SURLY FURIOUS IPA
FULTON LONELY BLONDE
CASTLE DANGER CREA MALE
FALLING KNIFE VERBAL TIP IPA
GRAIN BELT
SEASONAL DRAFT

HARD SELTZERS

HIGH NOON *Watermelon Pineapple*
WHITE CLAW *Loon Juice Cider*
LOON JUICE CIDER

CLASSICS

COORS LIGHT
MICHELOB GOLDEN LIGHT
MICHELOB ULTRA
MILLER LITE

BOTTLE/CAN

BRAZILIAN

XINGU BLACK
*Smooth Brazilian black l
ager with notes of
caramel, roasted malt,
and a clean finish. ABV 4.
6%. Brazil*

IMPORT & CRAFT

BELL'S TWO HEARTED
BLUE MOON
CORONA
GUINNESS
HEINEKEN
HEINEKEN 0.0
MODELO ESPECIAL
NEGRA MODELO
STELLA ARTOIS

ZERO PROOF NON-ALCOHOLIC

GUARANÁ ANTARCTICA | 5.50

Brazilian soda made from the guarana 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 | SPRITE | ORANGE | CRANBERRY | PINEAPPLE | MILK 2%
RED BULL | ACQUA PANA | SAN PELLAGRINO

BOTTLE

FANTA | ROOT BEER | MEXICAN COKE

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