ESTD 2019

BULLVINO'S
BRAZILIAN STEAK HOUSE

COME HUNGRY. OUR GAUCHOS CARVE SIZZLING MEAT OFF THE SKEWER AT YOUR TABLE, AND THEY KEEP GOING UNTIL YOU SAY STOP.

ELEVATING THE ART OF THE CHURRASCARIA, WHERE FIRE, FLAVOR, AND THE SPIRIT OF BRAZIL MEET AT YOUR TABLE.

A TRADITION OF FIRE & FLAVOR

The CHURRASCO 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

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

12-3PM

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 | 36.95
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. Atlantic Salmon 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.

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 foodborne 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, orange 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

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

WHITE

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