



All Day Happy Hour

SIGNATURE SALT BLOCK

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



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

55
- FILET MIGNON Beef tenderloin. Our most tender and lean cut 16oz.

42
- RIBEYE Flavorful, tender, perfectly marbled, a steakhouse favorite 16oz.

40
- SALAD BAR add our unlimited salad bar & Brazilian sides with any salt block per person.

18

BITES FOR 6

Small bites, big flavor. A selection of our popular Brazilian-inspired snacks, each for just \$6.



POLENTA PARMESAN FRIES
Crispy polenta parmesan fries served with garlic or chimichurri aioli.



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



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



BUFFALO CHICKEN SLIDERS
Shredded chicken, provolone, parmesan, homemade buffalo ranch sauce.

BURGERS | 12

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 mintchichurri aioli, lettuce, tomatoes, caramelized onions, provolone, brioche bun.



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



ABACAXI FAVORITO
Our most-loved bite: pineapple grilled to perfection with a cinnamon & brown sugar glaze.

CHURRASCO TASTERS

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



PICANHA* | 10
Brazil's prized cut—juicy, tender, and perfectly sliced. Served with chimichurri sauce.



FRALDINHA* | 11
Incredibly flavorful, our skirt steak is perfectly paired with our homemade chimichurri sauce.



LINGUIÇA | 8
Traditional homemade Brazilian sausage, fire-grilled and full of flavor.



FILET MIGNON* | 15
Beef tenderloin, flame-seared and served with chimichurri.



LAMB SIRLOIN* | 10
Juicy lamb sirloin, marinated and flame-grilled w/ mintchurri.



CHOPS* | 16
Lamb chops with mint jelly or minit chimichurri sauce.



BIG BONE | 15
A single beef rib, fire-grilled and served with chimichurri sauce.

SHAREABLES

Perfect for the table. Bold bites made to share.



CHARCUTERIE BOARD | 16
A flavorful board with cheeses, salami, pickles, olives, figs, garlic bread, fresh fruit & marmalade.



HMONG DRUMSTICKS | 14
Drumsticks Marinated with our Teriyaki Hmong Pepper sauce.



BEEF RIB SLIDERS | 13
Carved beef ribs, caramelized onions, mozzarella, and garlic aioli on a brioche bun. Served with au jus.



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

COCKTAILS | 9

CAIPIRINHA

Silver Cachaça, fresh muddled limes, cane sugar.

CAIPI ZERO

Silver Cachaça, fresh muddled limes, stevia sweetener.

WHISKEY MULE

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

CUCUMBER MINT CRUSH

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

INFUSED CAIPIRINHAS

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

COCKTAILS | 14

PREMIUM CAIPIRINHA

Premium Aged Cachaça, fresh muddled limes, cane sugar.

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.

MANGO CAIPIROSKA MARTINI

Vodka, mango puree, orange juice, muddled lime.

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.

REDS BY THE GLASS

PINOT NOIR Diora, Monterey County, California

MERLOT Francis Coppola, Paso Robles, California

CABERNET SAUVIGNON Opolo Summit Creek Paso Robles, Califronia

SEMI-SPARKLING Stella Rosa Rosso, Semi-Sweet Piedmont, Italy

COTES-DU-RHONE Andre Brunel, Rhône Valley, France

WHITES BY THE GLASS

PINOT GRIGIO Villa Pozzi, Sicily, Italy

SAUVIGNON BLANC Nobilo, Marlborough, New Zealand

RISELING Maryhill, Columbia Valley, Washington

MOSCATO DI PAVIA Centori, Lombardy, Italy

WINE | 7

MALBEC Bullvino's Fowler, Hudson, WI

RED BLEND Two Siblings, Lodi, California

CHARDONNAY Trefethen Eschol, Oak Knoll District, California

ROSÉ Bieler, Provence, France

PROSECCO NV Le Contesse Veneto, Italy

BEER | 5

XINGU BLACK Brazil

DRAFT Castle Cream Ale, Falling Knife IPA, Fulton Lonely Blonde, Grain Belt Premium, Surly Furious, Summit EPA, Seasonal Draft

MODELO ESPECIAL · NEGRA Mexico

HEINEKEN Amsterdam

BRAZILIAN BONFIRE

Bulleit Bourbon, sweet vermouth, orange bitters, amarena cherries.



TEQUILA OLD FASHIONED

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

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.

RASPBERRY LEMON DROP MARTINI

Vodka, Chambord, fresh lime juice, sugar rim.

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

12 CARAJILLO | 14

12 Licor 43, espresso, cinnamon.

13 LITTLE BEER | 5

13 Licor 43 layered with cream.



11 ESPRESSO MARTINI | 14

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

12 BAILEY'S COFFEE | 11

12 Bailey's, coffee, whipped cream.

12 NUTTY IRISHMAN | 11

12 Jameson, Frangelico, coffee, whipped cream.

12 BILLY THE BULL | 5

12 Brazil's boldest bull is bringing the party. This handcrafted dispenser is as charming as it is functional—filled with house-made cachaça and served straight from a bull-shaped barrel.