



# 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 | 18

Add our unlimited salad bar & Brazilian sides with any salt block per person.

## 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 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.

## BURGERS 13

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\* | 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 mint chimichurri sauce.



### BIG BONE | 15

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



### CAMARÃO AO ALHO | 9

Churrasco-grilled shrimp, brushed with garlic butter and served with chimichurri sauce.

## SALAD BAR | 18

Enjoy unlimited trips to our Gourmet Salad Bar at an exclusive price.

### PÃO DE QUEIJO | 3

Chewy, cheesy Brazilian bites made with yucca flour and real cheese. Gluten-free. 4pcs.

### FRIED YUCCA | 6

Crispy fried yucca, served with our homemade chimichurri aioli.

### SPRING MIX SIDE SALAD | 5

Fresh spring greens with tomato, red onion, and house vinaigrette.

### BRAZILIAN-STYLE FEIJOADA | 6

paired with white rice — a rich black bean stew simmered with savory pork.

### CAESAR SIDE SALAD | 5

Crisp romaine lettuce, parmesan, and croutons with Caesar dressing.

### FRENCH FRIES | 6

Crispy French fries with ketchup or chimichurri aioli.

## DESSERT



### PUDIM DE LEITE

Traditional home-made 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

9

## 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 7

**MALBEC** Bullvino's Fowler, Hudson, WI

**RED BLEND** Clos de Los Siete, Mendoza, Argentina

**ROSÉ** Yes Way Rosé, France

**CHARDONNAY** La Crema, Sonoma Coast, California

## BEER 5

**NINE MILE BREWING HOUSE PUB ALE**

**SURLY FURIOUS - BLUE MOON**

**FULTON LONELY BLONDE**

DRAFT

**COORS - MILLER LITE - MICHELOB LIGHT**

**MICHELOB ULTRA - HEINEKEN**

**STELLA ARTOIS - MODELO ESPECIAL**

**CORONA EXTRA**

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

Black Stallion, North Coast California

### SEMI-SPARKLING | 11

Stella Rosa Rosso, Semi-Sweet Piedmont, Italy

### COTES-DU-RHONE | 12

Delas Frères, Rhône Valley, France

## WHITES BY THE GLASS

### PINOT GRIGIO | 12

Ecco Domani, Italy

### SAUVIGNON BLANC | 12

Stoneleigh, Marlborough, New Zealand

### RISELING MARYHILL | 12

Schmitt Söhne, Germany

### MOSCATO D'ASTI | 12

Risata, Asti, 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.