ALL DAY **BAR MENU** HAPPY HOUR



SIGNATURE SALT BLOCK

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

WAGYU* | 65
FILET MIGNON* | 42
RIBEYE* | 40
Every cut is 16oz.

SALAD BAR | 25.95
Add our unlimited salad bar & Brazilian sides, per person.

LOBSTER TAIL DINNER | 29.95
Lobster tail with garlic mashed potatoes and grilled asparagus.



SMALL BITES 8

Small bites, big flavor. A selection of our popular Brazilian-inspired snacks, each for just $8.



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.



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

BURGERS 16

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 mint chimichurri 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* | 13
Brazil's prized cut, juicy, tender, and perfectly sliced. Served with chimichurri sauce.



FRALDINHA* | 14
Incredibly flavorful, our skirt steak is perfectly paired with our homemade chimichurri sauce.



LINGUIÇA | 10
Traditional homemade Brazilian sausage, fire-grilled and full of flavor.



FILET MIGNON* | 18
Beef tenderloin, flame-seared and served with chimichurri.



LAMB SIRLOIN* | 13
Juicy lamb sirloin, marinated and flame-grilled w/ mint chimichurri.



CHOPS* | 19
Lamb chops with mint jelly or mint chimichurri sauce.



BIG BONE | 18
A single beef rib, fire-grilled and served with chimichurri sauce.



CAMARÃO AO ALHO | 11
Churrasco-grilled garlic butter shrimp with chimichurri sauce.

SHAREABLES

Perfect for the table. Bold bites made to share.



CHARCUTERIE BOARD | 18
A flavorful board with cheeses, salami, pickles, olives, cipollini onions, garlic bread, fresh fruit marmalade.



HMONG DRUMSTICKS | 15
Churrasco-grilled, then flash fried and tossed in a bold Hmong pepper teriyaki sauce.



BBQ BRISKET SLIDERS | 16
Slow-smoked brisket with BBQ sauce on brioche buns, served with pickled onions and jalapeños.

DESSERT 10



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.

SIDES *Cheese bread 3, fries 6, side salad 6, mashed potatoes, rice or feijoada 3.50 each.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

ALL DAY HAPPY HOUR

COCKTAILS 11

CAIPIRINHA
Silver Cachaça, fresh muddled limes, cane sugar.

CAIPI ZERO
Silver Cachaça, fresh muddled limes, stevia sweetener.

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 9

MALBEC *Bullvino's Fowler, Hudson, WI*

RED BLEND *Two Siblings, Lodi, California*

ROSÉ *Bieler, Provence, France*

CHARDONNAY *Trefethen Eschol, Oak Knoll District, California*

PROSECCO *NV Zardetto, Veneto, Italy*

BEER 7

DRAFT

CASTLE CREAM ALE
FALLING KNIFE IPA - SUMMIT EPA
FULTON LONELY BLONDE - SURLY FURIOUS
GRAIN BELT PREMIUM - SEASONAL DRAFT

BOTTLE

XINGU BLACK - BRAZIL
MODELO ESPECIAL & NEGRA
HEINEKEN

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

RASPBERRY LEMON DROP MARTINI
Vodka, Chambord, fresh lime juice, sugar rim.

BULLVINO'S OLD FASHIONED
Old Forester Bourbon, maple syrup, 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 jalapeños, 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 | 12
Stella Rosa Rosso, Semi-Sweet Piedmont, Italy

COTES-DU-RHONE | 12
Andre Brunel, Rhône Valley, France

WHITES BY THE GLASS

PINOT GRIGIO | 12
Coppola, California

SAUVIGNON BLANC | 12
Stoneleigh, Marlborough, New Zealand

RIESLING | 12
Bogle Family, California

MOSCATO D'ASTI | 12
Centorri, Lombardy, Italy

ZERO PROOF *Non-alcoholic*

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
Ginger ale, pineapple juice, orange juice, grenadine.

BRAZILIAN DRINKS

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.

AFTER DINNER
OR WITH

CARAJILLO | 14
Licor 43, espresso, cinnamon.

ESPRESSO MARTINI | 14
Stoli Vanil, Baileys, Kahlúa, Frangelico, espresso.

LITTLE BEER | 5
Licor 43 layered with cream.

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