

Rodizio Cocktails

Rodizio's Pina Colada
Freshly Cored Pineapple, Pineapple Juice,
Bacardi Light Rum, Coconut Rum, Ice Cream
Glass 11 - Pineapple 16
(Cal~499)

Passion Fruit Cosmo 10
Colorado Vodka, Orange Liqueur, Passion
Fruit, Cranberry Juice
(Cal~165)

The Gold Rush 11
Kentucky Straight Bourbon, Homemade
Honey Syrup, Fresh Lemon Juice
(Cal~105)

Orange Buck 11
Orange Infused Vodka, Lemon and Strawberry
Juices, Homemade Simple Syrup, Ginger Beer
(Cal~249)

Classic Mojito 10
Light Rum, Fresh Mint, Homemade Simple
Syrup, Fresh Lime Juice, Soda
(Cal~189)

Jefferson Street Tea 10
Colorado Vodka & Gin, Tequila, Orange
Liqueur, House Sweet & Sour, Coke
(Cal~279)

Guava Sour 11
Citrus Infused Vodka, Aperol, Fresh
Pineapple, Guava and Lime Juices
(Cal~199)

Brazilian Sunset 10
Tequila, Cachaça, Fresh Lime, Passion Fruit,
and Pineapple Juices, Grenadine
(Cal~212)

Strawberry Basil Lemonade 11
Strawberry Infused Vodka, Fresh
Strawberries, Basil, Lemonade
(Cal~222)

Prohibition Spirit

Mango Gimlet 10
Colorado Gin, Fresh Mango & Lime Juice,
Cherry Bitters, Homemade Simple Syrup
(Cal~272)

Black Manhattan 11
Kentucky Straight Rye Bourbon, Amaro,
Orange Bitters
(Cal~153)

Super Novo Old Fashioned 12
Novo Fogo Barrel-Aged Cachaça, Turbinado
Sugar, Cinnamon-Chocolate Bitters
(Cal~200)

Steeplechase 10
Kentucky Straight Bourbon, Black Raspberry
Liqueur, Raspberry Juice, Lemonade
(Cal~173)



Caipirinhas & Cachaça

The National Cocktail
Caipirinha 10
The National Cocktail of Brazil. Cachaça,
Cane Sugar, Fresh Lime Muddle
(Cal~190)

Caipifruta 11
Caipirinha with Coconut, Mango, Strawberry
or Raspberry (Try The Strawberry & Coconut)
(Cal~260)

Brazilian Mule 11
Cachaça, Açai & Lime Juice, Ginger Beer
(Cal~252)

Coconut Batida 12
Cachaça, Cream of Coconut, Mango and
Pineapple Juices, Cinnamon Simple
(Cal~310)

Punch and Pitchers
Glass 10 - Pitcher 32
Everyone sharing is required to show ID

Tipsy Turtle
Cachaça, Malibu, Captain Morgan,
Pineapple, Pomegranate Syrup, OJ
The Owner's Mom's Recipe
(Cal~361)

Rodizio Sangria
Red or White Wine, Citrus Juice Trio, Melon
Liqueur, Brandy, Guaraná
(Cal~474)

Raspberry Peach Punch
Rose, Raspberry Liqueur, Peach Simple
Syrup, Caribbean Coconut Rum
(Cal~233)

Class IV 'Rita
Tequila, Fresh Limes, Orange Liqueur, Agave
Nectar. Add Strawberry +\$1, \$3 with Pitcher
(Cal~185 - 245 per serving)

Guavarita
Tequila, Orange Liqueur, Lime, Guava Puree
(Cal~262)

Brunchables

Twisted Cachaca Paloma 11
Cachaça, Grapefruit, Elderflower Liqueur,
Fresh Lime Juice, Orange Bitters
(Cal~195)

Bottomless Mimosa 12
Endless sparkling wine with choice of juice.
Orange, Mango, Pineapple, Guava, Cranberry
(Cal~150-210)

Coco Julius 9
Vanilla Vodka, Orange & Pineapple Juice,
Cream of Coconut
(Cal~295)

Local Craft Brews

N.B. Fat Tire 7
(Cal~150)
N.B. 1554 7
(Cal~195)
N.B. Juicy Haze IPA 7
(Cal~200)
Maxline Peach Mango Pale Ale 7
(Cal~180)
Odell 90 Shillings 7
(Cal~190)
Odell IPA 7
(Cal~170)

Brazilian & Imported

Dado Bier Lager 7
(Cal~150)
Brahma 7
(Cal~140)
Modelo 7
(Cal~145)
Stella Artois 7
(Cal ~140)

Domestics

Coors Light 6
(Cal~100)
Bud & Bud Light 6
(Cal~100-145)
Michelob Ultra 6
(Cal~95)

Spiritless

Italian Sodas 8
Seltzer, Cream, Favorite Flavor **-\$3 Refills**
Raspberry, Strawberry, Peach, Vanilla Bean,
Mango, Cherry (Cal~120-190)

Rodizio Limeade 9
Fresh Lime Juice, Sugar, Cream
Add Raspberry, Strawberry, Coconut \$1
(Cal~327-405)

Bahia Breeze 9
Fresh Pineapple, Fresh Lime Juice, Cream,
Fresh Mint
(Cal~358-447)

Fruit Juices 8
Açai, Mango, Passion Fruit, Raspberry,
Guava, Coconut, Pineapple, Orange
(Cal~173-329)

Guaraná Antartica 4.5
Brazilian Amazon Guaraná Berry Soda
(Cal~140) Also Available in Diet (Cal 0)

Proofless Passion Fruit Fizz 8
Passion Fruit, Fresh Lime Juice, Agave
Nectar, Fresh Mint, Soda
(Cal~106)

Drink Your Dessert

Espresso Martini 11
Espresso, Colorado Vodka, Kahlua, Mozart
Chocolate Cream, Simple Syrup
(Cal~154)
Millionaire's Coffee 9
Coffee, Hazelnut, Kahlua, Nooku Bourbon
Cream Liqueur
(Cal~207)

A suggested 20% gratuity is added to parties of 8 and greater.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please be advised that the calorie intake for an average adult is 2000 calories per day. However, individual calorie needs may vary. This facility is NOT a gluten-free or allergen free facility. Please seek manager assistance with any questions. Guests should dine at their own discretion.

Sparkling			
	GL	187ml	Bottle
Sparkling, House California	8		24
Spumante, Martini & Rossi Asti, Italy		11	
Prosecco, Ruffino Italy		10	
Cuvee M, Mumm Napa Napa, CA			52

White and Rosé			
	6 OZ	9 OZ	Bottle
Muscato, Bricco Asti, Italy	10	13	39
Riesling, Chateau Ste. Michelle Washington	9	12	36
Pinot Grigio, Caposaldo Italy	8	11	32
Rose, Ava Grace California			32
Sauvignon Blanc, Chateau Ste. Michelle Washington	9	12	36
Chardonnay, Avalon California			32
Chardonnay, Kendall Jackson California	11	13	39
Chardonnay, Cambria "Katherine's Vineyard" Santa Maria Valley, CA			48

Steakhouse Classics	
Cabernet Sauvignon, Robert Mondavi Napa 2019	72
Cabernet Sauvignon, Clos Pegas Napa 2021	98
Cabernet Sauvignon, Jordan Napa 2020	130
Cabernet Sauvignon, Caymus Napa 2020	158

Wines and Vintage Dates Are Subject To Availability

Red			
	6 OZ	9 OZ	Bottle
Brachetto, Villa M Italy			42
Pinot Noir, Carmel Road Chile	9	12	36
Pinot Noir, Acrobat Oregon			54
Pinot Noir, Salton "Intenso" Brazil			48

Pinot Noir, La Crema Russian River Valley, Sonoma,CA			68
Malbec, Piattelli Mendoza, Argentina			43
Malbec, Portillo Valle Du Oco, Mendoza, Argentina	9	12	36
Red Blend, Piattelli 'Arlene Series' Cafayate Valley, Salta-Argentina	10	13	39
	Rated 94 - Malbec with Cabernet & Cab Franc		
Carmenere, PKNT Colchagua Valley, Chile	9	12	36
Merlot, Alexander Valley Vineyards Alexander Valley, Sonoma, CA			47
Merlot, The Velvet Devil Washington	9	12	36
Cabernet Franc, Salton "Intenso" Campanha, Brazil			46

Syrah, Alexander Valley Vineyards Alexander Valley, Sonoma, CA			46
Tannat, Traversa Uruguay	9	12	36
	National Grape of Uruguay.Rated 90-W&S Mag.		
Zinfandel, "Decoy" by Duckhorn California			47
Cabernet Sauvignon, Santa Rita Chile	8	12	32
Cabernet Sauvignon, Noble Vines California	10	13	38
Cabernet, Sauvignon, Salton "Intenso" Brazil			49
Cabernet Sauvignon,Unshackled California	14	18	50

Wine Calories:
 Sparkling: 5oz 95 cal | 187ml 120-130 cal | bottle 480 - 700 cal
 Red: 6oz 130 - 165 cal | 9oz 195 - 248 cal | bottle 550 - 700 cal
 White: 6oz 118 - 177 cal | 9oz 178 - 213 cal | bottle 500 - 600 cal

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EXPERIENCES	
<div> <div>WINE FLIGHTS</div> <div> <div> <div>Compare Cabernets 16</div> <div>4 oz of each</div> </div> <div> <div>Santa Rita 120</div> <div>Chile - 6 months in oak. Fruit foward flavor with notes of blackberry, plum, and dark chocolate and subtle hints of vanilla and oak</div> </div> <div> <div>Unshackled</div> <div>California - Aromas of blackberry, black cherry and currants, with hints of black olive and notes of vanilla, clove and dried herbs</div> </div> </div> </div>	
<div> <div>P-M-C Challenge 15</div> <div>Pinot Noir, Malbec, Cabernet</div> <div>3 oz of each</div> </div>	
<div> <div>Pinot Noir, Carmel Road</div> <div>Delicate, berries, cherries, spices, light-bodied.</div> </div>	
<div> <div>Piattelli Malbec (Blend), Piattelli</div> <div>Full-bodied, bold dark fruit, tannins, oak-aged.</div> </div>	
<div> <div>Cabernet Sauvignon, Noble Vines</div> <div>Full-bodied, dark fruit, high tannins, oak-aged.</div> </div>	
<div> <div>Varietal Discovery 14</div> <div>Merlot, Carmenere, Tannat,</div> <div>3 oz of each</div> </div>	
<div> <div>Merlot "Velvet Devil"</div> <div>Medium-bodied, soft tannins, red fruit, plum</div> </div>	
<div> <div>Carmenere, PKNT</div> <div>Aroma of black plum, black pepper and tobacco. Balanced with velvety tannins.</div> </div>	
<div> <div>Tannat, Traversa</div> <div>Flavors of black raspberry and sour cherry, with hints of vanilla, and peppery spice</div> </div>	

DESSERT PAIRINGS
<div> <div>Flan and Tawny Port Duo 22</div> <div>Tawny port is a perfect match for our creamy caramel flan, with its rich, nutty, toffee, milk chocolatey notes that complement the dessert, while its acidity and alcohol refreshes the palate with each sip. Includes 1.5 each 10yr and 20yr</div> </div>
<div> <div>Torte and Port 19</div> <div>Our chocolate torte's deep, rich flavors meet their match with the fruity, slightly acidic notes of Ruby Port. The bold flavor lingers with every bite, creating a perfectly balanced and indulgent experience. Includes 2 oz. Sandeman's Founder's Reserve Ruby</div> </div>
<div> <div>Wake and Cake 21</div> <div>Our Espresso Martini and slice of house made, impossibly moist Brigadeiro chocolate cake. A Bitter, Sweet, Rich wake up call for your tastebuds.</div> </div>

CACHAÇA TASTING 14
3 Elite Cachacas - 1 oz Each
<div> <div>Novo Fogo Tanager</div> <div>Smooth and tropical from organic sugar cane.</div> </div>
<div> <div>Leblon</div> <div>Fruity and herbal notes, as well as undertones of vanilla</div> </div>
<div> <div>Ypioca Ouro</div> <div>A rich golden amber color. Toasted nuts, cedar, honey and dried fruit.</div> </div>