

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, Passionfruit, Cranberry Juice

(Cal-165)

ORANGE BUCK 11

Orange Infused Vodka, Lemon and Strawberry Juices, Homemade Simple, Ginger Beer

(Cal-249)

GUAVA SOUR 12

Citrus Infused Vodka, Aperol, Guava, Pineapple and Lime Juices

(Cal-199)

STRAWBERRY BASIL LEMONADE 11

Strawberry Infused Vodka, Fresh Strawberries, Basil, Lemonade

(Cal-222)

ESPRESSO MARTINI 11

Espresso, Colorado Vodka, Kahlua, Mozart Chocolate Cream, Homemade Simple

(Cal-154)

CLASSIC MOJITO 11

Light Rum, Fresh Mint, Homemade Simple Syrup, Fresh Lime Juice, Soda

(Cal-189)

BRAZILIAN SUNSET 10

Tequila, Cachaça, Fresh Lime, Passionfruit and Pineapple Juices, Grenadine

(Cal-212)

MANGO GIMLET 11

Colorado Gin, Fresh Mango & Lime Juice, Cherry Bitters, Homemade Simple

(Cal-272)

THE GOLD RUSH 12

Kentucky Straight Bourbon, Homemade Honey Syrup, Fresh Lemon Juice

(Cal-105)

STEEPLECHASE 12

Kentucky Straight Bourbon, Black Raspberry Liqueur, Raspberry Juice, Lemonade

(Cal-173)

BOTTEMLESS BRUNCHABLES

Mimosa 12

Sparkling wine with choice of juice. Orange, Mango, Pineapple, Guava, Cranberry

(Cal-150-210)

Bloody Mary 12

Spring 44 Vodka - Spicy Bloody Mix - Peppadew - Pickle Garnish

(Cal 170)

CAIPIRINHAS & CACHAÇA

THE NATIONAL COCKTAIL

CAIPIRINHA 10

The National Cocktail of Brazil. Cachaça, Cane Sugar, Fresh Lime Juice

(Cal-190)

CAIPIFRUTA 11

Caipirinha with Coconut, Mango, Strawberry or Raspberry (Try Strawberry & Coconut)

(Cal-260)

COCONUT BATIDA 12

Cachaça, Cream of Coconut, Pineapple Juice, Cinnamon, Homemade Simple

(Cal-310)

BRAZILIAN MULE 11

Cachaça, Black Raspberry Liqueur, Lime Juice, Ginger Beer

(Cal-252)

SUPER NOVO OLD FASHIONED 13

Novo Fogo Barrel-Aged Cachaça, Turbinado Sugar, Chocolate Bitters

(Cal-200)

CACHAÇA TASTING 14

3 Elite Cachacas - 1 oz Each

Novo Fogo Chameleon

A hazelnut nose with sweet and spicy herbs and lively citrus. 1 year in bourbon barrels.

Leblon

Copper pot still produced. Herbal & Fruity

Ypioca Ouro

Golden color from 2 Yrs in Balsam wood. Hints of toasted nuts, cedar, honey & dried fruit.

PUNCH & PITCHERS

Glass 11 - Pitcher 34

Everyone sharing is required to show ID

RODIZIO SANGRIA

Red or White Wine, Melon Liqueur, Brandy, Guaraná, Fresh Citrus

(Cal-474)

CLASS IV 'RITA

Tequila, Fresh Lime Juice, Orange Liqueur, Agave Nectar. Add Guava, Mango or Strawberry, Flavors +\$1 or \$3 with Pitcher

(Cal-185 - 245 per serving)

RASPBERRY PEACH PUNCH

Rose, Raspberry Liqueur, Caribbean Coconut Rum, Peach Syrup, Fresh Citrus

(Cal-233)

TIPSY TURTLE

Cachaça, Malibu, Captain Morgan, Pineapple, OJ, Pomegranate Syrup,

The Owner's Mom's Recipe

(Cal-361)

LOCAL CRAFT BREWS

New Belgium Fat Tire 7

(Cal-150)

New Belgium 1554 7

(Cal-195)

New Belgium 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)

Odell Easy Street Wheat 7

(Cal-160)

Athletic Golden (Non-Alcoholic) 7

(Cal-25)

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 Light 6

(Cal-110)

Budweiser 6

(Cal-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 - \$3 Refills
(Cal-327-405)

Bahia Breeze 9

Fresh Pineapple, Fresh Lime Juice, Cream, Fresh Mint - \$3 Refills
(Cal-358-447)

Fruit Juices 8

Mango, Passionfruit, 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)

Passionfruit "Nojito" 8

Passionfruit, Fresh Lime Juice, Agave Nectar, Fresh Mint, Soda
(Cal-106)

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 WINE

	GL	187ML	BOTTLE
Sparkling, House California	8		24
Spumante, Martini & Rossi Asti, Italy		11	
Prosecco, Ruffino Italy		10	44
Cuvee M, Mumm Napa Napa, CA			52

WHITE WINE

	5 OZ	8 OZ	BOTTLE
Moscato, Stemmari Sicilian Islands	8	11	32
Riesling, Chateau Ste. Michelle Washington			36
Pinot Grigio, Caposaldo Italy	8	11	32
Sauvignon Blanc, Hanna Russian River Valley, California			54
Sauvignon Blanc, Dashwood Marlborough, New Zealand	10	13	38
White Blend, Conundrum California <small>A blend of Chardonnay, Sauvignon Blanc, Semillon, and Viognier.</small>			44
Chardonnay, Chalk Hill Russian River Valley, California			52
Chardonnay, 7 Cellars Arroyo Seco, California <small>The Farm Collection by John Elway</small>	11	14	42
Chardonnay, Cakebread Napa Valley, California			88

STEAKHOUSE CLASSICS

Wines and vintage dates are subject to availability.

Merlot, Frogs Leap Napa "Rutherford", CA 2016			84
Meritage, Rodney Strong "Symmetry" Alexander Valley 2014 <small>A blend of Cab Sauvignon, Malbec, Merlot, Petit Verdot, and Cab Franc.</small>			120
Cab Sauvignon, Silver Oak Alexander Valley 2018			140
Cab Sauvignon, Robert Mondavi Napa Valley 2019			72
Cab Sauvignon, Jordan Alexander Valley 2018			130
Cab Sauvignon, Caymus Napa Valley 2020			158

Wine Calories:

Sparkling: 5oz 95 cal | 187ml 120-130 cal | bottle 480 - 700 cal
Red: 5oz 130 - 165 cal | 8oz 195 - 248 cal | bottle 550 - 700 cal
White: 5oz 118 - 177 cal | 8oz 178 - 213 cal | bottle 500 - 600 cal

RED WINE

	5 OZ	8 OZ	BOTTLE
Brachetto, Villa M Italy <small>Sweet Red</small>	10	13	38
Pinot Noir, Salton "Intenso" Brazil			50
Pinot Noir, Acrobat Oregon			46
Pinot Noir Sea Sun California	10	13	38
Pinot Noir, La Crema Russian River Valley, Sonoma, CA			72
Malbec, Portillo Valle Du Oco, Mendoza, Argentina	9	12	36
Malbec, Piattelli Reserve Mendoza, Argentina			40
Malbec, Red Schooner Argentina <small>Wagner Family of Wine, Creators of Caymus</small>	15	18	63
Red Blend, Piattelli Cafayate Valley, Argentina <small>A blend of Malbec + Tannat. Rated 92 - W&S</small>	10	13	38
Red Blend, Murrieta's Well "The Spur" Livermore Valley, California			58
Red Blend, OBC Wine Project Fort Collins, Colorado			44
Red Blend, Conundrum California <small>A blend of Cab Sauvignon, Zinfandel, and Petite Sirah.</small>			48
Merlot, The Velvet Devil Washington	9	12	36
Merlot, Alexander Valley Alexander Valley, Sonoma, CA			49
Shiraz, D'Arenberg "The Footbolt" McLaren Vale, Australia	11	14	42
Carménère, Primus Colchagua Valley, Chile			52
Cabernet Franc, Salton "Intenso" Campanha, Brazil			48
Tannat, Traversa Uruguay <small>National Grape of Uruguay. Rated 90-W&S Mag.</small>	10	13	38
Zinfandel, "Decoy" by Duckhorn California			48
Cab Sauvignon, Joel Gott "815" California	14	17	50
Cab Sauvignon, Avalon Lodi, California	8	11	32
Cab Sauvignon, Salton "Intenso" Brazil			46
Cab Sauvignon, Charles & Charles Columbia Valley, Washington	10	13	38

EXPERIENCES

WINE FLIGHTS

Compare Cabernets 15
3oz of each

Avalon

Fruit forward and balanced by 8 months in oak. From Lodi, CA. Its warm days & cool evenings are perfect for growing Cabernet.

Charles & Charles

A zesty red, with black cherry and toasty espresso flavors that finish on a snappy note. Grown in the Goose Mountains.

Joel Gott "815"

Sourced from exceptional California Coast areas like Lake & Mendocino Counties. Aromas of raspberries, blackberries, plum and mocha.

P-M-C Challenge 16

Pinot Noir, Malbec, Cab Sauvignon
3 oz of each

Pinot Noir, Sea Sun

From the Wagner Family - creators of Caymus. Grapes sourced from premier CA coastal regions. Notes of baked cherries, pie crust, brown spices and vanilla.

Malbec-Tannat (Blend), Piattelli

Beautiful Cafayate Valley Vineyard sits at 5,600 ft. above sea level. Flavors of roasted plum & dark chocolate with notes of blackberry.

Cab Sauvignon, Charles & Charles

A zesty red, with black cherry and toasty espresso flavors that finish on a snappy note. Grown in the Goose Mountains.

Varietal Discovery 17

Malbec, Tannat, Shiraz
3 oz of each

Malbec, Red Schooner

Andes Mountain grapes transported by sea to Caymus Vineyards. Strikingly smooth, yet dense & intense with dark fruit flavors.

Tannat, Traversa

90% Tannat & 10% Merlot to round off the edges. Fermented in stainless then 2 months in oak. Complex nose of smoke and leather.

Shiraz, D'Arenberg "The Footbolt"

Rich black fruits, plums, blackberries, boysenberries. A classic Australian Shiraz, named for the founders race horse - "Footbolt".

DESSERT PAIRINGS

Flan and Tawny Port Duo 22

Tawny port is a perfect match for our creamy caramel flan. Its rich, nutty, toffee, milk chocolatey notes complement the dessert, while its acidity and alcohol refreshes the palate. Includes 1.5 oz. each 10yr and 20yr.

Torte and Port 19

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.

Wake and Cake 21

Our Espresso Martini and slice of house made, impossibly moist Brigadeiro chocolate cake. A Bitter, Sweet, Rich wake up call for your tastebuds.

RODIZIO EVENTS

Easy Planning - Price Fixed Menus
Private Dining Available

Corporate and Team Events
Birthdays and Anniversaries
Christmas Parties

Let Us Customize A Proposal For You

Exceptional Hospitality Authentic, Abundant, Affordable Experiences

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