



BEER

BRAZILIAN BEER / 6

Sul Americana Lager, and Dado Bier Lager. ~150-220cal.

DOMESTIC / 5

Budweiser, Bud Light, and Coors Light. ~125-205cal.

CRAFT / 6

New Belgium: Fat Tire, 1554, and Seasonal, Odell IPA and Seasonal, Deschutes Brewery Obsidian Stout and Fresh Squeezed IPA ~125-205cal.

IMPORTED / 6

Pacifico, Guinness, Stella Artois, Stella Artois Cidre, and Clausthaler NA. ~125-205cal.

BRAZILIAN FAVORITES

non-alcoholic

RODIZIO LIMEADE / 6.5

A blend of fresh limes, sugar & cream. Then add a fruit juice (below) for a flavorful twist! Add citrus vodka for an added kick \$3. ~405cal.

BAHIA BREEZE / 7

A blend of fresh pineapple, cream, fresh lime, and mint. ~447cal. For a added kick add Malibu Rum \$3.

GUARANÁ ANTARTICA / 4

Guaraná, a berry grown in the Amazon, makes this Brazilian soda so unique & delicious! ~140cal.

ITALIAN SODAS / 6.5

Soda, cream, and your favorite flavor: Vanilla, Raspberry, Caramel, Peach, Kiwi, Cherry, Pineapple, Strawberry, Watermelon. ~122-190cal.

FRESH FRUIT JUICES / 6.5

Mango, Pineapple, Passion Fruit, Guava, Raspberry, Orange, Coconut & Cream, Strawberry & Cream. ~140-160cal.

MILK SHAKES / 8

Choose a flavor: Mango, Passion Fruit, Guava, Vanilla, Strawberry, Raspberry, Pineapple, Coconut, Irish Cream, Banana, or Cherry. ~440-520cal.

MENU

FULL RODIZIO

Unlimited hot sides; unlimited gourmet salads served tableside; and unlimited *grilled meats and vegetables.

+ Dinner: 42.99 Brunch 28.99 +

Brunch: 11am-3pm Fri-Sun

SALAD BAR ONLY

Unlimited hot sides and unlimited trips to our fresh, gourmet salad bar.

+ Dinner: 26.99 Brunch: 21.99 +

KIDS PRICING

+ ages 3-6: 9.99, ages 7-11: 12.99 +

calorie counts vary based on quantity consumed

CACHAÇA COCKTAILS

Brazil's National Cocktail

THE CLASSIC CAIPIRINHA / 9

A Brazilian tradition! Made with fresh limes, sugar, and Cachaça (a unique Brazilian spirit distilled from sugar cane). ~232cal.

AMBURANA SOUR / 10

Cachaça, aged in a Amburana wood cask from Brazil mixed with sour mix, and simple syrup. ~210cal.

STRAWBERRY COCONUT / 9.5

Leblon Cachaça shaken with muddled fresh strawberries, fresh lime and cream of coconut. ~330cal.

SPICY CAIPIRINHA / 9.5

Cachaça mixed with malagueta pepper jam, fresh lime juice and sugar. ~178cal.

BRAZILIAN MULE / 10

Cachaça shaken with Brazil's very own Cedilla Açai Liqueur, fresh lime juice and topped with ginger beer. ~216cal.

HONEY BLACKBERRY / 9.5

Weber Haus Handmade Cachaça, shaken with muddled fresh blackberries & lime, and local honey. ~325cal.

RODIZIO COCKTAILS

PASSION FRUIT MARTINI / 9

Spring 44 Vodka mixed with Triple Sec, fresh passion fruit juice and a splash of cranberry juice. ~173cal.

RASPBERRY GIN FIZZ / 9.5

Spring 44 Gin mixed with muddled fresh raspberries, mint and simple syrup. Then topped with soda. ~272cal.

SPICY PINEAPPLE MEZCALITA / 10

Creyente Mezcal and orange liqueur mixed with fresh squeezed lime, and pineapple juices. Topped off with a dash of cayenne pepper. ~171cal.

"FRESH!" PINA COLADA / 16

Malibu Coconut Rum, and Bacardi Light Rum mixed with coconut, and pineapple juices, then blended with ice cream. All poured into a fresh pineapple. Perfect cocktail to share! ~365cal.

RODIZIO MOJITO / 9

Brugal Dark Rum, muddled fresh mint, limes and simple syrup, then topped off with soda. ~242cal.

STRAWBERRY BASIL LEMONADE / 9

Sky Wild Strawberry Vodka, muddled fresh strawberries and basil. Topped off with lemonade. ~222cal.

PITCHERS

CRASH N BURN / 28 (9.5)

Captain Morgan's Spiced Rum, Bacardi Light Rum, and Malibu Coconut Rum, mixed with orange and pineapple juice, topped with grenadine. ~227cal.

GUAVA MARGARITA / 28 (9.5)

Tequila, orange liqueur, mixed with fresh lime and guava puree. ~250cal.

ORANGE BUCK / 28 (9.5)

Deep Eddy Orange Vodka mixed with fresh lemon and strawberry juices, then topped with ginger beer. ~152cal.

RODIZIO SANGRIA / 28 (9.5)

Melon liqueur, triple sec, and brandy mixed with fresh muddled orange, lime and lemon juice. Then topped off with Guarana and your choice of white or red wine. ~215cal.



Fabulous Brazilian Wines

BUBBLES

VAL D'OCA, PROSECCO, ITALY / (9)
 CINZANO, PROSECCO, ITALY / 44
 CAMPO VIEJO, CAVA, SPAIN / 40
 STELLA ROSA, MOSCATO D'ASTI, ITALY / 36 (9)
 VILLA M. BRACHETTO, ITALY / 40 (11)

CRISP + LIVELY WHITES

CRANE LAKE, WHITE ZINFANDEL, CA / 24 (7)
 KUNG FU GIRL, RIESLING, WA / 38 (10)
 CAPOSALDO, PINOT GRIGIO, ITALY / 32 (8)
 SIMI, SAUVIGNON BLANC, CA / 36 (9)
 PIATTELLI, ROSE, ARGENTINA / 40
 CAMBRIA, CHARDONNAY, CA / 42

SMOOTH + SILKY REDS

CARMEL ROAD, PINOT NOIR, CA / 36 (9)
 HIGHER GROUND, PINOT NOIR, CA / 42
 LA CREMA, PINOT NOIR, RRV, CA / 65
 THE VELVET DEVIL, MERLOT, WA / 32 (8)
 ALEXANDER VALLEY ESTATE, MERLOT, CA / 46
 PIATTELLI, MALBEC, ARGENTINA / 42

RICH + COMPLEX REDS

THE SEEKER, RED BLEND, CHILE / 32 (8)
 PIATTELLI, RED BLEND, ARGENTINA / 38 (10)
 MACAW, TANNAT, BRAZIL / 40
 CALINA, CARMENERE, CHILE / 38

WILD + BOLD REDS

SANTA RITA 120, CAB SAUV, CHILE / 32 (8)
 MACAW, CAB SAUV, BRAZIL / 44
 NOBLE VINES 337, CAB SAUV, CA / 38 (10)
 ROBERT MONDAVI, CAB SAUV, NAPA / 66



LAÇADOR BY RODIZIO GRILL / MALBEC
 This light-bodied Malbec has a velvety texture, with subtle acidity and silky tannins. This wine is named after the famous Laçador monument in Rio Grande do Sul.
 +glass 9 bottle 36+



CASA PERINI CHARMAT / BRUT
 Elaborated with Chardonnay and Riesling grapes, it is refreshing and intense. It's aromas are of pear and green apple. Intense freshness and good structure.
 + bottle 48 +



MACAW / MUSCAT
 Intense nose shows white flowers, honeysuckle, candied orange peel, peaches and honeyed citrus. Palate is not too sweet and is a cool Brazilian style Moscato.
 +glass 9 bottle 36+



SEIVAL BY MIOLO / CHARDONNAY
 Refreshing and smooth. Aromas of citrus and pineapple. Finished well with apple and oak.
 +glass 8 bottle 32+