



BBQ
BAR
ZEE

BAR BITES

BAR BITE FUSION | \$39.95

CAPRESE SALAD, FOUR CRISPY SHRIMP, TWO CHICKEN SLIDERS, AND TWO PICANHA SLIDERS

BAR BITE COMBO | \$29.95

PROVOLETA, TWO SAUSAGES, TWO CHEESE RISOLE, TWO MEAT RISOLE

CRISPY SHRIMP | \$15

CRISPY SHRIMP SERVED WITH MANGO HABANERO SAUCE

RISOLE | \$12

DELICIOUS PASTRY FILLED WITH GROUND BEEF

BLAZE CHICKEN SLIDERS | \$13

GRILLED CHICKEN, MOZZARELLA CHEESE & CARAMELIZED ONIONS

BLAZE PICANHA SLIDERS | \$15

GROUND SIRLOIN, MOZZARELLA CHEESE, & CARAMELIZED ONIONS

MELTED PROVOLETA | \$12

BAKED CHEESE WHEEL TRADITIONALLY SERVED IN ARGENTINA ACCOMPANIED WITH GARLIC TOAST

MOZZARELLA CAPRESE | \$12

FRESH MOZZARELLA, TOMATOES, OLIVE OIL, BASIL AND BALSAMIC

BRAZILLIAN SAUSAGE | \$13

FRESHLY COOKED & SMOKE BY OUR GAUCHOS

WEDGE SALAD | \$13

ICEBERG LETTUCE, BLEU CHEESE DRESSING WITH CRUMBLES, BACON & GRAPE TOMATOES

SMOKED SALMON | \$15

CREAM CHEESE, CAPERS & CROSTINI

CHARCUTERIE BOARD | \$20

PROSCIUTTO DI PARMA, SALAMI, BABY SWISS, GOUDA, QUEEN OLIVES & CRACKERS

ELEVATE TO A NEW LEVEL OF OPULENCE ACCOMPANIED WITH REMY MARTIN XO \$35

PICANHA PLATE | \$22

TENDER CUTS OF HOUSE SPECIALTY PICANHA WITH TWO SIDES

LAMB LOLLIPOP | \$30

HOUSE MARINATED NEW ZEALAND LAMB, YUCCA FRIES & MINT SAUCE

DAILY PICK

MARVELOUS MONDAY

\$6 WELLS, \$4 SELECT BEERS

TERRIFIC TUESDAY

\$5 MARGARITAS & MARTINI'S

MALBEC WEDNESDAY

1/2 PRICE ON COLOME AUTHENTICO MALBEC & OTHER "WINES BY THE GLASS"

THIRSTY THURSDAY

\$6 ON ALL "WINES BY THE GLASS", \$6 AVION TEQUILA & ALL OTHER TEQUILA SHOTS

FIRST CLASS FRIDAY

\$5 CAIPIRINHAS (BRAZILIAN COCKTAILS)

EXCEPTIONAL SATURDAY

LADIES DRINK FOR 1/2 THE PRICE

HAPPY HOUR

MON-SAT

4:30-7:00PM

Bar & Patio area only

\$7 House Caipirinhas

\$8 House Spirits

\$6 Draft Beer

\$2 off Wines by the Glass

\$2 off Cocktail Menu

\$6 Brazilian Bottled Beer

HAPPY HOUR BAR BITES

MON-SAT

4:30-7:00PM

Bar & Patio area only

RISOLE | \$8

DELICIOUS PASTRY FILLED WITH GROUND BEEF

WEDGE SALAD | \$8

ICEBERG LETTUCE, BLEU CHEESE DRESSING WITH CRUMBLES, BACON & GRAPE TOMATOES

BLAZE PICANHA SLIDERS | \$10

GROUND SIRLOIN, MOZZARELLA CHEESE & CARAMELIZED ONIONS

BLAZE CHICKEN SLIDERS | \$9

GRILLED CHICKEN, MOZZARELLA CHEESE & CARAMELIZED ONIONS

MELTED PROVOLETA | \$8

BAKED CHEESE WHEEL TRADITIONALLY SERVED IN ARGENTINA ACCOMPANIED WITH GARLIC TOAST

BRAZILIAN SAUSAGE | \$8

FRESHLY COOKED AND SMOKED BY OUR GAUCHOS



BEER SELECTION

ON TAP

Bud Light, Michelob Ultra, Harp Lager,
Revolver Blood & Honey, Texas Ale Project 'Jack Rabbit' IPA,
Texas Ale Project 'Fire Ant Funeral' Amber

BOTTLED (DOMESTIC)

Ace Cider, Blue Moon, Bud Light, Community Mosaic IPA,
Coors Light, Michelob Ultra, Miller Lite, Shiner Bock

BOTTLED (IMPORTS)

Corona Extra, Dos Equis Lager, Stella Artois,
Heineken

BOTTLED (BRAZILIAN BEERS)

Cerpa, Itaipava

COCKTAILS

CAIPIRINHA (KYPURĒNYAH) | \$10

Most traditional Brazilian cocktail made with Cachaça, muddled lime & sugar. Available in different flavors: Blackberry, Mango, Strawberry, Passion Fruit or Pineapple

CAIPIROSKA | \$10

A traditional Brazilian vodka drink prepared with lime juice, sugar and ice

NOVO CAIPIRINHA | \$12

The classic caipirinha with our top shelf 100% organic Novo Fogo Cachaça

GOLDEN HOUR | \$12

A perfect blend of Remy Martin VSOP, apricot liqueur, allspice dram & lemon juice

GRAPEFRUIT THYME SMASH | \$12

Heaven's Door Bourbon with grapefruit juice, lime juice, soda, & sprig of Thyme

RASPBERRY SMASH | \$12

Avion Reposado Tequila with Raspberry Puree, Cointreau, Lime Juice & Soda

PINK POTION | \$12

One of a kind sparkling with glitter. Deep Eddy Original Vodka, Cointreau, pomegranate liqueur & pineapple juice

CRANBERRY ELYX MULE | \$12

Absolut Elyx Vodka, ginger beer, & cranberry juice

MANGO CHILI MARGARITA | \$12

A little heat, a little sweet, a little sour; our combination of el Jimador Silver Tequila, mango habanero puree, Cointreau & lime juice

PEACH MOJITO | \$12

Tropical combination of Malibu Coconut Rum, peach juice, mint & fresh lime juice

RUBY MULE | \$12

Refreshing mix of Deep Eddy Ruby Red Vodka, lime juice, ginger beer & mint

"BEST-EVER" RED SANGRIA | \$12+

Red wine, pomegranate, peach liqueur & fresh fruit
Glass: \$12, Small Pitcher: \$22, Large Pitcher: \$40

BOURBON

Angels Envy

Basil Hayden

Blanton's

Bookers

Elijah Craig Small Batch

Garrison Bros

Heaven's Door

TX Bourbon

Knob Creek

Maker's Mark

Old Forester 1920

Woodford Reserve

Woodford Reserve Double Oak

RYE WHISKEY

Bulleit

Jack Daniel's Tennessee Rye

Templeton 4

Whistlepig 10

WHISKEY

Crown Royal

Crown Reserve

Gentleman Jack

Jack Daniel's Single Barrel

Jack Daniel's Gold No. 27

Jameson

TX Blended Whiskey

Yamazaki 12

TEQUILA

Don Julio 1942
Don Julio Blanco Partida
Silver Herradura
Ultra Herradura
Blanco Herradura Reposado
Milagro
Silver Patron Silver
Patron Anejo
Illegal Joven
Illegal Reposado
Clase Azul
Avion 44
Avion Reposado
Avion Silver

RUM

Appleton Estate Rare 12
Bacardi Gran Reserva Diez 10
Brugal 1888
Captain Morgan
Don Q Gran Anejo
Flor De Cana 12
Malibu
Myers's
Novo Fogo Silver
Pyrat XO
Ron Zacapa 23

VODKA

Absolut Elyx
Absolut
Belvedere
Chopin
Ciroc
Grey Goose
Ketel One Kruto
Original Kruto
Flawless
Stolichnaya
Tito's Handmade

GIN

The Botanist Gin
Bombay Sapphire
Hendrick's
Tanqueray
Tanqueray Rangpur
Monkey 47

SCOTCH

Aberlour 12
Balvenie Double Barrel 12
Balvenie Doublewood 17
Balvenie Portwood 21
Chivas 12
Dalmore 12
Dewar's 12
Glendronach 12
Glendronach 21
Glenfiddich 12
Glenfiddich Fire & Cane
The Glenlivet 12
The Glenlivet Caribbean Reserve
Highland Park 18
Johnnie Walker Black
Johnnie Walker Blue
Jura 10
Lagavulin 16
Laphroaig 10
Macallan 12
Macallan 15
Macallan 18
Monkey Shoulder
Oban 14
Springbank 10

COGNAC

Remy Martin VSOP
Remy Martin 1738
Remy Martin Tercet
Remy Martin XO
Hennessy VSOP
Martell VSSD



LOUIS XIII

Remy de Martin

GRANDE CHAMPAGNE COGNAC

THINK
A CENTURY AHEAD

EACH DECANTER IS THE LIFE ACHIEVEMENT
OF GENERATIONS OF CELLAR MASTERS
A BLEND OF UP TO 1,200 EAUX-DE-VIE 100%
FROM COGNAC GRANDE CHAMPAGNE

One Half Ounce: \$100
One Ounce: \$200
Two Ounces: \$400