



BLAZE

BRAZILIAN STEAKHOUSE

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 RISOLETS, TWO MEAT RISOLETS

CRISPY SHRIMP | \$16

CRISPY SHRIMP SERVED WITH MANGO HABANERO SAUCE

RISOLETS | \$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 & TOMATO CAPRESE | \$12

FRESH MOZZARELLA, TOMATOES, OLIVE OIL, BASIL AND BALSAMIC

BRAZILIAN SMOKED SAUSAGE | \$15

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 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 | \$35

HOUSE MARINATED NEW ZEALAND LAMB, YUCCA FRIES & MINT SAUCE

BACON WRAPPED JALAPENOS | \$14

STUFFED W/CREAM CHEESE, WRAPPED WITH BACON

HAPPY HOUR

MON-SAT 4:30-7:00PM

Bar & Patio area only

RISOLETS | \$10

DELICIOUS PASTRY FILLED WITH GROUND BEEF

WEDGE SALAD | \$10

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

BLAZE PICANHA SLIDERS | \$12

GROUND SIRLOIN, MOZZARELLA CHEESE & CARAMELIZED ONIONS

BLAZE CHICKEN SLIDERS | \$10

GRILLED CHICKEN, MOZZARELLA CHEESE & CARAMELIZED ONIONS

MELTED PROVOLETA | \$10

BAKED CHEESE WHEEL TRADITIONALLY SERVED IN ARGENTINA ACCOMPANIED WITH GARLIC TOAST

BRAZILIAN SMOKED SAUSAGE | \$12

FRESHLY COOKED AND SMOKE BY OUR GAUCHOS

DAILY PICK

Bar & Patio Only

MARVELOUS MONDAY

\$6 WELLS, \$4 SELECT DOMESTIC BEERS

TERRIFIC TUESDAY

\$7 MARGARITAS & MARTINI'S

MALBEC WEDNESDAY

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

THIRSTY THURSDAY

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

FIRST CLASS FRIDAY

\$7 CAIPIRINHAS (BRAZILIAN COCKTAILS)

EXCEPTIONAL SATURDAY

LADIES DRINK FOR 1/2 THE PRICE



BRAZILIAN STEAKHOUSE

COCKTAILS

CAIPIRINHA (KYPURĒNYAH) | \$12

Most traditional Brazilian cocktail made with Cachaca, muddled lime & sugar

Available flavors: Classic, Blackberry, Mango, Strawberry, Passion Fruit, Peach or Pineapple

CAIPIROSKA | \$12

Classic Brazilian vodka drink prepared with lime juice & sugar

NOVO CAIPIRINHA | \$13

Classic Caipirinha with top shelf 100% organic Novo Fogo Cachaca

GOLDEN HOUR | \$13

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

BLAZE OLD FASHIONED | \$15

Basil Hayden Bourbon, Orange Bitters, Vanilla Syrup

PINK POTION | \$13

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

MANGO CHILI MARGARITA | \$14

A little heat, a little sweet, a little sour;

Our combination of el Jimador Silver Tequila, mango habanero puree, Cointreau & lime juice

BLAZE MOJITO | \$13

Delicious & tropical Cuban Rum Cocktail

Available flavors: Blackberry, Mango, Strawberry, Passion Fruit, Peach, Strawberry Kiwi, Lime or Pineapple

RUBY MULE | \$13

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

"BEST-EVER" RED SANGRIA | \$13+

Red wine, pomegranate, peach liqueur & fresh fruit

Glass: \$12, Small Pitcher: \$22, Large Pitcher: \$40

TROPICAL BIKINI | \$14

Rum, Pineapple juice, Orange juice, Grenadine

BLAZE BULLDOG | \$14

Flor de Cana, Kaluah, half & half, Splash of Coke

WICKED CHILLER | \$14

Vodka, Lime Juice, Kiwi & Blueberry Syrups, & Sprite

BLAZE PALOMA | \$14

Tequila, Lime Juice, Tajin & a squirt of Chamoy

PINEAPPLE BUBBLY | \$15

Hendricks Gin, lemon juice, Disaronno, pineapple juice, topped with bubbly

RUM

Brugal 1888

Captain Morgan

Don Q Gran Anejo

Malibu

Myers's

Novo Fogo Silver

Pyrat XO

Ron Zacapa 23

VODKA

Absolut Elyx

Absolut

Belvedere

Chopin

Ciroc

Grey Goose

Ketel One

Stolichnaya

Tito's Handmade

COGNAC

Remy Martin VSOP

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: \$170

One Ounce: \$250

Two Ounces: \$450



BRAZILIAN STEAKHOUSE

BEER SELECTION

ON TAP

Bud Light, Michelob Ultra,
Revolver Blood & Honey, Miller Lite, Shiner Bock,
Local "Craft Beer" (Manager's Choice)

BOTTLED (DOMESTIC)

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

BOTTLED (IMPORTS)

Corona Extra, Dos Equis Lager,
Stella Artois, Heineken

BOTTLED (BRAZILIAN BEERS)

Cerpa, Itaipava, Xingu

BOURBON

Angels Envy
Basil Hayden
Jefferson's Bourbon
Elijah Craig Small Batch
Garrison Bros
Heaven's Door
TX Bourbon
Knob Creek
Maker's Mark
Woodford Reserve
Woodford Reserve Double Oak

SCOTCH

Balvenie Double Barrel 12
Balvenie Doublewood 17
Chivas 12
Dewar's 12
Glenfiddich 12
Glenlivet 12
Highland Park 12
Johnnie Walker Black
Johnnie Walker Blue
Johnnie Walker Red
Lagavulin 16
Laphroaig 10
Macallan 12
Macallan 15
Macallan 18
Oban 14

RYE WHISKEY

Bulleit
Templeton 4
Whistlepig 10

TEQUILA

Don Julio 1942
Don Julio Blanco
Silver Herradura
Ultra Herradura Blanco
Herradura Reposado
Silver Patron
Silver Patron Anejo
Avion 44

WHISKEY

Crown Royal
Crown Reserve
Gentleman Jack
Jack Daniel's Single Barrel
Jamison
TX Blended Whiskey

GIN

Bombay Sapphire
Hendrick's
Tanqueray
Tanqueray Rangpur
Nolet's Dry