

# CHURRASCO EXPERIENCE

49.77 PER ADULT

\$21.77 PER CHILD 6-12 | KIDS 5 OR UNDER EAT FREE

Enjoy our Complementary Salad Bar and Hot Dishes

## PREMIUM CUTS:

Top Sirloin Cap 🍷 (Picanha)	Filet Mignon 🍷 (Filé Mignon)	Brazilian Tuscan Sausage 🍷 (Linguíça Toscana)
Noble Top Sirloin with Garlic 🍷 (Picanha Nobre com Alho)	Ribeye 🍷 (Bife Ancho)	Beer Marinated Chicken Thighs (Sobrecoca de Frango)
Bottom Sirloin 🍷 (Fraldinha)	Hump Steak (Cupim)	Bacon Wrapped Chicken Breast (Medalhão de Frango com Bacon)
TriTip 🍷 (Maminha)	Lamb 🍷 (Cordeiro)	Chicken Hearts (Coração de Frango)
Beef Ribs 🍷 (Costela de Boi)	Parmesan Crusted Pork Loin (Lombo de Porco com Parmesão)	Grilled Pineapple 🍷 (Abacaxi Grelhado)
Bacon Wrapped Filet Mignon 🍷 (Filé Mignon com Bacon)	Pork Ribs (Costela de Porco)	

## APPETIZERS:

Cheese Bread 🍷🌱 | Chicken Bites | French Fries 🍷🌱 | Yuca Fries 🍷🌱 | Sweet Plantains 🍷🌱

## PRIME A LA CARTE

Add our gourmet Salad Bar for 12.77

FROM THE LAND:

**NY Strip Wagyu — \$127.77 🍷**

(20 Oz. Succulent cut of the world's most prestigious cattle, choice of two sides)

**Prime Tomahawk — \$111.77 🍷**

(30 Oz. Long Bone Ribeye, choice of two sides)

FROM THE SEA:

**Grilled Salmon Fillet — \$29.77 🍷**

(Fresh salmon filet finished with our signature mushroom and caper sauce, paired with mashed potato and seasonal vegetables)

**Garlic Shrimp — \$26.77 🍷**

(Succulent jumbo shrimp sautéed in aromatic garlic-infused olive oil, finished with fresh herbs and a delicate touch of lemon)

## SPECIALTY BURGERS

All our Gourmet Burgers are served with your choice of french fries or sweet potato fries

**Impossible Burger — \$19.77 🌱**

(Plant-based burger topped with fresh avocado, Roma tomato, lemon garlic aioli and arugula)

**Gaucha Burger — \$17.77**

(A half-pound blend of ribeye and Brazilian picanha, flame grilled to juicy perfection, topped with crispy bacon, melted cheddar, arugula, caramelized onions, and our smoky house-made sriracha mayo on a buttery brioche bun)

## SIDES

White Rice | French Fries | Mashed Potato  
Cesar Salad | Seasonal Sautéed Vegetables | Sweet Potato Fries

For parties of six or more, a 20% gratuity is applied and shared among the service team caring for your table

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

🌱 Vegetarian | 🍷 Gluten Free

BR  
77  
steakhouse

## CRAFTED COCKTAILS

All cocktails are crafted with fresh-squeezed citrus and thoughtfully sourced ingredients.

### Angel's Ember

Angel's Envy Bourbon, House-Made Simple Syrup, Aromatic Bitters, Orange Twist. Smoked Finish 18.77

### Tropic Like It's Hot

Patrón Silver, Ancho Reyes Chili Liqueur, Lime, Habanero Syrup, Tajín Rim. Spicy & Tropical 15.77

### Gelo Fino

Tito's Handmade Vodka, St-Germain, Citrus, Soda. Crisp & Refreshing 14.77

### Old Diplomático

Diplomático Reserva Exclusiva, Chocolate Bitters, Vanilla Syrup, Dark Chocolate Peel. Rich & Spirit-Foward 16.77

### White Negroni

Bombay Sapphire, Lillet Blanc, Suze. Bitter & Aromatic 15.77

### Caipirinha / Caipiroska

Cachaça or Vodka, Lime, House-Made Simple Syrup. Bright & Classic 12.77 | 14.77

### Strawberry Lemon Drop

Briz Strawberry London Dry Gin, Strawberry, Lemon. Smooth & Bright 14.77

### Piña Colada

Jamaican Club Aged Rum, Pineapple, Coconut. Creamy 14.77

### Long Island Iced Tea

Briz London Dry Gin, Sweetgrass Vodka, Captain Morgan White Rum, Tequila Somenque, Triple Sec, Citrus, Cola 16.77

### Sangria

Red or White. House Prepared 11.77

## BEER BOTTLES

### DOMESTIC

**Budweiser** 6.77

**Bud Light** 6.77

**Michaelob Ultra** 6.77

**Samuel Adams Boston Lager** 7.77

**Blue Moon** 7.77

**Yuengling** 7.77

**Coors Light** 7.77

### IMPORTED

**Stella Artois** 7.77

**Corona** 7.77

**Guinness** 7.77

**Heineken** 7.77

**Brahma** 7.77

**Heineken o.o** 7.77

## DRAFT BEERS

Ask about our seasonal drafts

## NON-ALCOHOLIC

**Brazilian Colada** 6.77

**Passion Mojito** 6.77

**Strawberry Lemonade** 4.77

## WINE LIST

### TINTOS

**Bonanza** 52.77 | 15.77

Cabernet Sauvignon - Napa Valley, California

**Caymus** 175.77

Cabernet Sauvignon - Napa Valley, California

**Faust** 115.77

Cabernet Sauvignon - Napa Valley, California

**Caymus Special Selection** 370.77

Cabernet Sauvignon - Napa Valley, California

**The Insider** 58.77

Cabernet Sauvignon - Paso Robles, California

**Prisoner** 89.77

Napa Valley, California

**Conundrum** 49.77 | 13.77

Fairfield, California

**Zuccardi Series A** 39.77 | 10.77

Malbec - Valle de Uco, Argentina

**Altos Del Plata** 44.77

Malbec - Mendoza, Argentina

**Jose Zuccardi** 108.77

Malbec - Valle de Uco, Argentina

**Catena** 52.77 | 15.77

Malbec - Mendoza, Argentina

**Garzon** 47.77

Tannat Reserva - Uruguay

**Bodega Volver** 50.77 | 14.77

Tempranillo - La Mancha, Spain

**Palladio** 39.77 | 10.77

Chianti - Tuscany, Italy

**Ricossa Antica Casa** 107.77

Barolo - Piedmont, Italy

**Meiomi** 65.77 | 17.77

Pinot Noir - Napa Valley, California

**Sterling Vinter's Collection** 39.77 | 10.77

Merlot - California

### WHITES

**Flora Lisa** 41.77 | 11.77

Pinot Grigio - Abruzzo, Italy

**Cupcake** 41.77 | 11.77

Moscato - Tre Venezie, Italy

**Sea Pearl** 39.77 | 10.77

Sauvignon Blanc - Marlborough, New Zealand

**Chateau St. Michelle** 41.77 | 11.77

Sauvignon Blanc - Napa Valley, California

**Harken** 45.77 | 12.77

Chardonnay - Arroyo Seco, California

### SPARKLING

**Ruffino** 39.77 | 10.77

Prosecco - Italy

**Veuve Clicquot** 108.77

Brut, Champagne - France

**Carlos Serres** 50.77 | 14.77

Brut Sparking Rioja - Spain