



BRAZEIROS
BRAZILIAN STEAKHOUSE

Lunch Dinner

Full Experience

49.5 62.5

15 different cuts of meats:

Picanha, Garlic Picanha, Filet Mignon, Top Sirloin, Bottom Sirloin, Ribeye, Beef Short Ribs, Leg of lamb, Lamb chops, Chicken legs, Chicken Breast wrapped in bacon, Chicken Teriyaki, Smoked Sausage, Pork Ribs, Pork Chops, and Pork Sausage.

Varietal Experience

45.5 54.5

9 different cuts of meats:

Top Sirloin, Leg of lamb, Chicken legs, Chicken Breast wrapped in bacon, Chicken Teriyaki, Smoked Sausage, Pork Ribs, Pork Chops, and Pork Sausage.

Chicken Experience

37.5 44.5

Includes all our chicken choices:

Chicken Teriyaki, Chicken legs, and Chicken breast wrapped in bacon.

Salad Bar

27.5 34.5

Includes grilled pineapple, the salad bar, and Brazilian hot side dishes.

ADD-ON OPTIONS

Skewer of Shrimp

6 large grilled shrimp served tableside on a skewer

Add-On | 16

À la carte (served with two sides & grilled pineapple) | 28

Seared Salmon

8oz seared filet of salmon

Add-On | 16

À la carte (served with two sides & grilled pineapple) | 28

Children

Same tableside experience as adults with age-based pricing:

3 years and under | Complimentary

4 - 6 years | \$14 with paying adult

7 - 12 years | Any experience at half price

All experiences include grilled pineapple, the salad bar, and Brazilian hot side dishes.

Side Dishes: Crispy polenta, caramelized bananas, garlic mashed potatoes, grilled pineapple, and pão de queijo (Brazilian cheese bread). Steak sauces, farofa, yucca, rice and beans, and French fries are available upon request at no additional charge.

CRAFT COCKTAILS

Caipirinha

A hand-crafted Brazilian cocktail made with Cachaça rum. Traditional (lime), strawberry, pineapple, tropical

House | 15
Cachaça 61

Premium | 17
Leblon

Sangria

Made with Red or White wine, fresh fruits, juices and sugar cane.

Glass | 14 1/2 Liter | 26 1 Liter | 44

We offer a full bar with a curated selection of beverages. If you have a particular preference, please inform your server, we'll gladly accommodate your request.

Martini | 15

Original martinis that are made with a variety of liquors, juices and fresh fruit.

Flirty Brazilian

A lively tropical cocktail. Tito's vodka, passion fruit, pineapple and peach puree topped with champagne.

Pineapple Upside-Down Martini

This sweet cocktail is made with vanilla vodka, pineapple juice, grenadine and a splash of passion fruit juice.

Mojito | 15

Tito's Peach Mojito

Made with Tito's vodka, fresh limes, mint and a splash of peach schnapps

Before placing your order, please inform your server if a person in your party has a food allergy or diet restrictions. Drinks, desserts, tax, and gratuity are not included. The temperature of the food items can be served to order, so they may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our continuous dining concept doesn't allow for unused portions to be taken from restaurant. Holiday Dinner pricing applies throughout the day.



BRAZEIROS
BRAZILIAN STEAKHOUSE

BEER

Brazilian Beer		8
Xingu Black Lager	Xingu Gold Lager	
Draft Beer 16oz		6.50
Bud Light	Stella Artois	Yee Haw IPA
Blue Moon	Dos Equis	Peroni
Domestic and Imports		6.50
Sam Adams	Michelob Ultra	Guinness
Coors Light	Heineken	Corona
Miller Lite	Negra Modelo	

NON-ALCOHOLIC BEVERAGES

Brazilian Soda		5.85
Guaraná (Can - No Refills)		
Guaraná Zero (Can - No Refills)		
Brazilian Juices (one refill)		5.85
Brazilian Limeade		
Strawberry Limeade		
Pineapple Mint		
Passion Fruit		
Mocktails		7.85
Sparkling Water	1/2 Liter 5.75	
San Pellegrino	1 Liter 8.75	
Natural Spring Water	1/2 Liter 5.75	
Acqua Panna	1 Liter 8.75	
Iced Tea		4.95
Sweet - Unsweet		
Juices		4.95
Apple - Orange - Pineapple		
Coke Products		4.95
Coke	Coke Zero	Dr. Pepper
Diet Coke	Sprite	

WINES BY THE GLASS

6oz 9oz Bottle

Cabernet Sauvignon			
Frontera	10	13	34
J. Lohr	14	18	50
Chateau Ste. Michelle	16	20	64
Merlot			
Frontera	10	13	34
Bogle	14	19	58
Malbec			
Frontera	10	13	NA
Alamos	12	16	45
Tesoro	14	18	54
Pinot Noir			
Portillo	14	18	58
Sartori	15	17	60
Erath	14	20	60
Carmenere			
Santa Rita 120	14	18	50
Shiraz			
Lindeman`s	10	13	34
Zinfandel			
Moss Roxx	16	20	70
Red Blend			
Menage a Trois	12	16	42
Chardonnay			
Frontera	10	13	34
Kendall Jackson	13	17	48
Sonoma-Cutrer	14	18	50
Sauvignon Blanc			
Matua Valley	11	17	48
Pinot Grigio			
Banfi	10	13	38
White Zinfandel			
Beringer	10	13	34
Riesling			
Chateau Ste. Michelle	12	16	40
Moscato			
Castello del Poggio	13	17	44
Red - White - Rose			

Full wine list available.

Dinner: Daily | **Lunch:** Friday, Saturday and Sunday | **Happy Hour:** Daily

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy can cause birth defects.
We ID, please have your identification. 15% LBD tax plus local and sales taxes will be included on the final bill.