



## Cocktails

### CAIPIRINHA OR CAIPIROSKA \$7.00

Traditional Brazilian cocktail. Cachaça, fresh muddled limes, and sugar. Flavors: lime, strawberry, passion fruit, or pineapple. Make it a Caipiroska with Vodka.

### OLD FASHIONED \$8.00

A masterful blend of bourbon, bitters, and a touch of sugar, perfectly garnished with an orange twist and cherry.

### MARGARITA \$7.00

Sauza tequila, Triple Sec, fresh squeezed lime juice, orange juice, and sour mix.

### MARTINI \$8.00

Vodka or Gin.



## Wines

### Red Wine \$7.00

COASTAL VINES - CABERNET SAUVIGNON - CALIFORNIA  
BODINI - MALBEC - ARGENTINA  
PADRILLOS - PINOT NOIR - ARGENTINA

### White Wine \$7.00

COASTAL VINE - CHARDONNAY - CALIFORNIA  
HAYES - PINOT GRIGIO - CALIFORNIA



## Well Drinks \$7

VODKA - AMSTERDAM  
TEQUILA - SAUZA  
RUM - BACARDI LEMON

GIN - AMSTERDAM  
BOURBON - BUFFALO TRACE



## Beer

### Bottles \$6

BUDWEISER  
BUD LIGHT

### Draft \$9

LA PLAYITA  
BLUE MOON  
DOS EQUIS

## Happy Hour

### PASTEL \$6

Deep-fried thin dough filled with provolone cheese. Served with homemade malagueta pepper jelly.

### CHICKEN WITH PINEAPPLE SKEWER \$7

Grilled boneless chicken thighs, marinated in a flavorful aji sauce and spices, paired with pineapple. Served with a side of aji sauce for the perfect finishing touch.

### GRILLED COALHO CHEESE \$7

A firm, lightly salted cheese with a subtle acidity, perfectly complemented by a side of honey.

### BREADED COALHO CHEESE \$8

A Brazilian favorite - crispy on the outside, firm and slightly salty on the inside—served with a side of ranch dressing.

### CHIMA SLIDERS \$10

Juicy Black Angus top sirloin patties, layered with fresh spinach, garlic lemon aioli, and crispy onion strings, all served on a toasted brioche bun. Served with Parmesan truffle fries for the perfect bite.

### SEAFOOD SALAD \$11

A delicious mix of shrimp, scallops, and calamari seasoned with olive oil and salt and topped with two delicious grilled shrimp.

### BEEF CARPACCIO \$11 \*

Thin slices of raw beef tenderloin, garnished with fresh arugula and shaved Parmesan, served alongside crispy crostini.

### CHURRASCO BOARD - BUILD YOUR OWN

An appetizer designed for sharing and personalization! Choose any three of the following items to craft your perfect board. Served with crostini for the perfect pairing.

#### Pick Any Three

- 3 pieces of sausage - \$7
- 2 chicken skewers with pineapple - \$8
- 6 pieces of coalho grilling cheese - \$9
- 2 shrimp skewers - \$10
- 2 top sirloin (picanha) skewers with jalapeños\* - \$12

\*These items are cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness. Some items are seasonal and not available at all times at all locations.

