

COCKTAILS ESPECIAIS

Caipirinhas | 15

Your choice of traditional Lime, Fresh Mango, Dragonfruit, Passionfruit & Hibiscus or Strawberry-Basil muddled together with bright citrus and our premium Cachaça

Flame & Fire | 15

Flame and Fire's Signature Cocktail is a delicious combination of Cazadores Tequila Reposado, St.Germain, Ancho Reyes Muddled Limes, Cucumbers, and Jalapeños

Flamin' Bahia Margarita | 15

Fire roasted Pineapple dusted with cinnamon and shaken with Patron Silver Tequila, Licor 43, lime, and agave nectar for a Brazilian take on a classic margarita

Cachaça Old Fashioned | 15 Smoked* | 17

The Brazilian variation of the classic old fashioned with the addition of our premium Cachaça, Maker's Mark Bourbon caramelized banana and a touch of black walnut

* Smoked with hints of apple or cherry wood

Last Night in Ipanema | 15

A decadent tropical martini with passionfruit, fresh basil lemon, sweet honey, Ketel One Vodka & a hint of jasmine

Brazilian Coconut Mojito | 14

Our Brazilian variation of the classic mojito made with Cachaça in addition to Malibu rum, coconut syrup and creme de coco.

Tropical Red Sangria | 14

Our red wine sangria is packed with tropical flavors, brandy, a splash of Brazilian rum and fresh-cut citrus and dragonfruit

Guava White Sangria | 14

Our white wine sangria refreshes any palate with brandy, tropical guava, mango and light citrus notes

Rumba Limonada | 13

Our traditional Brazilian Limonade with the addition of our premium Cachaça, Malibu Rum and a hint of dark rum

Please drink responsibly. MUST be 21 or over to be served alcohol.

VINHOS

Champanhe e Vinho Espumante (5oz)

GLASS

Prosecco - Lamarca (Italy) - half bottle	- 24
Brut Rose - Chandon (Napa) - split	- 14

Vinhos Tintos (5oz)

Cabernet - Altos De Plata (Argentina)	10
Cabernet - J Lohr Seven Oaks (Paso Robles)	15
Cabernet - Silt (Clarksburg)	12
Malbec - Terrazas Reserve (Argentina)	13
Merlot - J Lohr (Paso Robles)	12
Pinot Noir - J Lohr (Paso Robles)	15
Pinot Noir - Meiomi (Monterey)	14
Red Blend - J Lohr (Paso Robles)	15
Barbera - Sobon Estates (Plymouth)	10
Zinfandel - Sobon Estates (Plymouth)	13

Vinhos Brancos (5oz)

Chardonnay - Altos De Plata (Argentina)	10
Chardonnay - J Lohr (Paso Robles)	14
Sauvignon Blanc - Grgich Hills (Napa)	15
Pinot Gris - Silt (Clarksburg)	13
Rosé - Silt (Clarksburg)	13
Reisling - J Lohr (Monterey)	12
Moscato - Mirassou (Modesto)	11

Vinhos de Sobremesa (3oz)

Orange Muscat - Shenandoah Vineyards (Amador)	8
Black Muscat - Shenandoah Vineyards (Amador)	8

CERVEJAS

Draft Beer Ask your host for our selection of premium, craft, imported and domestic beer offerings.

Brazilian Beer Xingu Black Lager, Xingu Gold Lager **8**

APERITIVOS

Costeletas de Cordeiro / 22

Lamb chops marinated in a mint wine sauce, served with mint jelly.

Camarão com Recheio de Lagosta / 20

Jumbo shrimp with lobster stuffing, served with a red pepper cream sauce.

Camarão Enrolado em Bacon / 20

Jumbo shrimp wrapped in bacon served with a spicy garlic aioli sauce

Prato de Carne / 18

Meat platter with Picanha, Tritip, and Fraldinha, serves with Pão de Queijo and chimichurri sauce.

Pão de Queijo e Tri-tip / 13

Sliders of succulent tri-tip steak served on our Pão de Queijo warm cheese breads with fresh-made chimichurri sauce.

Bacon Enrolando ao Frango / 11

Tender chicken breast pieces wrapped in bacon.

Couve-flor de Fogo / 11

Flamin' buffalo queso battered cauliflower served with house ranch and celery.

Coração de Alcachofra / 12

Grilled artichoke served with our house aioli sauce

Pão de Queijo e Cogumelo Portabela / 12

Sliders of grilled marinated portabella mushroom served on our Pão de Queijo warm cheese breads with fresh-made chimichurri sauce.

Drumetes de Frango Picantes / 12

Spicy chicken drummettes served with corn salsa garnish.

Linguiça e Pão / 11

Brazilian sausage paired with our Pão de Queijo.

Pão de Queijo / 6

Our warm Brazilian tapioca cheese breads - Gluten-free

HAPPY HOUR

WEDNESDAY - FRIDAY 4:30-7PM | SUNDAY 4:30-6PM

APERITIVOS

Pão de Queijo / 4

Our warm Brazilian tapioca cheese breads - Gluten-free.

Pão de Queijo e Tri-tip / 11

Sliders of succulent tri-tip steak served on our Pão de Queijo warm cheese breads with fresh-made chimichurri sauce.

Bacon Enrolando ao Frango / 9

Tender chicken breast pieces wrapped in bacon.

Drumetes de Frango Picantes / 8

Spicy chicken drumettes served with corn salsa garnish.

Couve-flor de Fogo / 9

Flamin' buffalo queso battered cauliflower served with house ranch and celery.

COCKTAILS ESPECIAIS

Caipirinhas / 9

Lime, Mango, Passion Fruit, Hibiscus, Dragonfruit or Strawberry Basil

Sangrias / 9

Red or White

*All happy hour cocktails are made according to happy hour recipes

VINHOS

Altos Del Plata Cabernet / 5

Altos Del Plata Chardonnay / 5

CERVEJAS

Draft Beer / \$2 off

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.