

HAPPY HOUR NEW DAYS & TIMES!

DINNER: MONDAY 4:30-9P | TUESDAY-FRIDAY 4:30-7P | SUNDAY 12-7P

LUNCH: FRIDAY 11A-2P

APERITIVOS

Pão de Queijo / 4

Our warm Brazilian tapioca house made cheese breads - Gluten-free.

Pão de Oueijo e Tri-tip / 12

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 drummettes served with corn salsa garnish.

Couve-flor de Fogo | 10 NEW!

Cauliflower bites served with house ranch, buffalo sauce and celery.

Sopa de Lagosta / 12 NEW! - BAR ONLY

A rich and creamy Flame & Fire classic, the decadent *Lobster Bisque*, served with our house made pão de queijo cheese bread.

Gaucho Burger | 15 add egg | 2 NEW! - BAR ONLY

9oz Angus beef burger, with garlic aioli, sautéed onions, house bacon jam, arugula, and melted American cheese on top of a toasted brioche bun or bed of arugula. Served with house made fries.

COCKTAILS ESPECIAIS

Caipirinha / 11

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

Sangria / 10

Red or White

VINHOS

14 Hands Cabernet or Chardonnay / 8

CERVEJAS

Draft Beer / \$2 off

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