
COCKTAILS ESPECIAIS

Caipirinhas | 11

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

Flame & Fire | 13

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

Flamin' Bahia Margarita | 13

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

Last Night in Ipanema | 13

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

Cachaça Old Fashioned | 13

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

Flame & Fire G&T | 12

A clean and refreshing take on a classic G&T made with Aviation Gin, fresh citrus and cucumbers, thyme local honey and bubbly elderflower tonic

Tropical Red Sangria | 10

Our red wine sangria is packed with tropical flavors, brandy and fresh-cut citrus and dragonfruit

Guava White Sangria | 10

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

CERVEJAS (BEERS)

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

Brazilian Beer

Xingu Black Lager | 8

Xingu Gold Lager | 8

Palma Louca | 7

VINHOS

Champanhe e Vinho Espumante (5 oz)		GLASS
Cava Reserva - Campo Viejo (Spain)		6
Prosecco - La Marcha (Italy)		14
Brut - Chandon (California) - split		14
Vinhos Brancos (6 oz)		GLASS
Cabernet - 14 Hands (California)		7
Cabernet - Josh Cellars (California)		8
Cabernet - Justin (California)		14
Cabernet - Roth (California)		15
Cabernet - La Playa Estate (Chile)		20
Malbec Reserve - Terrazas (Argentina)		13
Merlot - Mirassou - (California)		9
Pinot Noir - Ballard Lane (California)		7
Red Blend - Apothic Inferno (California)		11
Syrah - VINO DE EYZAGUIRRE (Chile)		7
Syrah - Qupe (California)		14
Vinhos Tintos (6 oz)		GLASS
Chardonnay - Santa Rita 120 (Chile)		6
Chardonnay - 14 Hands (Washington)		7
Chardonnay - Ferrari Carano (California)		12
Flore De Moscato - Salt of the Earth (California)		8
Pinot Grigio - Ruffino (Italy)		7
Riesling - Chateau St. Michelle (Washington)		8
Rose - Notorious Pink (France)		11
Sauvignon Blanc - Kim Crawford (New Zealand)		11

APERITIVOS

Pão de Queijo | 6

Our warm Brazilian tapioca cheese breads - Gluten-free

Pão de Queijo 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 | 10

Tender chicken breast pieces wrapped in bacon.

Drumetes de Frango Picantes | 9

Spicy chicken drumettes served with corn salsa garnish.

Linguiça e Pão | 9

Brazilian sausage paired with our Pão de Queijo.

Salada de Salmão | 12 / Salada de Frango | 10

Cold salmon or bacon-wrapped chicken breast on a bed of mixed greens with vinaigrette.

Prato de Carne | 16

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

Costeletas de Cordeiro | 21

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