

RODIZIO GRILL

Inspired by the dining tradition of Brazilian Churrasco and authentic Gaucho culture, our Rodizio service offers an abundance of succulent grilled meats ranging from beef, pork, chicken, and lamb, carved tableside to your heart's content.

Complement your choice of carved meats with our Market Table, offering a bountiful of seasonal gourmet salads, cold and hot Brazilian specialties and imported charcuterie.*

Rodizio | 56.95

Dinner

Market Table (only) | 34.95

Dinner

ESPECIAS DO CHEF

Tomahawk* | 109

32oz Tomahawk grilled to your perfection; includes Market Table & hot foods bar (*cooked to order*)

ADICIONAR

Camarão Grelhado | 18

Jumbo grilled shrimp with house garlic butter as a complement to your Tomahawk, Rodizio dinner or Market Table

Vieira Enrolada em Bacon* | 19

Tender scallops wrapped in crisp bacon paired with our spicy aoili, a perfect addition to your Tomahawk, Rodizio dinner or Market Table.

18% gratuity on parties of 6 or more.

Children up to 6 years: complimentary || 7-11 years: half price

10% discount with ID for Military, Police Officers & Firefighter

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

SOBREMESAS

Brigadeirão | 10

Traditional Brazilian flourless rich dark chocolate cake enrobed in chocolate sprinkles

Brazilian Style Flan | 10

Classic Brazilian vanilla custard served with a light caramel sauce

Crème Brûlée | 10

Rich, creamy *Doce de Leite* custard with a layer of hardened caramelized sugar

Passion Fruit Mousse | 10

A luscious, and slightly tangy mousse flavored with passion fruit juice

Cheesecake | 10

Drizzled with your preference of chocolate or *Doce de Leite* caramel sauce

AFTER DINNER DRINKS

F&F Espresso Martini | 13

Not your average Espresso Martini, this version is boosted with fresh espresso, Tito's Vodka, Licor 43 and finished with salted cream foam.

Café Old Fashioned | 13

Old Fashioned after dinner? Absolutely! Ours comes with Bulleit Rye, coffee, chocolate bitters, orange peel with a chocolate on the side.

BEBIDAS

Mineiro's Cafe | 6

Brazilian *Doce de Leite* caramel spread in a glass mug poured over with hot Brazilian coffee.

Brazilian Hot Tea | 5

Herbal – no caffeine / *Erva Doce* – Anise / *Maracujá* – Passion Fruit

Café do Brasil | 5

Imported Brazilian coffee

Brazilian Limonada | 5

Traditional Brazilian Limeade

Guaranã | 6

Traditional Brazilian soft drink - regular or diet

Iced Tea | 4

House-brewed black tea served over ice

Soft Drink | 4

includes Diet Dr. Pepper, Sprite Zero and Ginger Ale

Water | 8

Bottled Water - still or sparkling

VINHOS

Champanhe e Vinho Espumante (5oz)

Cava Reserva - Campo Viejo (Spain)	6 19
Prosecco - La Marcha (Italy)	14 48
Brut - Chandon (California) - <i>split</i>	- 14
Brut - Angels & Cowboys (California)	- 58
Champagne - Louis Roederer CLR 242 (France)	- 100
Champagne - Veuve Clicquot (France)	- 160

Vinhos Tintos (5oz)

Cabernet - 14 Hands (California)	7 -
Cabernet - Josh Cellars (California)	8 28
Cabernet - Justin (California)	14 48
Cabernet - Roth (California)	15 50
Cabernet - La Playa Estate (Chile)	11 -
Cabernet - My Favorite Neighbor (California)	- 90
Cabernet - Double Diamond (California)	- 166
Malbec Reserve - Terrazas (Argentina)	13 42
Merlot - Mirassou (California)	9 30
Merlot - Trefethen (California)	- 100
Pinot Noir - Ballard Lane (California)	7 22
Pinot Noir - EnRoute Les Pommiers (California)	- 150
Red Blend - Apothic Inferno (California)	11 36
Red Blend - Clos De Los Siete (Argentina)	- 40
Red Blend - Prisoner (California)	- 90
Red Blend - Justin Isosceles (California)	- 116
Syrah - VINO DE EYZAGUIRRE (Chile)	7 22
Syrah - Qupe (California)	14 49
Tempranillo - Campo Viejo Rioja Tempranillo (Spain)	- 57
Zinfandel - Rodney Strong (California)	- 40

Vinhos Brancos (5oz)

Chardonnay - 14 Hands (Washington)	7 -
Chardonnay - Ferrari Carano (California)	12 40
Chardonnay - Flowers (California)	- 70
Flore De Moscato - Salt of the Earth (California)	8 28
Pinot Grigio - Ruffino (Italy)	7 22
Riesling - Chateau St. Michelle (Washington)	8 28
Rosé - Notorious Pink (France)	11 36
Rosé - Justin (California)	- 30
Sauvignon Blanc - Kim Crawford (New Zealand)	11 36
Sauvignon Blanc - Silverado (California)	- 40
Sauvignon Blanc - Cloudy Bay (New Zealand)	- 62

Corkage Fee: \$30 per 750ml bottle; \$40 per 1.5L bottle

CERVEJAS (BEERS)

Draft Beer

Bud Light, Michelob Ultra, Firestone 805, Dos Equis XX,
Shock Top, Streets Bakersfield

Brazilian Beer | 8

Xingu Black Lager
Xingu Gold Lager

BOTTOMLESS MIMOSAS

Sundays 1 - 3pm / 18

COCKTAILS ESPECIAIS

Caipirinhas | 12

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 Jalapeños

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

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

Last Night in Ipanema | 13

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

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

Brazilian Coconut Mojito | 12

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

Verão Spritz | 12

Sparkling wine refreshed with raspberry infused St. Germaine and soda water

Strawberry Basil Martini | 12

A refreshing combination of strawberry infused vodka, St.Germain, lime juice, muddled basil leaves and hint of agave

Abacaxi Whisky Sour | 12

The Flame & Fire variation of the classic whisky sour with the addition of our pineapple infused whiskey, lime and a touch of agave

Tropical Red Sangria | 11

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

Guava White Sangria | 11

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