

COCKTAILS ESPECIAIS

Caipirinhas | 14

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

Flame & Fire | 14

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 | 14

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 | 14

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

Last Night in Ipanema | 14

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

Flame & Fire G&T | 14

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 | 11

Our red wine sangria is packed with tropical flavors, brandy, a splash of Brazilian rum 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

A 4% PREMIUM WILL BE ADDED TO ALL GUEST CHECKS TO DEFRAY INCREASED COSTS. THANK YOU FOR YOUR CONTINUED SUPPORT.

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

VINHOS

Champanhe e Vinho Espumante (5oz)

G | B

Prosecco - Lamarca (Italy) - half bottle	- 22
Brut Rose - Moet & Chandon (France) - split	- 19

Vinhos Tintos (5oz)

GLASS

Cabernet - Altos De Plata (Argentina)	9
Cabernet - Skyside (North Coast)	14
Cabernet - Silt (Clarksburg)	12
Cabernet - Newton Unfiltered (Napa)	24
Merlot - Stags Leap (Napa)	18
Malbec - Terrazas Reserve (Argentina)	12
Pinot Noir - Meiomi (Monterey)	12
Pinot Noir - Mer Soleil (Santa Lucia Highlands)	12
Red Blend - J Lohr (Paso Robles)	14
Petite Sirah - Silt (Clarksburg)	14
Tempranillo - Silt (Clarksburg)	14
Tempranillo - Termes (Spain)	12
Zinfandel - Klinker Brick (Lodi)	12

Vinhos Brancos (5oz)

GLASS

Chardonnay - Altos De Plata (Argentina)	9
Chardonnay - Newton Unfiltered (Napa)	18
Sauvignon Blanc - Cloudy Bay (New Zealand)	14
Rosé - Whispering Angel (France)	14
Pinot Grigio - Stella Di Notte (Italy)	12
Reisling - J Lohr (Monterey)	12
Moscato - Mirassou (California)	12

BOTTOMLESS MIMOSAS

Sundays 12-3PM | 18

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CERVEJAS (BEERS)

Draft Beer

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

Brazilian Beer | 8

Xingu Black Lager

Xingu Gold Lager

APERITIVOS

Costeletas de Cordeiro | 27

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

Camarão com Recheio de Lagosta | 19

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

Camarão Enrolado em Bacon | 19

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

Prato de Carne | 16

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

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 drummettes served with corn salsa garnish.

Linguiça e Pão | 9

Brazilian sausage paired with our Pão de Queijo.

Pão de Queijo | 6

Our warm Brazilian tapioca cheese breads - Gluten-free

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

HAPPY HOUR

MONDAY - FRIDAY 4:30-6PM | SUNDAY 2-6PM

APERITIVOS

Pão de Queijo / 4

Our warm Brazilian tapioca cheese breads - Gluten-free.

Pão de Queijo e Tri-tip / 10

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

Bacon Enrolando ao Frango / 8

Tender chicken breast pieces wrapped in bacon.

Drumetes de Frango Picantes / 7

Spicy chicken drumettes served with corn salsa garnish.

COCKTAILS ESPECIAIS

Caipirinhas / 8

Lime, Mango, Dragonfruit or Strawberry Basil

Sangrias / 6

Red or White

Well Drinks / 5

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

VINHOS

Altos Del Plata Cabernet / 5

Hess Chardonnay / 5

CERVEJAS (BEERS)

Draft Beer / \$2 off

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