

VINHOS

Champanhe e Vinho Espumante (5oz)

GLASS

Prosecco - Mionetto Lux (Italy) 12

Vinhos Tintos (5oz)

Cabernet - 14 Hands (Washington) 10|H
 Cabernet - Caymus 2022 (California) **NEW!** 18
 Cabernet - Justin (Paso Robles) 16
 Malbec Reserve - Red Schooner by Caymus (Argentina) **NEW!** 18
 Merlot - Emmolo by Caymus (Napa) **NEW!** 16
 Pinot Noir - Meiomi (California) 14
 Red Blend - Unshackled by Prisoner (California) 16
 Red Blend - The Walking Fool by Caymus (Suisun Valley) **NEW!** 16
 Tempranillo - The Fableist (Central Coast) 14

Vinhos Brancos (5oz)

Chardonnay - 14 Hands (Washington) 10|H
 Chardonnay - Rombauer (Napa) **NEW!** 15
 Moscato D'Asti - Ruffino (Italy) 10
 Pinot Grigio - Ferrari Carano (Italy) **NEW!** 14
 Riesling - Chateau St. Michelle (Washington) 10
 Rosé - Fleurs de Prairie (France) 11
 Sauvignon Blanc - Emmolo by Caymus (Solano County) **NEW!** 11

Non Alcoholic Wine (6.5oz btl)

Fre Cabernet or Chardonnay **NEW!** 8

CERVEJAS

Draft Beer

Coors Light, Firestone 805, Dos Equis XX, Streets of Bakersfield,
 Cali Squeeze + Michelob Ultra **is BACK!**

Brazilian Beer | 10

Xingu Black Lager or Xingu Gold Lager

Non Alcoholic Beer | 8

Michelob Ultra Zero **NEW!**

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.

Sopa de Lagosta / 14 *NEW! - BAR ONLY*

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

Prato de Carne | 18

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

Gaúcho Burger | 18 *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.

Pão de Queijo e Tri-tip | 14

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

Bacon Enrolando ao Frango | 12

Tender chicken breast pieces wrapped in bacon.

Couve-flor de Fogo | 12 *NEW!*

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

Alcachofra | 12

Grilled artichoke served with our house aioli sauce

Romaine Grelhado | 12 *NEW! - BAR ONLY*

Grilled baby romaine topped with shaved parmesan cheese and our house pão de queijo croutons, served with house ranch.

Drumetes de Frango Picantes | 11

Spicy chicken drumettes 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 house made cheese breads - Gluten-free

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

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 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 / 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 / 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.

Gaúcho 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

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