

VINHOS

Champanhe e Vinho Espumante (5oz)

GLASS

Prosecco - Lamarca (Italy) - half bottle	- 24
Brut Rose - Chandon (Napa) - split	- 14

Vinhos Tintos (5oz)

Cabernet - Altos De Plata (Argentina)	10
Cabernet - J Lohr Seven Oaks (Paso Robles)	15
Cabernet - Silt (Clarksburg)	12
Malbec - Terrazas Reserve (Argentina)	13
Merlot - J Lohr (Paso Robles)	12
Pinot Noir - J Lohr (Paso Robles)	15
Pinot Noir - Meiomi (California)	14
Red Blend - J Lohr (Paso Robles)	15
Barbera - Sobon Estates (Plymouth)	10
Zinfandel - Sobon Estates (Plymouth)	13

Vinhos Brancos (5oz)

Chardonnay - Altos De Plata (Argentina)	10
Chardonnay - Rombauer (Napa) <i>NEW!</i>	14
Chardonnay - J Lohr (Paso Robles)	14
Sauvignon Blanc - Grgich Hills (Napa)	15
Pinot Gris - Silt (Clarksburg)	13
Rosé - Silt (Clarksburg)	13
Reisling - J Lohr (Monterey)	12
Moscato - Mirassou (Modesto)	11

Vinhos de Sobremesa (3oz)

Orange Muscat - Shenandoah Vineyards (Amador)	8
Black Muscat - Shenandoah Vineyards (Amador)	8

CERVEJAS

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

Brazilian Beer Xingu Black Lager or Xingu Gold Lager 10

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 pao de queijo croutons, served with house ranch.

Drumetes de Frango Picantes | 11

Spicy chicken drummettes 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

Altos De Plata Cabernet or Chardonnay / 8

CERVEJAS

Draft Beer / \$2 off

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