FLAME FIRE
BRAZILIAN STEAKHOUSE

100% SEED OIL FREE · SOS · 100% SEED OIL FREE

A 3% CREDIT CARD PROCESSING FEE WILL BE APPLIED TO CREDIT CARD TRANSACTIONS. GUESTS PAYING WITH CASH OR DEBIT CARD PAYMENTS WILL NOT INCUR THIS FEE.

APERITIVOS

HH = Happy Hour Items

Cauda de Lagosta* | *39.95*
Broiled lobster tail, brushed with rosemary garlic herb butter and served with lemon.

Vieiras Enrolada em Bacon* | *19.95*
Tender scallops wrapped in crisp bacon paired with our house aioli.

Camarão Grelhado* | *18.95* ***em Bacon*** *| 20.95*
Jumbo grilled shrimp with house garlic butter.

Pão de Queijo Shrimp* | *17.95* *NEW!*
Succulent shrimp dipped in our Pão de Queijo batter, fried in tallow to a golden perfection, served with our house aioli.

Pão de Queijo Tira de Frango* | *15.95* HH *| 12.95* *NEW!*
Gluten free chicken strips wrapped in Pao de Quiejo batter and fried in tallow. Served with tallow fries and house aioli.

Costelas de Porco Churrascadas / *21.95* HH *| 16.95* *NEW!*
BBQ pork ribs, served with our house tallow fries and BBQ sauce.

Mordidas de Barriga de Porco / *15.95* HH *| 12.95* *NEW!*
BBQ pork belly bites served with Pao de Quiejo and BBQ sauce.

Drumetes de Frango com parmesão Picantes | *11.95* HH *| 8.95*
Spicy parmesan chicken drummettes served with corn salsa garnish.

HAPPY HOUR HH *NEW TIMES! - BAR ONLY*

SUNDAY 10A-7P | TUESDAY-THURSDAY 4:30-7P | FRIDAY 11A-7P

COCKTAILS ESPECIAIS

Caipirinha / *11*
Lime, Mango, Passion Fruit, Hibiscus, Dragonfruit or Strawberry Basil

Sangria *red or white* ***/*** *11*

Well Drinks / *8*

VINHOS

Austin Estate Cabernet or Chardonnay / *10*

CERVEJAS

Draft Beer / *$4 off*

= Gluten Free

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

BF1026

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APERITIVOS

HH = *Happy Hour Items*

***Japanese A5 Wagyu Steak* Blocos** | 109*

8oz Pan seared New York Wagyu steak bites. Known for its delicate marbling and as the highest grade beef in the world.

***Costeletas de Cordeiro* |** 22.95*

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

***Gaucho Burger |** 18.95 HH | 15.95 **add egg |** 2 @ BAR ONLY*

1/2 Pound of Angus beef burger, with garlic aioli, sautéed onions, house candied bacon, arugula, and melted American cheese on a toasted brioche bun or bed of arugula. Served with house made tallow fries.

***Prato de Carne* |** 19.95*

Meat platter with Picanha, tri-tip, and Fraldinha. Served with Pão de Queijo and chimichurri sauce.

***Brazilian Tacos |** 15.95 HH | 12.95*

Various blend of Angus cuts of beef topped with our house Brazilian vinaigrette.

***Pão de Queijo e Tri-tip* |** 15.95 HH | 12.95*

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

***Bacon Enrolando ao Frango* |** 14.95 HH | 11.95*

Tender chicken breast pieces wrapped in bacon.

***Sopa de Lagosta* |** 14.95 HH | 12.95 @ BAR ONLY*

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

***Feijão Verde |** 12.95 HH | 10.95*

Delicate green beans, elegantly enrobed in a crisp, Pão de Queijo batter.

***Couve-flor de Fogo |** 12.95 HH | 10.95*

Cauliflower bites enrobed in a crisp, Pão de Queijo batter, served with house ranch, buffalo sauce and celery.

***Alcachofra |** 12.95*

Grilled artichoke served with our house aioli sauce.

***Romaine Grelhado |** 12.95 @ BAR ONLY*

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

***Pão de Queijo |** 6.95 HH | 4.95*

Our warm Brazilian tapioca house made cheese breads.

= Gluten Free

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COCKTAILS ESPECIAIS

Caipirinha | *16.95*
Your choice of traditional Lime, Fresh Mango, Dragonfruit, Passionfruit & Hibiscus or Strawberry-Basil muddled together with bright citrus and premium Brazilian Cachaça.

Flame & Fire | *16.95*
Flame & Fire's Signature Cocktail is a delicious combination of Cazadores Tequila Reposado, St-Germain, Ancho Reyes with muddled limes, cucumbers, and jalapeños.

Flamin' Bahia Margarita | *16.95*
Patron Silver Tequila and Licor 43 shaken with fire roasted cinnamon pineapple, lime, and agave nectar for a Brazilian take on a classic margarita.

Cachaça Old Fashioned | *16.95* ***Smoked* |*** *18*
The Brazilian variation of the classic old fashioned with the addition of premium Brazilian Cachaça, Maker's Mark Bourbon caramelized banana and a touch of black walnut. **** Smoked with hints of apple or cherry wood***

Last Night in Ipanema | *16.95*
A decadent tropical martini with passionfruit, fresh basil lemon, sweet honey, Grey Goose Vodka & a hint of jasmine.

Blueberry Passionfruit Smash | *16.95*
Calwise blueberry bourbon shaken with our house passionfruit juice, garnished with blueberry and lemon wedge.

Abacaxi Whisky Sour | *16.95*
The Flame & Fire variation of the classic whisky sour with the addition of our pineapple infused whiskey, lime and a touch of agave.

Strawberry Basil Martini | *16.95*
A refreshing combination of strawberry infused vodka, St-Germain, lime juice, muddled basil leaves and hint of agave.

Tropical Red Sangria | *15.95*
Our red wine sangria is packed with tropical flavors, brandy, a splash of Brazilian Cachaça and fresh-cut citrus and dragonfruit.

Guava White Sangria | *15.95*
Our white wine sangria refreshes any palate with brandy, tropical guava, mango and light citrus notes.

Rumba Limonada | *16.95*
Our traditional Brazilian Limonada with the addition of premium Brazilian Cachaça, Malibu Rum and a hint of dark rum.

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

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VINHOS

Champanhe e Vinho Espumante *(5oz)*	GLASS
Prosecco - La Marca (Italy)	14

Vinhos Tintos (5oz)

Cabernet - Austin Estate (Paso Robles) *NEW!*	15|H
Cabernet - Caymus 2022 (California) *NEW!*	18
Cabernet - Austin Hope (Paso Robles) *NEW!*	22
Cabernet - Daou (Paso Robles) *NEW!*	16
Cabernet - Justin (Paso Robles)	16
Cabernet - 9.8 (Napa) *NEW!*	20
Malbec Reserve - Red Schooner by Caymus (Argentina)	18
Merlot - Ferrari Carano (Italy)	15
Pinot Noir - Lange Estate (Oregon) *NEW!*	17
Red Blend - The Walking Fool by Caymus (Suisun Valley)	17
Red Blend - Treana by Austin Hope (Paso Robles) *NEW!*	18
Tempranillo - The Fableist (Central Coast)	14

Vinhos Brancos (5oz)

Chardonnay - Austin Estate (Paso Robles) *NEW!*	15|H
Chardonnay - Rombauer (Napa)	15
Moscato - Opolo Flirtations (Paso Robles) *NEW!*	12
Pinot Grigio - Ferrari Carano (Italy)	14
Riesling - Chateau St. Michelle (Washington)	11
Rosé - Daou (Paso Robles)	12
Sauvignon Blanc - Emmolo by *Caymus* (Solano County)	14

Non-Alcoholic Wine *(6.5oz btl)*

Fre Cabernet or Chardonnay *NEW!*	8

CERVEJAS

Draft Beer
Coors Light, Firestone 805, Michelob Ultra, Modelo,
Just Outstanding IPA, ***Corona Premier*** *NEW!*

Brazilian Beer | *11.95*
Xingu Black Lager or Xingu Gold Lager

Non-Alcoholic Beer | *8.95*
Michelob Ultra Zero or Heineken Zero

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