FLAME FIRE
BRAZILIAN STEAKHOUSE

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.

RODIZIO GRILL

Inspired by the Brazilian tradition of Churrasco and authentic Gaucho culture, our Rodizio service features an abundance of grilled meats, including beef, pork, chicken, and lamb, carved tableside.

Enjoy your selection with our Market Table and Hot Sides Bar, featuring seasonal salads, Brazilian specialties, imported cheeses, and charcuterie. Plus, enjoy endless Pão de Queijo and caramelized bananas served tableside.

***Dinner Rodizio** | 71.95*

***Market Table (only)** | 41.95*

***Lunch Rodizio** | 36.95*
Fridays 11a - 2p

***Market Table (only)** | 26.95*

***Sunday Brunch** | 37.95* NEW!
Sundays 10a - 2p

ESPECIAIS DO CHEF *cooked to order with house tallow*

Tomahawk Steak | *125*
32oz Tomahawk bone-in steak, grilled to your perfection with a rosemary butter glaze and house chimichurri. Includes endless Market Table & Hot Sides Bar.

Japanese A5 Wagyu Steak | *149* NEW!
8oz Pan-seared New York Wagyu steak. Known for its delicate marbling and as the highest grade beef in the world. Includes endless Market Table & Hot Sides Bar.

Ribeye Steak | *61*
16oz Prime ribeye steak, pan-seared, well marbled for peak flavor. Includes house salad and choice of two sides.

Filet Mignon Steak | *61* NEW!
9oz Pan-seared filet mignon steak. Includes house salad and choice of two sides.

New York Steak | *59*
18oz Prime New York steak, grilled to your perfection. Includes house salad and choice of two sides.

Herb Crusted Chicken | *49*
Herb crusted chicken breast, pan-seared to encapsulate its flavorful juices. Includes endless Market Table & Hot Sides Bar.

Halibut | *64* NEW!
8oz Halibut. Pan-seared with cajun butter. Includes house salad and choice of two sides.

SIDE OPTIONS
mashed potatoes, tallow fries, mixed veggies or grilled asparagus.

ADICIONAR

Choose the perfect addition to any entrée above.

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

Vieira 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*
Succulent shrimp dipped in our Pão de Queijo batter, fried in tallow to a golden perfection, served with our house aioli.

= Gluten Free

18% gratuity on parties of 10 or more.

Children up to 6 years: complimentary, 7-11 years: half price [rodizio + MT only]
10% discount with ID for Military, Police Officers & Firefighters

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
*Allergens: Please be aware that our Market Table and Hot Sides Bar does offer non-Gluten Free items. Food may come in contact with common allergens, such as dairy, eggs, wheat, fish or shellfish. Ask your server if you have any questions.

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SOBREMESAS

***Brigadeirão** | 12.95*
Traditional Brazilian flourless rich dark chocolate cake enrobed in chocolate sprinkles.

***Brazilian Style Flan** | 12.95*
Classic Brazilian vanilla custard served with a light caramel sauce

***Crème Brûlée** | 12.95*
Rich, creamy *Doce de Leite* custard with a layer of hardened caramelized sugar.

***Passion Fruit Mousse** | 12.95*
A luscious, and slightly tangy mousse flavored with passion fruit juice.

***Cheesecake** | 12.95*
Drizzled with your preference of chocolate, strawberry or caramel sauce.

= Gluten Free

Cake & pastry service $2 per person

BEBIDAS

***Mineiro's Cafe** | 6.95*
Brazilian Doce de Leite caramel spread in a glass mug poured over with hot Brazilian coffee.

***Brazilian Hot Tea** | 6.95*
Maracujá – Passion Fruit

***Café do Brasil** | 5.95*
Imported Brazilian Coffee

***Brazilian Limonada** | 5.95*
Traditional Brazilian Limeade

***Guaranã** | 5.95*
Traditional Brazilian Soft Drink
Regular or Zero

***Iced Tea** | 5.95*
House-Brewed Black Tea

***Soft Drinks** | 5.95*
Includes Pepsi Products

***Bottled Water** | 8.95*
Still or Sparkling - 1L

***Topo Chico** | 5.95*

AFTER DINNER DRINKS

***F&F Espresso Martini** | 17.95*
Not your average Espresso Martini. Fresh espresso, Tito's Vodka, Licor 43, finished with salted cream foam.

***Carajillo Coffee Cocktail with Liquor 43** | 14.95*

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

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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 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 rum 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 Cachaça, Malibu Rum and a hint of dark rum.

***Mimosa Carafe** | 30.95* (SUNDAYS ONLY)
Indulge in our mimosa carafes, featuring classic orange juice with choice of vibrant passionfruit, exotic dragonfruit or delicate hibiscus. Crafted with premium sparkling wine, each offers a refreshing touch of elegance to your dining experience.

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VINHOS

Champanhe e Vinho Espumante *(5oz)*	G | B
Prosecco - La Marca (Italy)	14 | 45
Champagne - Treana Cuvée by Austin Hope (Paso R.)	- | 70

Vinhos Tintos *(5oz)*	
Cabernet - Austin Estate (Paso Robles) *NEW!*	15 | H
Cabernet - Opus One (Napa Valley) *(Limited time)*	- | 570
Cabernet - Overture by Opus One (Napa Valley)	- | 270
Cabernet - Caymus Special Selection (Napa)	- | 280
Cabernet - Caymus (Napa)	- | 125
Cabernet - Austin Hope *Reserve* (Paso Robles) *NEW!*	- | 175
Cabernet - Austin Hope (Paso Robles) *NEW!*	22 | 90
Cabernet - Caymus 2022 (California)	18 | -
Cabernet - Daou (Paso Robles) *NEW!*	16 | 55
Cabernet - Justin (Paso Robles)]	16 | 55
Cabernet - 9.8 (Napa) *NEW!*	20 | 80
Malbec - Red Schooner by Caymus (Argentina)	18 | 65
Merlot - Ferrari Carano (Italy) *NEW!*	15 | 50
Pinot Noir - Lange Estate Winery (Oregon) *NEW!*	17 | 60
Red Blend - The Walking Fool by Caymus	17 | 60
Red Blend - Treana by Austin Hope (Paso R.) *NEW!*	18 | 65
Tempranillo - The Fableist (Central Coast)	14 | 45

Vinhos Brancos *(5oz)*	
Chardonnay - Austin Estates (Paso Robles) *NEW!*	15 | H
Chardonnay - Rombauer (Napa)	15 | 50
Moscato - Opolo Flirtations (Paso Robles) *NEW!*	12 | 40
Pinot Grigio - Ferrari Carano (Italy)	14 | 45
Riesling - Chateau St. Michelle (Washington)	11 | 39
Rosé - Daou (Paso Robles) *NEW!*	12 | 40
Sauvignon Blanc - Emmolo by Caymus (Solano)	14 | 45

Non-Alcoholic Wine *(6.5oz btl)*	
Fre Cabernet or Fre Chardonnay *NEW!*	- | 8

Corkage Fee: $25 per 750ml bottle; $30 per 1.5L bottle

LICOR ESPECIAIS

Cognac

Louis XIII | 270 / 155
Hennessy XO | 52
Hennessy Paradis | 229
Hennessy VSOP | 152

Tequila

Don Julio 1942 | 48
Don Julio 70 | 27
Gran Cava Extra Anejo | 27
Gran Cava Anejo | 25
El Jefe Anejo | 25
El Jefe Reposado | 25

Clase Azul Collection

Gold | 60
Durango | 80
Guerrero | 80
San Luis Potosí | 105
Anejo | 105
Ahumado | 125
Ultra | 150

Scotch

Macallan 18 | 72
Johnny Walker Blue | 47

Tasting Flights - *ask your server for details*

Mimosa Flight *NEW!*
Caymus Wine Tasting Flight
Austin Hope Wine Tasting Flight
Clase Azul Tasting Flight
Cognac Tasting Flight
Caipirinha Tasting Flight

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