

BRAZILIAN BRUNCH

Brunch Cocktails

Bottomless Mimosas \$22.00 per person
2 hour limit, with the purchase of food item.

H&H Caipirinha \$11 | H&H Mimosa \$11 | H&H Bloody Mary \$11 | H&H Bellini \$11

Unlimited Menu

Brazilian Brunch \$39.95 per person

Enjoy Unlimited Brazilian Brunch.

Table side service of meats and gourmet foods by our gaucho chefs, includes Picanha (Prime culotte), Fraldinha (Bottom Sirloin), Maminha (Prime Tri-Tip), Chicken Breast (organic), Galetto (Chicken Drumstick), Bacon Wrapped Chicken, Pork Ribs (Baby Ribs), Brazilian Sausage, Leg of Lamb.

Includes the Organic Brunch bar, Grilled Pineapple and side dishes.

***Add Dinner Meats + \$11** Beef Ribs, Filet Mignon, Ribeye, Lamb Chops, H&H Steak) per person; **must include the entire party.**

Organic Brunch Bar \$29.95 per person

A Great selection of Pastries, Muffins, Biscuits, Breads, Scrambled Eggs, Fruits, Yogurt, Dark Chocolate Strawberries, Tiramisu, Pastries, Salads, Puddings, Cured Meats, Carreteiro Rice, Cheeses, Bacon, Brazilian Feijoada and Soup of the Day.

Includes side dishes.

Side Dishes

Brazilian Cheese Breads

Mashed Potatoes

Polenta

Golden Bananas

Entrees

Impossible Burger - Bun, All the Groceries, Impossible Pattie, Brazilian Secret Sauce. VEG \$21

Truffle Filet Mignon - 8oz Grass-fed filet mignon on a truffle-butter sauce. Includes Side Dishes. GF \$45

Grilled Salmon - Chimichurri Sauce, Arugula Quinoa Salad. Includes Side Dishes GF \$27

Merluza Negra (Black Seabass) - Brazilian Sea Bass served with our fresh secret sauce accompanied with delicious marinated brussels sprouts. Includes the organic salad bar and side dishes. GF MKT

A 4% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS TO DEFRAY THE INCREASED COST OF WAGES AND BENEFITS. THANK YOU FOR SUPPORTING OUR STAFF.

The Brazilian Barbecue Experience for Children 6 and Under is Complementay, 7-12 Half Price

VEG VEGAN

V VEGETARIAN

GF GLUTEN-FREE

** Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses not all ingredients are listed on the menu, please alert your server of any food allergies.*

BRAZILIAN BRUNCH

Small Plates

Picadinho Bagual \$16

Mix of Southern Brazilian traditional cuts.

Fried Calamari \$16

Fried Squid accompanied by aioli and malagueta sauce.

Bacon Wrapped Asparagus \$16

Grilled Asparagus Wrapped with Bacon

Pastel de Queijo \$9

Brazilian style cheese empanada, tomato and oregano.

Avocado Toast \$14

Country Bread, Avocado, Sunflower seeds and Brazilian Fire Rub

Pastel de Carne \$9

Brazilian Style empanada with grass-fed beef, garlic and onions

Shrimp Cocktail \$22

Jumbo Shrimp Cocktail with Malagueta Sauce.

Açaí Bowl \$12

Açaí served with bananas, strawberries and granola.

Coxinha de Galinha \$11

Brazilian treat – delicious fried chicken croquettes shaped into a drumstick.

Belgian Waffle \$10

Served with whipped cream and strawberries.

Salads

Kale Caesar \$12

Organic Kale, house made Caesar dressing, gluten-free croutons, garlic and parmesan cheese.

Brazilian Chopped Salad \$12

A zesty gluten-free and vegan salad with tons of crunch! Made with hearts of palm, tomatoes, avocado, fennel, mint and lime.

Coffees & Teas

Cappuccino \$6

Latte \$6

Mocha \$6

Vanilla Latte \$6

Espresso \$4

Espresso Decaf \$4

Espresso Macchiato \$4

Organic Coffee \$4

Organic Decaf Coffee \$4

Hot Tea \$4

Wide Variety of flavors.

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