

BAR MENU

OUR TRADITIONAL BRAZILIAN CHURRASCO

\$???

Sirloin steak slices, chicken wrap in bacon, sausage and pork tenderloin with two sides

JUMBO SHRIMP (6)

\$17.00

Served with sautéed vegetables and mashed potatoes

CHARCUTERIE BOARD

\$14.50

Perfect with your wine choice. Prosciutto, Salami, cheeses, vegetables and fruits

BRAZILIAN FEIJOADA

\$16.00

Our famous simmered black beans with pork loin and ribs, Sausage, Bacon flavored with citrus and spices. Served with white rice, collard greens, farofa, fried banana, orange slices and malageta

SHRIMP COCKTAIL

\$17.00

Six jumbo tiger shrimps with our homemade cocktail sauce

THE BRAZILIAN HOT DOG

\$8.00

Our very own take on hot dogs is a buffet waiting to happen! Our Brazilian style certified all Angus Beef, kosher Hot Dog is served on a cheesy bread Waffle (GF) with superb toppings and accompaniments.

Ask your server for more details

HOUSE SPECIALTY

PICANHA STEAK

\$22.00

Chef Edson's favorite cut of meat! Cooked to order (and perfection!) served with caramelized onion and a blend of mixed peppers with a side of garlic mashed potatoes

X TUDO

\$14.00

½ pound Angus beef patty nestled between a generous portion of our House Specialty Picanha (Top Sirloin) and bacon slices, smothered in cheddar and Monterey Jack cheeses, topped by a fried egg, tomatoes slices, lettuce and our home made sauce all inside our very own Gluten free Cheesy Bread Waffle. GF

SPICY CHICKEN DRUMETTES (6)

\$12.00

Marinated in a blend of spices, aged cognac and beer, our chicken drumsticks are fire roasted then fried to a crispy perfection. We then smother them in buffalo sauce and serve them with a duo of chimichurri aioli sauce

GRILLED SEA BASS

\$35.00

Served with roasted corn mango and roasted pepper relish

14OZ RIBEYE STEAK

\$34.00

Served with sauteed vegetables and mashed potatoes.

HALF SLAB OF BARBEQUE PORK BABY BACK RIBS

\$16.00

Served with rice and beans

FRIED POLENTA

\$5.00

WAFFLE FRIES

\$6.00

SWEET POTATO FRIES

\$6.50

CHICKEN SOUP 16oz

\$5.50

MAC AND CHEESE

\$6.00

PASTA WITH MARINARA SAUCE

\$6.00

EGGPLANT PARMESAN

\$6.50

RICE AND BEANS

\$5.50

SMALL SALAD

\$6.00



HAPPY HOUR BAR MENU

OUR TRADITIONAL BRAZILIAN CHURRASCO

\$8.50

Sirloin steak slices, chicken wrap in bacon, sausage and pork tenderloin with two sides

MINI PICANHA HOUSE SANDWICH (6)

\$6.00

The noble part of the sirloin served inside fresh cheese bread

JUMBO SHRIMP (3)

\$7.00

Served with sautéed vegetables and mashed potatoes

SPINACH DIP

\$9.50

Served with roasted croutons and vegetables

CHARCUTERIE BOARD

\$7.00

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MINI TACO COM QUEIJO E LINGUICA

\$7.00

Served with our special molto Verde sauce

STUFFED TATER KEGS

\$7.00

Jumbo fried tater tots, stuffed with bacon, cheddar cheese and chives

RISOTTO BITES (12)

\$9.00

Choice of Spinach & Artichoke or Spicy Sausage

PORTOBELLO MUSHROOMS FRIES

\$7.00

Hand breaded and served with molho rose

CHURRASCO BARBEQUE MEAT BALLS

\$12.00

Served with seasoned waffle fries.



HOUSE SPECIALTIES

PORTO CAIPIRINHA \$6

The House Specialty Cocktail of Porto Do Sul, Traditional drink of Brazil. We muddle fresh lime and sugar with your choice of Pitu Cachaca or Velho Barreriro Cachaca to make a refreshing dinner drink

PREMIUM CAIPIRINHA \$8

The House Specialty Cocktail of Porto do Sul, made with Premium barrel-age in house.

LIL' NIKITA CAIPIRINHA \$6

Our House Specialty Cocktail made with SAMOGON (An organic grape based spirit).

STRAWBERRY CAIPIROSCA \$6

The House Specialty Cocktail made with fresh strawberries.

SKINNY LEMON DROP \$6

Deep Eddy Lemon Vodka, house made fresh lemon juice, blue agave nectar and garnished with a candied lemon wedge.

MARACUJA MARTINI \$6

Maracuja is the Portuguese word for Passion Fruit. Made with Cachaca, fresh lime juice, fresh Maracuja (Passion Fruit) and garnished with a lime.

LADY COSMO MARTINI \$6

Deep Eddy Vodka, cranberry juice, orange liqueur and fresh lime juice and a candied orange wheel.

PORTO DO SUL SANGRIA

Small - \$9 Large - \$18

One of our best sellers, the sangria starts with Spanish Cognac and Cointreau. We macerate fruits and seasonal fruits for a few days. Fresh citrus to order and your choice of red or white wine

HAPPY HOUR DAILY

MONDAY - LIVE ENTERTAINMENT

COCKTAILS

THE KANSAS CITY '82 \$7

A play on the French 75, the 82' starts with Hendricks, fresh lemon juice, a basil infused simple syrup, house made Ginger-Lemon-Hibiscus Bitters, and topped with Champagne garnished with a lemon twist.

HENDRICKS OLD FASHIONED \$7

Bartenders favorite. Starts with a special simple syrup made just for this cocktail, Angostura Bitters, house made orange bitters, a healthy portion of Hendricks Gin, house charged club soda, and garnished with an orange twist.

HORSE FEATHER \$7

A great whiskey cocktail. Tullamore Dew Irish Whiskey, Angostura bitters, topped with ginger beer.

MOSCOW MULE \$7

Ketel One, ginger beer, and a squeeze of lime.

LEMON TART \$7

Deep Eddy Vodka, a vanilla bean infused simple syrup, fresh lemon juice, and garnished with a lemon twist.

WINE \$5

WHITE

*Wente Riesling
Umberto Fiore Moscato
Stemmari Rose
Hess Shiretail Chardonnay
Santa Rita 120 Sauvignon Blanc*

RED

*Gnarly Head Cabernet
Santa Rita 120 Cabernet
Santa Rita 120 Merlot
Dona Paula Malbec*

WINE FLIGHTS \$12

Create your own wine flight paired with chef's selections

WELL COCKTAILS \$5

BEER SERVICE

DRAFT BEER

\$3.30

*Sam Adams Boston Lager
Free State Ad Astra
Free State Copperhead
Torn Label Alpha
Alesmith IPA* \$5
Sam Adams Seasonal
Shiner Bock*

*Angry Orchard
Breckenridge Agave
Wheat
Guinness
Boulevard Wheat
Corona Light*

DOMESTIC BOTTLES

\$2.50

*Budweiser
Bud Light
Miller Lite
Michelob Ultra
Stella Artois
Blue Moon
Boulevard Tank 7*

IMPORT BOTTLES

\$3.00

*Corona
Modelo Negra
Modelo Especial
Heineken
Xingu*