

YOUR EXPERIENCE

Start your meal at the salad bar, where you can visit as often as you like. When you're ready for the main event, flip your card from red to green to signal the Gauchos to begin tableside service of our fire-roasted meat selection. Savor each offering as it arrives or feel free to request specific cuts. Unlimited side dishes will be served to your table once the meat service begins, and we're happy to refresh your plates as many times as you'd like throughout your meal.

Churrasco Experience

Gourmet Salad Bar

Pão de Queijo Brazilian Cheese Bread

Tableside Carved Meats - All You Can Eat

Table-Shared Hot Side Dishes

- Caramelized Bananas
- Garlic Mashed Potatoes
- Polenta w/ Parmesan Cheese

Included Beverages

Fountain Soda

- Coca Cola
- Diet Coke
- Coke Zero
- Sprite

Coffee

- Regular
- Decaf
- Espresso

Tea

- Hot
- Iced

Brazilian Limeade

FIRE-GRILLED MEATS

Linguica Brazilian Pork Sausage

Pork sausage seasoned and slow-roasted to perfection

Frango Chicken Legs Not Gluten Free

Marinated and slow-roasted to perfection

Lombo Pork Loin

Roasted and encrusted with parmesan cheese

Costela de Porco Pork Ribs

Seasoned and slow-roasted for flavor and tenderness

Peito de Frango com Bacon Bacon-Wrapped Chicken

Bacon wrapped chicken breast

Bife com Bacon Bacon-Wrapped Steak *

Bacon wrapped steak

Picanha Prime Part of the Top Sirloin *

Seasoned with sea salt

Picanha com Alho Garlic Beef *

Seasoned with garlic

Fraldinha Bottom Sirloin *

Seasoned with sea salt. Flavorful cut with strong marbling

Contra Filé Ribeye *

Seasoned with sea salt

Filé Mignon Beef Tenderloin *

Seasoned with sea salt

Baby Bife Sliced Prime Part of the Top Sirloin *

Seasoned with sea salt

Coração de Frango Chicken Hearts *

Seasoned and roasted under heat pressure for tenderness and juiciness

Cordeiro Lamb Steak *

Seasoned and roasted under heat pressure for tenderness and juiciness

Hmong Sausage

Pork sausage seasoned with cilantro, ginger, and chiles

Alcatra Top Sirloin *

Seasoned with sea salt

Bullvino's Steak *

Seasoned with a Bullvino's blend

Parmesan Chicken Wings Not Gluten Free

Bullvino's Marinade encrusted with parmesan cheese

Abacaxi Grilled Pineapple

Roasted to perfection with cinnamon and sugar

Costela Bovina Beef Ribs

Seasoned with sea salt and slow roasted for flavor

Costeletas de Cordeiro Lamb Chops *

Seasoned and roasted under heat pressure for tenderness



DESSERT

Each guest may indulge in a selection of dessert, featuring our favorites like Homemade Pudim de Leite (Brazilian-style flan), Crème Brûlée, and Papaya Cream—or explore our other delightful options!



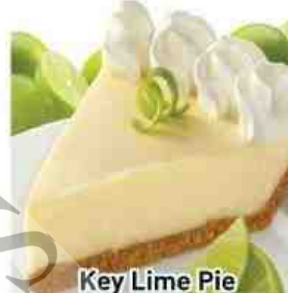
Pudim de Leite
(Brazilian-style flan)



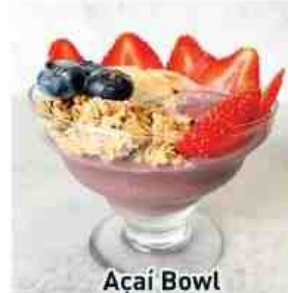
Crème Brûlée



Chocolate Mousse Cake



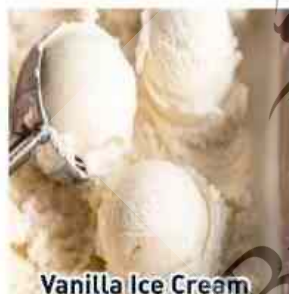
Key Lime Pie



Açaí Bowl



Tres Leches



Vanilla Ice Cream



Chocolate Molten Cake



NY Cheese Cake



Papaya Cream

THANK YOU!

Thanks for joining and allowing us to show you the Brazilian culture & cuisine! If you had a great time please share your experience!



GROUP DINING

Reserve your group party for 15 or more guests with us and receive a special gift!



www.bullvinos.com/group-dining/



COCKTAIL • WINE • BEER

Each guest will receive two drink tickets. Our full menu is available—simply present a drink ticket to your server and select from our wine-by-the-glass options, beer, or signature cocktails.

White

- NV Le Contesse Prosecco (Italy)
- Villa Pozzi Pinot Grigio (Italy)
- Bieler Rosé (Provence, France)
- Nobile Sauv. Blanc (New Zealand)
- Trefethen Eschol Chard. (California)
- Hogue Riesling (Washington)
- Centorri Moscato di Pavia (Italy)

WINE

Red

- Diora Pinot Noir (California)
- Two Siblings Red Blend (California)
- Francis Coppola Merlot (California)
- Bullvino's Fowler Malbec (Hudson, WI)
- Opolo Summit Creek Cab. (Paso Robles)
- Stella Rosa Rosso Semi-Sweet (Italy)
- Andre Brunel Cotes-du-Rhone (France)

BEER • SELTZER

- Bell's Two Hearted
- Budweiser
- Bud Light
- Coor's Light
- Corona
- Guinness
- Heineken

- Heineken N/A
- Michelob Golden Light
- Michelob Ultra
- Miller Light
- Modelo Especial
- Negra Modelo
- Stella Artois

- Xingu Black 
- Brahma 
- Surly Furious IPA
- Fulton Lonely Blonde
- Blue Moon
- High Noon/White Claw
- Loon Juice Cider

CAIPIRINHA

Brazil's signature cocktail, crafted with fresh lime, sugar, and cachaça—a sugarcane rum spirit. The ingredients are muddled and mixed over ice to create a refreshing, tangy-sweet drink.

- Original
- Passion Fruit
- Berry
- Pineapple + Mint
- Guava

COCKTAIL

Our full bar is ready to elevate your experience with a variety of options, from mixed drinks and martinis to old fashioned and more. We recommend trying the classic Caipirinha or choosing a handcrafted option from our signature cocktail list, included on the side.



Mocktails or Zero Proof specialty drinks count towards drink ticket. Not included are "Ultra-Premium" spirits.

Examples include:

- Louis XIII
- Blanton's
- Remy/Hennessey XO
- Clase Azul
- Don Julio 1942
- Etc.

Churrascaria

A **churrascaria** (shur·uh·skaa·ree·uh) is a restaurant specializing in churrasco, a style of cooking that roughly translates to "barbecue" in Portuguese. This cuisine is often, though not always, presented in the rodízio style, where servers move between tables with large skewers of grilled meats, carving portions directly onto diners' plates.

A uniquely South American style of rotisserie, it traces its roots to the fireside roasting traditions of the gaúchos from the Pampa region of southern Brazil, Argentina, and Uruguay, dating back centuries.

