

PIPERAZINE
DRINKS
A BRAZILIAN EXPERIENCE
EXPERIENCE
HAVE A BRAZILIAN EXPERIENCE



BAR MENU

CEXM.COM/BR

 **FLAMES**  **BAR**



*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

All wines are 6oz. by the glass. Hours and offering subject to change in compliance with local or state liquor laws. Must be 21 years of age or older to consume alcohol. WARNING: DRINKING DISTILLED SPIRITS, BEER, COOLERS, WINE AND OTHER ALCOHOLIC BEVERAGES MAY INCREASE CANCER RISK, AND DURING PREGNANCY CAN CAUSE BIRTH DEFECTS

Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. Ingredient and nutrition information are available upon request. A 2000 calorie diet is used for general nutrition advice; individual calorie needs, however, may vary.

HAPPY HOUR

MONDAY TO FRIDAY 3 to 7pm
AND SUNDAY All day.

PICANHA BURGER

*Served with crispy parmesan polenta fries. • 1480 cal

\$8

BRAZILIAN BITES

Braised Beef Rib Sliders* - Two. • 1010 cal
Spiced Chicken Sliders - Two. • 760 cal
Warm Hearts of Palm and Spinach Dip • 490 cal
Brazilian Empanadas • 600 cal
Crispy Parmesan Polenta Fries • 500 cal

\$4

BRAZILIAN INSPIRED COCKTAILS

Caipirinha • 340 cal
Strawberry Hibiscus Caipirinha • 180 cal
Passionate Caipirinha • 370 cal
Cucumber Mint Smash Tito's Vodka • 210 cal
Caramelized Pineapple Old Fashioned
Bulleit Rye Whiskey • 340 cal

\$8

SOUTH AMERICAN WINES

Chardonnay - Calina
Valle Central, Reserva, Chile • 135 cal
Rosé - Montes, "Cherub"
Colchagua Valley, Chile • 125 cal
Malbec - Alamos
Mendoza, Argentina • 150 cal
Red Blend - The Seeker
Valle Central, Chile • 150 cal

\$6

BRAZILIAN BEERS

Xingu Gold - Brazil • 144 cal
Xingu Black - Brazil • 142 cal
Stella Artois - Belgium & Brazil • 154 cal

\$4



SMALL

LIVE THIS EXPERIENCE

PLATES

BRAISED BEEF RIB SLIDERS

\$ 12

Xingu beer braised, caramelized onions, smoked provolone, brioche bun • 1380 cal

SPICED CHICKEN SLIDERS


\$ 10

Marinated chicken breast, arugula, tomato, pickled onion, mango aioli, brioche bun • 960 cal

WARM HEARTS OF PALM AND SPINACH DIP 8

\$ 15

Steamed spinach, hearts of palm, crispy toasts • 490 cal



BRAZILIAN EMPANADAS 7

\$ **8**

Flaky pastry, seasoned Picanha, onions,
chimichurri aioli • 750 cal

JUMBO SHRIMP COCKTAIL 14

\$ **10**

Four poached shrimp, Brazilian malagueta
cocktail sauce, lemon. • 190 cal

GARLIC SHRIMP 15

\$ **14**

Four jumbo sautéed shrimp, garlic butter, onions,
sweet peppers, passion fruit sauce. • 1010 cal

GRILLED BEEF TENDERLOIN SKEWERS* 15

\$ **14**

Chimichurri salsa • 530 cal

CRISPY PARMESAN POLENTA FRIES 4

\$ **14**

Grated parmesan, malagueta aioli • 500 cal



LARGE

LIVE THIS EXPERIENCE

PLATES

PICANHA BURGER*

Fresh ground in-house, smoked provolone, bibb lettuce, tomato, onion, chimichurri aioli, brioche bun • 1480 cal

Served with crispy parmesan polenta fries.

\$ 12

GOAT CHEESE AND VEGETABLE SANDWICH

Hearts of palm, roasted peppe

Served with crispy parmesan polenta fries.

\$ 10

MARKET TABLE & FEIJOADA BAR

Seasonal salads, Brazilian delicacies, charcuterie, imported cheeses, soup, and more.

\$ 15

CHURRASCO MEAT BOARD - Choose One
Served with Brazilian sauces

FRANGO (Marinated Chicken Legs) **\$ 8**
Beer and brandy marinated, chimichurri sauce •
570 cal

COSTELA DE PORCO (Pork Ribs) **\$ 10**
Half rack, chimichurri sauce, lime • 860 cal

THE BONE* (Beef Rib) **\$ 14**
Large beef rib, chimichurri sauce • 720 cal

CORDEIRO* (Lamb Chops) 14 **\$ 14**
Three double chops, mintchurri sauce • 1150 cal)



CRAFTED

THE NATIVE SPIRIT OF BRAZIL

CAIPIRINHAS

- | | |
|---|----------------|
| PREMIUM CAIPIRINHA (12oz) | \$ 16.5 |
| Premium Aged Cachaça, fresh muddled limes, cane sugar • 340 cal | |
| CAIPIRINHA | \$ 15.5 |
| Silver Cachaça, limes, cane sugar (340 cal) | |
| MANGO HABANERO | \$ 15.5 |
| Silver cachaça, limes, mango, habanero peppers • 330 cal | |
| PASSIONATE | \$ 15.5 |
| Silver cachaça, passion fruit, lime • 370 cal | |



STRAWBERRY HIBISCUS

\$ **15.5**

Silver cachaça, house-made hibiscus syrup, strawberries, lime • 180 cal

COCONUT CRÈME

\$ **15.5**

Silver cachaça, Mount Gay Black Barrel Rum, Coco Lopez, lime • 240 cal

MAKE ANY CAIPIRINHA PREMIUM WITH AGED CACHAÇA

ADD \$ **1**

MAKE ANY CAIPIRINHA A CAIPIROSCA WITH TITO'S VODKA

ADD \$ **1**



BRAZILIAN

INSPIRED

COCKTAILS

Ask your server about non-alcoholic options.

BLOOD ORANGE MANHATTAN

\$ 16.5

Buffalo Trace Bourbon, Carpano Antica, blood orange and angostura bitters • 190 cal

SMOKE & HONEY


\$ 16.5

Monkey Shoulder Scotch Whisky, Honey Ginger elixir, Glenmorangie Scotch, Luxardo Cherry • 250 cal

MANGO GINGER MARTINI

\$ 15

Grey Goose Le Citron Vodka, mango, South American ginger, honey lemon elixir, basil • 290 cal



CUCUMBER MINT SMASH

\$ **15.5**

Tito's Vodka, muddled cucumber, fresh mint, lime • 210 cal

GRAPEFRUIT GIN CRUSH

\$ **15**

Hendrick's Gin, ruby red grapefruit, elderflower, honey elixir • 240 cal

BRAZILIAN GENTLEMAN

\$ **15.5**

Knob Creek Rye Whiskey, passion fruit, tawny port, Amargo Chunchu bitters, honey • 190 cal

SUPERFRUIT LEMONADE

\$ **16.5**

VeeV Açai Spirit, Grand Marnier, fresh strawberry, blueberry, lemon • 320 cal

CARAMELIZED PINEAPPLE OLD FASHIONED

\$ **16**

Bulleit Rye Whiskey, muddled caramelized pineapple, orange, Luxardo cherry • 340 cal



WINES BY

LIVE THIS EXPERIENCE

THE GLASS

MOSCATO D'ASTI - UMBERTO FIORE

Italy

\$ 13.5

RIESLING - STE. MICHELLE

Columbia Valley, Washington

\$ 12.5

PINOT GRIGIO - MEZZACORONA

Trentino, Italy

\$ 12

PINOT GRIGIO - TRAMIN

\$ 13.5

ROSÉ - MONTES, "CHERUB" \$ **10**
Colchagua Valley, Chile

CHARDONNAY - WILLIAM HILL \$ **11**
North Coast, California

CHARDONNAY - CALINA \$ **13**
Valle Central, Reserva, Chile

**CHARDONNAY - SONOMA CUTRER,
"RUSSIAN RIVER RANCHES"** \$ **17**
Sonoma Coast, California

**PINOT NOIR - MONDAVI PRIVATE
SELECTION 13** \$ **13**
California

PINOT NOIR - A TO Z 16 \$ **16**
Oregon

PINOT NOIR - MEIOMI 18 \$ **18**
Monterey-Santa Barbara-Sonoma Counties,
California

**MERLOT - LAPOSTOLLE, "GRAND
SELECTION" 13** \$ **13**
Rapel Valley, Chile

**MERLOT - SEVEN FALLS, "STONETREE
VINEYARD" 13.5** \$ **13.5**
Wahluke Slope, Washington

MALBEC - ALAMOS 12 \$ **12**
Mendoza, Argentina

**MALBEC - JORJÃO BY FOGO DE CHÃO,
"RESERVA" 16** \$ **13**

Mendoza, Argentina

RED BLEND - THE SEEKER 10 \$ **13**

Valle Central, Chile

RED BLEND - PRIMUS, "THE BLEND" 14.5 \$ **16**

Apalta, Chile

RED BLEND - EULILA BY VIK 17 \$ **18**

Cachapoal Valley, Chile

**CABERNET SAUVIGNON - J. LOHR, "SEVEN
OAKS" 13.5** \$ **13**

Paso Robles, California

**CABERNET SAUVIGNON - TRAPICHE,
"BROQUEL" 15** \$ **13.5**

Mendoza, Argentina



ALCOHOL

TASTE TROPICAL JUICES

FREE

COKE	\$ 3	FRESH SQUEEZED OJ	\$ 6
DIET COKE	\$ 3	FRESH PINEAPPLE	\$ 5
GINGER ALE	\$ 3	FRESH PINEAPPLE W/ MINT	\$ 6
SPRITE	\$ 3	FRESH LIME	\$ 5
CLUB SODA	\$ 3	FRESH MANGO	\$ 5
ICED TEA SW/UN	\$ 3	PASSION FRUIT	\$ 6
APPLE JUICE	\$ 3	CASHEW	
GUARANA	\$ 5		
PELEGRINO SPARK WATER	\$ 6		
PANA STILL WATER	\$ 6		



COFFEE

ENJOY THE MOMENT

ESPRESSO	\$ 3
DOUBLE ESPRESSO	\$ 4.5
CAPUCCINO	\$ 4
CARAMEL LATTE	\$ 4.5
MOCHA LATTE	\$ 4.5
ICED LATTE	\$ 5
Caramel/Mocha	\$ 4.5
HOT CHOCOLATE	\$ 5
VANILLA CHAI	\$ 4
HOT TEA	\$ 0.5
Soy milk add	



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