



Brazilian Steakhouse

BAR MENU

AVAILABLE AT THE BAR &
OUTDOOR SEATING ONLY



FLAMES

*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. Ingredients and nutrition information are available upon request. A 2000 calorie diet is used for general nutrition advice; individual calorie needs, however, may vary.

For parties of 1 or larger, a 20% gratuity is applied automatically

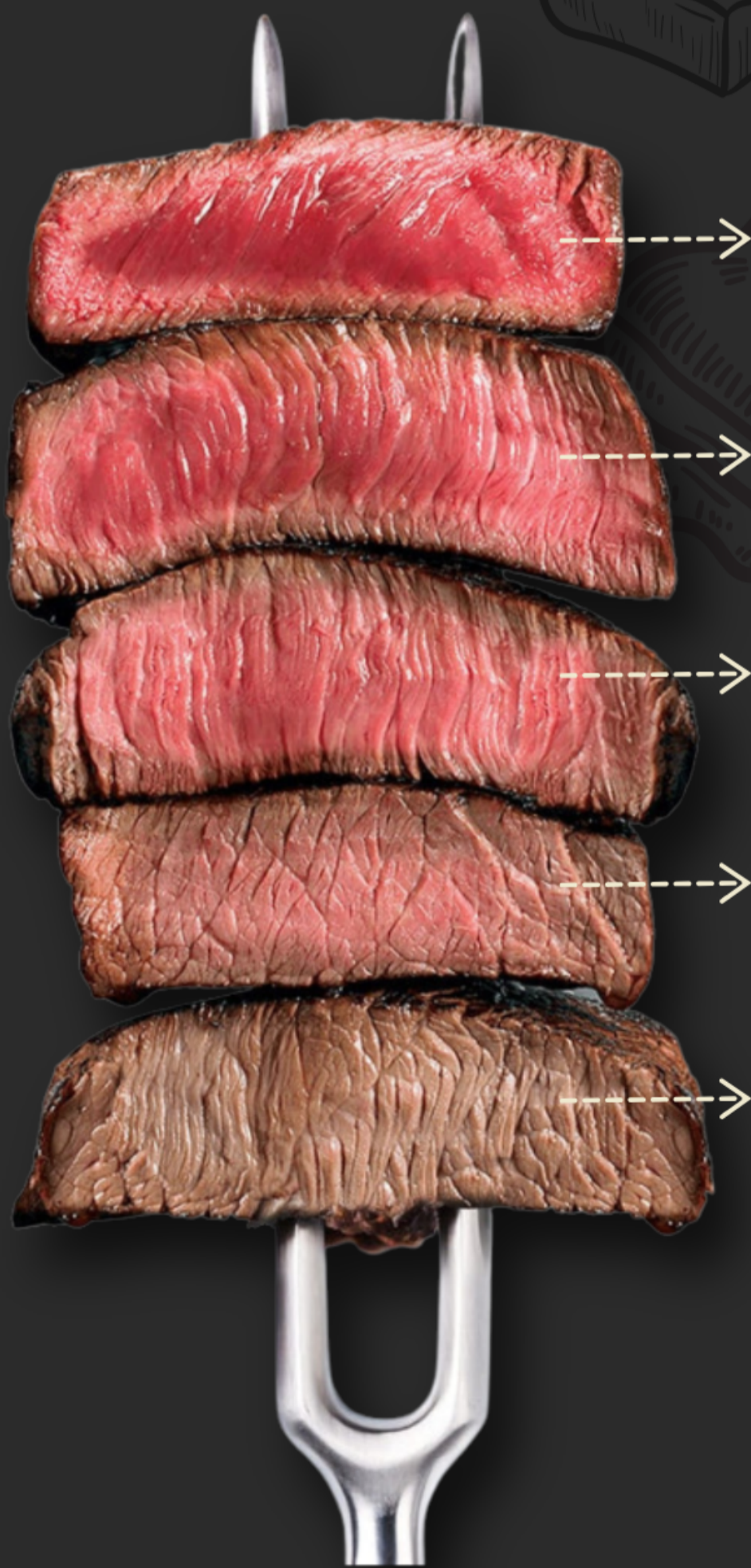
A service charge of 3.5% will be applied to all credit card purchases. For your convenience, customers may avoid this extra fee by paying with cash

There is a 2 credit card maximum per table.



Meat Doneness

FOR EVERY TASTE



RARE

120°F

Cool to warm red center, soft and tender texture

MEDIUM RARE

130°F

Warm red center, perfect steak texture

MEDIUM

140°F

Hot pink center, slightly firmer texture

MEDIUM WELL

150°F

Mostly brown center, firm texture

WELL DONE

160°F+

No pink color, very firm texture and drier

Appetizers

TO SHARE OR NOT TO SHARE

SMALL PLATES

GARLIC SHRIMP	\$18
Shrimp and garlic sauteed and served over greens	
FRANGO A PASSARINHO	\$12
Deep fried Brazilian style chicken topped with garlic	
BRAZILIAN EMPANADAS (6)	\$12
Beef Chicken Cheese	
BRAISED BEEF RIBS SANDWICH	\$16
Braised beef ribs with caramelized onions, melted mozzarella served on a kaiser roll	
CHICHARRON WITH YUCA	\$15
Fried pork with fried yuca with homemade green mayo	
FLAMES CHICKEN WINGS	\$12
6 pieces of tender, flavorful chicken served with our housemade buffalo and blue cheese sauces	
FLAMES FRIED CALAMARI	\$14
Served with our special spicy mayo	
FLAMES LOADED FRIES	\$12
Freshly cut fries topped with melted mozzarella, crispy bacon, and jalapeños	
HOMEMADE COXINHA (8)	\$13
Homemade Brazilian chicken croquettes served with our special spicy mayo	



Salads



FRESH LIGHTER FARE

COLD PLATES

CAESAR SALAD

\$8

Fresh and crispy romaine tipped with our house made caesar dressing, shaved parmesan and croutons

MIXED GREENS SALAD

\$8

Fresh mixed greens, grape tomatoes, cucumbers, onions, pepperoncini, peppers, olives, served with our special honey balsamic dressing

POTATO SALAD

\$8

Brazilian style potatoes, carrots, corn, and spices tossed with a house blended mayonnaise saude

PASTA SALAD

\$8

Our antipasto pasta salad with ham, salami, cheese, sundried tomatoes, and olives tossed in our house blend dressing

CHICKEN SALAD

\$8

Brazilian style pulled chicken served with crispy thin potato sticks

CAPRESE SALAD

\$8

Fresh tomatoes and mozzarella served with basil, drizzled with olive oil

SPINACH SALAD

\$8

Spinach, with fresh blueberries, strawberries, sesame, and house dressing

ADD ONS: CHICKEN \$8 | SHRIMP \$10 | STEAK \$12



Feijoada \$21

SATURDAY / SUNDAYS ONLY

TRADITIONAL BRAZILIAN BLACK BEAN AND PORK STEW
SERVED WITH WHITE RICE, COLLARD GREENS,
AND BRAZILIAN FAROFA

WEEKEND SPECIAL



Meat Boards

A TASTE OF BRAZILIAN BBQ

CHURRASCO

Served with chimichurri sauce, Brazilian farofa (a toasted mixture of cassava flour with crispy bacon and spices), and vinaigrette (Brazilian style fresh pickles)

SIZZLING CHICKEN
Garlic chicken

\$14

SIZZLING SAUSAGE
Premium Brazilian sausage with onions

\$12

SIZZLING PICANHA
House special top sirloin with melted cheese served with fries

\$15

CHURRASCO BOARD (MADE FOR 2!)
Picanha, garlic chicken, and Brazilian sausage served with fries

\$24



Entrees

CHOOSE TWO SIDES

LARGER PLATES

PICANHA (TOP SIRLOIN) \$20
Grilled top sirloin with chimichurri sauce

COSTELA DE PORCO \$16
Half rack of BBQ ribs, chimichurri sauce, lime

RIBEYE \$30
Grilled ribeye steak

ENTRANHA \$30
Grilled skirt steak with chimichurri sauce

SALMON \$20
Grilled salmon with passion fruit sauce

SIDES:
Beans | Rice | Mashed Potatoes | Fried Yucca | Fries | Mixed Vegetables
*Sautéed Asparagus available for +\$5



FLAMES

Chef Specials

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AVAILABLE WED-SUN

BEEF CARPACCIO

\$15

Beef Carpaccio, Caper Sauce,
Parmesan Cheese, and Homemade Crostini

CHARCUTERIE BOARD

\$19

Prosciutto Di Parma, Salami, Smoked Gouda, Pecorino Romano,
Homemade Crostini, served with Seasonal Fruit/Spread

CLAMS WITH HOMEMADE CROSTINI

\$22

Wine Wine Sauce, Garlic, Cilantro, and Homemade Crostini

FILET MIGNON SLIDERS

\$18

Grilled Filet Mignon, Onions, and Mozzarella
on Brioche Bread served with Fries

Bring Your Own Beer & Wine

WE ARE CURRENTLY BYOB
(BEER AND WINE ONLY, NO HARD ALCOHOL)

OUR SEASONAL BAR SERVING WINE, LIQUOR &
BEER WILL RE-OPEN SPRING 2025

CRAVING SANGRIA?

OUR STAFF CAN MAKE SANGRIA WITH YOUR
PERSONAL BOTTLE OF WINE FOR \$19.99!



Soft Drinks & Juices

NON-ALCOHOLIC

BEVERAGES

PEPSI	\$3
DIET PEPSI	\$3
GINGER ALE	\$3
SIERRA MIST	\$3
CLUB SODA	\$3
GUARANA	\$5
DIET GUARANA	\$5
ICED TEA	\$3
(SWEETENED/UNSWEETENED)	
SPARKLING WATER	\$6
FLAT WATER	\$6
APPLE JUICE	\$4

Fresh Squeezed Natural Juices

FRESH SQUEEZED OJ	\$8
FRESH PINEAPPLE JUICE	\$6
FRESH PINEAPPLE W/MINT	\$6
FRESH LIME JUICE	\$6
FRESH MANGO JUICE	\$6
FRESH PASSION FRUIT JUICE	\$6
FRESH STRAWBERRY JUICE	\$6



Mocktails

SPECIALTY NON-ALCOHOLIC DRINKS

BEVERAGES

PASSION FRUIT MINT COOLER \$10

Passion Fruit, Lime, Cane Sugar, Mint, Club Soda

BANANA COLADA \$10

Banana Pina Colada

NOJITO \$10

Mint, Limes, Cane Sugar, Club Soda

BRAZILIAN LEMONADE \$10

Fresh Lime Juice, Condensed Milk, Sugar

VIRGIN PINA COLADA \$10



Sweets and Treats

YOU DESERVE THIS

DESSERTS

HOMEMADE BRAZILIAN COCONUT FLAN \$9

HOMEMADE BRIGADEIRAO \$9
Rich, velvety flourless chocolate cake

HOMEMADE PASSION FRUIT MOUSSE \$9

HOMEMADE PAPAYA CREAM \$12

HOMEMADE BANANA FLAMBE \$9

TIRAMISU \$6.5

TRES LECHES CAKE \$6.5

CHEESECAKE \$6.5

CHOCOLATE FUDGE LAYER CAKE \$7.5

ICE CREAM (VANILLA OR CHOCOLATE) \$4.5

EXTRA SCOOP \$2



FLAMES

Coffees & Tea

ENJOY THE MOMENT

BEVERAGES

BLACK COFFEE	\$4
DECAF COFFEE	\$4.5
ESPRESSO	\$3.5
DOUBLE ESPRESSO	\$5
CAPPUCCINO	\$6
CARAMEL CAPPUCCINO	\$7
LATTE	\$6
CARAMEL LATTE	\$7
HOT CHOCOLATE	\$7
HOT TEA (GREEN BLACK)	\$4
DECAF HOT TEA	\$5
**ADD OAT MILK	\$1

