



AG BAR MENU

AG CHARCUTERIE BOARD \$18

An assortment of salami, prosciutto, Manchego, Queijo Minas, and Brazilian mozzarella.

PICANHA SLIDERS \$12

Thinly-sliced Beef Picanha on 3 of our Pão de Queijo slider buns with arugula and pickled red onion.

PÃO DE ALHO \$12

A basket of six garlic bread filled with garlic cream.

SPINACH AND ARTICHOKE DIP \$12

Creamy Spinach and Artichoke topped with melted Brazilian mozzarella. Served with toasted crostini.

AG BURGER \$17

8oz of ground Picanha with caramelized onions, lettuce, tomato. Topped with melted Brazilian mozzarella cheese on brioche bun. Served with yucca fries.

LINGUIÇA \$14

Three of our Brazilian sausage links served with Farofa.

FRANGO \$15

Three of our marinated chicken legs grilled over charcoal and served with locally made *LI Pig Barbeque Sauce*.

COSTELAS DE PORCO \$16

Four St. Louis-style pork ribs grilled over charcoal and served with locally made *LI Pig Barbeque Sauce*.

COSTELETA DE CORDEIRO \$25

Three double-New Zealand lamb chops glazed with our AG marinade. Served with our chimichurri

BAR ENTRÉE

PICANHA \$26

10oz of our House-Specialty Top Sirloin served with garlic mashed potato and fried yucca.

FRALDINHA \$28

10oz of our Bottom Sirloin served with garlic mashed potato and fried yucca.

RIBEYE \$34

12oz cut of Ribeye steak served with garlic mashed potato and fried yucca.

FILET MIGNON \$36

8oz cut of Filet Mignon served with garlic mashed potato and fried yucca.

MISO SALMON \$26

8oz Atlantic Salmon served with sauteed spinach and topped with our chimichurri sauce

MISO BLACK COD \$32

8oz Pacific Black Cod served with sauteed spinach and topped with our chimichurri sauce

ADD A SIDE CAESAR OR MIXED GREENS \$8

CHICKEN CAESAR SALAD \$22

8oz Grilled Chicken Breast served over a bed of Caesar Salad

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*** 18% Gratuity will be added for parties of 6 or more*