



BAR MENU

QUEIJO ASSADO

Grilled queijo coalho cheese served with spicy honey drizzle

12

PICANHA SLIDERS

Thinly-sliced beef picanha on three of our pão de queijo slider buns with arugula and pickled red onion

12

PÃO DE ALHO

A basket of six garlic breads filled with garlic cream

12

SPINACH AND ARTICHOKE DIP

Creamy spinach and artichoke topped with melted Brazilian mozzarella. Served with toasted crostini

12

LINGUIÇA

Three of our Brazilian sausage links served with farofa

14

FRANGO

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

15

COSTELAS DE PORCO

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

16

COSTEleta DE CORDEIRO

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

25

AG BURGER*

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

17

BAR ENTRÉE

PICANHA*

10oz of our house-specialty top sirloin served with garlic mashed potatoes and fried yucca

26

FILET MIGNON

8oz cut of filet mignon served with garlic mashed potatoes and fried yucca

36

FRALDINHA*

10oz of our bottom sirloin served with garlic mashed potatoes and fried yucca

28

MISO SALMON

8oz Atlantic salmon served with sautéed spinach and topped with our chimichurri sauce

26

RIBEYE*

12oz cut of ribeye steak served with garlic mashed potatoes and fried yucca

34

MISO BLACK COD

8oz Pacific black cod served with sautéed spinach and topped with our chimichurri sauce

32

Add a side of caesar salad or mixed greens 8

** 20% Gratuity will be added for parties of 6 or more

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