

Churrascos

— STEAKS & SEAFOOD —

FEATURES

COCKTAILS

SMOKED NEGRONI 8.95
new amsterdam gin, campari,
sweet vermouth, rosemary smoke

**DULCE DE LECHE
ESPRESSO MARTINI** 8.95
grey goose la vanille, espresso, dulce de leche,
coffee liquor, served with alfajor

BEER

8TH WONDER HOPSTON 5.95
Texas IPA, Houston, Texas

8TH WONDER HATERADE 5.95
Gose, Houston, Texas

WINE

	6oz	9oz	Bottle
ROOT: 1 Sauvignon Blanc, Casablanca Valley, Chile	7.95	10.95	29.95

LAPOSTOLLE 'LE ROSE' Blend, Chile	9.95	13.95	33.95
--	------	-------	-------

ROOT: 1 Cabernet Sauvignon, Maipo Valley, Chile	7.95	10.95	29.95
--	------	-------	-------

HAPPY HOUR

EVERY DAY | 4PM - 7PM

THURSDAY | ALL DAY

at bar & patio only

\$4.95 LUNCH COCKTAIL

MOJITO, PALOMA, MARGARITA,
CAIPIRINHA, MANGO CAIPIRINHA,
PISCO SOUR, RED SANGRIA,
WHITE SANGRIA OR PITAYA MARGARITA

\$15.95 FRIDAY FEATURE

16oz PORK TENDERLOIN
with redskin potato puree & pineapple glaze



FEATURES


STARTER


CHILE CON QUESO *half 6^{.95} | full 8^{.95}*
white cheese blend, roasted poblano & pico de gallo

ENTRÉES

*all items are served with charro beans,
cilantro rice & chile arbol salsa*

SMOKED CHICKEN FLAUTAS *lunch 13^{.95} | dinner 16^{.95}*
crispy corn tortilla, smoked chicken, roasted peppers, queso quesadilla, black bean sauce, crema oxaquena, guacamole, pico de gallo & queso fresco

TACOS *al* CARBON *lunch 19^{.95} | dinner 24^{.95}*
chimichurri marinated, char-grilled, certified angus beef, guacamole & pico de gallo 

CARNE ASADA *lunch 22^{.95} | dinner 27^{.95}*
12oz char-grilled certified angus skirt steak marinated in chimichurri with grilled onions 

WEDNESDAY STEAK NIGHT

15^{.95}
*8oz petite filet
with choice of sauce*

SUNDAY BRUNCH

Featuring
CHURRASCOS CLASSICS
AVAILABLE UNTIL 3PM

CATERING

**YOU DREAM IT,
WE CREATE IT.**
ASK YOUR SERVER TO SEE
OUR CATERING MENU

BOX LUNCHES

**PROVIDE YOUR
GUESTS WITH
A CHURRASCOS
BOX LUNCH!**