



# MENU



**CHURRASCARIA**  
**CAFE MINEIRO**  
**BRAZILIAN STEAKHOUSE**  
[www.cafemineirosteakhouse.us](http://www.cafemineirosteakhouse.us)





# MAIN OPTIONS

## **BRAZILIAN RODIZIO - A Brazilian Experience**

Brazilian Experience Rodizio that includes our all-you-can-eat buffet with a variety of expertly prepared Gourmet dishes including many salads, pastas, rice, the famous 'Feijoada' and 'Feijao', and many other options, all freshly made in house PLUS unlimited servings of up to 12 different types of meat which are presented on skewers and carved table side.

<b>Brazilian Rodizio Week Days Lunch</b>	– During the week at lunch time.	<b>\$26.95</b>
<b>Brazilian Rodizio Week Days Dinner</b>	– During the week at dinner time.	<b>\$35.95</b>
<b>Brazilian Rodizio Weekends Lunch</b>	– During the weekends at lunch time.	<b>\$32.95</b>
<b>Brazilian Rodizio Weekends Dinner</b>	– During the weekends at dinner time.	<b>\$35.95</b>

## **BRAZILIAN ALL-YOU-CAN-EAT - A Brazilian Buffet**

All-you-can-eat buffet with a variety of expertly prepared Gourmet dishes including many salads, pastas, rice, beans, the famous 'Feijoada', and many other options, all freshly made in house PLUS unlimited servings of up to 3 different types of meat which are presented on skewers in a special buffet area.

<b>Brazilian All-you-can-eat Buffet</b>	– Everyday for lunch and dinner.	<b>\$19.95</b>
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- All prices are subject to change without prior notice. -




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








# STARTERS MENU

## APPETIZERS - Tapas

 **Homade Specials**

<b>Brazilian Lovers</b> – Sliced top sirloin steak + yucca flour + vinaigrette sauce (Picanha à palito + farofa + vinagrete). 	\$19.95
<b>Brazilian Sausage</b> – Brazilian Sausage topped w/ sauteed onions + fried yucca (Linguiça acebolada com mandioca).	\$15.95
<b>Sirloin</b> – Sliced sirloin steak w/ onions and french fries (Alcatra acebolada com Batata Frita).	\$17.95
<b>Garlic Shrimp</b> – Sauteed Shrimp w/ garlic sauce (Camarão ao alho e óleo).	\$16.95
<b>Garlic Bread</b> – Toasted bread w/ garlic sauce (Pão de alho). 	\$6.95
<b>Brazilian Cod Fish Cake 5 pcs</b> – (5 unidades de Bolinho de bacalhau).	\$8.95
<b>Chicken Wings 10pcs</b> – (10 unidades de Asinhas de Frango)	\$16.95
<b>Brazilian Fried Chicken W/ Garlic</b> – (Frango à passarinho com alho) 	\$15.95
<b>Fish Sticks W/ Tartar Sauce</b> – Fish Sticks with Tartar Sauce. (Isca de peixe com molho tartaro.)	\$16.95
<b>Brazilian Cheese Bread 7 pcs</b> – Special Bread w/ Cheese (7 unidades de Pão de queijo)	\$6.50

## BEERS

	<b>Draft / Bottle</b>
Corona	\$6.95
Heineken	\$6.95
Samuel Adams	\$5.95
Stella	\$5.95   \$6.95
Blue Moon	\$5.95
Modelo	\$6.95
Budweiser	\$5.95
Budlight	\$4.95   \$5.95
Miller Lite	\$5.95
Yuengling	\$5.95
Goose IPA	\$4.95
O'Doul's (Non-Alcoholic)	\$5.95
Brazilian Beer (Ask your server)	\$6.95

## LIQUEURS

	<b>Glass</b>
43	\$6.95
Disaronno	\$8.95
Sambuca White	\$6.95
Sambuca Black	\$8.95
Grand Marnier	\$8.95
Cointreau	\$8.95
Licor Beirão	\$8.95
Baileys	\$6.95
Hennessy	\$8.95
Frangelico	\$8.95



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# COCKTAIL DRINKS

## MARTINIS

Glass **\$10.95**

**Half Brazilian/Italian** – Cachaça (Brazilian Sugar Cane Rum), Amaretto, Cranberry Juice and Lemon.

**Apple Martini** – Vodka, Apple Sour and Sweet & Sour Mix.

**Bahia Heat** – Cachaça (Brazilian Sugar Cane Rum), Raspberry Liqueur, Tabasco and Sprite.

**Cosmopolitan** – Citrus Vodka, Triple Sec, Rose Lime and Cranberry Juice

## FROZEN DRINKS

Glass **\$10.95**

**Pina Colada** – Spiced Rum and Pinacolada Mix.

**Strawberry Daiquiri** – Dark Rum and Strawberry Mix.

**Mango Daiquiri** – Dark Rum and Mango Mix.

**Miami Vice** – Dark Rum, Half Pinacolada and Half Strawberry Daiquiri.

**Margarita Frozen** – Tequila, Triple Sec, Margarita Mix, Lime Juice and Agave Nectar. (Ask for other flavors)

## ROCKS SIGNATURES

Glass **\$9.95**

**Caipirinha** – Cachaça (Brazilian Sugar Cane Rum), Lime, and Sugar.

**Caipi Vodka** – Vodka, Lime and Sugar.

**Brazilian Wax** – Cachaça (Brazilian Sugar Cane Rum), Triple Sec, Pineapple Juice and Grenadine.

**Copacabana Sunset** – Cachaça (Brazilian Sugar Cane Rum), Orange Juice and Cranberry Juice.

**Leblon Beach** – Cachaça (Brazilian Sugar Cane Rum), Peach Schnapps, Orange Juice and Cranberry Juice.

**Garota De Ipanema** – Cachaça (Brazilian Sugar Cane Rum), Triple Sec, Orange Juice, Passion Fruit Juice and Grenadine.

**Brazilian Ball** – Cachaça (Brazilian Sugar Cane Rum), Blue Curaçao, Pineapple Juice, Rose Lime and Sprite.

**Margarita** – Tequila, Triple Sec, Sweet & Sour Mix, Lime Juice, Agave Nectar and Splash of Orange Juice. (Ask for other flavors)

## SHOTS

Glass **\$7.95**

**B'52** – Kahlua Baileys and Grand Marnier.

**Loira** – Cachaça (Brazilian Sugar Cane Rum), Grand Marnier, Pineapple Juice and Squeezed Lime.

**Morena** – Cachaça (Brazilian Sugar Cane Rum), Jägermeister and Cranberry Juice.

**Fut Volley** – Cachaça (Brazilian Sugar Cane Rum), Blue Curaçao, Pineapple Juice and Squeezed Lemon.

**Brazilian Bomb** – Cachaça (Brazilian Sugar Cane Rum) and Red Bull.

**Lemon Drop** – Citrus Vodka, Fresh Lemon and Sugar.

Feel free to ask your server if we can make your favorite drink







# THE WINE LIST

## WHITE / ROSE

	187ml / 750ml
La Marca – Prosecco Veneto (Italy)	\$12   \$34
Lindemans – Moscato (Australia)	\$23
Relax – Riesling (Germany)	\$28
Story Point – Chardonnay (California)	\$34
Matua – Sauvignon Blanc (Australia)	\$30
Rosehaven Rosé (California)	\$29

## RED

	375ml / 750ml
Josh Cellars – Cabernet Sauvignon (California)	\$39
Alamos – Malbec (Mendoza Argentina)	\$28
Kaiken – Malbec (Mendoza Argentina)	\$34
Mc Williams – Shiraz (Australia)	\$24
Bogle – Cabernet Sauvignon (California)	\$32
Bogle – Merlot (California)	\$27
William Hills – Merlot (California)	\$30
Kendall Jackson – Cabernet Sauvignon (California)	\$36
Monte Velho – (Alentejo Portugal)	\$15   \$28
Eugenio De Almeida – (Alentejo Portugal)	\$15   \$28
19 Crimes – The Banished Dark Red (Australia)	\$29
Hess Allomi – Cabernet (Napa Valley California)	\$32   \$60
Alexander Valley Temptation – Zinfandel (California)	\$36

## HOUSE WINES

### RED WINE

Pinot Noir – Merlot – Cabernet Sauvignon	\$7   \$22
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### WHITE/ROSE

Pinot Grigio – Chardonnay – Moscato	\$7   \$22
Sauvignon Blanc – White Zinfandel	\$7   \$22

## HOUSE SANGRIA

	Glass / Pitcher
RED – Fruit Cocktail, Rum, Peach Schnapps, Triple Sec, Grenadine, Merlot.	\$8.95   \$28.95

WHITE – Fruit Cocktail, Rum, Peach Schnapps, Triple Sec, Simple Syrup, Moscato.	\$8.95   \$28.95
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# DESSERT MENU



Chocolate Cake  
Bolo de Chocolate

**\$7.95**



Brazilian Flan  
Pudim de Leite

**\$6.95**



Passion Fruit Mousse  
Mousse de Maracujá

**\$6.95**



Cheesecake w/ Strawberry  
Topping  
Cheesecake c/ Calda de Morango

**\$7.95**



This photo is only to  
illustrate.  
Price is per each.



Paletas w/ multiple flavors  
Ask your server  
Picolé Variado  
Pergunte ao seu Garçon

## Coffee Drinks NESPRESSO

- Espresso Coffee - \$3.50
- (S) Cappuccino - \$4.95
- (S) French Vanilla - \$4.95
- (S) Mocha - \$4.95
- (S) Latte - \$4.95
- (S) Hot Chocolate - \$3.95
- Black Coffee - \$2.00

(S) With Sugar