

SANTO BRÚKLIN

KITCHEN & BAR


BRUNCH MENU

GOOD MORNING

HELL YEAH! Pão de Queijo \$13

a pair of our infamous cheese breads, served with requeijão, guava jam, and spicy pork nduja.

Shaved Brussels Salad \$16

shaved brussel sprouts with dried red apples, dried cranberries, and a honey lime dressing 


Ipanema Wings \$16

aka "frango a passarinho" super crunchy, garlic drenched wings, served with guava bbq sauce.

Carne Seca Escondidinho \$15

brazilian "shepherds pie" made with yucca, cheese, and brazilian cured beef.

Caldo Verde Soup \$13

Brazilian soup that brings together vibrant collar greens and creamy potatoes. Add Brazilian sausage (Calabresa) \$4 

BRUNCHIN'

French Toast \$26

the BEST french toast you will ever have! topped with sweet requeijão cream sauce, guava, and seasonal berries | add fried chicken +\$6

Feijoada Do Santo \$30

brazilian slow cooked black bean & pork stew. made with dried meats & sausage, and served with white rice, sautéed collard greens, farofa, and orange slices.

Brúklin Octopan \$29

THE ONE AND ONLY - artisan baguette, nduja mayo, crunchy bacon bits, seared octopus leg & pineapple vinaigrette. served with potato wedges & market greens.

The O.G Santo Benny \$26

our classic! poached eggs & spicy malagueta hollandaise atop our infamous brazilian cheese bread and sides of potatoes & market greens, plus your choice of bacon or avocado | sub smoked lox +\$4

consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness. please advise your server of any allergies. a 20% gratuity will be added to parties of 6 or more

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BRUNCHIN'

Picanha Steak & Eggs \$39

10oz premium brazilian steak with two eggs your way, served with potato wedges & market greens

Rio GOOD Burger \$32

8oz wagyu beef, cheddar cheese, kurobuta bacon, grilled onions & malagueta mayo served on a toasted brioche bun. served with potato wedges & market greens

Santo Fried Chicken Sandwich \$28

buttermilk fried chicken, bacon, housemade coleslaw, spicy mayo, and greens on a brioche bun, served with potato wedges & market greens. add mozzarella cheese +\$2

Itadakimasu Benedict \$32

perfectly poached eggs, crab and lobster mix, wasabi hollandaise, and ikura caviar, all atop our infamous brazilian cheese bread. served with potato wedges and market greens.

Avocado Toast \$24

mashed avocado, lemon marinated chopped green apples, basil cherry tomatoes confit with potato wedges & market greens | add egg +\$3

Two Eggs Any Style \$26

with sourdough toast, potato wedges, market greens and sides of butter, sweet guava jam, and brazilian cream cheese, plus your choice of bacon or avocado | sub smoked lox +\$4

SIDES

bacon \$7

farofa \$2

2 eggs \$8

market greens \$7

fried yucca \$10

potato wedges \$8

collard greens \$8

mashed avocado \$6

roasted brussels sprouts \$9

SOMETHING SWEET

Pudim \$13

brazilian condensed milk flan with caramel drizzle

Bolo de Cenoura \$15

brazilian carrot cake with brigadeiro frosting

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