



**share**

**\* PÃO DE QUEIJO**

Papaya Jam, Herbed Catupiry Cheese - 16  
Add Acorn Fed 100% Jamon Iberico - 30

**ENDIVE SALAD**

Endives, Radicchio, Shaved Fennel,  
Crouton, Aged Gouda, Oranges,  
Heart of Palm, Avocado, Herbs,  
Calamansi Vinaigrette - 19

**HAMACHI CRUDO**

Coconut Lime Ponzu, Fermented Chile Aioli,  
Finger Chile, Fried Garlic, Aji Oil, Chive oil,  
Trout Roe - 24

**TUNA CEVICHE**

Citrus, Pineapple, Marinated Serrano, Avocado  
Puree, Red Onion, Cilantro, Puffed Rice, House  
Made Plantain Chips - 28

**OYSTERS**

Citrus Garlic Butter, Finger Lime, House Hot  
Sauce, Plantain-Cashew Crumble - 20

**GRILLED PRAWNS**

Zesty Aioli, Ramp Salsa Verde, Shrimp Salt - 26

**BLACK-EYED PEA FRITTERS**

Herbs, Haloumi Criolla,  
Fermented Garlic Aioli, House Hot Sauce - 16

**QUAIL \***

Brazilian fried, Salsa Golf, Yuca,  
Chili Citrus Oil - 24

**PORK RIBS**

Magic Salt, House Hot Sauce, Guava BBQ - 24

**sides**

**COLLARD GREENS**

Garlic Cream, Pecorino Romano, House Hot  
Sauce, Breadcrumbs - 14

**BROCCOLINI**

Cashew-Basil Butter, Herbs,  
Brazil Nut, Fresno - 16

**\* COAL-ROASTED  
SWEET POTATO**

Catupiry Cheese, Hot Honey,  
Fried Pumpkin Seed,  
Peanut Crunchies - 15

**PAULISTA PORK FRIED RICE**

Pure Porcky Goodness, House Nut Mix - 18

**FEIJOADA RISOTTO**

Black Beans, Bomba Rice,  
Linguica, Bacon - 16

**mains**

**GRILLED HALF LOBSTER**

Miso Chile Garlic Butter,  
Herb Salad, Lime - 60

**\* WHOLE GRILLED  
RED SNAPPER**

Charred Green Onion Salsa Verde,  
Brazil Nut, House Nut Mix,  
Herbs - 68

**MOQUECA**

Shrimp, Mussels, Mahi-Mahi,  
Coconut Broth, House Nut Mix,  
Cilantro, Coconut Bomba Rice

63

**GRILLED YOUNG CHICKEN \***

Molho De Alho, Chili Confit,  
Chicken Salt, House Hot Sauce - 32

**THIN CUT PORK CHOPS**

Hot Mustard, Grapes, House Nut Mix - 34

**STEAKS**

Farofa, Chimichurri, Vinagrete

**8OZ CREEKSTONE FILET - 58**

**\* 12OZ WAGYU PICANHA - 65**

**SURF & TURF - 125**

12oz Wagyu Picanha, Grilled Half Lobster,  
Miso Chile Garlic Butter

**BIFE  
MAXIMO**

**48 OZ RR RANCH  
T-BONE  
"SUPER-DELUXE"**

Fried Yuca, Chimichurri,  
Molho De Alho, Vinagrete,  
Chicken Salt

FOR THE TABLE - 250



**BRASERO**

\* Many items on the menu contain ingredients that are not listed. Please inform your server of any dietary or allergy restrictions before ordering. The Cook County Department of Public Health would like to inform you that consuming raw or uncooked foods may increase your risk of foodborne illness.

\* 20% Gratuity will be added to parties of 5 or more



"The Caipirinha, man... The indispensable icon of Brazilian beach culture, is known for fresh lime. Muddle with sugar and ice. The Magic ingredient? Cachaça. Basically the distilled liquor of the sugar cane. Shaken, not stirred and you got yourself one of the world's truly great cocktails."

- Anthony Bourdain

### PRATA PITU CAIPIRINHA

"Classic Beach Style"  
Cachaça, Brasero Sugar Blend,  
Muddled Limes - 15

### cocktails

#### LEITE DE ONÇA (PANTHER MILK)

Cachaça Germana Caetrano's,  
Creme de Cacao, "Panther Milk",  
Fermented Banana, Lemon, Black Sea Salt  
& Coconut Flakes (Highball) - 16

#### TALL DRINK OF WATER

Singani 63, Tamarind Liqueur,  
Pepita Orgeat, Lemon, Pineapple,  
Maca Root Juice, Mint (Highball) - 16

#### UPRIGHT PINEAPPLE

Mezcal, Madeira, Allspice Dram, Lemon,  
Vanilla, Tepache (Rocks) - 16

#### MOOLAH

Vodka, Passion Fruit Liqueur, Lime,  
Ginger Beer (Copper Mug) - 15

#### ✶ BATIDA CLARA

Leblon Cachaça, Passion Fruit Liqueur,  
Lime, Cashew Juice, Passion Fruit Pearls  
(Nick & Nora) - 17

#### ROSITA

Reposado Tequila, La Fuerza Blanco Vermouth,  
Grapefruit Cordial, Amargo-Vallet,  
Habenero Tincture (Nick & Nora) - 16

#### RHUM OLD FASHIONED

Aged Agricole Rhum,  
Bourbon, Coffee Demerara, Tiki Bitters,  
Bruleed Coconut (Rocks) - 17

### by the glass

#### ALMACITA BRUT

Chardonnay, Uco Valley Argentina N.V. - 13

#### PIELIHUESO 'NARANJO'

Torrontes, Chardonnay & Sauvignon Blanc,  
Uco Valley Argentina, 2022 - 15

#### COLECTIVO MUTANTE 'PX #1'

Pedro Ximenez, 2021 Limari Chile - 13

#### AGRICOLA GRILLOS CANTORES 'MI NENA'

Corinto, Itata Valley Chile, 2020 - 14

#### PABLO FALLABRINO 'ARNEIS'

Chardonnay Blend, Atlantida, Uruguay, 2020 - 14

#### GEN DE ALMA 'JI JI JI' TINTO

Pinot Noir & Malbec,  
Uco Valley Argentina, 2022 - 13

✶ ROBERTO HENRIQUEZ 'RIVERA DEL NOTRO'  
Pais, 2022, Itata Chile - 16

#### BODEGA SALTON 'INTENSO'

Cabernet Sauvignon, 2021, Campanha Brazil - 15

#### VILLALOBOS 'LOBO'

Carmenere, 2019, Colchagua Chile - 16

### draft

#### CASA HUMILDE 'FIRME'

IPA, Chicago IL - 8

#### LAGUNITAS 'HAZY WONDER'

Hazy IPA, Chicago IL - 8

#### MARZ 'JUNGLE BOOGIE'

Pale Wheat Ale, Chicago IL - 9

#### WHINER 'MIAOU'

Barrel Aged Belgian Wheat, Chicago IL - 9

#### MARZ 'RUBY'S TEARS'

Hibiscus & Coriander Gose, Chicago IL - 9

#### MARZ NA YERBA MATE

Non Alcoholic Yerba Mate Soda, Chicago IL - 6

### bottled

#### BRASERO X MARZ VIRA LATA ✶

Helles Lager, Chicago - 8

#### XINGU BLACK

Black Lager, Brazil - 8

#### MILLER HIGHLIFE

American Lager, Milwaukee, WI - 6

#### MARZ FLORIDAWEISS

Wild Ale with Tropical Fruits, Chicago, IL - 9

#### BIG MICH MICHELADA

Tamarindo Big Mich, Coronita  
Spicy Pineapple & Chamoy - 14

### spirit free

#### LIMONADA SUIÇA

Whole Lime, Sugar,  
Sweetened Condensed Milk  
13 | Add Pitu Cachaça +4

#### PALOMATE DE AGUSTINA

Spirit-free Tequila, Grapefruit, Lime,  
Agave Nectar, Yerba Mate Soda - 14

#### CHICHA MORADA, NO NADA

Chicha Morada,  
Egg White & Lime - 13