



Drinks

CAIPIRINHA	\$8.50	MOJITO	\$8.50
Muddled lime with sugar shaken with cachaca, or make it a Caipiroska with New Amsterdam vodka. Passion fruit and strawberry flavors also available.		Bacardi rum superior makes this classic favorite a must-try.	
MARGARITA	\$8.50	MOSCOW MULE	\$8.50
Tequila, fresh-squeezed orange juice, lime juice, and sour mix.		New Amsterdam vodka topped with ginger beer and a splash of lime.	



Wines

Red Wine	\$7.50	White Wine	\$7.50
DOMAINE BOUSQUET – ARGENTINA BODINI – MALBEC – ARGENTINA PADRILLOS – PINOT NOIR – ARGENTINA		CASTLE ROCK – CHARDONNAY – UNITED STATES HAYES – PINOT GRIS – CALIFORNIA MONT GRAVET- ROSE- FRANCE RUFFINO (187 ML) SPARKLING ROSE	



Beer \$6

Domestic	Imported
BUDWEISER/BUD LIGHT MILLER LITE	BRAHMA – BRAZIL CORONA – MEXICO



Well Drinks \$7

VODKA – NEW AMSTERDAM TEQUILA – SAUZA RUM – BACARDI	GIN – NEW AMSTERDAM BOURBON – FOUR ROSES
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Bar Specials

PASTEL (BRAZILIAN EMPANADA)	\$6.00
Deep-fried thin dough filled with provolone cheese. Served with homemade malagueta pepper jelly.	
AJI CHICKEN SKEWERS WITH PINEAPPLE	\$7.00
Served with aji sauce.	



Appetizers

BRUSCHETTA TRIO	\$14.00	PASTEL (BRAZILIAN EMPANADA)	\$12.00
Italian bread served with three different toppings: Caponata, portobello mushrooms & spinach, and caprese.		Deep-fried thin dough filled with provolone cheese. Served with homemade malagueta pepper jelly.	
SEAFOOD SALAD	\$15.00	SALMON TARTARE*	\$14.00
Shrimp, scallops, calamari, olive oil, cilantro, onions and lemon juice.		Fresh salmon tartare with guacamole.	
SLIDERS*	\$16.00	CHIMA BURGER*	\$19.00
Certified Angus beef top sirloin patties, fresh spinach, garlic lemon aioli, and onion strings. Served with Parmesan truffle fries.		The perfect mix of certified Angus beef top sirloin and beef ribs, topped with cheddar cheese and special sauce. Served with Parmesan truffle fries.	
BEEF CARPACCIO BITES*	\$8.00	CHARCUTERIE & CHEESE BOARD	\$30.00
Sliced French bread topped with thinly raw beef, shaved parmesan cheese, capers, and mustard dressing.		Prosciutto di Parma, mortadella, copacolla, sopressata, Parmigiano Reggiano, gouda, manchego, fresh white cheese, fig jam, dried apricots, grapes, and toasted walnuts. Served with sliced Italian bread.	
CAESAR SALAD (TRADITIONAL)	\$9.00		
Romaine lettuce, anchovies, croutons, shaved parmesan cheese, and homemade Caesar dressing.			
– Add a protein choice: 4 ounces			
Aji Chicken \$6.00 Flank steak* \$7.00 Salmon* \$8.00 Shrimp \$8.00			



From the Grill

Sides

AJI CHICKEN SKEWER WITH PINEAPPLE	\$14.00	FRIES	\$6.00
Served with aji sauce.			
TOP SIRLOIN W/ JALAPENO*	\$15.00	PARMESAN TRUFFLE FRIES	\$7.00
Served with chimichurri sauce.			
LAMB CHOPS*	\$18.00		
Served with mint jelly.			
GRILLED SHRIMP	\$14.00		

* These items are cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness. Prices and items are subject to change without notice. Always check with the bar staff before ordering.