

## SAMBA CRAFT COCKTAILS

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### **Caipirinha | Glass 13 | Pitcher 55**

Brazil's National Drink. Leblon Cachaça, Freshly Muddled Limes, Simple Syrup

### **Brazilian Punch | Grande 17 | Pitcher 55**

Malibu Rum, Captain Morgan Spiced Rum, Southern Comfort, Leblon Cachaça, Cherry Juice, Orange Juice, Pineapple Juice, Chambord

### **Sangria | Glass 13 | Pitcher 55**

Red Wine, Port Wine, Tropical Fruit Juices

### **Coco Fresco 13**

Ciroc Coconut, Muddled Mint, Pineapple Juice, Fresh Lemon Sour, Lemon Lime Soda, Mint Sprig

### **Watermelon Margarita 13**

El Jimador Silver Tequila, Watermelon Schnapps, Lime Juice

### **Mango Mojito 13**

Bacardi Mango Infusion Rum, Mango Puree, Lime Juice, Mint

## BEERS

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Blue Moon 8

Fat Tire 8

Green Flash 8

Palma Louca 8

Samuel Adams 8

Sierra Nevada 8

Stella Artois 8

Xingu Black Beer 8

## BUBBLES

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Prosecco, La Marca, Veneto-Italy	13	46
Sparkling, Scharffenberger Cellars, Brut, Anderson Valley	10	38
Moscato d'Asti, Elvio Tintero, Italy	11	42
Rose, Veuve Clicquot, Reims-France (375ml)		60
Champagne, Moët & Chandon, Imperial, Épernay-France		89

## WHITE WINES

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Riesling, Dr L, by Dr Loosen, Mosel, Germany	9	36
Pinot Grigio, Santa Margherita, Alto Adige - Italy	14	52
Sauvignon Blanc, Kim Crawford, Marlborough-New Zealand	12	42
Torrontes, Crios de Susana Balbo, Cafayate-Argentina	11	40
Chardonnay, Landmark Overlook, Sonoma County	15	56
Albariño, Paco y Lola, Rias Baixas-Spain		38
Riesling, St Urbans-Hof, Ockfener Bockstein Kabinett, Mosel-Germany		52
Pinot Grigio, Livio Felluga, Friuli-Italy		68
Sauvignon Blanc, Vacheron, Sancerre-France (375ml)		46
Sauvignon Blanc, Duckhorn, Napa Valley		70
Chardonnay, Joseph Drouhin, Pouilly-Fuisse, Maconnais-France (375ml)		50
Chardonnay, Ferrari Carano, Sonoma County		60
Chardonnay, Cakebread Cellars, Napa Valley		96

## RED WINES

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Pinot Noir, MacMurray Ranch, Sonoma County	13	46
Merlot, Joseph Carr, Napa Valley	12	42
Cabernet Sauvignon, Louis Martini, California	13	46
Cabernet Sauvignon, Justin, Paso Robles	17	64
Malbec, Alamos Seleccion, Mendoza-Argentina	16	60
Shiraz, Layer Cake, South Australia	14	52
Pinot Noir, Belle Glos, Meiomi, California (375ml)		32
Pinot Noir, Veramonte, Casablanca-Chile		42
Pinot Noir, Flowers, Sonoma Coast		109
Merlot, William Hill, Napa Valley		58
Merlot, Duckhorn, Napa Valley		84
Carménère, Concha y Toro, Casillero del Diablo, Chile		42
Cabernet Sauvignon, J Lohr, Seven Oaks, Paso Robles (375ml)		30
Cabernet Sauvignon, MontGras, Quatro Reserva, Colchagua-Chile		42
Cabernet Sauvignon, Jordan, Alexander Valley		120
Cabernet Sauvignon, Faust, Napa Valley		130
The Prisoner, Orin Swift, Napa Valley		81
Malbec, Catena, Mendoza-Argentina		46
Quilceda Creek, Columbia Valley		185

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## SAMBA RODIZIO

### ALL YOU CAN EAT RODIZIO EXPERIENCE

# \$39.99

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Rodizio is the ultimate all-you-can-eat Brazilian inspired churrasco experience. A variety of marinated and fire roasted meats are carved for you tableside. These items are served with unlimited side dishes and Samba's famous salad.

### SAMBA'S FAMOUS SALAD

Romaine Lettuce, Tomatoes, Hearts of Palm, Beets, Garbanzo Beans, Kalamata Olives, Feta Cheese, tossed in our House-made Specialty Dressing

## CARVED FROM THE RODIZIO

\*"Picanha" Angus Beef Sirloin, Sea Salt

Slow Cooked Portuguese Sausage, Sweet Peppers & Onions

Honey Brushed Turkey Breast Roulade Wrapped In Bacon

"Alho" & Lime Chicken Thighs

Rodizio Toasted "Pao de Alho"

\*"Fraldinha" Sirloin, Ancho Marinade

Roasted Pork Loin, Honey Glaze

Glazed Grilled Pineapple

\*Lamb Chamuscado, Tamarindo

### SIDES (Served Family Style)

Black Beans & Rice,  
Sweet Fried Plantains  
Market Vegetables

\*Thoroughly cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shell fish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or under cooked.

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# CARNIVAL RODIZIO

## ALL YOU CAN EAT EXPERIENCE

### \$49.99 PER PERSON

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Rodizio is the ultimate all-you-can-eat Brazilian inspired churrasco experience. A variety of marinated and fire roasted meats are carved for you tableside. These items are served with unlimited side dishes and Samba's famous salad.

### SAMBA'S FAMOUS SALAD

Romaine Lettuce, Tomatoes, Hearts of Palm, Beets, Garbanzo Beans, Kalamata Olives, Feta Cheese, tossed in our House-made Specialty Dressing

## CARVED FROM THE RODIZIO

\*"Picanha" Angus Beef Sirloin, Sea Salt

Slow Cooked Portuguese Sausage, Sweet Peppers & Onions

Honey Brushed Turkey Breast Roulade Wrapped In Bacon

\*Churrasco Style Filet Mignon

"Alho" & Lime Chicken Thighs

Rodizio Toasted "Pao de Alho"

\*Lemon Garlic Roasted Salmon

\*"Fraldinha" Sirloin, Ancho Marinade

Roasted Pork Loin, Honey Glaze

Glazed Grilled Pineapple

\*Lamb Chamuscado, Tamarindo

### SIDES (Served Family Style)

Black Beans & Rice,

Sweet Fried Plantains

Market Vegetables

\*Thoroughly cooked foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shell fish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or under cooked.