

CLASSIC COCKTAILS



White Cosmo
*Grey Goose Vodka, Elderflower,
White Cranberry, Lime.*



Casa Brasa Martini
*Condessa Gin or Ketel One Vodka or both
(vesper), LoFi Vermouth, Stirred or Shaken.*



Muchacho Margarita
*FROZEN OR ON THE ROCKS
Casa Lujo Tequila, Pierre Ferrand,
Dry Curaçao, Lime & Agave,Tajin.
Add Grand Marnier*



Last Word
*Citadelle Gin, Green Chartreuse,
Luxardo, Lime, Limoncello Foam.*



Espresso Martini
*Titos Vodka, Espresso,
Mr. Black, Licor 43*

SIGNATURE COCKTAILS



Violet Hour
*Empress Gin, Lillet Rouge,
Elderflower, Rosé Champagne.*



Spicy Shogun
*Tanteo Jalapeño Tequila, Ferrand Yuzu,
Cucumber, Agave & Lime Juice.*



Mexican Martini
Qui Extra Añejo, Naranja, Olive Juice, Orange Juice.



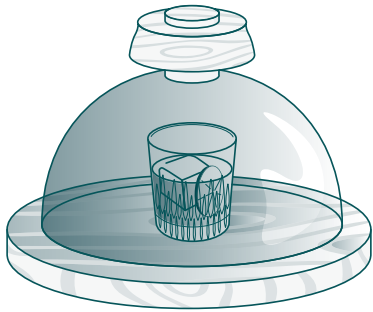
Banana Bread Carajillo
*Liquor 43, Rum, Walnut,
Banana Liquor, Espresso*



Brasa Tropical
*Rumhaven Coconut Rum, Guava, Pineapple,
Lime, Amaretto, Agave.*

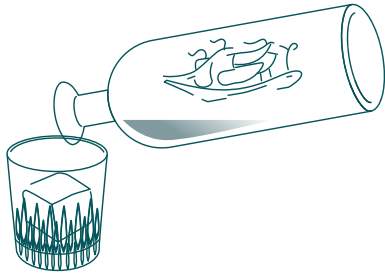


HibisKiss
*Qui Tequila, Hibiscus,
Pierre Ferrand Dry Curaçao, Lime.*



Smoke Signal

High West Rendezvous Rye, High West Bourbon, Demerara, Bitters, Smoked.



Neptune's Vieux

Old Forrester Rye Whiskey, Amaro Nonino, Brandy, Punt e Mes, Angostura & Peychaud Bitters.

NON-ALCOHOLIC



Sunset in Sonora (N/A) 14

Seedlip Groove, Yuzu, Blood Orange, Agave, Charged Water.



Fuego Fresh (N/A)

Seedlip Garden, Cucumber, Jalapeño, Charged Water, Cane.

BEER

Dos Equis

Modelo Especial

Negra Modelo

Pacifico

Michelob Ultra

WINES BY THE GLASS

BUBBLES

Avissi Prosecco, Veneto, Italy ^{MV}
Lucien Albrecht, Brut Rosé, Alsace, France ^{MV}
Champagne Collet, Ay, France ^{MV}

WHITE

Dr. Loosen Kabinett Riesling “Blue Slate”, Mosel, Germany ²⁰²³
Crowded House, Sauvignon Blanc, Marlborough, New Zealand
Terras Guada O Rosal, Albarino, Rías Biaxas ²⁰²⁴
Rose Gold Rose', Cote-De-Provence, France ²⁰²⁴
Sancerre, Loire Valley ²⁰²⁴
Guillemard-Clerc Bourgogne Blanc, "Les Parties", Burgundy, France ²⁰²⁴
Stonestreet Chardonnay, Sonoma, California ²⁰²³

RED

Siduri Pinot Noir, Willamete Valley, Oregon ²⁰²²
Domaine Prosper Maufoux Bourgogne Rouge, Burgundy France ²⁰²²
Iron & Sand, Cabernet Sauvignon, Paso Robles ²⁰²²
Casa Jipi Nebbiolo, San Vicente Valley, Baja California, México ²⁰²²
Madame De Beaucaillou, Haut-Medoc ²⁰²¹
Tenuta Di Biserno, 'Insoglio', Tuscany ²⁰²³
Montecastro Reserva, Ribera del Duero ²⁰²³
Chappellet Mountain Cuvee, Red Blend, Napa Valley, California ²⁰²²
Sinegal Cabernet Sauvignon, Sonoma, California ²⁰²²

SAKE

Tozai Living Jewel Junmai Sake, Kyoto, Japan
Soto Junmai Daiginjo, Niigata, Japan
Murai Family Daiginjo, Gifu, Japan
Daishichi Minowamon Jun Daiginjo, Fukushima, Japan

BARRA FRIA

Chili Hama

Yellowtail Sashimi, Smoked Trout Roe, Shichimi, Crispy Leeks, Truffle Yuzu Chili.



Marisco Tower

Oysters on the Half Shell, Chilled Lobster Tails, Poached Shrimp, Red Snapper Ceviche, Toro Tartare, Appropriate Accoutrements.

Chilled Market Oysters

(Sold By The Dozen Half Or Full)
Fresh Horseradish, Chiltepin Mignonette, alsa Marisquera, Cocktail Sauce.

Lobster Tostadas

Chipotle Mayo, Avocado Salsa, Serrano Chile.

Tai Truffle

Japanese Snapper Sashimi, Crispy Garlic, Truffle Salt, Yuba, Calamansi Vinaigrette.

Ahi Tuna Tataki

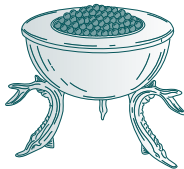
Togarashi Seared, Navel Orange, Yuzu Ponzu, Salsa Macha, Scallion.

Toro Tartare

Osetra Caviar, Taro Root Chips.

Red Snapper Ceviche

Coconut-Leche de Tigre, Mango, Serrano Chile, Toasted Corn, Herb Oil.



Golden Kaluga Caviar

Chive Crème Fraîche, Pickled Red Onion, Potato Chips & Tostadas.

1 oz 4 oz

NIGIRI
2 PIECES

CRISPY RICE
3 PIECES

Rice Pearls, Smoked Trout Roe, Scallions.

Spicy Salmon

Spicy Tuna

Beef Tartare

Hokkaido Uni

Maguro / Tuna

Wasabi Relish.

Hamachi / Yellowtail

Pickled Red Onion, Serrano Chile, Cilantro.

Sake / Salmon

Lightly Seared, Mustard Miso, Rice Pearls.

Akami / Bluefin Tuna

Nikiri, Fresh Wasabi.

Chu-Toro / Medium Fatty Tuna

Nikiri, Fresh Wasabi.

Hokkaido Uni

Gunkan, Fresh Wasabi

Tai / Japanese Snapper

Japanese Plum.

Hotate / Scallop

Habanero Masago.

Unagi / Eel

Sansho, Crispy Seaweed.



A5 Wagyu

Scallion, Crispy Garlic.

Toro / Fatty Tuna

Nikiri, Fresh Wasabi.



SASHIMI
4 PIECES

Maguro / Tuna

Hamachi / Yellowtail

Sake / Salmon

Toro / Fatty Tuna

Hotate / Scallop

Unagi / Eel

Tai / Japanese Snapper

Akami / Bluefin Tuna

Hokkaido Uni / Sea Urchin

Chu-Toro / Medium Fatty Tuna

A5 Wagyu

*CERTAIN ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM US OF ANY ALLERGIES.
OUR KITCHEN HANDLES WHEAT, DAIRY, EGGS, SOY, PEANUTS, TREE NUTS, FISH, AND SHELLFISH.

ROLLS

Avocado Roll

Avocado, Sesame Seeds.

Cucumber Roll

Cucumber, Seaweed,
Sesame Seeds.

Zen Roll

Seasonal Grilled Vegetables, Shiso,
Pickled Daikon, Avocado.

Salmon Avocado

Salmon, Avocado,
Sesame seeds, Seaweed.

Spicy Tuna

Spicy Tuna, Scallions, Avocado, Arare,
Seaweed, Sesame Seeds.

California Roll

Snow Crab Mix, Avocado, Cucumber,
Sesame Seeds, Seaweed.



Shrimp Tempura Roll

Nobashi Shrimp, Grilled Asparagus,
Scallions, Chili Mayo, Jalapeño Sauce.



SPECIALTY MAKI ROLLS

Geisha Roll

Salmon, Cucumber, Scallion, Chili Mayo,
Shiso, Avocado, Spicy Tuna,
Ginger, Sweet Soy.

Tulum Roll

Snow Crab, Grilled Pineapple, Avocado,
Cucumber, Lightly Seared Salmon, Chili
Mayo, Toasted Macadamia.

Duke Roll (Riceless)

Tuna, Salmon, Yellowtail, Avocado,
wrapped in Daikon, Sesame Ponzu.

Shogun Roll

Shrimp Tempura, Snow Crab, Tobiko,
Avocado, Scallion, Soy Sesame Paper
Wrapped, Truffle-Yuzu Habanero Sauce.

Spicy Negi Toro Roll

Bluefin Tuna Belly, Scallion, Shiso,
Smoked Daikon, Serrano Peppers,
Miso Mustard.

Salmon Crunch Roll (Riceless)

Snow Crab, Salmon, Macadamia Nuts,
Grilled Asparagus, Avocado,
Sesame Soy Paper, Thin Lemon.

La Langosta Tempura Roll

Tempura Lobster, Avocado, Chili Mayo,
Topped With Avocado, Potato Crisps,
Black Truffle Sauce & Garlic Chili Butter.

Crying Tiger Roll

Tuna, Mango, Crispy Shallots,
Avocado, Toasted Cashews,
Thai Chile Nuoc Cham.

Negi Hama Hand Rolls

Chopped Yellowtail, Scallion,
Sesame, Osetra Caviar.

Kamilla Roll

Hamachi, Avocado, Cucumber,
Tuna, Jicama, Jalapeño Salsa.



Casa Brasa Roll

Snow Crab, Grilled Jalapeño
and Asparagus, Smoked Daikon,
Chili Mayo, A5 Wagyu Beef,
Crispy Leeks, Roasted Piña Salsa.



*CERTAIN ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM US OF ANY ALLERGIES—OUR KITCHEN HANDLES WHEAT, DAIRY, EGGS, SOY, PEANUTS, TREE NUTS, FISH, AND SHELLFISH.

THE STARTERS



Edamame
Your choice of

Sesame & Lime

Salsa Macha



Guacamole

Crushed Avocado, Cilantro,
Serrano Chiles & Tostadas.

Queso Panela

Skillet Seared, Castelvetro Olives, Roasted
Garlic, Toasted Pistachios, Orange Blossom
Honey & Sherry Vinegar, Grilled Bread.

Chargrilled Oysters

Wood Grilled Oysters with
Roasted Garlic-Chili Butter & Lime.

Beef Cheek Flautitas

Morita Chile Braised, Lime Crema,
Guacamole, Queso Fresco,
Radish, Serrano Chile.

Cauliflower A La Brasa

Wood Fired, Green Tahini,
Toasted Pinenuts, Mint,
Lemon, Parmesan, Leek Ash.

Pork al Pastor Sopes

Achiote Grilled Pork Coppa,
Charred Habanero Aioli,
Pineapple Pico, Guajillo Sauce.

SOUPS AND GREENS

CB Wedge

Baby Iceberg, Sweet Pepitas, Toasted Corn, Charred Oregano
Dressing, Avocado, Crispy Onion Rings, Cherry Tomatoes,
Pt. Reyes Blue Cheese.

Mexican Fattoush

Persian Cucumber, Marinated Sweet Peppers, Baby Romaine,
Campari Tomatoes, Chili Spiced Tortilla Chips, Radish, Queso
Fresco, Mint, Lemon-Sumac Vinaigrette.

Beef Albondiga Soup

Angus Beef & Basmati Rice Meatballs, Tomato Broth,
Calabazas, Cilantro, Avocado Tostada.

Beet Carpaccio

TX Peaches, Toasted Pistachios,
Whipped Goat Cheese, Sherry Vinaigrette.

Add

Wood Fired Chicken Breast

Wood Fired Salmon Fillet

Wagyu Hanger Steak



TACOS DE LA CASA

SERVED ON FRESH NIXTAMALIZED CORN TORTILLAS



Blackened Fish Tacos

Dry Chile Rubbed Red Snapper,
Chipotle Mayo, Pickled Red Onion, Dressed Slaw.

Crispy Florida Rock Shrimp Tacos

Semolina Fried, Guacamole, Mango Pico
De Gallo, Arbol Chile Salsa, Cilantro.

Ribeye Tacos

Thinly Sliced Prime Ribeye, Oaxaca
Cheese Costra, Avocado Salsa &
Salsa Negra.

THE MAINS

LAND & SEA

Tamarindo Glazed Beef Short Ribs

Toasted Peanut Crunch,
Pickled Finger Peppers,
Charred Cebollita, Chile Garlic Butter.

Burguesa

Dry Aged Beef, White American Cheese,
Onion Marmalade, Chile Toreado
Aioli, Dill Pickle, French Fries.

Pork Short Rib “Carnitas”

Sour Orange Glazed, Salsas & Encurtidos,
Black Beans, Avocado,
Fresh Corn Tortillas.

Chicken Milanesa Verde

Thinly Pounded Chicken Breast, Lime Butter,
Pipían Verde, Shaved Asparagus & Radish Salad,
TX Goat Cheese, Toasted Pepitas.

Chilean Seabass

Pan Roasted, Basmati Rice,
Castelvetrano Olives,
Fennel Veracruzana Lobster Sauce.

Mojo Grilled Spanish Octopus

Creamy Calasparra Rice,
Sofrito, Saffron Aioli,
Baby Artichokes.

Red Snapper “Al Chicharron” For Two

Crispy Fried, Served with Salsas, Black Beans,
Dressed Slaw & Fresh Corn Tortillas.

Butterflied Branzino 600g “Divorciado”

Served with Dressed Slaw,
Salsas & Fresh Corn Tortillas.

A LA BRASA

COOKED OVER WHITE OAK CHARCOAL AND MESQUITE

CAB Beef Filet 8 oz

Rosewood Wagyu Hanger 8 oz

Lumina New Zealand Lamb Chops 10 oz “Shawarma Spiced”

“Delmonico” Prime Ribeye 16oz

Dean and Peeler NY Strip 14oz

Prime Porterhouse 24 oz .

Prime Ribeye “Tomahawk” 50oz

ALL STEAKS SERVED À LA CARTE.
TAMARINDO STEAK SAUCE, CREAMY PEPPERCORN,
RED WINE BUTTER, OR CHIMICHURRI ON REQUEST.

THE ADD ON’S

Russet Fries

Kosher Salt & Rosemary,
Garlic Aioli.

Arroz De Oro

Toasted Fideo & Golden Saffron Rice,
Pistachios, Cashews,
Dried Fruit.

Patatas Bravas

Garlic Aioli,
Salsa Brava & Pimenton.

Frijoles con Veneno

Chipotle Refried Pinto Beans,
Guajillo-Glazed Crispy Pork,
Queso Fresco.

Yukon Gold
Whipped Potatoes

Good Butter & Kosher Salt.

Charcoal Grilled
Maitake Mushrooms

Pearl Onions, Misoyaki Butter,
Chives & Togarashi.

Wood Grilled
Broccolini

Pine Nut Gremolata,
Parmesan.

Sweet Corn
Esquites

Lime Mayo, Parmesan,
Pequin Chile Powder,
Salsa Tatemada.

Macaroni

Lumache, Young Manchego Crema,
Garlic Crumb.

Add Lobster

