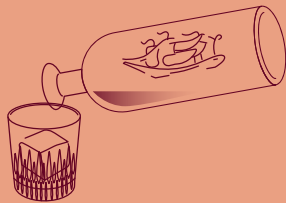


— SPECIALTY COCKTAILS —



Shisho Fresh

Roku Gin, Elderflower,
Cucumber, Yuzu, Shisho.



Neptunes Vieux

High West Rye Whiskey,
Amaro Nonino, Brandy,
Punt e Mes, Angostura
& Peychaud Bitters.



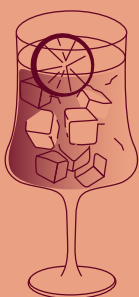
Arm Candy

Tito's Vodka, Giffard Apricot,
Lemon, Peppercorn Cordial.



South of The Border

Illegal Mezcal Joven,
Jalisco Orange Liqueur,
Pineapple, Lime, Agave,
Jalapeño.



Winter in Veracruz

Naranja Liqueur,
Allspice Dram, Lemon,
Sparkling Wine.



Brasa Tropical

Malibu Coconut Rum, Guava,
Pineapple, Lime Juice, Amaretto.

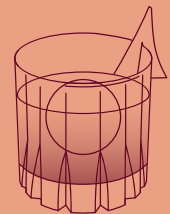
Muchacho Margarita

Mi Campo Tequila Blanco,
Pierre Ferrand Dry Curacao, Lime &
Agave with a Tajin Rim.
Add Grand Marnier 4



Negroni Rosé

Roku Gin, Lillet Rose, Aperol.



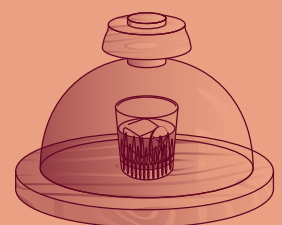
Crowd Pleaser

Titos Vodka, St George
Apple Brandy, Sour Apple,
Lemon, Apple Candy Floss.



Smoke Signal

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



— WINES BY THE GLASS —

BUBBLES

Avissi Prosecco, Veneto, Italy ^{MV}
Lucien Albrecht, Brut Rose, 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 Baixas ²⁰²⁴
Rose Gold Rose', Cote-De-Provence, France ²⁰²⁴
Sancerre, Loire Valley ²⁰²⁴
Guillemard-Clerc Bourgogne Blanc, "Les Parties", France ²⁰²⁴
Stonestreet Chardonnay, Sonoma, California ²⁰²³

RED

Siduri Pinot Noir, Willamete Valley, Oregon ²⁰²²
Prosper Maufoux Bourgogne Rouge, Burgundy, France ²⁰²³
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

— S A K E —

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

"Conversation is always the best pairing"

Lamilla

BARRA FRIA

Red Snapper Ceviche

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

Tai Truffle

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

Chili Hama

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

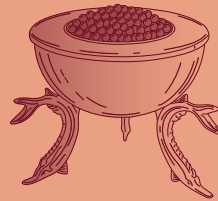
Ahi Tuna Tataki

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



Marisco Tower

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



Golden Kaluga Caviar

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

1 oz 4 oz

Lobster Tostadas

Chipotle Mayo, Avocado Salsa, Serrano Chile.

Chilled Market Oysters

(Sold by the Dozen Half or Full)

Fresh Horseradish, Chiltepin Mignonette, Salsa Marisquera, Cocktail Sauce.

Toro Tartare

Osetra Caviar, Taro Root Chips.

— N I G I R I (2 P C) —

Crispy Rice

Scallions, Rice Pearls, Smoked Trout Roe.

Beef Tartare

Spicy Salmon

Spicy Tuna

Hokkaido Uni

Unagi / Eel

Sansho, Crispy Seaweed.

Maguro / Tuna

Wasabi Relish.

Hotate / Scallop

Habanero Masago.

Akami / Bluefin Tuna

Nikiri, Fresh Wasabi.

Sake / Salmon

Lightly Seared, Mustard Miso, Rice Pearls.

Tai / Japanese Snapper

Japanese Plum.

Hamachi / Yellowtail

Pickled Red Onion, Serrano Chile, Cilantro.

Chu-Toro / Medium Fatty Tuna

Nikiri, Fresh Wasabi.

A5 Wagyu

Scallion, Crispy Garlic.

Toro / Fatty Tuna

Nikiri, Fresh Wasabi

— S A S H I M I (4 P C) —

Akami / Bluefin Tuna

Hamachi / Yellowtail

Tai / Japanese Snapper

Toro / Fatty Tuna

Hotate / Scallop

Unagi / Eel

Sake / Salmon

Maguro / Tuna

Chu-Toro / Medium Fatty Tuna

A5 Wagyu

— C B S P E C I A L T Y M A K I R O L L S —

Shogun Roll

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

Geisha Roll

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

Negi Hama Hand Rolls

Chopped Yellowtail, Scallion,
Sesame, Osetra Caviar.

Duke Roll (Riceless)

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

Spicy Negi Toro Roll

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

Tulum Roll

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

Crying Tiger Roll

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

Casa Brasa Roll

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

La Langosta Tempura Roll

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

Salmon Crunch Roll (Riceless)

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

Kamilla Roll

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

— R O L L S —

Salmon Avocado Roll

Salmon, Avocado,
Sesame seeds, Seaweed.

Avocado Roll

Avocado,
Sesame Seeds.

Cucumber Roll

Cucumber, Seaweed,
Sesame Seeds

Shrimp Tempura Roll

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

Zen Roll

Seasonal Grilled Vegetables,
Shiso, Pickled Daikon, Avocado.

California Roll

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

Spicy Tuna Roll

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

STARTERS

Edamame

Your choice of

Sesame & Lime

Salsa Macha

Guacamole

Crushed Avocado, Cilantro,
Serrano Chiles & Tostadas.

Chargrilled Oysters

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

Queso Panela

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

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 & GREENS

Beef Albondiga Soup

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

Mexican Fattoush

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

CB Wedge

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

Beet Carpaccio

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

Add

Wood Fired Chicken Breast

Wood Fired Salmon Fillet

Wagyu Hanger Steak

CASA BRASA TACOS

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, Chile de Árbol Salsa, Cilantro.

Crispy Tacos

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

LAND & SEA DISHES

Tamarindo Glazed Beef Short Ribs

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

Chicken Milanese Verde

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

Chilean Seabass

Pan Roasted, Basmati Rice, Castelvetro Olives,
Fennel-Veracruzana Lobster Sauce.

Burguesa

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

Mojo Grilled Spanish Octopus

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

Pork Short Rib "Carnitas"

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

Butterflied Branzino 600g "Divorciado"

Served with Dressed Slaw, Salsas & Fresh Corn Tortillas.

FIRE GRILLED

COOKED OVER WHITE OAK CHARCOAL AND MESQUITE

<i>CAB Beef Filet</i>	8 oz
<i>Rosewood Wagyu Hanger</i>	8 oz
<i>Lumina New Zealand Lamb Chops</i>	10 oz "Shawarma Spiced"
<i>"Delmonico" Prime Ribeye</i>	16oz
<i>Dean and Peeler NY Strip</i>	14oz
<i>Prime Porterhouse</i>	24 oz
<i>Prime Ribeye "Tomahawk"</i>	50 oz

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.

Yukon Gold Whipped Potatoes

Good Butter & Kosher Salt.

Charcoal Grilled Maitake Mushrooms

Pearl Onions, Misoyaki Butter,
Chives & Togarashi

Patatas Bravas

Garlic Aioli,
Salsa Brava & Pimenton.

Frijoles con Veneno

Chipotle Refried Pinto Beans,
Guajillo-Glazed Crispy Pork,

Wood Grilled Broccolini

Pine Nut Gremolata,

Sweet Corn Esquites

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

Macaroni

Lumache, Young Manchego Crema, Garlic Crumb.
Add Lobster