

DAILY BREAD 15

marbled butter | whipped n'duja | olive oil & saba

BEEF TARTARE 4ea

shiso | black truffle xo | crispy garlic

OYSTER 4ea

gooseberry | thai chili | rosé mignonette

TAPIOCA BRAZILIAN CHEESE FRITTER 14

capicola | pickles | smoked hot sauce

GRILLED "BEACH CHEESE" ON A STICK 7ea

hot honey | oregano | lime

REGIIS OVA CAVIAR 16ea

nori tartlette | avocado | chive

PÃO DE QUEIJO 8

brazilian cheese bread

Please allow 20 minutes

LET US COOK FOR YOU | 105

chef's tasting menu

add wine pairings +58

KOHLRABI CAESAR 16

fried egg aioli | herb breadcrumb | aged pecorino

SCALLOP 22

garden pepper | sungold tomato | coconut

SUMMER SQUASH 16

malagueta bagna cauda | crispy parmesan | rocket arugula

TEXAS TOMATO 15

catupiry cheese | toasted peanut | thai basil

CALABRESA SAUSAGE 21

black bean | pickled shallot | bacon & egg farofa

CRISPY RICE 34

benton's country ham | uni | tucupi

TAGLIATELLE 32

morel mushroom | smoked ricotta | garlic chip

YUCA GNOCCHI 33

fennel | brazil nut salsa verde | pancetta

FUSILLI VERDE 29

pork ragù | herbs | chile | parmesan

LAMB RACK 58

fairytale eggplant | berbere spice | marcona almond

TILEFISH MOQUECA 47

charred plantain & coconut broth | dende oil
steamed rice

PORK SECRETO 44

purple hull peas | corbaci peppers | petit tomato

ROSEWOOD WAGYU PICANHA 64

potato pavé | chimmichurri | smoked leek

X-TUDO BURGER 24

rosewood wagyu beef | gruyère | maitake aioli
shallot marmalade | malagueta pickles | sourdough
potato bun | yuca fries

WOOD FIRED HALF CHICKEN 36

piri piri | chicken jus

DRY AGED ROSEWOOD WAGYU NY STRIP

(22oz) 225

malagueta chimmichurri | bordelaise

WHOLE GRILLED OCTOPUS 160

tamari caramel | thai chili | spring onion vinaigrette

WINES BY THE GLASS

BUBBLES

PROSECCO | 11 / 44

scarpetta, 2021, prosecco doc, italy

SPARKLING | 18/72

dom maria, brut, nv, vale dos vinhedos, brazil

SPARKLING ROSÉ | 15/60

domaine robert serol "turbulent", nv, loire valley

LAMBRUSCO | 12/48

bruno zanasi "l'onesta", 2020, lambrusco

CHAMPAGNE | 35/140

philipponnat "royale reserve," brut, nv, champagne

WHITE AND ROSÉ

ASSYRTIKO | 22 / 88

gavalas, 2021, santorini

RIESLING | 15/60

karl josef, spatlese, 2021, mosel

SAUVIGNON BLANC | 16/64

domaine du chapitre, 2021, touraine

ALVARINHO & TRAJADURA | 14/56

quinta da calcada "reserva", 2021, vinho verde doc

CHENIN BLANC | 18/72

vino volta, 2021, swan valley, western australia

CHARDONNAY | 25/100

bitouzet-prieur, 2020, burgundy

TREBBIANO | 16/64

southold farm & cellar, 2021, texas high plains

ROSÉ | 15/60

lioco, 2021, mendocino county

RED

PINOT NOIR | 20/80

rhys "alesia", 2016, anderson valley

CABERNET FRANC | 15/60

le athletes du vin, 2020, chinon

TEMPRANILLO | 18/72

beronia "gran reserva", 2013, rioja

NERELLO MASCALESE | 20/80

vini franchetti, 2019, etna rosso docg

MALBEC | 14/56

maal "biutiful", 2021, mendoza

GRENACHE | 18/72

domaine le couroulu, 2016, vacqueyras

CABERNET SAUVIGNON | 14/58

domaine les carmels "les caprices", 2020, cadillac-cotes de bordeaux

CABERNET SAUVIGNON | 25/100

palazzo "left bank", 2018, napa valley

BOTTLED BEER

LAGER | 8

yuengling

YUZU LAGER | 10

hitachino nest

SAISON | 15

jester king "snörkel"

BRAZILIAN DARK LAGER | 9

xingu black beer

PILSNER | 10

manhattan project "necessary evil"

IMPERIAL STOUT | 13

fair state "main boss"

AMERICAN IPA | 9

yellow rose "smash ipa"

COCKTAILS

PISCO SOUR | 16

caravedo pisco, lime, egg white, angostura bitters

QUERIDA | 16

arrette reposado tequila, aperol, lemon, amaro nonino, chamomile infused honey

46TH STREET, MANHATTAN | 17

ritten house rye, averta, coffee-infused "la copa" sweet vermouth, angostura bitters

PICOLÉ | 16

tito's vodka, lime, licor 43, tangerine & sage oleo

SAZERAC | 18

buffalo trace bourbon, peychaud's bitters, vieux pontarlier absinthe

JB'S G+T | 17

bombay sapphire gin, meridian house tonic

CAIPIRINHA | 15

ypioca prata classica cachaça, lime, cane sugar

CHEF'S NEGRONI | 17

mcqueen and the violet fog gin, cocchi sweet vermouth, campari, malagueta

DESSERTS

PASTEL 16

roasted peaches | ricotta | lemon thyme

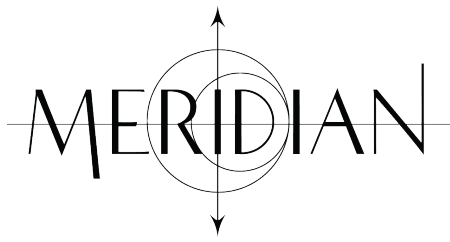
BRIGADEIRO 16

dark chocolate crèmeux | candied orange
brazil nut anglaise

ICE CREAM 9

toasted honey | graham streusel

MANGO HIBISCUS SORBET 7



LET US COOK FOR YOU \$105

wine pairing \$58

SNACKS

COXINHA

duck confit | catupiry cheese

OYSTER

regiis ova caviar | rose mignonette | chive

SONORA TARTLET

nasturtium yogurt | cured cucumber

Dom Maria, Brut, Val dos Vinhedos, Brazil, NV

SCALLOP

garden pepper | sungold tomato | coconut

Bassermann-Jordan, Riesling, Phalz, Germany, 2021

HEARTS OF PALM

pecorino | confit peppercorn | chilean black winter truffle

Thibaud et Michel Chevré, "Clos de L'Ecotard," Chenin Blanc, Loire Valley 2020

AGNOLOTTI DEL PLIN

veal | cubanelle pepper | saffron

Pray Tell, Gamay, Willamette Valley, Oregon, 2021

ROSEWOOD WAGYU SHORT RIB

horseradish | jimmy nardello | pearl red onion

Viñedos de Alcohuz "Tococo," Syrah, D.O. Valle de Elqui, Chile 2019

BRIGADIERO

dark chocolate crémeux | candied orange | brazil nut anglaise

Rare Wine Co. "Historic Series- New York Malmsey," Madeira