

LEBLON STEAK



MENU





HAPPY HOUR

BAR ONLY

BRAZILIAN BITES • SMALL PLATES

Churrasco Board - Brazilian Empanadas
Leblon Chicken Wings - Coxinha - Cheese
Bread Sliders - Grilled Polenta

\$5
OFF

BRAZILIAN INSPIRED COCKTAILS

\$5 off all cocktails

\$5 OFF

TUESDAY TO FRIDAY (5PM TO 7 PM)
SUNDAY (ALL DAY)

HOUSE WINES • BY THE GLASS

Pinot Noir - Merlot - Cabernet Sauvignon
Chardonnay Rose - Pinot Noir

\$5

DRAFT BEER

Modelo - Voodoo Juice Haze - Stella Artois
Blue moon - Sunny Day IPA - Five Dimes
ELENA ES LEN NE EIN EYE
Five Dimes Brewery Westwood NJ

\$5

BRAZILIAN FEJOADA

Served with white rice, collard greens, \$19
Brazilian farofa.

BRAZILIAN RODIZIO

A churrasco experience of special
all-you-eat-meats? Yes, please!
There's nothing quite like Brazilian rodizio.
Meat is served tableside and cut from skewers.

Feel the rodizio culture!

FULL RODIZIO \$65
SALAD BAR (ONLY) \$39
HOLIDAY RODIZIO PRICE \$75
CHILDREN 3-10 YEARS OLD (RODIZIO) \$30





BAR APPETIZERS

BRAZILIAN EMPANADAS

\$14

4 pieces Beef or Cheese and Cheese Served with Homemade Chimichurri Sauce Aloli Chipotle Sauce

CHEESE BREAD SLIDERS

\$18

Picanha with Garlic sauce
Pork Sausage with Ranch sauce
Chicken Bacon with Chipotle sauce

LEDLON CHICKEN WINGS

\$16

6 pieces Tossed in Buffalo Sauce and Carrots

CHURRASCO BOARD

\$32

Picanha, Chicken Wrapped Bacon and Pork Sausage served with Fries, Homemade Chimichurri Sauce, Vinagrette and Farofa

RIBEYE

\$45

Ribeye 16oz, served with white rice and pinto beans

GRILLED POLENTA

\$10

GARLIC SHRIMP

\$18

Served over crispy Baby Arugula

COXINHA (CHICKEN CROQUETES)

\$16

6 units Served with Aloli Chipotle Sauce

HOUSE SALAD

\$12

Chimichurri/Italian/Caesar
Add Protein \$5

GRILLED PINEAPPLE

\$12

Grilled Pineapple

SIDE DISHES

RICE | BEANS | FRIED YUCCA

FRIED BANANA | FAROFA

SOUP OF THE DAY | FRIES

\$5





ALCOHOL FREE

COKE	\$ 3.25
DIET COKE	\$ 3.25
SINGER ALE	\$ 3.25
SPRITE	\$ 3.25
CLUB SODA	\$ 3.25
ICED TEA SW/UN	\$ 3.25
APPLE JUICE	\$ 3.25
GUARANA	\$ 5
SPARKLING WATER	\$ 7
STILL WATER	\$ 7
ORANGE JUICE	\$ 8
PASSION FRUIT JUICE	\$ 8

FRESHLY SQUEEZED JUICE

FRESH WATERMELON JUICE	\$ 5
FRESH PINEAPPLE	\$ 5
FRESH PINEAPPLE WITH MINT	\$ 6
FRESH LIMEADE	\$ 5

CRAFTED CAIPIRINHAS

PREMIUM CAIPIRINHA	\$ 18
Premium Aged Cachaça, fresh muddled limes, cane sugar	
CAIPIRINHA	\$ 15
Silver Cachaça, limes, cane sugar	
Make it premium + \$3	
CAIPIRINHA ACAI REFRESHER *NEW*	\$ 18
Silver Cachaça, Brazilian açaí, lime juice, cane sugar	
Make it premium + \$3	
PASSIONATE	\$ 15
Silver Cachaça, passion fruit, lime	
Make it premium + \$3	

BOTTLE BEERS

ANGRY ORCHARD	\$ 6
CORONA	\$ 6
GOOSE ISLAND IPA	\$ 6
HEINEKEN	\$ 6
MICHELOB ULTRA	\$ 6
MODELO	\$ 6
PERONI 0.0 (NON-ALCOHOLIC)	\$ 6
STELLA ARTOIS	\$ 6
BUDWEISER	\$ 6
COORS LIGHT	\$ 6

DRAFTS

MODELO	\$ 6
VOODOO HAZER IPA	\$ 6
STELLA ARTOIS	\$ 6
BLUE MOON	\$ 6
PASCACK PILSNER	\$ 6
SUNNY DAY IPA	\$ 6

BERRIES CAIPIRINHA	\$ 15
Silver Cachaça, lime, sugar and mix of berries	
Make it premium + \$3	





BRAZILIAN COCKTAILS

SÃO PAULO TROPICAL

Vodka, chambord liqueur and pineapple juice.

Make it premium +\$3.

LEBLON SUNSET

Orange vodka, peach schnapps, orange juice and grenadine.

Make it premium +\$3

LEBLON OLD FASHIONED

High West double Rye bourbon, agave, triple sec, aromatic.

Make it premium +\$3

Make it smoked +\$2

SANGRIA

Red or white wine, triple sec, brandy, pineapple juice or orange juice.

Options - Red, White or Portuguese

SPICY MANGO

Tequila or Vodka, freshly squeezed lime juice, mango and agave.

Make it premium +\$3

CLASSIC MARGARITA

Tequila, triple sec, homemade sour mix and fresh lime juice.

Make it premium +\$3

Option flavors: *Lime, Passion fruit, Mango, Strawberry, Berries.*

COCO LOCO

Rum, freshly squeezed lime juice, cream of coconut, raspberry puree and pineapple J.

Make it premium +\$3

AÇAÍ MARTINI *NEW*

Best Brazilian Açaí, Vodka, freshly squeezed lime juice and triple sec.

Make it premium +\$3

PITCHERS

PREMIUM CAIPIRINHA

CAIPIRINHA

Cachaça Brazilian Rum, lime and cane sugar.

Option flavors: *Lime, Passion fruit, Mango, Strawberry, Berries.*

SANGRIA

Red or white wine, triple sec, brandy, pineapple or orange juice.

Options - Red, White or Portuguese

SPECIAL COCKTAILS

COSMO MARTINI

Vodka citrus, Cointreau, Fresh lime juice, Splash of Cranberry juice.

Make it premium +\$3

FRENCH MARTINI

Vodka, chambord, and a splash of Fresh apple juice.

Make it premium +\$3

BLAZILIAN ESPRESSO MARTINI

Vodka, Kahlua and Fresh Espresso.

Make it premium +\$3

CHOCOLATE MARTINI

Vanilla Vodka, Chocolate liquor, cream de cacao and touch of Bailey.

BLACKBERRY MARGARITA

Tequila, fresh squeezed lime juice, agave, triple sec and blackberry pure.

Make it premium+\$3

LEBLON SWEETIE

Liqueur 43, vanilla vodka, pineapple juice and passion fruit juice.

Make it premium+\$3





WINES BY THE GLASS

WHITES AND ROSES

THREE PEARS PINOT GRIGIO

California

\$ 10

CHLOE PINOT GRIGIO

Trentino-Alto Adige, Italy

\$ 11

ECHO BAY SAUVIGNON BLANC

New Zealand

\$ 12

HESS CHARDONNAY SHIRTTAIL

CREEK VINEYARD

Monterey County, CA

\$ 10

SCHMITT SHONE RIESLING

Germany

\$ 12

ANGOVE MOSCATO NICE VINES

South Australia

\$ 10

BIELER PERE & FILS SABINE ROSE

Coteaux d'Aix En Provence, France

\$ 12

RED WINE

RICKSHAW PINOT NOIR

California

\$ 10

COMPLICATED PINOT NOIR

Sonoma County, CA

\$ 13

IMAGERY PINOT NOIR

California 2022

\$ 15

THE SHOW MALBEC

Mendoza, Argentina

\$ 10

KAIKEN MALBEC

Mendoza, Argentina

\$ 13

UPPERCUT CABERNET SAUVIGNON

Napa Valley, CA

\$ 13

BREAD AND BUTTER

Cabernet sauvignon

\$ 12

JOSH CELLARS CABERNETSAUVIGNON
California

\$ 14

CAYMUS CALIFORNIA 2022

Caymus Vineyards 2022

\$ 22



WINES BY THE BOTTLE

ROSES

WHISPERING ANGEL ROSE \$ 54

Cortes de Provence, France

HALF BOTTLE

NAPA CELLARS CHARDONNAY \$ 23

Napa valley, CA

JOEL GOTT 815 CABERNET \$ 12

SAUVIGNON
California

WHITES

SANTA MARGHERITA PINOT GRIGIO \$ 58

Trentino-Alto Adige, Italy

PINCHIN PINOT GRIGIO FRUILI GRAVE \$ 40

Italy

DECOY SAUVIGNON BLANC BY \$ 42

DUCKHORN

Sonoma County, CA

ALVERDI ORGANIC \$ 42

Sonoma, CA

NAPA CELLAR CHARDONNAY \$ 44

Napa Valley, CA

NEYERS CARNEROS CHARDONNAY \$ 48

Carneros Sonoma, CA





RED WINE

BRAVIUM WILLEY VINEYARD PINOT NOIR Anderson Valley, CA	\$89	CAYMUS VINEYARDS CABERNET SAUVIGNON Napa Valley, CA	\$185
JOSH CABERNET SAUVIGNON Paso Robles, CA	\$62	JORDAN CABERNET SAUVIGNON Alexander Valley, CA	\$120
JOEL GOTT 815 CABERNET SAUVIGNON California	\$40	THE CALLING CABERNET SAUVIGNON Paso Robles 2021	\$75
IRON & SAND CABERNET SAUVIGNON Paso Robles, CA	\$50	GUADALUPE RED BLEND Portugal	\$50
DECOY CABERNET SAUVIGNON BY DUCKHORN Sonoma County, CA	\$67	BONANZA CABERNET Castila Y Leon, Spain	\$80
J.LOHR HILLTOP CABERNET SAUVIGNON Paso Robles, CA	\$67	DAOU CABERNET SAUVIGNON California	\$85
SILVER OAK CABERNET 2019 Napa Valley, CA	\$150	PGA - RESERVE Portuguese Red Blend	\$80

SPARKLING AND CHAMPAGNES

AVISSI SPARKLING ROSE Venetto, Italy	\$40	CERETTO SANTO STEFANO MOSCATO D'ASTI	\$44
AVISSI PROSECCO Venetto, Italy	\$42	DOM PERIGNON CHAMPAGNE CUVEE	\$299

PORTS

COCKBURN PORT FINE RUBY Douro, Portugal	\$12 SHOT	FONSECA PORT 20 YR OLD TAWNY Douro, Portugal	\$40 SHOT
TAYLOR FLADGATE PORTO 10YR OLD TAWNY Douro, Portugal	\$22 SHOT		



AFTER DINNER DRINK

BY THE GLASS

CARAJILLO Shot of licor 43 and espresso.	\$ 15
SAMBUCA Italy	\$ 14
DÓN JULIO 1942 Tequila reposado, Mexico	\$ 40
CLASE AZUL Tequila reposado, Mexico	\$ 45
AMARULA South Africa	\$ 12
LICOR 43	\$ 14
FERREIRA RUBY PORT Portugal	\$ 10
GRAHAM'S PORT TAWNY 10 YEAR Portugal	\$ 12
SANDEMAN PORT 20 YEARS Portugal	\$ 18
SANDEMAN PORT 40 YEARS Portugal	\$ 38

HOMEMADE DESSERTS

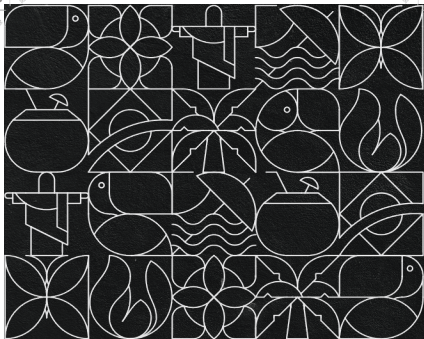
BRAZILIAN FLAN *Gluten free*	\$ 10
BRIGADEIRO *Gluten free*	\$ 10
Rich Velvety Flourless Chocolate Cake	
PASSION FRUIT MOUSSE *Gluten free*	\$ 10
LAVA CAKE W/ ICE CREAM	\$ 12
ICE CREAM	\$ 6
Vanilla/Chocolate	
TRES LECHES CAKE	\$ 13
CHEESECAKE	\$ 13
Topped with fresh whipped cream. Mix berries or guava.	
AÇAÍ ICE CREAM *NEW*	\$ 10
Two scoops of the best quality of Brazilian Açaí. Condensed milk +\$2	



COFFEE AND TEA

ESPRESSO	\$ 3
DOUBLE ESPRESSO	\$ 5
CAPPUCCINO	\$ 6
CARAMEL LATTE	\$ 6
MOCHA LATTE	\$ 4.5
HOT CHOCOLATE	\$ 4.5
HOT TEA	\$ 5





*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ALL WINES ARE 60Z. BY THE GLASS, HOURS AND OFFERING SUBJECT TO CHANGE IN COMPLIANCE WITH LOCAL OR STATE LIQUOR LAWS. MUST BE 21 YEARS OF AGE OR OLDER TO CONSUME ALCOHOL. WARNING: DRINKING DISTILLED SPIRITS, BEER, COOLERS, WINE AND OTHER ALCOHOLIC BEVERAGES MAY INCREASE CANCER RISK, AND DURING PREGNANCY CAN CAUSE BIRTH DEFECTS.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF YOU OR A PERSON IN YOUR PARTY HAS A FOOD ALLERGY OR DIETARY RESTRICTION. INGREDIENT AND NUTRITION INFORMATION ARE AVAILABLE UPON REQUEST. A 2000 CALORIE DIET IS USED FOR GENERAL NUTRITION ADVICE. INDIVIDUAL CALORIE NEEDS, HOWEVER, MAY VARY.

18% GRATUITY WILL BE AUTOMATICALLY ADDED TO PARTY OF SIX OR MORE GUESTS. CORKAGE FEE \$25 PER BOTTLE.