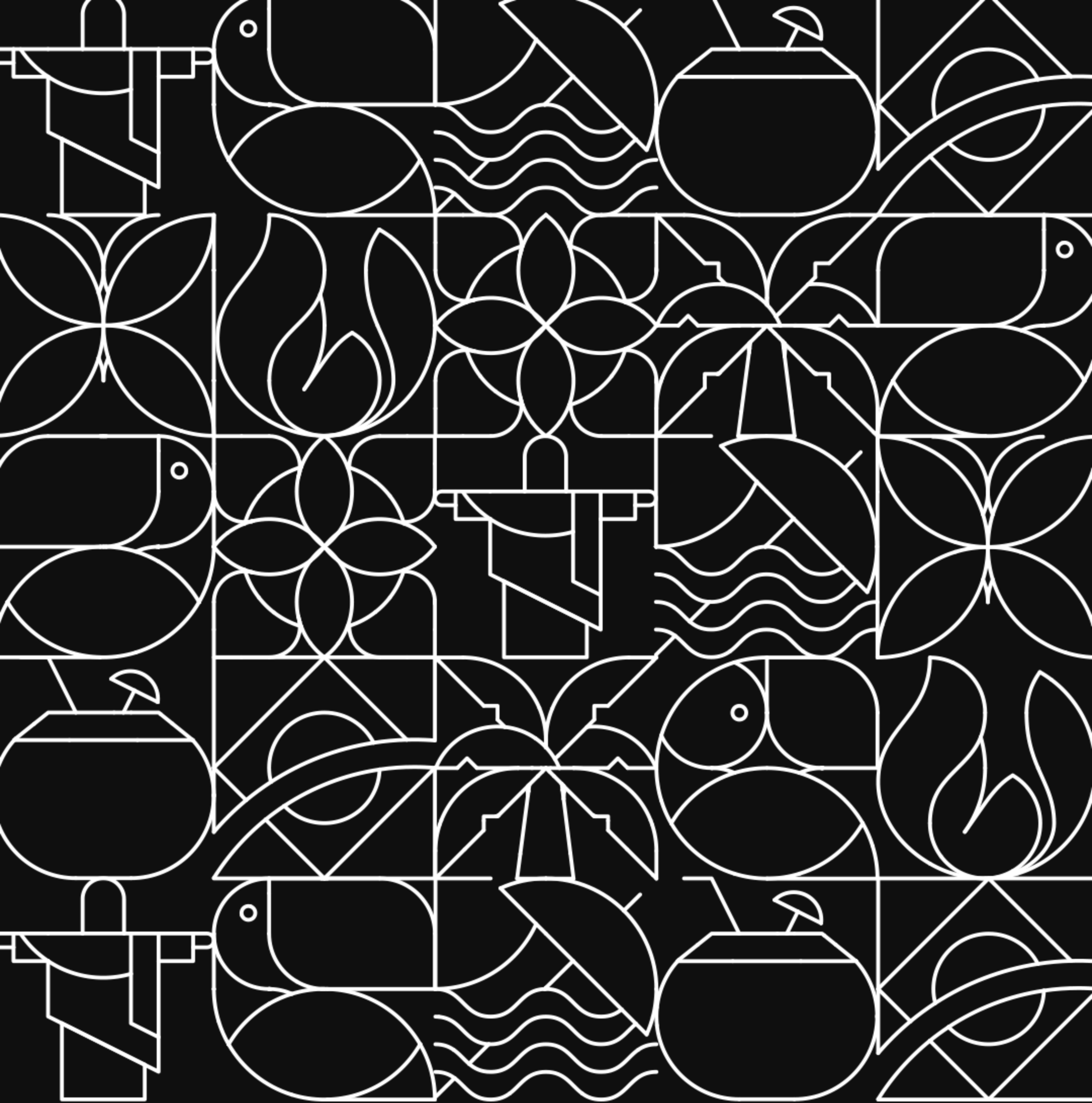


5 LEBLON STEAK



BRAZILIAN
STEAKHOUSE

NEW



*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 6OZ. 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.



BRAZILIAN BARBECUE

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

FULL
RODIZIO

\$49

*Children 0-4 Free
5-11 \$29*

SALAD
BAR *ONLY*

\$39



BRAZILIAN FEIJOADA

Served with white
rice, collard greens,
Brazilian farofa.

\$19

HAPPY HOUR

MON. TO FRI.
5pm to 7pm
SUNDAY: All day

BRAZILIAN BITES • SMALL PLATES \$5 OFF

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

BRAZILIAN INSPIRED COCKTAILS

São Paulo Tropical • Leblon Sunset Half
Leblon Old Fashion • Portuguese Sangria Price
• Classic Margarita • Pina Colada
Leblon Cadillac Margarita •
Passion Fruit Margarita • Aperol Spritz
White Claw

HOUSE WINES • BY THE GLASS

Pinot Noir • Merlot \$5
Cabernet Sauvignon • Chardonnay
Rose • Pinot Noir

DRAFT BEER

Modelo • Voodoo Juice Haze • Stella Artois \$4
Blue moon • Sunny Day IPA
Five Dimes Brewery Westwood NJ
Pascack Pilsner •
Five Dimes Brewery Westwood NJ



BAR APPETIZERS

BRAZILIAN EMPANADAS \$ 14
6 pieces Beef/Ham and Cheese Served
with Homemade Chimichurri Sauce Aioli
Chipotle Sauce

CHEESE BREAD SLIDERS \$ 18
Picanha/Sausage/Chicken Bacon Ranch

LEBLON CHICKEN WINGS \$ 16
8 pieces Tossed in Buffalo Sauce, Topped
with crumbled Blue Cheese, Celery and
Carrots

Churrasco Board \$ 28
Picanha/Chicken Wrapped
Bacon/Sausage served with Pão de
Queijo bread, Fries, Homemade
Chimichurri Sauce, Vinaigrette and Farofa.

BAR

APPETIZERS

GRILLED POLENTA \$ 10

GARLIC SHRIMP \$ 18

Served over crispy Baby Arugula

COXINHA (CHICKEN CROQUETES) \$ 16

6 units Served with Aioli Chipotle
Sauce

HOUSE SALAD \$ 10

Chimichurri/Italian/Caesar

Add Protein \$5

CHARCUTERIE BOARD \$ 18

Bed of Prosciutto di Parma, Garnished
with Baby Arugula, Truffle Burrata,
Confeit Tomatoes drizzled with
Passion Fruit Balsamic Reduction

SIDE DISHES

RICE | BEANS | FRIED YUCCA
FRIED BANANA | FAROFA
SOUP OF THE DAY | FRIES \$ 5



ALCOHOL FREE

COKE	\$ 3
DIET COKE	\$ 3
GINGER ALE	\$ 3
SPRITE	\$ 3
CLUB SODA	\$ 3
ICED TEA SW/UN	\$ 3
APPLE JUICE	\$ 3
GUARANA	\$ 5
SPARK WATER	\$ 6
PANA STILL WATER	\$ 6
FRESH SQUEEZED OJ	\$ 6
FRESH PINEAPPLE	\$ 5
PASSION FRUIT	\$ 6
FRESH PINEAPPLE WITH MINT	\$ 6
FRESH LIME	\$ 5



CRAFTED CAIPIRINHAS

PREMIUM CAIPIRINHA

\$ 15

Premium Aged Cachaça, fresh muddled limes, cane sugar

CAIPIRINHA

\$ 14

Silver Cachaça, limes, cane sugar

PASSIONATE

\$ 15

Silver cachaça, passion fruit, lime

BERRIES CAIPIRINHA

\$ 14

Brazilian white Rum, lime, sugar and ice.



BRAZILIAN COCKTAILS

SÃO PAULO TROPICAL

\$ 15

Grey goose vodka, chambord liqueur and pineapple juice.

LEBLON SUNSET

\$ 14

Stoli Orange vodka, peach schnapps, orange juice and grenadine.

LEBLON OLD FASHIONED

\$ 15

Asbury park bourbon, Grand Marnier, wedges of orange and cherry.

PORTUGUESE SANGRIA

\$ 12

Red wine, triple sec, pineapple juice and fresh berries.

PASSION FRUIT MARGARITA

\$ 14

Jimador reposado, triple sec, fresh lime j and simple syr



BRAZILIAN COCKTAILS

CLASSIC MARGARITA

\$14

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

Option flavors: mango, Strawberry, Berries.

PINA COLADA

\$13

Rum, Malibu rum, cream of coconut and
pineapple J.

APEROL SPRITZ

\$10

WHITE CLAW

\$5



SPECIAL COCKTAIL

COSMO MARTINI

\$13

Absolut citrus, Cointreau, Fresh lime J,
Splash of Cranberry J

FRENCH MARTINI

\$13

Grey Goose, chambord and a splash of
Fresh apple J

ESPRESSO MARTINI

\$13

Titos Vodka, Kalhua and Fresh Espresso

CHOCOLATE MARTINI

\$13

Vanilla Vodka, Godiva, cream de cacao and
touch of Bailey.

LEBLON COFFEE

\$12

Benedictine and Brandy

SPANISH COFFEE

\$12

43 Liquor, Grand Marnier

IRISH COFFEE

\$12

Jameson and a touch of Bailey



BOTTLE BEERS

AMSTEL LIGHT	\$ 5
ANGRY ORCHARD	\$ 5
CORONA	\$ 5
GOOSE ISLAND IPA	\$ 5
GUINNESS	\$ 5
HEINEKEN	\$ 5
HEINEKEN LIGHT	\$ 5
LAND SHARK	\$ 5
MICHELOB ULTRA	\$ 5
MODELO	\$ 5
PERONI	\$ 5
SAMUEL ADAMS	\$ 5
STELLA ARTOIS	\$ 5
BUDWEISER	\$ 5
BUD LIGHT	\$ 5
BOHEMIA	\$ 6
SOL	\$ 6

DRAFTS

MODELO	\$6
VOODOO HAZE IPA	\$5
STELLA ARTOIS	\$6
BLUE MOON	\$6
FIVE DIMES BREWERY WESTWOOD NJ	\$6
PASCACK PILSNER	
FIVE DIMES BREWERY WESTWOOD NJ	
SUNNY DAY IPA	\$6

PITCHERS

CAIPIRINHA	\$35
RED SANGRIA	\$30
WHITE SANGRIA	\$30



WINES BY THE GLASS

WHITES AND ROSE

THREE PEARS PINOT GRIGIO

\$ 10

California

CHLOE PINOT GRIGIO

\$ 11

Trentino-Alto Adige, Italy

ECHO BAY SAUVIGNON BLANC

\$ 11

New Zealand

**HESS CHARDONNAY SHIRTTAIL CREEK
VINEYARD**

\$ 10

Monterey County, CA

SCHIMITT SHONE RIESLING

\$ 12

Germany

ANGOVE MOSCATO NICE VINES

\$ 10

South Australia

BIELER PERE & FILS SABINE ROSE

\$ 12

Coteaux d'Aix En Provence, France

WINES BY THE GLASS

RED WINE

RICKSHAW PINOT NOIR \$10
California

COMPLICATED PINOT NOIR \$12
Sonoma County, CA

FOLIE A DEUX MERLOT \$15
Alexander Valley Sonoma County, CA

THE SHOW MALBEC \$10
Mendoza, Argentina

KAREN MALBEC \$12
Mendoza, Argentina

NOBLE VINES 337 CABERNET SAUVIGNON \$11
California

UPPERCUT CABERNET SAUVIGNON \$12
Napa Valley, CA

JOSH CELLARS CABERNET SAUVIGNON \$14
California

QUINTA SARDONIA SARDON \$12
Castilla Y Leon, Spain

SAN POLO RUBIO \$12
Tuscany, Italy



WINES BY THE BOTTLE

SPARKLING AND CHAMPAGNES

AVISSI SPARKLING ROSE

\$ 40

Veneto, Italy

AVISSI PROSECCO

\$ 42

Veneto, Italy

CERETTO SANTO STEFANO MOSCATO D'ASTI

\$ 44

DOM PERIGNON CHAMPAGNE CUVEE

\$ 299

HALF BOTTLE

NAPA CELLARS CHARDONNAY

\$ 23

Napa Valley, CA

JOEL GOTT 815 CABERNET SAUVIGNON

\$ 22

California

WINES BY THE BOTTLE

RED WINE

BRAVIUM WILLEY VINEYARD PINOT NOIR \$ 69
Anderson Valley, CA

FAMIGLIA COTARELLA MERLOT SODALE \$ 54
Lazio, Italy

SUSANA BALBO MALBEC \$ 44
Ucco Valley, Argentina

JOEL GOTT 815 CABERNET SAUVIGNON \$ 40
California

IRON & SAND CABERNET SAUVIGNON \$ 44
Paso Robles, CA

DECOY CABERNET SAUVIGNON BY DUCKHORN \$ 49
Sonoma County, CA

J.LOHR HILLTOP CABERNET SAUVIGNON \$ 67
Paso Robles, CA

**TRINCHERO NAPA VALLEY CABERNET
SAUVIGNON MARIO'S** \$ 80
Napa Valley, CA

CAYMUS VINEYARDS CABERNET SAUVIGNON \$ 160
Napa Valley, CA

WINES BY THE BOTTLE

RED WINE

JORDAN CABERNET SAUVIGNON \$165

Alexander Valey, CA

ZIATA CABERNET SAUVIGNON METEOR \$170

VINEYARD

Napa Valey, CA

OPUS ONE CABERNET BLEND \$450

California

TERMES \$40

Castila Y Leon, Spain

ANGOVE SHIRAZ FAMILY CREST \$42

McLaren Vale, Australia

TERRA D'ORO OLD VINE ZINFANDEL \$40

Amador County, CA

PORTS

SHOTS

COCKBURN PORT FINE RUBY \$12

Douro, Portugal

TAYLOR FLADGATE PORTO 10YR OLD TAWNY \$22

Douro, Portugal

FONSECA PORT 20 YR OLD TAWNY \$40

Douro, Portugal

WINES BY THE BOTTLE

WHITES

SANTA MARGHERITA PINOT GRIGIO \$ 56

Trentino-Alto Adige, Italy

PIGHIN PINOT GRIGIO FRUILI GRAVE \$ 40

Italy

DECOY SAUVIGNON BLANC BY DUCKHORN \$ 42

Sonoma County, CA

SIMI CHARDONNAY \$ 42

Sonoma, CA

NAPA CELLAR CHARDONNAY \$ 44

Napa Valley, CA

NEYERS CARNEROS CHARDONNAY \$ 48

Carneros Sonoma, CA

ABADIA DE SAN CAMPIO ALBARINO \$ 40

Rias Baxias, Spain

ROSES

WHISPERING ANGEL ROSE \$ 54

Cotes de Provance, France



DESSERT WINES

BY THE GLASS

FERREIRA RUBY PORT

Portugal

\$9

GRAHAM'S PORT TAWNY 10 YEAR

Portugal

\$12

SANDEMAN PORT 20 YEARS

Portugal

\$18

SANDEMAN PORT 40 YEARS

Portugal

\$38



HOMEMADE DESSERTS

BRAZILIAN FLAN	\$9
BRIGADEIRAO <i>Rich Velvety Flourless Chocolate Cake</i>	\$9
PAPAYA CREAM/CREME DE CASSIS	\$12
3 LECHEs CAKE	\$9
PETIT GATEAU	\$12
PASSION FRUIT MOUSSE	\$9
NY STYLE CHEESECAKE <i>Guava/Red Berries/Mango</i>	\$9
ICE CREAM <i>Vanilla/Chocolate</i>	\$6



COFFEE AND TEA

ESPRESSO	\$ 3
DOUBLE ESPRESSO	\$ 4.5
CAPUCCINO	\$ 4
CARAMEL LATTE	\$ 4.5
MOCHA LATTE	\$ 4.5
HOT CHOCOLATE	\$ 4.5
HOT TEA	\$ 5
ICED LATTE	\$ 5
<i>Caramel/Mocha</i>	