



SABOR GAÚCHO

PRIME BRAZILIAN STEAKHOUSE

At Sabor Gaúcho, we honor the heritage of Southern Brazil with a dining experience rooted in the tradition of the Churrascaria. Here, premium cuts prepared on skewers are slowly roasted to perfection, while warm Brazilian hospitality transforms each meal into an unforgettable moment. Inspired by the rich Gaucho culinary culture, we bring the flavors of our homeland straight to your table in a true feast.

Prime Experience

Your journey begins at our abundant Premium Buffet, featuring over thirty carefully curated selections – from artisanal cheeses and premium charcuterie to vibrant seasonal salads, fresh vegetables, and delicacies smoked to perfection.

When you’re ready, our Gaúcho chefs serve you tableside with skewers of expertly roasted selections, sizzling to perfection.

Meat Selection

Top Sirloin	Lamb Chops	Chicken Wings
Brisket	Bacon-wrapped Filet Mignon	Chicken Hearts
Spice	Beef Ribs	Grilled Salmon
Picanha	Pork Sausage	Grilled Shrimp
Ribeye	Pork Ribs	Grilled Cheese
Bottom Sirloin	Pork Belly	Grilled Pineapple
Filet Mignon		

Dinning Rates & Hours

Weekday Lunch Rodízio Experience 66.00
Weekend & Dinner Rodízio Experience 79.00
Premium Buffet Only 57.00
Ages 5 and under: complimentary
Ages 6–11: half price
Ages 12 and over: full price

Join us for an unforgettable dining experience
Sunday to Thursday: 12:00 pm – 9:00 pm
Friday & Saturday: 12:00 pm – 10:00 pm
Private dining and special events available by request.



We are pleased to accommodate a plant-based dining experience for \$57

Please inform your server of any food allergies before placing your order. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness. A 6% surcharge is added to all checks to help offset San Francisco employer mandates, including healthcare and living wages. Alcoholic beverages contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm. A 20% gratuity is added to all parties of 6 or more guests.



SABOR GAÚCHO

Bar Favorites

Chicken Wings (6 / 12)

Crispy wings with Brazilian spices. Perfect for sharing or pairing with a cold beer.

9.00/ 18.00

Oysters (6 / 12)

Fresh oysters on the half shell. Briny, clean, and beautifully presented.

29.00/58.00

Fried Calamari

Golden, crispy calamari served with house dipping sauce. A classic with Brazilian flair.

14.00

Composed Starters

Grilled Salmon

Fire-grilled salmon with citrus and herbs. Light, fresh, and flavorful.

24.00

Lamb Chops

Herb-marinated lamb, grilled over open flame. Rich, savory, and elegant.

36.00

Picanha

Traditional Brazilian top sirloin, grilled with sea salt. Juicy, tender, and full of flavor.

24.00

Grilled Shrimp

Juicy shrimp, perfectly grilled and seasoned with garlic, herbs, and a touch of lemon.

24.00

Spicy Picanha

Top sirloin with a bold, spicy rub. Smoky, juicy, and unforgettable.

24.00

Moo Who? Burger (vegan)

Shitake based pattie, black garlic mayo, bacon, pickels, cheese, tomato and arugula.

25.20

Sides & Salads

Fried Yucca

Crispy on the outside, tender inside. Served with garlic aioli.

6.00

Country Potatoes

Golden potatoes, pan-seared with herbs. Rustic and comforting.

6.00

Cheese Bread (Pão de Queijo)

Warm cheese puffs, naturally gluten-free. Chewy, cheesy, and addictive.

6.00

French Fries

Golden, crispy fries with a pinch of sea salt. Simple and perfect.

6.00

Caesar Salad

Crisp romaine, shaved parmesan, and house Caesar dressing.

8.00

Baby Kale Salad

Tender kale, almonds, cranberries, citrus vinaigrette. Fresh and balanced.

8.00

Potato Salad

Creamy, Dijon-style potato salad with a smooth, savory finish.

8.00

Soul Soothing Sips

Lime Caipirinha 18.00

Smoked & Oak Old Fashioned 22.50

Salt and Silence 18.00

The Boothby 18.00

Agave en Fleur 20.70

Espressión 22.70

Blue Dream, Gin 20.70

San Francisco Punch 18.00

Grapeful Moment 18.00

Happy Hour Sabor 3 pm to 7 pm

Monday To Friday

BEER 4.50

Patagonia Lager

Tecate

FOOD

20% off all bar food

COCKTAILS 9.00

Lime Caipirinha

Manhattan

Martini

WINE 9.00

Sea Sun, by Caymus, Pinot Noir, California 2022

Villa Sandi, Pinot Grigio delle venezie 2023

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WINE LIST

The Sabor Gaucho Wine Experience

At Sabor Gaucho Prime Steakhouse, wine is more than a pairing—it is a reflection of craft, care, and connection to the land.

For us, this selection represents more than taste—it embodies a philosophy of purpose. We are committed to highlighting producers whose work resonates with authenticity, integrity, and an unwavering dedication to sustainable craft.

In this spirit, we are honored to collaborate with Moose Mountain Vineyards, a father-daughter winery rooted in the regions of San Martin and Paso Robles. Their wines are 100% estate-grown, nurtured through regenerative, organic farming, and crafted with minimal intervention, allowing each vintage to reveal its true essence, layered complexity, and profound connection to the land.

Your Guide to Pairing: A Color Experience

Choosing the perfect wine should be easy and enjoyable—not intimidating. That’s why we’ve created a color-coded guide to help you explore our list and select the pairing that feels right for your meal:

-  **RED DOT** - BEST WITH RIBEYE, BRISKET, BOTTOM SIRLOIN, TOP SIRLOIN, BEEF RIBS
-  **ORANGE DOT** – PAIRS BEAUTIFULLY WITH SAUSAGE, LAMB, PORK
-  **GREEN DOT** – COMPLEMENTS CHICKEN, SALMON
-  **BLUE DOT** – PAIR WELL WITH SHRIMP, OYSTER, SALAD BAR
-  **PURPLE DOT** – BEST WITH FILET MIGNON, SALMON, CHICKEN

Wine Recommendation From The House

 	SABOR GAUCHO WHITE, Semillon 2024, Paso Robles	18.00	63.00
 	BENHUR, Malbec 2020, San Martin	24.30	72.00
  	SCARTEZINI, Cabernet Sauvignon 2023, Paso Robles	33.30	99.00
 	El Destino, Anormal Tannat Rose 2024, Paso Robles	16.20	54.00
 	El Destino, Immigrant Grenache 2024, Paso Robles		63.00
  	Blackbird's kiss, Merlot 2021, San Martin	22.50	69.30
  	Nattan but Tannat Reserve, Tannat 2021, San Martin		81.00

This guide is here to help—but the most important pairing is always the one that brings you joy.



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By The Glass

6 OZ

Sparkling

	Gloria Ferrer Brut Rosé, NV, Carneros, California	15.30
	Villa Sandi Prosecco Superiore, NV, Valdobbiadene, Italy	16.20

Rosé

	El Destino, Anormal Tannat Rosé 2024, Paso Robles, California	16.20
	Domaines Ott Clos Mireille Rosé 2023, Provence, France	33.30

White

	SABOR GAUCHO WHITE, Semillon 2024, Paso Robles	18.00
	Ink Grade Sauvignon Blanc 2020, Napa Valley, California	27.00
	Comte Lafond Sancerre 2023, Loire Valley, France	27.00
	Ruffino Pinot Grigio Aqua di Venus, Friuli, Italy	15.30
	Flowers Chardonnay 2023, Sonoma Coast, California	25.20
	Lingua Franca Chardonnay Avni 2021, Willamette Valley, Oregon	18.00

Red

	The Four Graces Pinot Noir 2023, Willamette Valley, Oregon	18.00
	BENHUR Malbec 2020, San Martín, California	24.30
	Antigal Malbec Uno 2021, Mendoza, Argentina	14.50
	Franckie's kid, Cabernet Sauvignon, 2021, San Martin	18.00
	Burgess Cabernet Sauvignon “Contadina” 2018, Napa Valley	24.30
	SCARTEZINI, Cabernet Sauvignon 2023,Paso Robles	33.30
	Ink Grade “Andosol” Red Wine 2018, Howell Mountain, California	27.00



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CORAVIN , By the Glass

5 OZ

 	Perrier-Jouët Champagne Brut Blason Rosé, NV, Champagne, France	36.00
 	Pol Roger Brut Reserve, NV, Champagne, France	46.80
	Haynes Vineyard “Vigneron” Chardonnay 2020, Napa Valley, California	36.00
	Ca'Rome' Barbaresco “Rio Sordo” 2020, Piedmont, Italy	33.30
  	Haynes Vineyard Pinot Noir 2021, Forgeron, Napa Valley, California	66.60
 	Heitz Cellar Cabernet Sauvignon Lot C-91 2018, Napa Valley	54.00

Sabor Gaúcho wine Flight

Flight of 3 – 2 oz pours 27.00

 	SABOR GAUCHO WHITE, Semillon 2024,Paso Robles
 	BENHUR, Malbec 2020, San Martin
  	SCARTEZINI, Cabernet Sauvignon 2023, Paso Robles

Champagne & Sparkling

 	Perrier-Jouët Champagne Brut Blason Rosé, NV, Champagne, France	154.00
 	Pol Roger Brut Reserve, NV, Champagne, France	207.00
  	Dom Pérignon Brut 2015, Champagne, France	684.00
  	Louis Roederer Cristal 2015, Champagne, France	792.00
 	Philipponnat Royale Reserve Rosé Brut, NV, Champagne, France	198.00
	Perrier-Jouët Blanc de Blancs Brut, NV, Champagne, France	145.00
	Bodegues Sumarroca Brut Reserva, NV, Cava, Spain	54.00
	Villa Sandi Prosecco Superiore, NV, Valdobbiadene, Italy	54.00
	Gloria Ferrer Brut Rosé, NV, Carneros, California	45.00
	Marengo Moscato d'Asti Strev 2023, Piedmont, Italy	39.60



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Rosé

	Flowers Rosé 2024, Sonoma Coast, California	63.00
	Anormal Tannat Rosé 2024, Paso Robles, California	63.00
	Domaines Ott Clos Mireille Rosé 2023, Provence, France	126.00

Sauvignon Blanc

	Banshee Sauvignon Blanc 2023, Sonoma County, California	54.00
	Hanna Sauvignon Blanc 2024, Russian River Valley, California	60.30
	Ink Grade Sauvignon Blanc 2020, Napa Valley, California	144.00
	Comte Lafond Sancerre 2023, Loire Valley, France	90.00
	Roc de l'Abbaye Sancerre L'Antique 2023, Loire Valley, France	130.00
	Ladoucette Pouilly-Fumé 2022, Loire Valley, France	114.00

Pinot Grigio

	Livio Felluga Pinot Grigio Curubella Colli Orientali Del Friuli	140.00
	Fantinel Pinot Grigio Sant'Helena 2023, Friuli, Italy	58.40
	Ruffino Pinot Grigio Aqua di Venus, Friuli, Italy	48.50

Chardonnay

	Flowers Chardonnay 2023, Sonoma Coast, California	126.00
	Lingua Franca Chardonnay Avni 2021, Willamette Valley, Oregon	81.00
	Haynes Vineyard "Vigneron" Chardonnay 2020, Napa Valley, California	163.00

Other Whites

	Lagar de Pintos Castiñeira, Rías Baixas, Spain	54.00
	Gust Riesling 2024, Petaluma Gap, California	49.50
	Pio Cesare Moscato d'Asti 2022, Piedmont, Italy	63.00
	Kracher Grüner Veltliner Trocken 2022, Burgenland, Austria	54.00
	La Scolca Gavi Bianco Secco 2023, Gavi DOCG, Italy	63.00
	SABOR GAUCHO, Semillon 2024, Passo Robles	63.00



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P i n o t N o i r

	Haynes Vineyard Pinot Noir 2021, Forgeron, Napa Valley, California	297.00
	Flowers Pinot Noir 2023, Sonoma Coast, California	95.00
	Sea Sun Pinot Noir, By Caymus 2022, California	45.00
	The Four Graces Pinot Noir 2023, Willamette Valley, Oregon	49.50

C a b e r n e t S a u v i g n o n & C a b e r n e t F r a n c

	Caymus Vineyards Cabernet Sauvignon, Napa Valley	180.00
	Franckie's kid, Cabernet Sauvignon, 2021, San Martin	70.20
	Heitz Cellar Cabernet Sauvignon Lot C-91 2018, Napa Valley	240.00
	Burgess Cabernet Sauvignon "Contadina" 2018, Napa Valley	81.00
	Moose Mountain Vineyards Cabernet Franc 2023, Paso Robles	108.00
	SCARTEZINI Cabernet Sauvignon Reserve 2023, Paso Robles	99.00
	Château Prieuré-Lichine, Margaux, Bordeaux, France	144.00
	Let's be Franc dad, Moose Mountain Vineyards, Blend (50% Cab Franc, 50% Cabernet Sauvignon), 2023, California	90.00

M a l b e c

	Antigal Malbec Uno 2021, Mendoza, Argentina	36.00
	BENHUR Malbec 2020, San Martín, California	81.00
	Herzog Malbec Lineage, Clarksburg, California	42.30
	La Celia Malbec Elite 2021, Paraje Altamira, Uco Valley, Argentina	54.00

O t h e r R e d s

	Marques De Murrieta Rioja Reserva	63.00
	Chevalier de Lascombes Margaux 2022	63.00
	Lacuna, Syrah, 2019, California	64.00



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Other Reds

 	Haynes vineyard syrah forgeron coombsville 2021	303.30
 	Quattro Theory Merlot 2022, Napa Valley, California	63.00
 	Emmolo Merlot 2022, Napa Valley, California	90.00
  	Blackbird’s Kiss Merlot 2021, San Martin, California	69.40
  	Urgentina Red Blend 2020, San Martin, California	81.00
 	Belguardo Maremma Toscana Rosso 2018, Tuscany, Italy	149.40
 	Boscarelli Vino Nobile di Montepulciano 2020, Tuscany, Italy	93.30
 	Castello di Monsanto Chianti Classico Riserva 2020, Tuscany, Italy	81.00
 	Ser Lapo Chianti Classico Riserva 2018, Tuscany, Italy	81.00
 	Petra Toscana Rosso “Quercegobbe” 2021, Tuscany, Italy	90.00
 	Sassetti Livio-Pertimali Rosso di Montalcino 2022, Tuscany, Italy	90.00
	Ca’Rome’ Barbaresco “Rio Sordo” 2020, Piedmont, Italy	144.00
	Ca’Rome’ Barolo “Rapet” 2019, Piedmont, Italy	108.00
 	De Martino Carmenère “Alto de Piedras” 2018, Maipo Valley, Chile	108.00
 	Arboleda Carmenere Aconcagua Valley 2021	54.00
	Sobon Estate Zinfandel 2022, Fiddletown, California	54.00
	Brendel Wines “Chorus” Cuvée Rouge 2019, Napa Valley, California	72.00
	Hamel Family “Stratum” Red Wine 2020, Sonoma Valley, California	114.00
	Ink Grade “Andosol” Red Wine 2018, Howell Mountain, California	90.00
	Leviathan Red Wine 2022, California	81.00
 	Zisola Noto Rosso 2020 (Nero d’Avola), Sicily, Italy	63.00
	Casal da Azenha Tinto, Portugal	54.00
 	Immigrant, El Destino, Grenache 2024, Passo Robles	54.00

California law advises patrons that "consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness." Vegetarian and special dietary restrictions met with enthusiasm.

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Soul Soothing Sips

Caipirinha

Classic - Lime, sugar, cachaça. **18.00**

Strawberry - Premium cachaça, muddled strawberry, lime, sugar. **20.70**

Passion Fruit - Premium cachaça, lime, passion fruit, sugar. **22.70**

SanFranChaçã, Lychée Me Later - Lychee fruit, cachaça, sugar, and Buzz Button. **25.20**

Smoked & Oak Old Fashioned **22.50**

High West Bourbon, house raw sugar syrup, bitters.

Served under a smoked glass dome with a single ice cube, cherry,
and orange oil finish.

Also available with Ritual Zero Proof Whiskey Alternative.

Espressión **22.70**

Casa Noble Tequila, coffee liqueur, and freshly brewed espresso.

Shaken and topped with a toasted marshmallow.

Also available with Little Saints Espresso Elixir, a non-alcoholic
spirit infused with functional mushrooms.

Salt and Silence **18.00**

A minimalist, elegant martini.

Organic *Ocean Vodka*, stirred and double-strained, garnished
with a olive crisps and a lemon oil rim.

Blue Dream, Gin **20.70**

Gray Whale Gin, lavender syrup, fresh lemon, Butterfly Pea

Flower ice cube.

¼ rim dusted with edible flower petals.

Also available with Seedlip Garden 108, a botanical non-
alcoholic option.

The Boothby **18.00**

A nod to San Francisco's cocktail golden age.

Redemption Straight Rye Whiskey, Silvio Carta Vermouth, bitters,
and a splash of sparkling wine.

Cherry garnish.

Also available with Ritual Zero Proof Whiskey Alternative.

San Francisco Punch **18.00**

A tribute to the legendary Pisco Punch.

Pisco, house-grilled pineapple gum syrup, fresh lime, and
pineapple juice.

Garnished with dried pineapple.

Agave en Fleur **20.70**

El Tesoro Tequila, agave nectar, fresh lime juice, guava.

Garnished with edible flower and a half rim of flaky salt.

Also available with Little Saints St. Ember, a non-alcoholic spirit
powered by functional mushrooms.

Grapeful Moment **18.00**

Our house red wine sangria infused with pomegranate and citrus
—served fresh on tap.

Soft Drinks

Brazilian Lemonade

7.20

Fresh lime with a creamy twist.

Shirley Temple 2.0

5.40

Lime Poppi, grenadine, and
maraschino cherries.

Paradise Punch

9.00

Passion fruit, coconut, and pineapple.

Strawberry Fizz

9.00

Fresh strawberries, bubbles, and a touch of citrus.

Kombucha Trilogy

7.20

Sparkling fermented tea with raspberry, lemon &
ginger.

The Crowned Collection

Michelob Ultra Zero - Non-Alcoholic Light Lager **6.30**

Tecate - Mexican Lager **5.40**

Kona Big Wave - Golden Ale **6.30**

Drake's 1500 - Pale Ale **6.30**

Bud Light - American Light Lager **5.40**

Deschutes - Obsidian - Irish Stout **6.30**

The PourTrait Collection

Stella Artois - Belgian Lager **9.00**

Firestone Walker - 805 - Blonde Ale **9.00**

KSA – Fort Point Kölsch-Style Ale **9.00**

Stone Brewing Delicious Hazy IPA **9.00**

Deschutes Patagonia **9.00**

Golden ale brewed in collaboration with Patagonia Provisions,
using regenerative ingredients. Bright, citrusy, and brewed with
purpose — a crisp sip that supports the planet.

Sparkling Classics **4.50**

Pepsi, Pepsi Diet | Coke, Coke Zero | Poppi (prebiotic soda) | Orange | Grape | lime

 Indicates plant-based friendly options.

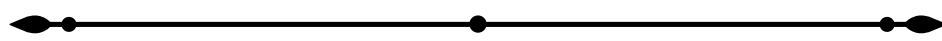
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Final Course



Crème Brûlée	14.00
Silky vanilla custard with a perfectly caramelized sugar crust. A timeless French indulgence.	
Signature Cheesecake	14.00
Ultra-creamy and rich, on a buttery graham cracker base. Decadence in every bite.	
Cocada de Tabuleiro	16.00
Golden, chewy Brazilian coconut delight with a caramelized top, served with crème ice cream.	
Pudim de Leite	14.00
Our classic Brazilian flan. Lusciously smooth, with deep caramel notes.	
Chocolate Lava Cake	16.00
Warm, rich chocolate cake with a molten center. Served with vanilla ice cream.	
Papaya Crème	14.00
Fresh papaya blended into a smooth cream, lightly sweet and tropical.	
Trio Sensação	16.00
A decadent tasting of Brazil's iconic truffle: brigadeiro, white chocolate cream, and passion fruit.	



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Sweet Moments



Perfectly paired with our house dessert!

Broadbent 20-Year Tawny Port – Douro, Portugal Elegant notes of dried fig, caramel, and roasted nuts. <i>Pairs well with: Tiramisu</i>	18.00
Ramos Pinto 30-Year Tawny Port – Douro, Portugal	36.00
Dalva - White Port Colheita 2007 – Douro, Portugal Aromas of almond, white fig, and subtle vanilla. <i>Pairs well with: Cheesecake</i>	16.20
Disznókő -Tokaji Édes Szamorodni 1413 – Tokaj, Hungary	15.40
Château de Suduiraut “Castelnau” 2022 Sauternes - Bordeaux, France Honeyed stone fruit, candied citrus, and a silky texture. <i>Pairs well with: Crème Brûlée</i>	16.20
Bodega OCHOA - Moscatel 2023 – Navarra, Spain 	18.00
Inniskillin - Cabernet Franc - Icewine 2022 – Niagara, Canada Ripe strawberry, rhubarb, and raspberry coulis with an elegant acidity. <i>Pairs well with: Chocolate</i>	30.33
Caravella - Limoncello Originale – Italy 	14.50

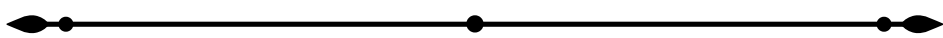


Indicates plant-based friendly options.



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Coffee and Tea



Black Coffee	4.95
Espresso	4.95
Double Espresso	5.94
Cappuccino	5.94
A balanced blend of espresso and steamed milk, topped with creamy milk foam	
Latte	6.30
Espresso with warm milk and a little foam on top.	
Kaizen 	9.00
A functional coffee with oat milk, infused with organic cacao, Lion's Mane, Chaga, Cordyceps, sea moss, and nootropics.	
Tea 	5.40
Ask your server for our current selection.	

Dessert Coffee



Brazilian 	12.60
Dark, rich coffee with cachaça and finished with a cinnamon stick stirrer.	
Mexican 	12.60
A blend of Cafe tequila, reposado tequila, and fresh brewed coffee.	
Irish 	12.60
Hot coffee blended with Irish whiskey and Irish cream liqueur, lightly sweetened.	
Affogato	12.60
A scoop of creamy vanilla ice cream drowned in a shot of hot espresso.	
Carajillo 	12.60
A bold pour of espresso over Licor 43, set aflame to unlock its golden sweetness and rich aroma.	

Alternative milks and decaf options are available.

 Indicates plant-based friendly options.



SABOR GAÚCHO

The Enthusiast Selection



Served Neat | 2.0 oz

A curated showcase of extraordinary spirits, each selected for its unique story, terroir, and craft.

Weber Haus Amburana Cachaça	15.40
An artisanal expression from Brazil, handcrafted from fresh-pressed sugarcane and aged in amburana wood barrels for a delicate spice and vanilla note. <i>A perfect companion to: Flan.</i>	
Junipero Gin - Made by hand in San Francisco	9.00
Casa Noble Añejo Marques de Casa Noble	27.00
An ultra-aged expression of tequila elegance—silky and complex, with layers of toasted oak, vanilla, wild honey, and roasted agave from extended French oak aging. <i>An exquisite match for: Cocada.</i>	
123 Tequila Anejo	21.50
Del Maguey Minero Santa Catarina Minas	18.00
An elegant mezcal distilled in clay pots, offering soft smoke, roasted agave, and layers of banana, tropical fruit, and warm spice with a creamy, mineral finish. <i>Harmonizes beautifully with: Grilled pineapple.</i>	
Amaras Mezcal Ancestral Ma Joven Logia	63.00
Copalli Aged Rum Barrel Rested	12.60
High West Rendezvous Rye	18.00
A masterful blend of straight rye whiskeys aged over four years, offering vibrant notes of mint, stone fruit, caramel, and bold rye spice. <i>Creates a warm, spiced harmony with: Chocolate cake dessert?????</i>	
Glenmorangie single malt scotch Signet	54.00
Distillerie Du Peyrat Cognac	11.70
An elegant organic cognac with notes of toasted almond, golden raisin, and subtle floral tones. <i>Pairs beautifully with: Brigadeiro.</i>	
Ferrand Grande Champagne Cognac	14.50
Hanson Organic Vodka	9.00
A small-batch vodka from Sonoma, California, distilled from organic grapes for an exceptionally smooth, slightly fruity profile and a silky finish. <i>Perfect Pairing: Affogato</i>	
Soto Junmai Daiginjo Sake	14.50



All are plant-based friendly