

## Quesadillas

Served with Rosemary Potatoes, Sour Cream, Pico de Gallo, Homemade Salsa and a Jalapeno

**Substitutions:** Fried Sweet Potatoes, Hashbrown Casserole or Sweet Potato French Fries **1.59**  
Cup of Seasonal Fruit **2.19** **Add a side of Guacamole: (2 oz.) .99**

**Super Chicken Quesadilla:** Blackened Pulled Chicken, Bacon, Spinach, Chives, **9.99**  
Button Mushrooms, fresh Cilantro, Cheddar and Monterrey Jack Cheese  
**Steak Quesadilla:** Grilled Marinated Beef, Button Mushrooms, fresh Cilantro, Spinach, **10.99**  
Cheddar and Monterrey Jack Cheese

## Appetizers

**Chorizo Nachos:** Crisp Tortilla Chips topped with our homemade Chorizo, Monterrey Jack, **7.99**  
Cheddar, Queso, Pico de Gallo, Sour Cream and sliced Jalapenos  
**Chicken Nachos:** Crisp Tortilla Chips topped with Cheddar, Monterrey Jack, Queso, Blackened **7.99**  
Pulled Chicken, Sliced Jalapenos, Onions, Pico de Gallo and Sour Cream  
**Loaded Cheese Fries:** One Pound of French Fries flavored with Homemade Seasoning, topped **7.99**  
With Cheddar, Monterrey Jack Cheese, Bacon, Chives and Jalapenos and served on a hot skillet with  
Buttermilk Ranch upon request  
**Chips and Salsa:** Our Homemade Salsa with Crisp Tortilla Chips **3.99**  
**Chips and Queso:** Queso with Crisp Tortilla Chips (*Great with Chorizo .99*) **6.99**  
**Chips and Guacamole:** Homemade Guacamole with Crisp Tortilla Chips **5.99**  
**\*\*\*New! Not Just Another Deviled Egg** (limited availability): Deviled Eggs the Café Brazil way... **7.99**  
Farm Fresh Eggs Deviled, Mixed with our Amazing Spicy Cream Sauce, Chorizo, Cheddar  
Cheese and topped with Fresh Jalapenos on a bed of Baby Spinach. Served with Sides of  
Buttermilk Ranch and Spicy Cream Sauce

**Add:** Cup of Guacamole or Queso **2.99** Cup of Salsa **1.59** Cup of Buttermilk Ranch **.99**

## Tacos

**\*\*\*New! Blackened Salmon Tacos:** Blackened Salmon, Purple Cabbage, Homemade Mango Relish, **11.99**  
and Feta Cheese, served on Flour Tortillas with a side of Balsamic Vinaigrette  
**Southwest Chicken Tacos:** Cilantro Lime Grilled Chicken, Chipotle Rice, Black Beans, Pico de Gallo **10.99**  
And Monterrey Jack Cheese, served on Flour Tortillas with a side of Homemade Salsa  
**Vegan Tacos:** Sweet Potatoes, Coconut Quinoa and Homemade Mango Relish, served on Wheat **9.99**  
Tortillas with a side of Tomatillo Sauce  
**Breakfast Pancake Taco:** Three of our popular Scratch-Made Pancakes, stuffed with Chorizo, **9.99**  
Combined with Onions, Green and Red Bell Peppers, Tomatoes, and tossed with Scrambled  
Eggs, Cheddar and Feta Cheese and served with Homemade Salsa  
**Berry Pancake Tacos:** Three of our popular Scratch-Made Pancakes stuffed with a Variety **9.99**  
Of Fresh Berries and Bananas, served with our Homemade Crème Anglaise and  
Raspberry Sauce

## Side Items

One Egg/One Egg White 1.99/2.29  
Homemade Toast, Wheat or White .99  
Cinnamon Toast, Wheat or White 1.59  
Bacon, Turkey Bacon, or Ham, 3 slices 2.59  
Homemade Chorizo 2.59  
Cup of Chipotle Rice 1.99  
Cup of Coconut Quinoa 2.99  
Cup of Queso 2.99  
Cup of Guacamole 2.99  
Cup of Fruit 3.59  
Cup of Oatmeal or Granola 3.59  
Side of Sweet Potato Fries 2.99

Chicken Empanada 3.99  
Chorizo Empanada 3.99  
Fried Sweet Potatoes 2.29  
Rosemary Potatoes 1.99  
Hashbrown Casserole 2.29  
Tortillas, White, Corn or Wheat (2) .79  
English Muffin 1.29  
Cup of Salsa 1.59  
Side of Fries 2.59

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized juice or milk may increase your risk of food borne illness.

To our customers with food allergies, Café Brazil cannot ensure that menu items do not contain ingredients that may cause food allergies;  
Please take this into considerations when ordering.

\*\*\* NEW ITEM

## Coffee Flavors

### Regular:

Brazil Select  
Brazilian Santos Dark  
European Blend  
Java Jolt  
Kenya AA  
Nicaraguan  
Organic Colombian Estate  
Sumatra French Dark Roast

### Decaf:

Brazil Decaf  
Colombian Decaf  
Brazilian Santos Dark Decaf  
European Blend Decaf

### Decaf Flavored:

Bourbon Pecan Decaf  
Cinnamon Pecan Pie Decaf  
Mexican Mocha Decaf  
Snickerdoo Decaf

### Flavored:

Scottish Brandy  
Bourbon Pecan  
French Vanilla  
Hazelnut Crème  
Mexican Mocha  
Salted Caramel  
Kahlua Cocoa  
Snickerdoo  
Vienna Strudel

### Seasonal:

Holiday Blend  
Holiday Blend Decaf

**All flavors are sold by:**

**Pound or Half Pound**

**Ground or Whole Bean**

## Homemade Desserts

**Nana's Carrot Cake:** This traditional Carrot  
Cake recipe has been in the family for more than  
100 years. Let the Mexican Vanilla and rich  
Cream Cheese Icing take you to a happier place .

**Chocolate Layer Cake:** Drizzled Chocolate  
Icing cascades over four indulgent layers of  
moist Cake and Fudgy Frosting. Piled high and  
accented with flaky Dark Chocolate shavings for  
the ultimate Chocolate experience.

**Triple Espresso Cheesecake:** A decadent  
trifecta of Cheesecake: New York, Chocolate  
and Espresso Cheesecake layered on an Oreo  
Cookie Crust. This homemade favorite is topped  
with rich Chocolate Shavings and a Chocolate  
Drizzle .

**Fried Ice Cream:** A large Scoop of Vanilla Ice  
Cream rolled in Brown Sugar and Oats, lightly  
fried and placed in a fried Crepe, topped with  
Chocolate and Caramel Sauces and Whipped  
Topping.

**Featured Dessert:** Ask your server about our  
Featured Dessert!



### **Café Brazil Denton**

501 W. University  
Denton, TX 76201  
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### **Café Brazil Cedar Springs**

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Dallas, TX 75219  
Phone (214) 461-8762  
Fax (214) 461-8764

### **Café Brazil University Park**

6420 N. Central Expwy  
Dallas, TX 75206  
Phone (214) 691-7791  
Fax (214) 691-7729

### **Café Brazil Elm Street**

2815 Elm Street  
Dallas, TX 75226  
Phone (214) 747-2730  
Fax (214) 747-8725

### **Café Brazil Richardson**

2071 N. Central Expwy  
Richardson, TX 75080  
Phone (972) 783-9011  
Fax (972) 783-4446

### **Café Brazil Carrollton**

2510 Josey Lane  
Carrollton, TX 75006  
Phone (972) 242-8228  
Fax (972) 242-9948

### **Café Brazil Bishop Arts**

611 N. Bishop Ave. #101  
Dallas, TX 75208  
Phone (214) 946-7927  
Fax (214) 942-3405

## Signature Specials

**Substitutions:** Fried Sweet Potatoes, Hashbrown Casserole or Sweet Potato French Fries **1.59**  
Cup of Seasonal Fruit **2.19**  
**Add a side of Guacamole:** (2 oz.) **.99**

**CB Empanada Breakfast:** Two Farm Fresh Eggs, a Chorizo Empanada topped with our Homemade Spicy Cream Sauce, Cheddar Cheese and Tomatoes, served with Rosemary Potatoes, a Jalapeno and Grilled Homemade White Bread

**CB Chicken Empanada Breakfast:** Two Farm Fresh Eggs, a Chicken Cheddar Empanada topped with our Homemade Tomatillo Sauce and Asiago Cheese, served with Rosemary Potatoes, a Jalapeno and Grilled Homemade White Bread

**Huevos Rancheros:** Two Corn Tortillas topped with Two Eggs cooked to order, your Choice of Freshly Pulled Chicken, Chorizo or Thinly Sliced Turkey, Homemade Chipotle Sauce and Feta Cheese, served with Black Beans and Guacamole (when available)

**Not Just Another Eggs Benedict:** English Muffin topped with Grilled Ham, two Eggs sunny side Up and Spicy Cream Sauce, served with Fried Sweet Potatoes and a Jalapeno

**Breakfast Relleno:** Roasted Poblano Pepper filled with Scrambled Eggs, Chorizo and Cheddar Cheese, topped with Homemade Spicy Cream Sauce and served with Fried Sweet Potatoes

**Chipotle Steak & Eggs:** Scrambled Eggs, Fajita Steak, Bell Peppers, Mushrooms and Onions topped with Chipotle Sauce and Monterey Jack Cheese, served with Rosemary Potatoes, a Jalapeno and two Flour Tortillas

**Chicken Fried Steak & Eggs:** Two Farm Fresh Eggs, Chicken Fried Steak topped with Country Gravy, served with Rosemary Potatoes and Grilled Homemade White Bread

**Chilaquiles:** Scrambled Eggs, Tomatillo Sauce, Onions, Jack Cheese, Tortilla Chips and choice of Freshly Pulled Chicken, Chorizo or Thinly Sliced Smoked Turkey, served with Black Beans, Sour Cream and Grilled Sliced Tomatoes

**Not Just Another Egg Sandwich:** Thinly Sliced Smoked Turkey, Egg, Cheddar and Jack Cheese on an English Muffin, served with Fried Sweet Potatoes and a Jalapeno

**Texas Feast:** Three Farm Fresh Eggs and three Strips of Bacon, served with Rosemary Potatoes and Grilled Homemade White Bread

**Migas:** Homemade Chorizo, Onions, Bell Peppers and sliced Jalapenos, tossed with Scrambled Eggs and Crisp Tortillas Chips topped with melted Monterrey Jack Cheese and served with Rosemary Potatoes, two Flour Tortillas, Homemade Salsa and a Jalapeno

**Smoked Turkey Migas:** Thinly Sliced Smoked Turkey, Bell Peppers, sliced Jalapenos, Onions, Tomatoes and Zucchini tossed with Scrambled Eggs and Crisp Tortilla Chips, topped with melted Jack Cheese and served with Rosemary Potatoes, two Flour Tortillas, Homemade Salsa and a Jalapeno

**Vegetarian Migas:** Zucchini, Tomatoes, Onions, Bell Peppers and sliced Jalapenos, tossed with Scrambled Egg Whites and Crisp Tortilla Chips, topped with melted Jack Cheese and served with Rosemary Potatoes, two Wheat Tortillas, Homemade Salsa and a Jalapeno

**\*\*\*New! The Millennial Power Breakfast:** Warm Coconut Quinoa on a Bed of Baby Spinach Topped with Fresh Egg Whites, two pieces of Homemade Wheat Toast topped with Homemade Guacamole and Feta Cheese. Served with a side of Fresh Fruits and Berries

## CB Favorites

**French Toast with Fruit:** Our French Toast, topped with Seasonal Fruits, Crème Anglaise, Raspberry Sauce, Walnuts and Powdered Sugar

**\*\*\*New! French Toast:** Three slices of Texas Toast dipped in Cinnamon Egg Batter, grilled and sprinkled with Walnuts and Powdered Sugar, served with Syrup and Butter

**Banana Bread French Toast:** Homemade Banana Bread dipped in Cinnamon Egg Batter, Grilled, topped with Fresh Berries, Bananas, Crème Anglaise and Homemade Sweet Orange Sauce, sprinkled with Walnuts and Powdered Sugar

**Fruit Pancrepes:** Seasonal Fresh Fruits, topped with our Homemade Pancrepes, Crème Anglaise, Raspberry Sauce, Walnuts and Powdered Sugar (served cold)

**Pancrepes:** Four Homemade Crepes, dipped in Cinnamon Egg batter, grilled and topped with Crème Anglaise, Raspberry Sauce, Walnuts and Powdered Sugar (served cold)

**Build-Your-Own Pancakes:** Three Large Pancakes, made with your choice of any (2) items: Chocolate Chips, M&Ms, Peanut Butter Cups, Bananas, Blueberries, Walnuts, Coconut or Cranberries

**Pancakes:** Three Large Pancakes served with Syrup and Butter

**Classic Breakfast:** Two Farm Fresh Eggs, three strips of Bacon and a full order of your choice of Pancakes, French Toast or Pancrepes

**Chicken, Bacon and Waffles:** Homemade Waffles topped with Chicken Tenders And Bacon, served with Hashbrown Casserole topped with an Egg Over Easy

**Oatmeal or Granola Breakfast:** Bowl of Low Fat Oatmeal or Granola (contains nuts), with 2% milk, served with Raisins, Brown Sugar, a cup of Fresh Fruit and a Pastry

**Fresh Berry Parfait:** Vanilla Greek Yogurt, Granola (contains nuts) and Fresh Berries

## Omelettes

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Prepared with Three Farm Fresh Eggs and served with Rosemary Potatoes and Grilled Homemade White Bread

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**Substitutions:** Fried Sweet Potatoes, Hashbrown Casserole or Sweet Potato French Fries **1.59**  
Cup of Seasonal Fruit **2.19**

**Spinach Omelette:** Spinach, Tomatoes, Onions and Feta Cheese. *(Great with Bacon .99)* **8.99**

**Western Omelette:** Thinly Sliced Ham, Onions, Button Mushrooms, Bell Peppers and Cheddar Cheese. **9.99**

**Mexican Omelette:** Homemade Chorizo, Onions, Tomatoes, Jalapenos and Cheddar Cheese. **9.99**

**Veggie Omelette:** Spinach, Button Mushrooms, Broccoli, Bell Peppers, Onions, and Tomatoes. **9.99**  
\*Made with Egg Whites and served with dry Homemade Wheat Toast and Seasonal Fruit in place of Rosemary Potatoes. *(Great with Feta Cheese .99)*

## Crepes

**Breakfast, Lunch or Dinner**

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Prepared with two Homemade Crepes and served with Rosemary Potatoes and Grilled Homemade White Bread

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**Breakfast Relleno Crepes:** Inspired by our unique and popular Breakfast Relleno, these Crepes **9.99**

are filled with Scrambled Eggs, Roasted Poblano Pepper, Chorizo and Cheddar and topped with our Spicy Cream Sauce, served with Hashbrown Casserole instead of Rosemary Potatoes

**Smoked Turkey Crepes:** Crepes filled with Thinly Sliced Smoked Turkey, Button Mushrooms, **9.59**  
Onions, Broccoli and Monterey Jack, topped with our Spicy Cream Sauce.

**Spinach Crepes:** Crepes filled with Spinach, Onions, Tomatoes and Feta, topped with our Spicy **8.99**  
Cream Sauce. *(Great with Bacon .99)*

**Veggie Crepes:** Crepes filled with Spinach, Button Mushrooms, Broccoli, Bell Peppers, Onions and **9.99**  
Tomatoes and topped with our Tomatillo Sauce, served with Dry Wheat Toast and Seasonal Fruit instead of Rosemary Potatoes. *(Great with Feta Cheese .99)*

**El Gordo Crepes:** Crepes with Melted Cheddar, Homemade Chorizo, Onions, Bacon, Tomatoes **9.99**  
and Sliced Jalapenos, topped with our Spicy Cream Sauce.

**Chicken Crepes:** Crepes filled with Freshly Pulled Chicken , Spinach, Portobello Mushrooms and Asiago **9.99**  
Cheese, topped with our Spicy Cream Sauce.

## Build Your Own (BYO) Crepes and Omelettes

Omelettes (Three Farm Fresh Eggs) or Crepes (Two Homemade Crepes) **7.99**

**Choice of any Two Items - Additional Items .99**

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BYO Crepes and Omelettes are served with Rosemary Potatoes and Homemade Grilled White Bread

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**Substitutions:** Fried Sweet Potatoes, Hashbrown Casserole or Sweet Potato French Fries **1.59**  
Cup Seasonal Fruit **2.19**

**Omelettes made with Fresh Egg Whites: Add 1.99**

Feta Cheese	Red or Green Bell Peppers	Homemade Chorizo	Onions
Monterrey Jack Cheese	Broccoli	Freshly Pulled Chicken	Tomatoes
Cheddar Cheese	Zucchini	Sliced Ham	Sliced Jalapenos
Swiss Cheese	Button Mushrooms	Smoked Turkey	Spinach
Asiago Cheese	Portobello Mushrooms	Bacon	Crisp Tortilla Chips
	Roasted Poblano Pepper	Turkey Bacon	Black Beans

## Homemade Soups

**Chicken Tortilla:** Tender Freshly Pulled Chicken in a Spicy Broth with Vegetables, **Cup 3.99 Bowl 5.99**  
served with slice of Avocado, Monterey Jack Cheese and Tortilla Strips.

**Black Bean:** Black Beans, Celery, Garlic, and Onion, topped with Fresh Cilantro, **3.99 5.99**  
Pico de Gallo and Sour Cream

## Sandwiches and Specialties

**Substitutions:** Fried Sweet Potatoes, Hashbrown Casserole or Sweet Potato **1.59**  
French Fries or Black Bean Soup **1.59**  
Rosemary Potatoes or French Fries **.99** Cup of Seasonal Fruit **2.19**

**Spicy Chicken Sandwich:** Lightly fried Chicken Breast sautéed in your choice of **9.99**  
our Homemade Honey Chipotle or Jalapeno BBQ Sauce, Tomato, Lettuce and Mayo on a fresh Ciabatta Roll, served with Sweet Potato Fries and a Pickle

**CB BBQ Chicken Sandwich:** Marinated Chicken Breast, sautéed Bell Peppers and **9.99**  
Onions, Lettuce, Tomatoes, Jack Cheese and our Jalapeno BBQ Sauce on a Ciabatta Roll, served with French Fries and a Jalapeno.

**Honey Mustard Chicken Sandwich:** *Your choice of grilled, blackened or fried!* **9.59**  
Chicken Breast, Lettuce, Tomatoes, Red Onions, melted Swiss and Homemade Honey Mustard Dressing on a Ciabatta Roll, served with French Fries and a Pickle.

**American Club:** Thinly Sliced Smoked Turkey and Ham, Bacon, Swiss, Lettuce, Tomatoes **8.99**  
and Mayo on a Ciabatta Roll, served with French Fries and a Pickle.

**BLT:** Thick Bacon, Leaf Lettuce, Tomatoes and Mayo on a Ciabatta Roll, served with **8.79**  
French Fries and a Pickle.

**Grilled Cheese:** Asiago, Cheddar, Monterey Jack and Feta Cheeses on a Ciabatta Roll, **8.29**  
served with French Fries and a Pickle. *(Great with Avocado and Tomato 1.99)*

**\*\*\* New! CB Smashed Burger:** 1/2 pound Burger, Smashed, Double Patty with Mayo, **9.99**  
topped with Bell Peppers, Onions, Tomatoes, Lettuce, chopped Dill Pickles and Monterey Jack, served open faced on a Brioche Roll with French Fries.

**\*\*\* New! BBQ Bacon Cheddar Burger:** 1/2 pound Burger, Smashed, Double Patty topped with **10.99**  
Jalapeno BBQ Sauce, Bacon and Cheddar, served open faced with Onion, Lettuce, Tomatoes and chopped Dill Pickles on a Brioche Roll with French Fries.

**\*\*\*New! Southwest Vegan Burger:** Homemade Vegan Burger using our Black Beans Chipotle Rice, **9.99**  
Red Bell Peppers, Onions, Fresh Cilantro and a special blend of spices, topped with a Freshly Grilled Poblano Pepper, Red Onions, Red Leaf Lettuce, Fresh Tomatoes and served on an Ancient Grains Bun. Served with a side of Sweet Potato Fries and Fresh Guacamole

**Homemade Chicken Tenders:** Hand cut Chicken Tenders in our Homemade Batter, lightly fried **9.99**  
And served with French Fries, a Jalapeno and a side of Honey Mustard

**Chicken Zapata:** Grilled Chicken Breast smothered with Bell Peppers, Onions, Homemade **10.99**  
Chipotle Sauce and Melted Jack Cheese, topped with Avocado, served with Chipotle Rice, Mixed Greens with Tortilla Strips and Buttermilk Ranch Dressing

**Lemon Pepper Chicken Pasta:** Tri-Color Rotini tossed in our Homemade Pesto Cream Sauce **11.99**  
with Walnuts, topped with Grilled Lemon Pepper Chicken and Parmesan Cheese, served with our Homemade Garlic Toast

**\*\*\* New! BBQ Salmon:** Our Blackened Salmon topped with Jalapeno BBQ Sauce and Pico, served **14.99**  
On a bed of Sautéed Baby Spinach with Steamed Broccoli and Sweet Potato Wedges

## From The Fields

**Superfood Salad:** Spinach, Fresh Greens, Blood Oranges (when available), Blueberries, **9.99**  
Walnuts, Homemade Coconut Quinoa and served with Seasonal Lite Dressing

**Wine Country Salad:** For those focused on a healthy lifestyle, we offer this option. **10.99**  
Fresh Greens, Grilled Chicken Breast, Strawberries, Apples and Walnuts, served with our Seasonal Lite Dressing

**Beef Steak or Chicken Fajita Salad:** Beef Steak or Blackened Pulled Chicken, Fresh Greens, **10.99**  
Mango Relish, Guacamole, Cheddar and Monterey Jack Cheese, all served on a bed of Chipotle Rice and Black Beans in a crunchy Tortilla Shell with Buttermilk Ranch

**\*\*\*New! Blackened Salmon Spinach Salad:** Baby Spinach, Blackened Salmon, Fresh Strawberries, **13.99**  
Button Mushrooms, Feta served with Raspberry Balsamic Vinaigrette a crunchy Tortilla Shell with Horseradish Guacamole and Buttermilk Ranch

**Coconut Chicken:** Fresh Greens, Coconut Chicken, Oranges and dried Cranberries, **10.99**  
served with our Homemade Honey Mustard Dressing.

**Add Chicken (Blackened, Grilled or Fried) 3.59**

**Add Salmon (Blackened or Grilled) 4.99**