



*Charbroil Grill has been serving Woodbridge, Virginia since 2001*

## *Beverages*

Coca Cola, Diet Coke, Sprite, Root Beer, Lemonade, Ginger ale, Fanta  
Orange, Unsweetened Iced Tea, Sweet Iced Tea, Club Soda (free refills) \$3.75

Guarana, a popular Brazilian Soda (no free refills) \$5.00

Hot Tea or Coffee \$3.75

## *Juice*

Orange, Pineapple, Apple, Tomato, Grapefruit, and Cranberry (no free refills on juice) \$5.50

## *Sparkling Water*

San Pellegrino, 750 ml \$8.50

## *Drink Specials*

**Brazilian Caipirinha** *Fresh limes, sugar and Cachaça* \$15

**Brazilian Caipiroska** *Fresh limes, sugar and Absolut Vodka* \$15

**Mango Caipirinha** *Fresh limes, mango puree, sugar and Rum* \$15

**Mango Caipiroska** *Fresh limes, mango puree, sugar and Absolut Vodka* \$15

**Apple Martini** *Absolut Vodka, Apple Pucker* \$14

**Cosmopolitan** *Absolut Vodka, Cranberry Juice, Lime Juice, Grand Marnier* \$14

**Golden Margarita** *Jose Cuervo Tequila, Triple Sec, lime w/ Grand Marnier* \$15

**Hawaiian Punch** *Southern Comfort, Amaretto, grenadine, orange & pineapple juice* \$15

**South Beach Rum Runner** *Light & dark Bacardi Rum, Banana liquor, blackberry* \$15

*liquor, orange & pineapple juice*

**Mango Pear Martini** *Pear vodka, Fresh limes, mango puree, cranberry juice* \$14

## *Bottled Beers*

Amstel Light \$7

Blue Moon \$7

Bud Light \$7

Budweiser \$7

Coors Light \$7

Michelob Ultra \$7

Miller Lite \$7

Samuel Adams

Boston Lager \$7

Yuengling \$7

Corona Extra \$9

Guinness \$9

Heineken \$9

Lagunitas IPA \$9

Modelo \$9



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## *Wine List*

### *White Wine*

Sokol Blossom Riesling,  
*Columbia Valley Washington*

**\$10/30**

Ruffino Pinot Grigio,  
*Vento, Italy*

**\$10/30**

Nobilo Sauvignon Blanc,  
*Marlborough, New Zealand*

**\$10/30**

Highland 41 Chardonnay,  
*Monterey, California*

**\$10/30**

### *White Wine by the Bottle*

Chloe Chardonnay,  
*Central Coast California*

An exquisite wine with ripe flavors of citrus, apple and pear with exotic notes of creamy butter, followed by soft hints of vanilla and oak.

**\$32**

Caposaldo Moscato,  
*Lombardy Italy*

Bright yellow in color, this wine delivers an assertive bouquet with exotic fruit and spice aromas with a fresh, vivid and highly sophisticated palate

**\$35**

Barboursville Vermentino,  
*Charlottesville, Virginia*

Red apple and golden pear touched by chamomile and orange blossom. The palate is pleased by warm spice and white pepper leading to a beautiful and ever so pleasing finish

**\$42**



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*Red Wine  
by the glass/bottle*

Carmel Road Pinot Noir,  
Monterey California  
\$12/32

Highland 41 Red Blend (Merlot based),  
Paso Robles, California  
\$12/32

Highland 41 Cabernet Sauvignon,  
Paso Robles, California  
\$12/32

Trapiche Broquel Malbec,  
Mendoza, Argentina  
\$12/32

*Red Wine by the Bottle*

Komodo Dragon Red Blend,  
Columbia Valley, Washington  
Full-bodied with vibrant flavors of rich black cherry, plums and hints of savory herbs that lead to a fresh finish.  
\$32

Napa Cellars Merlot,  
California  
An explosive offering of succulent black cherry and cola. Finished with clove, cedar and oak.  
\$42

Austin by Austin Hope,  
Paso Robles, California  
Heavy aromas of black currant, black plum, lush oak and caramel. Accented with hints of olive, clove and nutmeg  
\$48

Robert Mondavi, Reserve Cabernet Sauvignon,  
Napa Valley, California  
Fresh, ripe blackberry and black plum jam, gently framed by notes of dried thyme and toast. Brimmed with dark fruit and touch with chocolate, mint and dried strawberries  
\$78

Faust Estate Reserve Cabernet Sauvignon,  
Napa Valley, California  
Intense, yet juicy notes. Dark chocolate mixed with dried herbs. Silky tannins and lifting acidity leading towards a layered and rich finish.  
\$130



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## *Specialty Coffee*

Café Bravo \$13.50  
(Kahlua, Grand Marnier and a touch of Amaretto)

Café Caribleri \$13.50  
(Malibu Rum and a touch of Tia Maria)

Café Latina \$13.50  
(Tia Maria and a touch of Coffee Lolita)

Café Viennese \$13.50  
(Peppermint Schnapps and a touch of Amaretto)

Irish Man Coffee \$13.50  
(Jameson Irish Whiskey and a touch of Kahlua)

Irish Lady Coffee \$13.50  
(Bailey's Irish Cream and a touch Jameson Irish Whiskey)

The Manager's Special \$13.50  
(Bailey's Irish Cream, Frangelico and a touch of Grand Marnier)

## *Cordials*

Remy Martin VSOP \$ 15

Hennessy VS \$13

Courvoisier VS \$13

Grand Marnier \$15

1800 Tequila \$15

Cointreau \$12

Sambuca \$12

Frangelico \$12

Drambuie \$12

Bailey's Irish Cream \$13

Amaretto Disaronno \$12



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## *Meat Selection*

Top Sirloin (Picanha)  
Garlic Top Sirloin (Picanha com Alho)  
Bacon Wrapped Turkey (Peru com Bacon)  
Chicken Thighs (Sobre Coxa de Frango)  
Chicken Leg with Parmesan Cheese (Coxa de Franco com Queijo)  
Brazilian Pork Sausage (Linguiça Brasileira)  
Spicy Pork Sausage (Linguiça Argentina)  
Italian Sausage (Linguiça Italiana)  
Pork Tenderloin with Parmesan Cheese (Lombo de Porco com queijo)  
Roasted Pineapple (Abacaxi)  
Sirloin Steak (Alcatra)  
Brazilian Pork Ribs  
Grilled Salmon (Salmao Grelhado)\*  
Beef Ribs (Costela)\*  
Beef Tenderloin with Bacon (Filét Mignon com bacon)\*  
Brazilian Flank Steak (Fraldinha)\*  
Leg of Lamb (Pernil de Cordeiro)\*  
Ribeye Steak (File de Costela)\*  
Hanger Steak\*  
Lamb Chops\*  
Grilled Shrimp\*\*  
Dry Aged New York Strip\*

*\*Served during Dinner Only.*

*\*\* Available for Purchase during Lunch and Brunch*

## *Dessert*

Homemade Brazilian Flan  
Homemade Passionfruit Mousse  
Black & White Cake  
Chocolate Ganache Cake  
New York Cheesecake

*\$13.50*