



PRIVATE ROOM

M Grill offers special private room packages so you can enjoy all the exceptional Brazilian BBQ and décor in our new exclusive private room (fits up to 16 guests).

**TO CHECK AVAILABILITY, PLEASE
EMAIL US:**

MGRILLRESERVATIONS@MGRILL.COM



**OR CALL
213-389-2770**

PRICING

THE M GRILL EXPERIENCE \$74.99
20 CUTS OF MEAT
FULL SALAD BAR

THE M GRILL EXPERIENCE \$95.99
DRINK AND DESSERT PACKAGE
NON-ALCOHOLIC BEVERAGE PER PERSON
ONE DESSERT PER PERSON

MINIMUMS & FEES

- **Minimum:** *12 BBQ Dinners*
- **Private Room Fee \$300** (*Includes 1 Tomahawk*)
- **Corkage \$35 per 750 ml bottle of wine we do not carry**
- **Cake Fee \$35**

TOMAHAWK SPECIAL

ONE INCLUDED WITH YOUR
PRIVATE ROOM

AN ADDITIONAL TOMAHAWK
MAY BE ORDERED FOR A
DISCOUNTED RATE OF \$150
(\$180).

*All Tomahawks must
be pre-ordered 24
Hours before*

OTHER TERMS & CONDITIONS

FINAL COUNT

Final Count - A guarantee must be given 5 days before the event. The number of guests will be considered a guarantee. We will charge at the minimum 90% of your given guest count regardless of how many people attend.

DEPOSIT

We require a \$300 Deposit to secure your reservation. We operate first come, first serve. Deposits will be charged as your Private Room Fee.

CANCELLATION POLICY

Your deposit is non-refundable.

TIME ALLOCATION

*The room is reserved for 2 hours.
A charge of \$20 per minute will be applied for any overtime. We ask that you do not pin or use tape damaging to the walls for decoration. Any damages to the restaurant will be your responsibility. In addition, we do not assume any responsibility for any left equipment.



Meat Menu

Rodizio



SMOKED SAUSAGE



GARLIC CHICKEN THIGH



BRAZILIAN SAUSAGE



TOP SIRLOIN



PICANHA (HOUSE SPECIAL)



BONELESS LEG OF LAMB



CHICKEN HEARTS BY REQUEST



BACON WRAPPED CHICKEN BREAST



PARMESAN PICANHA



GARLIC PICANHA



PORK RIBS



GRILLED PINEAPPLE



BOTTOM SIRLOIN

Ultimate Churrasco



RIBEYE



SHORT RIBS



RACK OF LAMB



FILET MIGNON



COSTELAO

ALL OUR PICANHA AND PICANHA OPTIONS ARE PRIME GRADE AGED 45 DAYS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Salad Bar

**Fried Plantains
Farofa
Pimenta Malaguetta
Steamed Garlic Rice
Feijoada**

**Beef Stroganoff
Cream of Corn
Collard Greens
Moqueca
Mashed Yucca**

**Pimienta Malagueta
Honey Glazed Bacon
Cheese Bread
Cheese Board and Cold
Cuts**

**Manchego
Parmigiano Reggiano
Gruyère
Prosciutto
Salami**

**Broccolini/Cauliflower
Grilled Bell Peppers
Pickled White Onions
Tomatoes
Pickled Peppers
Tomato Vinaigrette
Chimichurri
Chickpeas Salad**

**Smoked Salmon
Shrimp Cocktail
Roasted Brussel Sprouts
Hummus
Olives/Mozzarella Medley**

**Papaya
Roasted Garlic
Roasted Carrots
Grilled Zucchini
Hearts of Palm**

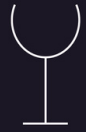
**Roasted Mushrooms
Asparagus
Kale Salad
Potato Salad
Caesar Salad
Arugula Salad
Quinoa Salad
Cucumber Salad
Butter Lettuce
Beets**

**Artichoke Hearts
Fried Polenta
Dressing
Champagne Vinaigrette
Balsamic Vinaigrette
Horse Radish**

(Items Subject to Change)



Wine Spectator



AWARD
OF
EXCELLENCE

2021

A photograph of a bar area with a dark marble countertop, a well-stocked back bar with various bottles, and two televisions displaying sports. The scene is lit with warm, ambient lighting.

LARGE PARTY WINE AND BEVERAGE PACKAGES

***Special pricing only
available for pre-orders for
parties of 10 or more.***

All items are subject to availability. Anything purchased the day of your event is subject to availability and cannot be discounted.

Any changes or updates to your party require 7 days advance notice. Please email ivo@mgrill.com for any changes.

PACKAGES

PACKAGE # 1

THE M GRILL EXPERIENCE, REGULAR COFFEE OR TEA, AND DESSERT (BRAZILIAN FLAN OR VANILLA ICE CREAM).

\$83.99 PER PERSON

PACKAGE # 2

THE M GRILL EXPERIENCE, REGULAR COFFEE OR TEA, AND DESSERT (BRAZILIAN FLAN OR VANILLA ICE CREAM). UNLIMITED SOFT DRINKS AND BOTTLED WATER (2 HRS. LIMIT AT THE TABLE)

\$93.99 PER PERSON

PACKAGE # 3

THE M GRILL EXPERIENCE, REGULAR COFFEE OR TEA, AND DESSERT (BRAZILIAN FLAN OR VANILLA ICE CREAM). UNLIMITED GLASSES OF HOUSE WINE, BEER, UNLIMITED SOFT DRINKS AND BOTTLED WATER (2 HRS. LIMIT AT THE TABLE)

\$118.99 PER PERSON (WINE & BEER)

\$135.99 (WINE, BEER & CAIPIRINHAS)

PACKAGE # 4

THE M GRILL EXPERIENCE, REGULAR COFFEE OR TEA, AND DESSERT (FLAN OR VANILLA ICE CREAM), UNLIMITED SOFT DRINKS AND BOTTLED WATER AND OPEN BAR - DOES NOT INCLUDE TOP SHELF LIQUOR. PLEASE SEE LIST OF DRINKS ON THE NEXT PAGE. (2 HRS. LIMIT AT THE TABLE)

\$158.99 PER PERSON

M
grill

OPEN BAR

(any of the following, neat
or in a mixed drink)

VODKA

GREY GOOSE, TITOS

GIN

TANQUARAY

RUM

BACARDI

CACHACA

LEBLON

TEQUILA

CASAMIGOS BLANCO

MEZCAL

VIDA

AMERICAN WHISKEY

REDEMPTION BOURBON OR RYE

IRISH WHISKEY

JAMESON

SCOTCH

ABERFELDY 12

JAPANESE WHISKEY

SUNTORY TOKI



ADD ONS

MINERAL WATER

6 BOTTLES or more 10% discount
12 BOTTLES or more 15% discount
1 BOTTLE serves approximately 4 guests

FERRERARELLE

Sparkling Mineral Water, Italy 750mL

\$8

EVIAN

Still Mineral Water, France, 750mL

\$8

BRAZILIAN SODA

12 CANS or more 10% discount
24 CANS or more 15% discount

GUARANA ANTARCTICA

\$5

DIET GUARANA ANTARCTICA

\$4

BRAZILIAN COCKTAILS

12 COCKTAILS or more 10% discount
24 COCKTAILS or more 15% discount

TRADITIONAL CAIPIRINHA

Leblon Cachaca, Fresh Limes

\$13

PREMIUM CAIPIRINHA

Aged Leblon Cachaca, Fresh Limes

\$18

CAIPIROSCA

Grey Goose Vodka, Fresh Limes

\$13

BERRIES CAIPIRINHA

Leblon Cachaca, Fresh Berries

\$13

M
grill

BOTTLE SERVICE

*2 BOTTLES or more 10% discount
4 BOTTLES or more 15% discount
EACH 750mL BOTTLE serves 16 shots*

GREY GOOSE, Vodka, France
\$150

HENESSY VS, Cognac, France
\$180

DON JULIO 1942, Anejo Tequila
\$490

CLASE AZUL, Blanco Tequila
\$390

CASA DEL SOL, Anejo Tequila
\$410

MACALLAN 12, Single Malt Scotch
\$240

MACALLAN 18, Single Malt Scotch
\$780

ABERFELDY 18, Single Malt Scotch
\$330

DALMORE KING ALEXANDER III
Single Malt Scotch
\$690

WINE & CHAMPAGNE

*4 BOTTLES or more 10% discount
6 BOTTLES or more 15% discount
750mL serves approximately 5 glasses*

L'ERMITAGE by Roederer Estate
Sparkling Wine
Anderson Valley, CA '13
\$115

L'ERMITAGE by Roederer Estate
Sparkling Wine
Anderson Valley, CA '11
\$125

VEUEVE CLIQUOT Yellow Label
Brut, Reims Magnum, 1.5L
Champagne, France NV
\$375

PRODUTORI DI BARBARESCO
Nebbiolo, Barbaresco, Piedmont '17
\$93

CAYMUS
Cabernet Sauvignon
Napa Valley, California 2020
\$190

JUSTIN ISOSCELES
Cabernet Sauvignon
Paso Robles, California 2018
\$165

*Please email ivo@mgrill.com with any wine related questions