



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 \$79.99
20 CUTS OF MEAT
FULL SALAD BAR

**SEE PACKAGE OPTIONS
FOR DRINK AND DESSERTS**

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



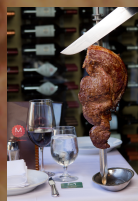
**SMOKED
SAUSAGE**



**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



BEST OF
AWARD OF
EXCELLENCE

2023

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).

\$88.99 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)

\$98.99 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)

\$123.99 PER PERSON (WINE & BEER)

\$140.99 (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)

\$163.99 PER PERSON

**SCAN FOR
PRICING**



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

SCAN FOR
PRICING



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

EVIAN

Still Mineral Water, France, 750mL

BRAZILIAN SODA

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

GUARANA ANTARCTICA

DIET GUARANA ANTARCTICA

BRAZILIAN COCKTAILS

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

TRADITIONAL CAIPIRINHA

Leblon Cachaca, Fresh Limes

PREMIUM CAIPIRINHA

Aged Leblon Cachaca, Fresh Limes

CAIPIROSCA

Grey Goose Vodka, Fresh Limes

BERRIES CAIPIRINHA

Leblon Cachaca, Fresh Berries

SCAN FOR
PRICING



BOTTLE SERVICE

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

GREY GOOSE, Vodka, France

HENESSY VS, Cognac, France

DON JULIO 1942, Anejo Tequila

CLASE AZUL, Blanco Tequila

CASA DEL SOL, Anejo Tequila

MACALLAN 12, Single Malt Scotch

MACALLAN 18, Single Malt Scotch

ABERFELDY 18, Single Malt Scotch

**DALMORE KING ALEXANDER III
Single Malt Scotch**

**SCAN FOR
PRICING**



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

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

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

PRODUTORI DI BARBARESCO
Nebbiolo, Barbaresco, Piedmont '17

CAYMUS
Cabernet Sauvignon
Napa Valley, California 2020

JUSTIN ISOSCELES
Cabernet Sauvignon
Paso Robles, California 2018

SCAN FOR
PRICING



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