



FACT SHEET

History: Texas de Brazil Churrascaria was founded as a family-owned business on October 13, 1998, opening the first restaurant in Addison, Texas. Led by the same leadership since that day, Texas de Brazil is now the world's largest Brazilian-American steakhouse brand.

Description: [Texas de Brazil](#) is recognized for its unique blend of Brazilian culture and fare complemented by the generous hospitality of Texas. Each location offers a lively ambiance and rodizio-style dining that displays an expansive salad area, an open grill kitchen, an award-winning wine cellar, and an intimate lounge. Many locations also feature private dining areas and chef's feature tables.

Guests of Texas de Brazil are treated to a colorful, upscale dining experience and engaging service. Guests begin dinner with a visit to an enticing salad area that helps make this *the steakhouse even vegetarians love™*. The fresh variety includes gourmet artisan breads, imported cheeses, fresh buffalo mozzarella, steamed asparagus with orange marmalade, Brazilian hearts of palm, sautéed mushrooms, Greek olives, shrimp salad, herbed sweet onions, feijoada (black beans), jasmine rice, Moqueca (Brazilian coconut fish stew), lobster bisque and more.

The continuous dining experience showcases freshly-grilled meats on skewers carved tableside by costumed gauchos. At all Texas de Brazils, gauchos use the time-honored methods of grilling meats over charcoal and seasoning them simply with rock salt, resulting in savory aroma and exceptional flavor. Selections range from succulent Brazilian picanha (sirloin), lamb chops, leg of lamb, filet mignon, chicken breasts wrapped in bacon, and Parmesan-crusted pork loin, to Brazilian sausages and more.

A two-sided red and green disc is found at each seat and allows guests to pace the meat service, with green indicating to the gauchos that servings are welcome while red indicates a break is needed. This style of service helps make the dining experience fit into a tight schedule or a more leisurely meal with friends, family, and business associates.

An impressive wine collection offers perfect pairings. From award-winning labels from the world's top wineries to Texas de Brazil's exclusive private label varietals bottled by MontGras in Central Valley, Chile, guests find approachable and intriguing wines to complement their meal. Signature cocktails including the traditional Brazilian Caipirinha in a variety of flavors plus an array of premium spirits and liqueurs are available in the lounge. Tempting desserts are served a la carte for those with a sweet tooth.

Locations: Located in 20 USA states and seven countries. Find details, pricing and hours [here](#).

Services: All locations offer catering and take-out menus; many serve lunch in addition to dinner.

Accolades: 2017 Open Table Diner's Choice Award
2017 Trip Advisor Award of Excellence
2017 Wine Spectator Award of Excellence

Media Contact: Kelly Wisecarver, Wisecarver Public Relations
773-338-2477; kelly@wisecarverpr.com