



FIVE BITES

Texas de Brazil, the world's largest Brazilian-American churrascaria brand turns 20 on October 13, 2018. Renowned for its unique blend of Brazilian culture and fare complemented by the generous hospitality of Texas, the family-owned restaurant group which opened in Addison, Texas as Texas de Brazil Grill House. The name changed to Texas de Brazil Churrascaria in 1999 to better reflect the concept. Here are some fun facts from our first 20 years.

1. Texas de Brazil serves a ravenous appetite for authentic churrasco.
Today find Texas de Brazil in
57 LOCATIONS



serving **20** U.S. States
and **SEVEN** foreign countries.

2. Lime is king!



Over 20,800 limes per location are used every year to mix up the refreshing Caipirinha, the national drink of Brazil made with Cachaca (a Brazilian spirit made with fermented sugar cane juice), fresh lime and sugar.

Over **two tons** of limes per location per year!

3. TEXAS de BRAZIL™ is THE place to celebrate!

In the past year alone, guests celebrated at least
22,000 BIRTHDAYS
and marked over
18,500 ANNIVERSARIES.



4. Grilling ONLY the gaúcho way.

Most modern-day churrascarias have switched to using a gas grill, but Texas de Brazil insists on roasting its meats over natural wood charcoal—the authentic gaúcho method handed down through generations. This gives the meats a deeper and more intense flavor with just the right amount of smokiness.

5. Yukka Fries and Kimchi Rice?

While consistency in service and traditional favorites on each menu have helped build the restaurant brand's success, menus are tweaked to satisfy an international audience. For instance, yukka fries, Cream Cheese and Sweet Plantain sushi rolls, and Seaweed salad are found in Puerto Rico, while Mexico City offers a fresh Salsa Bar and South Korea features Kimchi Rice and Escondidinho (Shepherd's Pie), and in the UAE, turkey is a churrasco addition.