



MISSION VALLEY

RESTAURANT + BREWERY

\$19



CARNE ASADA NACHOS

Cheese, Guacamole, Pico de Gallo and Cilantro Sour Cream

NOVO BURGER

House made beef patty, jalapeño sauce, sautéed onions, bacon, cheddar cheese, pickles & lettuce with fries

\$19



BURGERS & SANDWICHES

NOVO BURGER

House made beef patty, jalapeño sauce, sautéed onions, bacon, cheddar cheese, pickles & lettuce with fries

\$19

WESTERN BURGER

House made beef patty, barbecue sauce, bacon, onion rings, cheddar cheese with fries

\$19

BEYOND BURGER *VEGAN

Plant based patty, avocado spread, banana "bacon", tomatoes, pickled onions, pickles and lettuce on ciabatta bread with fries

\$20

BUFFALO CHICKEN RANCH

Grilled chicken breast sandwich with lettuce, tomatoes, ranch, buffalo sauce, bacon, cheddar cheese and fries

\$18

SIDES: VEGGIES \$5, ONION RINGS \$5, YUCCA \$6, SWEET P. FRIES \$5, FRIES \$4, RICE \$4, BEANS \$4

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

1640 CAMINO DEL RIO N, #341, SAN DIEGO, CA

FOOD MENU

STARTERS

TACOS (3 UNITS) \$16

Carne Asada, Spicy Shrimp or Fish

CHICKEN WINGS (8 UNITS) \$17

Buffalo, beer sauce, BBQ or naked (contains cashew nuts)

BRAZILIAN EMPANADAS \$19

3 units - Choice of Mozzarella Cheese or Ground Beef

CARNE ASADA FRIES \$19

Cheese, Guacamole, Pico de Gallo and Cilantro Sour Cream

CARNE ASADA NACHOS \$19

Cheese, Guacamole, Pico de Gallo and Cilantro Sour Cream

FRENCH FRIES \$14

ONION RINGS \$15

MOZZARELLA STICKS (8) \$16

CHEESE BALLS (8 UNITS) \$16

COXINHA (8 CHICKEN CROQUETTE) \$16

YUCCA FRIES \$17

SWEET POTATO FRIES \$15

JALAPEÑOS POPPERS (8) \$16

Cream Cheese Stuffed Breaded Poppers

FISH & CHIPS \$19

CHIPS & GUACAMOLE \$10

SHRIMP COCKTAIL (6 SHRIMPS) \$19

FRIED CALAMARI \$17

SHRIMP CEVICHE \$18

Cucumber, Onions, Tomatoes, Cilantro, Avocado, Jalapeños Served w/ Chips

BRAZILIAN HOT DOG \$15

Served with Mayo, Mustard, Ketchup, Bacon, Pico de Gallo and Fries

SOFT DRINKS

LEMONADE \$4

Flavors: Mango, Passionfruit \$1

STRAWBERRY LEMONADE \$5

SODA \$4

SWEET ICED TEA \$4

APPLE JUICE \$4

ORANGE JUICE \$4

SAN PELLEGRINO (SPARKLING) \$5

ACQUA PANNA (MINERAL) \$5

@NOVOBRAZIL

MAIN COURSE

BERRY SALAD

Spring mix, pumpkin seeds, blue cheese, strawberries, berry vinaigrette and 6oz of grilled chicken breast
Add Protein: Steak \$8 Salmon \$7 Extra Chicken \$5

AVOCADO SALAD

Spring mix w/ caipirinha sauce, plantain chips, avocado, pumpkin seeds, red onion
Add Protein: Steak \$8 Salmon \$7 Chicken \$5

MAC N' CHEESE

Homemade mac n' cheese, with Brazilian sausage

CHICKEN FETTUCCINI ALFREDO

Fettuccini, alfredo sauce with grilled chicken breast

PRIME SIRLOIN CON FRITAS

Sliced Picanha steak grilled with red onions en la plancha, served with fries

\$19

STEAK & FRIES

Picanha (prime sirloin) with egg breadcrumbs, Pico de Gallo & regular or yucca fries

\$25

\$18

EL CHARRO RIBEYE

Grilled ribeye 14oz served with baked potato on a Roquefort sauce and asparagus

\$39

\$19

COSTILLA DE PUERCO EN BARBECUE

Grilled 4 bones pork ribs with barbecue sauce, baked potato on a Roquefort sauce and asparagus

\$26

\$19

CALIFORNIA BURRITO

Carne asada, guacamole, Pico de Gallo, cilantro sour cream, cheddar cheese & fries

\$19

\$22

FISH BURRITO

Baja style battered cod, cabbage, Pico de Gallo, sour cream & tartar sauce on a flour tortilla

\$18

ADD: VEGGIES \$5, SALAD \$3, ONION RINGS \$5, YUCCA \$6, SWEET P. FRIES \$5, FRIES \$4, RICE \$4, BEANS \$4.

SKEWERS

CHICKEN BREAST & BACON

\$19

BRAZILIAN SAUSAGE

\$18

PICANHA (PRIME SIRLOIN)

\$20

SHRIMP (GARLIC SHRIMP)

\$20

All served with white rice & black beans w/ sausage

ADD: FRIES \$4, VEGGIES \$5, SALAD \$3, ONION RINGS \$5, YUCCA \$6, SWEET POTATO FRIES \$5



PICANHA SKEWER

#BEHEALTHY

CARNE ASADA BOWL

Basmati rice, Israeli Couscous salad, chopped kale, pico de gallo, hummus, Kalamata olives and carne asada

\$17

CHICKEN BOWL

Basmati rice, Israeli Couscous salad, chopped kale, pico de gallo, hummus, Kalamata olives and chicken breast

\$15

SHRIMP BOWL

Basmati rice, Israeli Couscous salad, chopped kale, red onions, pico de gallo, hummus, Kalamata olives and roasted spicy shrimp

\$15

VEGAN BOWL

Basmati rice, Israeli Couscous salad, chopped kale, red onions, pico de gallo, hummus and Kalamata olives

\$13

EL PESCADOR SANDWICH

6oz Grilled Mahi-Mahi marinated with teriyaki sauce, green leaf lettuce, tomatoes, and tartar sauce on our ciabatta bread.

\$19

ENSENADA PLATE

6oz Grilled Mahi-Mahi marinated with teriyaki sauce served with veggies and white rice

\$20

SUMMER WRAP

12" Golden wheat tortilla with classic Hummus, chopped kale, red onions, Persian cucumber, and tomatoes

\$16

PROTEIN CHOICES: CARNE ASADA, SPICY SHRIMP, CHICKEN BREAST | MAKE IT VEGAN STYLE: \$13



AVOCADO SALAD



EL CHARRO RIBEYE



#BEHEALTHY BOWLS

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



MISSION VALLEY

NOVOBREW.COM | @NOVOBRAZIL

KIDS MENU

MAC N' CHEESE	\$7
NUGGETS & FRIES	\$8
CHEESEBURGER & FRIES	\$8
CHEESE QUESADILLA W/ FRIES	\$8
FRUIT BOWL	\$5
pineapple, strawberries, blueberries	
VEGGIE MEDLEY	\$6
broccoli, cauliflower, carrots & zucchini	

DESSERT

MOLTEN CAKE	\$12
Chocolate Cake & Vanilla ice cream	
CHEESECAKE	\$12
Classic Cheesecake with Berry Sauce	
GELATO BAR	\$5
(Assorted flavors)	



HARD SELTZERS

	1/2 PINT	PINT
PINK MANGO (5% ABV)	\$4.00	\$6.50

NON-ALCOHOLIC

GUAVA MINT NOVA Kombucha	\$5.50
MANGO PINEAPPLE NOVA Kombucha	\$5.50
WATERMELON LIME NOVA Kombucha	\$5.50

HARD KOMBUCHA

NOVA
EASY KOMBUCHA
FUN BY NATURE

	1/2 PINT	PINT
NOVA SEXY PIÑA COLADA (8% ABV) pineapple & coconut	\$4.90	\$9.00
NOVA TAMARINDO (6% ABV) tamarindo, lime, agave & jalapeño flakes	\$4.90	\$8.50
NOVA POG (6% ABV) passion fruit, orange & guava	\$4.90	\$8.50
NOVA HORCHATA (6% ABV) horchata & vanilla	\$4.90	\$8.50
NOVA PALOMA (6% ABV) lime, grapefruit & tequila flavor	\$4.90	\$8.50
NOVA WATERMELON MINT (6% ABV) watermelon & mint	\$4.90	\$8.50
NOVA PEACHY LYCHEE (6% ABV) lychee & peach	\$4.90	\$8.50
NOVA LA OLA DRAGON FRUIT (6% ABV) Dragon fruit, lime	\$4.90	\$8.50
NOVA AZTEKS RASPBERRY (6% ABV) Raspberry & lemonade	\$4.90	\$8.50
NOVA HOT CACTUS (6% ABV) Prickly Pear, agave, jalapeño	\$4.90	\$8.50
NOVA MANGO CHILI (6% ABV) Mango & jalapeño	\$4.90	\$8.50
NOVA STRAWBERRY COCONUT (6% ABV) strawberry & coconut	\$4.90	\$8.50
NOVA HIBISCUS LAVENDER (6% ABV) Hibiscus tea & French Lavender	\$4.90	\$8.50
NOVA SEXY MOJITO (8% ABV) Tahitian lime, mint, agave, lemongrass	\$4.90	\$9.00
NOVA ORANGE BRUNCH (6% ABV) with fermented oranges	\$4.90	\$8.50
NOVA FAVORITES FLIGHT (5 OZ) Watermelon Mint, Sexy Piña Colada, Peachy Lychee & Hot Cactus		\$15.60

TAKE ME HOME

READY-TO-DRINK KOMBUCHA CANS & GROWLERS AVAILABLE TO-GO

LARGE PARTIES: *A GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 8 OR MORE



MISSION VALLEY

NOVOBREW.COM | @NOVOBRAZIL

MAIN BEERS

	1/2 PINT	PINT
THE MANGO (7% ABV) West Coast IPA with Mango	\$4.50	\$8.00
NOVO LAGER (4% ABV) Lager (95 CAL/12 OZ)	\$4.00	\$7.00
CHULA (5% ABV) American Lager	\$4.00	\$7.00
MOMO HAZE (7% ABV) New England IPA	\$4.50	\$8.00
IPANEMA (8.3% ABV) West Coast Double IPA	\$4.50	\$8.50
THE GRAPEFRUIT (8.3% ABV) West Coast Double IPA with Grapefruit	\$4.50	\$8.50
P.O.G. (5.5% ABV) Passion Fruit, Orange, Guava IPA	\$4.50	\$7.50
POOL PARTY (5.5% ABV) New England Session IPA	\$4.00	\$7.00
2CAN (7% ABV) West Coast IPA	\$4.50	\$8.00
COCO HAZE (7% ABV) Hazy IPA with Coconut	\$4.90	\$8.50
OTAY COFFEE STOUT (6% ABV) American stout brewed w/ Brazilian coffee	\$4.90	\$8.50
STRAWBERRY MILKSHAKE (7%) Hazy IPA with Lactose	\$4.00	\$8.50
AMBER LAKES (5.5% ABV) Amber Ale (3 Different Malts & Citra Hops)	\$4.50	\$7.50
CORVO NEGRO (12% ABV) Imperial Stout	snifter (12 oz)	\$8.00
NOVO FAVORITES FLIGHT (5 OZ) Chula, Momo Haze, The Mango & Ipanema		\$14.89
ADD: *MICHELADA + \$4.00 *CHAMOY RIM + \$1.00 *TAJIN RIM + \$0.50 *5 OZ & FLIGHT TASTERS ALSO AVAILABLE		

TAKE ME HOME

READY-TO-DRINK BEER CANS & GROWLERS AVAILABLE TO-GO

WINE

	GLASS
CABERNET SVGN	\$10
RED BLEND	\$10
SAUVIGNON BLANC	\$10
CHARDONNAY	\$10

SPARKLING

MOËT & CHANDON Imperial Brut bottle	\$130
VEUVE CLICQUOT Yellow Label Brut Bottle	\$130
WYCLIFF Brut bottle	\$40
MIMOSA Orange Juice + Champagne	\$10



STRAWBERRY MILKSHAKE HAZY IPA

FERMENTED DRINKS

PINEAPPLE SHOT 3 oz organic fermented alcohol shot: original, strawberry, passion fruit, mango - 20% ABV	\$12
CAIPIRINHA 12 oz organic fermented alcohol, lime, sugar - 20% ABV	\$15

*ASK YOUR SERVER ABOUT OUR NEW BEERS MADE ONLY HERE AT OUR MISSION VALLEY LOCATION



MISSION VALLEY

NOVOBREW.COM | @NOVOBRAZIL



PLANNING YOUR NEXT EVENT?

WE'VE GOT YOUR COVERED!

**CATERING | BIRTHDAY PARTIES
CORPORATE EVENTS | WORKSHOPS**

MISSION VALLEY - (619)-310-5387 - MV@NOVOBREW.COM

IMPERIAL BEACH - (619) 271-7112 - IB@NOVOBREW.COM

OTAY RANCH - (858) 294-3175 - OTAY@NOVOBREW.COM

OCEAN BEACH - (619) 228-9198 - CONTACT@NOVOBREW.COM

LANE AVENUE - (619) 869-4274 - CONTACT@NOVOBREW.COM



NOVOBREW.COM