



All Day Happy Hour

\$6 BAR BITES

Available in the Bar & Patio.

QUEIJO ASSADO
Blistered cheese, malagueta honey.
590 cal

SAUCY LEGS
Fire-roasted chicken, hot Brazilian BBQ, Pão de Queijo crispies, dedo de moça peppers. 780 cal

BRAZILIAN EMPANADAS
Flaky pastry, seasoned Picanha, onions, chimichurri aioli. 600 cal

CRISPY PARMESAN POLENTA FRIES
Grated parmesan, malagueta aioli. 500 cal

SPICED CHICKEN SLIDERS
Marinated Chicken Breast, arugula, tomato, pickled onion, tropical aioli, brioche bun. 315 cal

\$10 PICANHA BURGER*

Fresh ground in-house, smoked provolone, romaine lettuce, tomato, onion, chimichurri aioli, brioche bun. Served with crispy polenta. 1480 cal

Shareable Plates

LOBSTER & SHRIMP TACOS 13
Napa cabbage wrap, citrus aioli, shredded slaw, pickled red onion, dedo de moça peppers. 500 cal

THE BONE* 15
Large Beef Rib, chimichurri sauce. 720 cal

ROASTED BONE MARROW 26
Crispy toasts, chimichurri. 950 cal

FILET MIGNON BOARD* 17.50
6oz. sliced, chimichurri sauce. 530 cal

LAMB LOLLIPOPS* 15
Lamb Chops, Mintchurri sauce. 770 cal

WARM HEARTS OF PALM AND SPINACH DIP 9
With crispy toasts. 490 cal

BRAISED BEEF RIB SLIDERS* 13.50
Xingu-beer braised, caramelized onions, smoked provolone, brioche bun. 920 cal

Share an Indulgent Cut

Sized to share for 4 or more. Carved tableside.

DRY-AGED TOMAHAWK ANCHO (RIBEYE)* 110
36oz. Long-Bone Ribeye, dry-aged 42 days. 1620 cal

WAGYU NY STRIP* 155
20oz. premium graded. 1345 cal

WHOLE BRANZINO* 85
2lb. whole fresh fish, blistered and carved tableside. 1150 cal
Available Wednesday – Sunday

WAGYU ANCHO (RIBEYE)* 160
24oz. premium graded Ribeye. 1872 cal

WAGYU PORTERHOUSE* 165
30oz. premium graded, aged for 21 days.

Vegan Gluten Free

The Fogo Churrasco Experience for children 6 and under is complimentary, 7-12 half price. Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Signature drinks or liquors with added ingredients may increase calorie content. *THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN [OR MAY CONTAIN] RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. © Fogo de Chão, Inc. All rights reserved.

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\$10 COCKTAILS

GOLD RUSH

Woodford Reserve Bourbon, Tempus Fugit, lemon. 150 cal

CAIPIRINHA

Silver Cachaça, fresh muddled limes, cane sugar. 340 cal

SKINNY CAIPIRINHA

Silver Cachaça, fresh muddled limes, Whole Earth sweetener. 110 cal

STRAWBERRY HIBISCUS CAIPIRINHA

Silver Cachaça, house hibiscus elixir, strawberries, limes. 180 cal

PASSIONATE CAIPIRINHA

Silver Cachaça, passion fruit, limes. 370 cal

CUCUMBER MINT SMASH

Tito's Vodka, muddled cucumber, fresh mint, lime. 210 cal

\$8 SOUTH AMERICAN WINE

CHARDONNAY Natura by Emiliana (Chile) 140 cal

ROSÉ Montes Cherub (Chile) 140 cal

MALBEC Alamos (Argentina) 150 cal

RED BLEND The Seeker (Argentina) 150 cal

\$5 BEER

STELLA ARTOIS 150 cal

XINGU BLACK 140 cal

COCKTAILS

PREMIUM CAIPIRINHA	15.50	FRANCA 75	15
Premium Aged Cachaça, fresh muddled limes, cane sugar. Choose Traditional, Passion Fruit, or Strawberry Hibiscus. 340 cal		Hendrick's, St-Germain, La Marca Prosecco, lemon. 170 cal	
MANGO HABANERO CAIPIRINHA	15.75	CARAMELIZED PINEAPPLE OLD FASHIONED	15.75
Silver Cachaça, limes, mango, habanero peppers. 330 cal		WhistlePig PiggyBack 100% Rye, muddled caramelized pineapple, orange, Amarena cherry. 340 cal	
SAMBA SQUEEZE MARTINI	14.50	SUPERFRUIT LEMONADE	15.50
Grey Goose Le Citron Vodka, St-Germain, blood orange, guava. 190 cal		VeeV Açai Spirit, Grand Marnier, fresh strawberry, blueberry, lemon. 320 cal	
YELLOWBIRD	14.50		
Casamigos Blanco, passion fruit, pineapple, Cointreau, La Marca Prosecco. 200 cal			

ZERO PROOF COCKTAILS	Non-alcoholic	BRAZILIAN BEBIDAS	Non-alcoholic
CLEAN COSMO	8.75	BRAZILIAN LIMONADA 220 cal	5.75
CleanCo V (Vodka), cranberry, fresh lemon. 110 cal		GUARANÁ ANTARCTICA 140 cal	4.95
CLEANR SOUR	8.75	PARADISE SPRITZ 90 cal	5.50
CleanCo R (Rum), passion fruit, pineapple, aquafaba, bitters. 110 cal		PINEAPPLE MINT LEMONADE 160 cal	5
CLEAN CUCUMBER MARTINI	8.75		
CleanCo V (Vodka), cucumber, basil, lemon twist. 110 cal			

SPARKLING BY THE GLASS	120 cal	RED BY THE GLASS	150 cal
PROSECCO La Marca, Italy	12.25	PINOT NOIR Robert Mondavi Private Selection, California	15
BRUT ROSÉ Le Grand Courtâge, "Grand Cuvee", France, 187ml	21	PINOT NOIR Meiomi, California	19.50
BRUT Chandon, California, 187ml	22	MALBEC Bodega y Viñedos Catena, "Catena", Vista Flores, Argentina	16
SPARKLING ALCOHOL-REMOVED Mionetto, Italy, 200ml	14	MALBEC Jorjão by Fogo de Chão, "Reserva", Mendoza, Argentina	17.50
WHITE BY THE GLASS	135 cal	CABERNET SAUVIGNON Lapostolle, "Grand Selection", Valle de Colchagua, Chile	15
MOSCATO D'ASTI Umberto Fiore, Italy	15.75	CABERNET SAUVIGNON J. Lohr, "Seven Oaks", Paso Robles, California	15.50
PINOT GRIGIO Mezzacorona, Delle Venezie, Italy	14	CABERNET SAUVIGNON Daou, Paso Robles, California	19.50
SAUVIGNON BLANC Lapostolle, "Grand Selection", Rapel Valley, Chile	15.50	CABERNET SAUVIGNON The Sonhadores by Cline Family Cellars, Alexander Valley, California	21
CHARDONNAY Mer Soleil, "Reserve", Santa Lucia Highlands, California	19	RED BLEND Eulila by VIK, Cachapoal Valley, Chile	19
		RED BLEND The Prisoner Wine Company, "Unshackled", California	20

Make any Caipirinha a Caipiroska with Tito's Vodka for \$1. All wines are 6oz. by the glass. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. † All wines are 6oz. by the glass. Must be 21 years of age or older to consume alcohol. WARNING: DRINKING DISTILLED SPIRITS, BEER, COOLERS, WINE AND OTHER ALCOHOLIC BEVERAGES MAY INCREASE CANCER RISK AND DURING PREGNANCY, CAN CAUSE BIRTH DEFECTS. © Fogo de Chão, Inc. All rights reserved.