



## ALL DAY HAPPY HOUR

### \$6 BAR BITES

Available in the Bar and Patio

#### QUEIJO ASSADO

Fire-roasted Brazilian cheese, Malagueta honey. 590 cal

#### SAUCY LEGS

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

#### SEASONAL HUMMUS

House-made seasonal hummus with crisp toasts.

#### BRAZILIAN EMPANADAS

Flaky pastry, seasoned picanha, onions, chimichurri aioli. 600 cal

#### SPICED CHICKEN SLIDERS

Marinated chicken breast, arugula, tomato, pickled onion, tropical aioli, brioche bun. 473 cal

#### CRISPY PARMESAN POLENTA FRIES

Grated parmesan, Malagueta aioli. 500 cal

### \$10 PICANHA BURGER\*

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

## SHARABLE PLATES

#### LOBSTER & SHRIMP TACOS

Napa cabbage wrap, citrus aioli, shredded slaw, dedo de moca peppers. 500 cal | 13.00

#### FOIE GRAS CROSTINI

Foie gras pâté served two ways with sliced apple and honey, as well as caramelized onion and fig. 360 cal | 15.00

#### WARM HEARTS OF PALM AND SPINACH DIP

Steamed spinach, hearts of palm, crispy toasts. 490 cal | 9.00

#### GAUCHO-STYLE HUMMUS

Topped with seasoned picanha. 1140 cal | 9.00

#### GRILLED BEEF TENDERLOIN SKEWERS\*

Chimichurri salsa. 530 cal | 17.50

#### PICANHA TARTARE\*

Hand-chopped raw picanha, fresh egg, ground mustard, garlic chips, pickled onions, capers, mixed olives, chimichurri. Served with crispy toasts. 690 cal | 11.00

#### BRAISED BEEF RIB SLIDERS\*

Xingu-beer braised, caramelized onions, smoked provolone, brioche bun. 1380 cal | 13.50

#### THE BONE CHURRASCO BOARD\*

Large beef rib, chimichurri sauce. 720 cal | 15.00

#### CORDEIRO CHURRASCO BOARD\*

Three double lamb chops, mintchurri sauce. 990 cal | 15.00

#### BPQ CHURRASCO BOARD\*

Brazilian Sausage, pork belly, BBQ sauce. 1560 cal | 13.00

## INDULGENT CUTS

Sized to share for four or more. Carved Tableside

#### WAGYU NEW YORK STRIP\*

20oz. premium graded, aged for 21 days. 1345 cal | 145.00

#### WAGYU ANCHO\* (RIBEYE)

24oz. premium graded, aged for 21 days. 1872 cal | 155.00

#### DRY-AGED TOMAHAWK ANCHO\* (RIBEYE)

36oz. long-bone ribeye, dry-aged 42 days. 1620 cal | 115.00

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. ©2024 Fogo de Chão, Inc. All rights reserved.

# ALL DAY HAPPY HOUR

Available Every Day

**\$10 SOUTH AMERICAN COCKTAILS**    **\$8 SOUTH AMERICAN WINES**

**\$5 BEER**  
**STELLA ARTOIS** 150 cal  
**XINGU, "BLACK"** 140 cal

See Below for **HH** Options

## SOUTH AMERICAN COCKTAILS

### **HH** GOLD RUSH

Woodford Reserve Bourbon, Tempus Fugit, lemon. 150 cal | 10.00

### **HH** CUCUMBER MINT SMASH

Tito's Vodka, muddled cucumber, fresh mint, lime. 210 cal | 10.00

### **HH** CAIPIRINHA

Silver Cachaça, fresh muddled limes, cane sugar. Choose Traditional, Passion Fruit, or Strawberry Hibiscus. 340 cal | 10.00

### PREMIUM CAIPIRINHA

Premium Aged Cachaça, fresh muddled limes, cane sugar. Choose Traditional, Passion Fruit, or Strawberry Hibiscus. 340 cal | 15.00

### MANGO HABANERO CAIPIRINHA

Silver Cachaça, limes, mango, habanero peppers. 330 cal | 15.00

### SAMBA SQUEEZE MARTINI

Grey Goose Le Citron Vodka, St-Germain, blood orange, guava. 190 cal | 13.50

### YELLOWBIRD

Casamigos Blanco, passion fruit, pineapple, Cointreau, La Marca Prosecco. 200 cal | 13.50

### SUPERFRUIT LEMONADE

VeeV Açai Spirit, Grand Marnier, fresh strawberry, blueberry, lemon. 320 cal | 14.50

### TEQUILA THYME

Patrón Silver, Disaronno Amaretto, basil, thyme, lemon. 170 cal | 14.50

### BLOOD ORANGE MANHATTAN

Old Forester Bourbon, Antica Formula, blood orange, angostura bitters. 190 cal | 16.50

### OUR NEGRONI

The Botanist, Antica Formula, Campari. 190 cal | 15.00

### CAMELIZED PINEAPPLE OLD FASHIONED

WhistlePig PiggyBack 100% Rye, muddled caramelized pineapple, orange, Amarena cherry. 340 cal | 15.00

## CLEAN COCKTAILS

Less than 0.5% Alcohol featuring CleanCo Non-Alcoholic Spirits

### - CLEAN COSMO -

CleanCo V (Vodka) Apple, cranberry, fresh lemon. 110 cal | 8.00

### - CLEANR SOUR -

CleanCo R (Rum), passion fruit, pineapple, aquafaba, bitters. 110 cal | 8.00

### - CLEAN CUCUMBER MARTINI -

CleanCo V (Vodka) Apple, cucumber, basil, lemon twist. 110 cal | 8.00

Make any Caipirinha a Caipiroska with Tito's Vodka for \$1.

White & Rose: (135 cal & 125 cal)

## WINES BY THE GLASS

Sparkling: (120 cal) Red: (150 cal)

<b>HH</b> Chardonnay, Natura by Emiliana Chile	8.00
<b>HH</b> Rosé, Montes, "Cherub" Colchagua Valley, Chile	8.00
<b>HH</b> Malbec, Alamos Mendoza, Argentina	8.00
<b>HH</b> Red Blend, The Seeker Mendoza, Argentina	8.00

### SPARKLING

Prosecco, La Marca Italy, NV	12.25
Brut Rosé, Le Grand Courtâge, "Grand Cuvee" France 187ml	21.00
Brut, Chandon California 187ml	22.00

### WHITE

Moscato d'Asti, Umberto Fiore Piedmont, Italy	15.50
Riesling, Chateau Ste. Michelle Columbia Valley, Washington	14.50
Pinot Grigio, Mezzacorona Delle Venezie, Italy	14.00
Sauvignon Blanc, Lapostolle, "Grand Selection" Rapel Valley, Chile	15.00
Sauvignon Blanc, Kim Crawford Marlborough, New Zealand	17.00
Chardonnay, William Hill Estate Winery North Coast, California	13.00
Chardonnay, Mer Soleil, "Reserve" Monterey County, California	17.50

### RED

Pinot Noir, Robert Mondavi Private Selection California	15.00
Pinot Noir, A to Z Wineworks Oregon	18.50
Pinot Noir, Meiomi California	19.50
Merlot, Lapostolle, "Grand Selection" Rapel Valley, Chile	15.00
Merlot, Seven Falls Cellars Wahluke Slope, Washington	15.50
Malbec, Bodega y Viñedos Catena, "Catena" Vista Flores, Mendoza, Argentina	16.00
Malbec, Jorjão by Fogo de Chão, "Reserva" Mendoza, Argentina	17.50
Red Blend, Zuccardi, "Q" Valle de Uco, Mendoza, Argentina	17.00
Red Blend, Eulila by VIK Cachapoal Valley, Chile	19.00
Red Blend, The Prisoner Wine Company, "Unshackled" California	20.00
Cabernet Sauvignon, J. Lohr, "Seven Oaks" Paso Robles, California	15.50
Cabernet Sauvignon, Trapiche, "Tesoro" Uco Valley, Mendoza, Argentina	17.00
Cabernet Sauvignon, Daou Paso Robles, California	19.50

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. ©2024 Fogo de Chão, Inc. All rights reserved. APR24