



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

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

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

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

Share an Indulgent Cut

Sized to share for 4 or more. Carved tableside.

DRY-AGED TOMAHAWK ANCHO (RIBEYE)* 120
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* 170
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.

All Day Happy Hour	
\$10 COCKTAILS	\$8 SOUTH AMERICAN WINE
GOLD RUSH Woodford Reserve Bourbon, Tempus Fugit, lemon. <i>150 cal</i>	CHARDONNAY Natura by Emiliana (Chile) <i>140 cal</i>
CAIPIRINHA Silver Cachaça, fresh muddled limes, cane sugar. <i>340 cal</i>	ROSÉ Montes Cherub (Chile) <i>140 cal</i>
SKINNY CAIPIRINHA Silver Cachaça, fresh muddled limes, Whole Earth sweetener. <i>110 cal</i>	MALBEC Alamos (Argentina) <i>150 cal</i>
STRAWBERRY HIBISCUS CAIPIRINHA Silver Cachaça, house hibiscus elixir, strawberries, limes. <i>180 cal</i>	RED BLEND The Seeker (Argentina) <i>150 cal</i>
PASSIONATE CAIPIRINHA Silver Cachaça, passion fruit, limes. <i>370 cal</i>	
CUCUMBER MINT SMASH Tito's Vodka, muddled cucumber, fresh mint, lime. <i>210 cal</i>	

COCKTAILS

PREMIUM CAIPIRINHA Premium Aged Cachaça, fresh muddled limes, cane sugar. Choose Traditional, Passion Fruit, or Strawberry Hibiscus. <i>340 cal</i>	15	FRANCA 75 Hendrick's, St-Germain, La Marca Prosecco, lemon. <i>170 cal</i>	15
MANGO HABANERO CAIPIRINHA Silver Cachaça, limes, mango, habanero peppers. <i>330 cal</i>	15.50	CARAMELIZED PINEAPPLE OLD FASHIONED WhistlePig PiggyBack 100% Rye, muddled caramelized pineapple, orange, Amarena cherry. <i>340 cal</i>	14
SAMBA SQUEEZE MARTINI Grey Goose Le Citron Vodka, St-Germain, blood orange, guava. <i>190 cal</i>	13	SUPERFRUIT LEMONADE VeeV Açai Spirit, Grand Marnier, fresh strawberry, blueberry, lemon. <i>320 cal</i>	13.50
YELLOWBIRD Casamigos Blanco, passion fruit, pineapple, Cointreau, La Marca Prosecco. <i>200 cal</i>	13		

ZERO PROOF COCKTAILS

	Non-alcoholic		Non-alcoholic
CLEAN COSMO CleanCo V (Vodka), cranberry, fresh lemon. <i>110 cal</i>	8.50	BRAZILIAN LIMONADA <i>220 cal</i>	5.50
CLEANR SOUR CleanCo R (Rum), passion fruit, pineapple, aquafaba, bitters. <i>110 cal</i>	8.50	GUARANÁ ANTARCTICA <i>140 cal</i>	4.90
CLEAN CUCUMBER MARTINI CleanCo V (Vodka), cucumber, basil, lemon twist. <i>110 cal</i>	8.50	PARADISE SPRITZ <i>90 cal</i>	5.50
		PINEAPPLE MINT LEMONADE <i>160 cal</i>	5

SPARKLING BY THE GLASS

	120 cal		150 cal
PROSECCO La Marca, <i>Italy</i>	11	PINOT NOIR Robert Mondavi Private Selection, <i>California</i>	13.50
BRUT ROSÉ Le Grand Courtâge, "Grand Cuvee", <i>France, 187ml</i>	19	PINOT NOIR Meiomi, <i>California</i>	17.50
BRUT Chandon, <i>California, 187ml</i>	21	MALBEC Bodega y Viñedos Catena, "Catena", <i>Vista Flores, Argentina</i>	13.50
SPARKLING ALCOHOL-REMOVED Mionetto, <i>Italy, 200ml</i>	12	MALBEC Jorjão by Fogo de Chão, "Reserva", <i>Mendoza, Argentina</i>	15
WHITE BY THE GLASS 135 cal		CABERNET SAUVIGNON Lapostolle, "Grand Selection", <i>Valle de Colchagua, Chile</i>	12.50
MOSCATO D'ASTI Umberto Fiore, <i>Italy</i>	13	CABERNET SAUVIGNON J. Lohr, "Seven Oaks", <i>Paso Robles, California</i>	13
PINOT GRIGIO Mezzacorona, <i>Delle Venezie, Italy</i>	11	CABERNET SAUVIGNON Daou, <i>Paso Robles, California</i>	17
SAUVIGNON BLANC Lapostolle, "Grand Selection", <i>Rapel Valley, Chile</i>	12	CABERNET SAUVIGNON The Sonhadores by Cline Family Cellars, <i>Alexander Valley, California</i>	19
CHARDONNAY Mer Soleil, "Reserve", <i>Santa Lucia Highlands, California</i>	16.50	RED BLEND Eulila by VIK, <i>Cachapoal Valley, Chile</i>	18
		RED BLEND The Prisoner Wine Company, "Unshackled", <i>California</i>	19

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.