

BAR FOGO FEATURES

Available Every Day

\$8 BRAZILIAN INSPIRED COCKTAILS

Fogo® Caipirinha (340 cal)

Strawberry Hibiscus Caipirinha (180 cal)

Passionate Caipirinha (370 cal)

Cucumber Mint Smash Tito's Vodka (210 cal)

Jorge's Sour Woodford Reserve Bourbon

\$6 SOUTH AMERICAN WINES†

Chardonnay - Calina

Valle Central, Reserva, Chile

Rosé - Montes, "Cherub"

Colchagua Valley, Chile

Malbec - Alamos

Mendoza, Argentina

Red Blend - The Seeker

Central Valley, Chile

\$4 BRAZILIAN BEERS

Xingu Black - Brazil 140 cal

Stella Artois - Belgium & Brazil 150 cal

HAPPY HOUR BITES

Available M-F 4:30-6:30pm in the Bar and Patio

\$4 BRAZILIAN BITES

Braised Beef Rib Sliders* - Two. (1010 cal)

Spiced Chicken Sliders - Two. (760 cal)

Warm Hearts of Palm and Spinach Dip (490 cal)

Brazilian Empanadas (600 cal)

Crispy Parmesan Polenta Fries (500 cal)

\$8 PICANHA BURGER*

Served with crispy parmesan polenta fries (1480 cal)

Sub with vegan-friendly plant-based patty; Add \$2



*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 FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

† All wines are 6oz. by the glass.

Hours and offering subject to change in compliance with local or state liquor laws. 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.

SMALL PLATES

Braised Beef Rib Sliders*

Xingu-beer braised, caramelized onions, smoked provolone, brioche bun (1380 cal)

12

Spiced Chicken Sliders

Marinated chicken breast, arugula, tomato, pickled onion, mango aioli, brioche bun (960 cal)

9

Warm Hearts of Palm and Spinach Dip

Steamed spinach, hearts of palm, crispy toasts (490 cal)

8

Brazilian Empanadas

Flaky pastry, seasoned picanha, onions, chimichurri aioli (750 cal)

7

Jumbo Shrimp Cocktail

Four poached shrimp, Brazilian malagueta cocktail sauce, lemon. (190 cal)

15

Grilled Beef Tenderloin Skewers*

Chimichurri salsa. (530 cal)

15.5

Crispy Parmesan Polenta Fries

Grated parmesan, malagueta aioli. (500 cal)

4

LARGE PLATES

Picanha Burger*

Fresh ground in-house, smoked provolone, Bibb lettuce, tomato, onion, chimichurri aioli, brioche bun (1480 cal)
Served with crispy parmesan polenta fries
Sub with vegan-friendly plant-based patty; Add \$2

12

Market Table & Feijoada Bar

Seasonal salads, Brazilian delicacies, charcuterie, imported cheeses, soup, and more.

15

Churrasco Meat Board - Choose One

Served with Brazilian sauces

Frango (Marinated Chicken Legs)

Beer and brandy marinated, chimichurri sauce. (570 cal)

8

Costela de Porco (Pork Ribs)

Half rack, chimichurri sauce, lime. (860 cal)

10

The Bone* (Beef Rib)

Large beef rib, chimichurri sauce. (720 cal)

14

Cordeiro* (Lamb Chops)

Three double chops, mintchurri sauce. (1150 cal)

14

Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. Ingredient and nutrition information are available upon request. A 2000 calorie diet is used for general nutrition advice; individual calorie needs, however, may vary.

BRAZILIAN INSPIRED COCKTAILS

See Bar Fogo Features for more choices

Fogo® Premium Caipirinha	17
Fogo Premium Aged Cachaça, fresh muddled limes, cane sugar (340 cal)	
Mango Habanero	15.5
Silver cachaça, limes, mango, habanero peppers (330 cal)	
Blood Orange Manhattan	17
Buffalo Trace Bourbon, Carpano Antica, blood orange and angostura bitters (190 cal)	
Classic Manhattan	17
Basil Hayden's Bourbon, Carpano Antica Formula, angostura bitters, Luxardo Cherry	
Superfruit Lemonade	17
VeeV Açai Spirit, Grand Marnier, fresh strawberry, blueberry, lemon (320 cal)	
Caramelized Pineapple Old Fashioned	15.5
WhistlePig PiggyBack 100% Rye, muddled caramelized pineapple, orange, Luxardo Cherry (340 cal)	
Classic Old Fashioned	15.5
Knob Creek Rye, bitters, Luxardo Cherry, orange	
Samba Squeeze Martini	15.5
Grey Goose Le Citron Vodka, St-Germain, blood orange, guava	
Classic Martini	15.5
Grey Goose, dry vermouth rinse, feta-stuffed olives	
Citrus Gimlet	15
Hendrick's, lime, aromatic elixir	
VSOP Sidecar	18.5
Rémy Martin VSOP Cognac, Cointreau, Crème de Cassis, lemon, honey elixir	
Desert Rose	15.5
Patrón Silver, Aperol, lime, aquafaba, angostura bitters	

WINES BY THE GLASS†

See Bar Fogo Features for more choices

WHITE & ROSÉ (135 cal, 125 cal)	
Moscato d'Asti - Umberto Fiore	12
Piedmont, Italy	
Riesling - Ste. Michelle	11
Columbia Valley, Washington	
Pinot Grigio - Mezzacorona	10
Trentino, Italy	
Pinot Grigio - Tramin	12
Südtirol, Alto Adige, Italy	
Sauvignon Blanc - Lapostolle, "Grand Selection"	11.5
Rapel Valley, Chile	
Sauvignon Blanc - Kim Crawford	13.5
Marlborough, New Zealand	
Chardonnay - William Hill	10.5
North Coast, California	
Chardonnay - Sonoma Cutrer, "Russian River Ranches"	16
Sonoma Coast, California	

RED (150 cal)

Pinot Noir - Mondavi Private Selection	12.5
California	
Pinot Noir - A to Z	15.5
Oregon	
Pinot Noir - Meiomi	16.5
California	
Merlot - Lapostolle, "Grand Selection"	11.5
Rapel Valley, Chile	
Merlot - Seven Falls, "Stonetree Vineyard"	13
Wahluke Slope, Washington	
Malbec - Catena, "Catena"	13
Vista Flores, Mendoza, Argentina	
Malbec - Jorjão by Fogo de Chão, "Reserva"	14.5
Mendoza, Argentina	
Red Blend - Primus, "The Blend"	14.5
Apalta, Chile	
Red Blend - Eulila by VIK	16.5
Cachapoal Valley, Chile	
Cabernet Sauvignon - J. Lohr, "Seven Oaks"	13.5
Paso Robles, California	
Cabernet Sauvignon - Trapiche, "Broquel"	14
Mendoza, Argentina	
Cabernet Sauvignon - Intrinsic	15.5
Columbia Valley, Washington	
Zinfandel - Seghesio	14
Sonoma County, California	

SPARKLING (120 cal/6oz)

Prosecco - La Marca	10
Italy	
Brut Rosé - Le Grand Courtâge, "Grand Cuvee"	14
France 187ml	

Ask your server about non-alcoholic options.

DOMESTICS / IMPORTS / CRAFT BEERS

Ask your Server about selections

† All wines are 6oz. by the glass.