

ALL-DAY HAPPY HOUR

\$8 BRAZILIAN INSPIRED COCKTAILS

Fogo® Caipirinha

Fogo Silver Cachaça, limes, cane sugar (340 cal)

Strawberry Hibiscus Caipirinha

Silver cachaça, house-made hibiscus elixir, strawberries, lime (180 cal)

Passionate Caipirinha

Silver cachaça, passion fruit, lime (370 cal)

Cucumber Mint Smash

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

Jorge's Sour

Woodford Reserve Bourbon, Licor 43, Fogo Silver Cachaça, lemon, honey elixir, Jorjão Malbec

\$6 SOUTH AMERICAN WINES

Chardonnay - Calina

Valle Central, Reserva, Chile (140 cal)

Rosé - Montes, "Cherub"

Colchagua Valley, Chile (140 cal)

Malbec - Alamos

Mendoza, Argentina (150 cal)

Red Blend - The Seeker

Central Valley, Chile (150 cal)

\$4 BRAZILIAN BEER

Xingu, "Black Beer"

Brazil

Stella Artois

Belgium & Brazil

HAPPY HOUR BITES

Available Monday - Friday, 4:30-6:30

\$4 SMALL PLATES

Queijo Assado

Fire-roasted Brazilian cheese, malagueta honey

Saucy Legs

Cognac-marinated chicken, hot Brazilian BBQ, pão de queijo crispies, dedo de moca peppers

Gaucho Style Hummus

Topped with seasoned picanha

Brazilian Empanadas

Flaky pastry, seasoned picanha, onions, chimichurri aioli

Braised Beef Rib Sliders* - two

Xingu-beer braised, caramelized onions, smoked provolone, brioche bun

Yuca Fries

Grated parmesan, malagueta aioli

\$8 PICANHA BURGER*

Served with crispy yuca fries

SMALL PLATES

Queijo Assado

Fire-roasted Brazilian cheese, malagueta honey 6

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

Yuca Fries

Grated parmesan, malagueta aioli (500 cal) 4

Seasonal Hummus

House-made seasonal hummus with crisp toasts 6

Gaucho Style topped with seasoned picanha, add \$2

Brazilian Empanadas

Flaky pastry, seasoned picanha, onions, chimichurri aioli (750 cal) 7

Lobster & Shrimp Bibb Tacos

Citrus aioli, shredded slaw, Bibb lettuce, dedo de moca peppers 10

Picanha Tartare

Hand-chopped picanha, fresh quail egg, garlic chips, capers, olives. Mixed tableside and served with crisp toasts 14

Saucy Legs

Cognac-marinated chicken, hot Brazilian BBQ, pão de queijo crispies, dedo de moca peppers 8

Warm Hearts of Palm and Spinach Dip

Steamed spinach, hearts of palm, crispy toasts (490 cal) 8

Wagyu Prelude

2.5oz. thin-sliced, Wagyu NY Strip cooked tableside on Himalayan salt block. To share 18

LARGE PLATES

Picanha Burger*

Fresh ground in-house, smoked provolone, Bibb lettuce, tomato, onion, chimichurri aioli, brioche bun (1480 cal) 12
Served with crispy yuca fries

Indulgent Steaks - Sized to share for four or more

Wagyu New York Strip* 20oz. premium graded, aged for 21 days (1345 cal) 125

Dry-aged Tomahawk Ancho* 36oz. Long Bone Ribeye dry-aged for a minimum of 42 days (1620 cal) 89

Wagyu Ancho (Ribeye)* 24oz. premium graded, aged for 21 days (1872 cal) 135

Churrasco Meat Boards

The Bone* (Beef Rib) - Large beef rib, chimichurri sauce. (720 cal) 14

Cordeiro* (Lamb Chops) - Three double chops, mintchurri sauce. (1150 cal) 14

BPQ* (Brazilian Porco 'Que) - Slow-roasted pork ribs, Brazilian sausage, chimichurri 12

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.

* 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.



See All-Day Happy Hour for more choices.

BRAZILIAN INSPIRED COCKTAILS

Fogo® Premium Caipirinha Fogo Premium Aged Cachaça, fresh muddled limes, cane sugar (340 cal)	14.5	Samba Squeeze Martini Grey Goose Le Citron Vodka, St-Germain, blood orange, guava	12.5
Mango Habanero Caipirinha Silver cachaça, limes, mango, habanero peppers (330 cal)	13	Classic Martini Grey Goose, dry vermouth rinse, feta-stuffed olives	12.5
Blood Orange Manhattan Buffalo Trace Bourbon, Carpano Antica, blood orange and angostura bitters (190 cal)	14	Citrus Gimlet Hendrick's, lime, aromatic elixir	12
Classic Manhattan Basil Hayden's Bourbon, Carpano Antica Formula, angostura bitters, Luxardo Cherry	14	VSOP Sidecar Rémy Martin VSOP Cognac, Cointreau, Crème de Cassis, lemon, honey elixir	16.5
Caramelized Pineapple Old Fashioned WhistlePig PiggyBack 100% Rye, muddled caramelized pineapple, orange, Luxardo Cherry (340 cal)	12.5	Superfruit Lemonade VeeV Açai Spirit, Grand Marnier, fresh strawberry, blueberry, lemon (320 cal)	13.5
Classic Old Fashioned Knob Creek Rye, bitters, Luxardo Cherry, orange	12.5	Desert Rose Patrón Silver, Aperol, lime, aquafaba, angostura bitters	12.5

WINES BY THE GLASS†

WHITE & ROSÉ (135 cal, 125 cal)

Moscato d'Asti - Umberto Fiore Piedmont, Italy	11.0
Riesling - Ste. Michelle Columbia Valley, Washington	9.5
Pinot Grigio - Mezzacorona Trentino, Italy	9.5
Pinot Grigio - Tramin Südtirol, Alto Adige, Italy	11.5
Sauvignon Blanc - Lapostolle, "Grand Selection" Rapel Valley, Chile	10.5
Sauvignon Blanc - Kim Crawford Marlborough, New Zealand	13.5
Chardonnay - William Hill North Coast, California	10.0
Chardonnay - Sonoma Cutrer, "Russian River Ranches" Sonoma Coast, California	15.0

SPARKLING (120 cal/6oz)

Prosecco - La Marca Italy	9.5
Brut Rosé - Le Grand Courtège, "Grand Cuvee" France 187ml	13.0

RED (150 cal)

Pinot Noir - Mondavi Private Selection California	12.0
Pinot Noir - A to Z Oregon	14.5
Pinot Noir - Meiomi California	15.5
Merlot - Lapostolle, "Grand Selection" Rapel Valley, Chile	11.0
Merlot - Seven Falls, "Stonetree Vineyard" Wahluke Slope, Washington	12.0
Malbec - Catena, "Catena" Vista Flores, Mendoza, Argentina	12.0
Malbec - Jorjão by Fogo de Chão, "Reserva" Mendoza, Argentina	13.5
Primus, "The Blend" Apalta, Chile	14.0
Red Blend - Eulila by VIK Cachapoal Valley, Chile	16.5
Cabernet Sauvignon - J. Lohr, "Seven Oaks" Paso Robles, California	11.5
Cabernet Sauvignon - Trapiche, "Broquel" Mendoza, Argentina	12.5
Cabernet Sauvignon - Intrinsic Columbia Valley, Washington	14.5
Zinfandel - Seghesio Sonoma County, California	12.5

DOMESTICS / IMPORTS / CRAFT BEERS

Ask about Premium, Craft, Domestic and Import selections.

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