

BRUNCH

FOGO de CHÃO

INDULGENT APPETIZERS – Sized to share.

Served with Brazilian malagueta cocktail sauce and fresh lemon.

Jumbo Shrimp Cocktail (230 cal) Six poached shrimp.	22.00
Chilled Lobster & Shrimp (210 cal) Two lobster claws, one split lobster tail, four jumbo shrimp.	39.00
Cold-Water Lobster (250 cal) Two full lobsters including four claws and two split tails. Served over ice.	49.00

BRAZILIAN BRUNCH CHURRASCO EXPERIENCE

Continuous tableside service of signature cuts of fire-roasted meat. ⚠ SODIUM WARNING 43.95
Includes Brunch Market Table and Brazilian side dishes.

Filet Mignon* (Tenderloin)	Beef Ancho* (Ribeye)	Lombo (Pork)
Picanha* (Prime part of the Top Sirloin)	Costela de Porco (Pork Ribs)	Medalhões com Bacon* (Bacon-Wrapped Chicken, Bacon-Wrapped Steak)
Alcatra* (Top Sirloin)	Cordeiro* (Prime Lamb Steak, Chops)	Linguíça (Spicy Pork Sausage)
Fraldinha* (Bottom Sirloin)	Picanha de Porco (Pork Picanha)	Frango (Chicken)
Seasonal Cut	Costela* (Beef Ribs)	

Brazilian side dishes served throughout the meal.

Warm pão de queijo (cheese bread), crispy polenta, mashed potatoes, and caramelized bananas.

Indulgent Cuts – Sized to share for four or more.

Add Premium cuts for a decadent experience. Ask server for today's availability.*

Wagyu Ancho (Ribeye)* - 24oz. premium graded, aged for 21 days	145.00
Wagyu New York Strip* - 20oz. premium graded, aged for 21 days (1345 cal)	135.00
Dry-aged Tomahawk Ancho* - 36oz. Long Bone Ribeye dry-aged for a minimum of 42 days (1620 cal)	89.00

BRUNCH MARKET TABLE – Visit as often as you like. Includes Brazilian side dishes. ⚠ SODIUM WARNING

Fresh seasonal salads, exotic vegetables, seasonal fruit and berries, imported cheeses, cured meats, seasonal soup, and more. 32.95

Brazilian Brunch features include: Braised Beef Rib Hash, Made-to-Order Omelets, Bolo de Fubá (sweet cornmeal cake) with whipped banana crème, Belgian Waffles, Brazilian Sausage, Black Pepper Candied Bacon, Greek Yogurt Parfaits, and more.

ENTRÉES – Includes Market Table and Brazilian side dishes.

Chilean Sea Bass (730 cal) Topped with papaya vinaigrette. Served with grilled asparagus.	43.95
Pan-Seared Salmon* (570 cal) Topped with chimichurri. Served with grilled asparagus.	33.50
Cauliflower Steak – served à la carte (740 cal) Oven roasted with a parmesan crust and basil sauce with a warm chickpea salad. <i>With Market Table & Feijoada Bar and Brazilian Side Dishes \$35.</i>	17.00

BRUNCH COCKTAILS

Fogo Bloody Mary (340 cal) Brazilian-spiced Bloody Mary with Fogo Cachaça - native spirit of Brazil	10.00	Passion Fruit Mimosa (130 cal) Sparkling Prosecco with fresh orange juice and passion fruit	9.50
Rosé - Família Schroeder, Alto Limay (77 cal) Argentina	13.00	Prosecco - La Marca (74 cal) Italy	10.00

BRAZILIAN-INSPIRED BEVERAGES – Non-alcoholic

Guaraná Antarctica (140 cal) National soda of Brazil made with Guaraná berries found in the Amazon	4.25	Pineapple Mint Lemonade (160 cal) Fresh lemon, pineapple, mint	4.25
Brazilian Limonada (220 cal) Fresh limes, condensed milk, sugar	5.00	Grapefruit Elderflower Spritz (105 cal) Fresh ruby red grapefruit, basil, tonic, crushed ice	4.25

Ask your server about gluten-free or vegetarian meal options.

Brazilian Brunch Churrasco Experience for Children 6 and under is complimentary, 7-12 half price.

⚠ SODIUM WARNING: Sodium content higher than daily recommended limit (2,300 mg). High sodium intake can increase blood pressure and risk of heart disease and stroke.

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.

† 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.

©2021 Fogo de Chão, Inc. All rights reserved.

BRNCH 007-PHI AUG21