

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)
- Caramelized Pineapple Old Fashioned**
Bulleit Rye Whiskey, muddled caramelized pineapple, orange, Luxardo cherry (340 cal)

\$6 SOUTH AMERICAN WINES†

- Rosé - Montes, “Cherub”**
Colchagua Valley, Chile (140 cal)
- Chardonnay - Calina**
Valle Central, Reserva, Chile (140 cal)
- Malbec - Alamos**
Mendoza, Argentina (150 cal)
- Red Blend - The Seeker**
Central Valley, Chile (150 cal)

\$4 BRAZILIAN BEER

- Stella Artois**
Belgium & Brazil (150 cal)
- Xingu, “Black Beer”**
Brazil (140 cal)

BRAZILIAN INSPIRED COCKTAILS

- Fogo® Premium Caipirinha**
Fogo Premium Aged Cachaça, fresh muddled limes, cane sugar (340 cal)

15.5
- Mango Habanero Caipirinha**
Silver cachaça, limes, mango, habanero peppers (330 cal)

14.0
- Coconut Crème Caipirinha**
Silver cachaça, Mount Gay Black Barrel Rum, Coco Lopez, lime (240 cal)

14.0
- Brazilian Gentleman**
Knob Creek Rye Whiskey, passion fruit, tawny port, Amargo Chunchu bitters, honey (190 cal)

13.5
- Blood Orange Manhattan**
Buffalo Trace Bourbon, Carpano Antica, blood orange and angostura bitters (190 cal)

15.0
- Smoke & Honey**
Monkey Shoulder Scotch Whisky, Honey Ginger elixir, Glenmorangie Scotch, Luxardo Cherry (250 cal)

15.0
- Mango Ginger Martini**
Grey Goose Le Citron Vodka, mango, South American ginger, honey lemon elixir, basil (290 cal)

13.0
- Grapefruit Gin Crush**
Hendrick's Gin, ruby red grapefruit, elderflower, honey elixir (240 cal)

13.0
- Superfruit Lemonade**
VeeV Açai Spirit, Grand Marnier, fresh strawberry, blueberry, lemon (320 cal)

14.5
- Make any Caipirinha premium with Fogo Aged Cachaça: Add \$1.*
Make any Caipirinha a Caipirosca with Tito's Vodka.

WINES BY THE GLASS†

- WHITE & ROSÉ** (135 cal, 125 cal)

Moscato d'Asti - Umberto Fiore
Piedmont, Italy

12.0

Riesling - Chateau Ste. Michelle
Columbia Valley, Washington

11.0

Pinot Grigio - Mezzacorona
Trentino, Italy

10.0

Sauvignon Blanc - Lapostolle, “Grand Selection”
Rapel Valley, Chile

11.5

Sauvignon Blanc - Kim Crawford
Marlborough, New Zealand

13.5

Chardonnay - William Hill Estate Winery
North Coast, California

10.5

Chardonnay - Sonoma Cutrer, “Russian River Ranches”
Sonoma Coast, California

16.0
- SPARKLING** (120 cal/6oz)

Prosecco - La Marca
Italy

10.0

Brut Rosé - Le Grand Courtâge, “Grand Cuvee”
France 187ml

14.0

Moscato - Astoria
Italy 187ml

15.0

Brut - Chandon
California 187ml

20.0
- RED** (150 cal)

Pinot Noir - Robert Mondavi Private Selection
California

12.5

Pinot Noir - A to Z Wineworks
Oregon

15.5

Pinot Noir - Meiomi
California

16.5

Merlot - Lapostolle, “Grand Selection”
Rapel Valley, Chile

11.5

Merlot, Stainless Steel Fermentation - Seven Falls Cellars, “Stonetree Vineyard”
Wahluke Slope, Washington

13.0

Malbec - Bodega y Viñedos Catena, “Catena”
Vista Flores, Mendoza, Argentina

13.0

Malbec - Jorjão by Fogo de Chão, “Reserva”
Mendoza, Argentina

14.5

Red Blend - Primus, “The Blend”
Apalta, Chile

14.5

Red Blend - Eulila by VIK
Cachapoal Valley, Chile

16.5

Cabernet Sauvignon - J. Lohr, “Seven Oaks”
Paso Robles, California

13.5

Cabernet Sauvignon - Trapiche, “Broquel”
Mendoza, Argentina

14.0

Cabernet Sauvignon - Intrinsic
Columbia Valley, Washington

15.5

Zinfandel - Seghesio
Sonoma County, California

14.0

DOMESTICS / IMPORTS / CRAFT BEERS

Ask about Premium, Craft, Domestic and Import selections.

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.

† 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.