

CHURRASCO COMBINATIONS

CHOOSE YOUR FIRE ROASTED MEAT AND TWO TRADITIONAL BRAZILIAN SIDES
SERVED WITH PÃO DE QUEIJO AND CHIMICHURRI SAUCE

CHOOSE ONE MEAT 6oz | prices vary
OR CHOOSE TWO MEATS 10oz total | 22

- PICANHA*
Prime Part of Top Sirloin 440 cal | 18
- FRALDINHA*
Bottom Sirloin 380 cal | 18
- CORDEIRO*
Prime Lamb Steak 590 cal | 18
- MEDALHÕES COM BACON
Bacon Wrapped Chicken 350 cal | 18
Bacon Wrapped Steak 370 cal | 18
- FRANGO
Marinated Chicken Legs 350 cal | 16
Marinated Chicken Breast 300 cal | 16

Includes Two sides

- MASHED POTATOES 170 cal
- SAUTÉED ASPARAGUS 25 cal
- SAUTÉED BROCCOLI 50 cal
- QUINOA TABBOULEH 90 cal
- MIXED GREENS Dressing Options:
Ranch, Italian, Basil, Caesar 5-120 cal
- CAESAR SALAD 70 cal
- CHICKPEA TRIO SALAD 110 cal
- MOZZARELLA CAPRESE 90 cal
- FEIJOADA Black Bean Stew Over Rice
100 cal
- WHITE RICE 210 cal
- POTATO SALAD 250 cal
- APPLE MANCHEGO SALAD 88 cal
- SEASONAL HUMMUS

FIRE ROASTED MEATS
BY THE POUND BY THE EACH

- PICANHA*
Prime Part of Top Sirloin
1170 cal | 20
- FRALDINHA*
Bottom Sirloin 1010 cal | 24
- CORDEIRO
Prime Lamb Steak 1540 cal | 26
- MEDALHÕES COM BACON
Bacon Wrapped Chicken 940 cal | 14
Bacon Wrapped Steak 990 cal | 24
- FRANGO
Marinated Chicken Legs 930 cal | 10
Marinated Chicken Breast 810 cal | 10
- LINGUIÇA
Brazilian Spicy Sausage 990 cal | 18
- COSTELA
Beef Short Ribs (5lb. rack)
8800 cal | 95
- COSTELA DE PORCO
Pork Ribs (2lb. rack) 1250 cal | 35
- CORDEIRO
Lamb Chops (8 chop rack)
770 cal | 40
- FILET MIGNON
Tenderloin 340 cal | 20
- BEEF ANCHO
Ribeye 1040 cal | 32
- ATLANTIC SALMON
(8oz. fillet) 640 cal | 18

À LA CARTE
TRADITIONAL BRAZILIAN SIDES

- MASHED POTATOES
170 cal | 4
- SAUTÉED ASPARAGUS
25 cal | 4
- SAUTÉED BROCCOLI
50 cal | 4
- QUINOA TABBOULEH
90 cal | 4
- MIXED GREENS
Dressing Options: Ranch, Italian,
Basil, Caesar 5-120 cal | 5
- CAESAR SALAD
70 cal | 4
- CHICKPEA TRIO SALAD
110 cal | 4
- MOZZARELLA CAPRESE
90 cal | 4
- FEIJOADA
Black Bean Stew Over Rice
100 cal | 4
- WHITE RICE
210 cal | 4
- POTATO SALAD
250 cal | 4
- APPLE MANCHEGO SALAD
88 cal | 4
- PÃO DE QUEIJO
90 cal | 7
- SMOKED SALMON
270 cal | 12
- SEASONAL HUMMUS
5

DESSERTS

- CHOCOLATE BRIGADEIRO 1270 cal | 10
- TRES LECHEs CAKE 690 cal | 10
- NEW YORK STYLE CHEESECAKE 990 cal | 10
- KEY LIME PIE 620 cal | 10
- BRAZILIAN-STYLE FLAN 540 cal | 10

BEVERAGES

- ICED TEA 5 cal | 4
- LEMONADE 260 cal | 3
- CANNED SOFT DRINK 140 cal | 4
- GUARANÁ ANTARCTICA 140 cal | 3
- WINES See last page.

BUTCHER SHOP
READY TO GRILL

Carved fresh daily by our Gaucho Chefs and packaged for cooking at home. Includes chimichurri and rock salt for grilling.

- PICANHA
Prime Part of Top Sirloin
5oz. steak 280 cal | 5
- FRALDINHA
Bottom Sirloin 16oz. steak
790 cal | 16
- COSTELA
Beef Short Ribs ~5lb. rack
2930 cal per rib | 75
- DRY-AGED TOMAHAWK ANCHO
Bone-in Ribeye ~36oz. steak
2650 cal | 78
- WAGYU NEW YORK STRIP
20oz. steak 1870 cal | 135
- WAGYU ANCHO
Ribeye 24oz. steak 1872 cal | 145
- FILET MIGNON
Tenderloin 8oz. steak 340 cal | 12
- BEEF ANCHO
Ribeye 16oz. steak 1040 cal | 24
- FRANGO
Marinated Chicken Legs
1lb. ; 5-6 legs 810 cal | 8
- LINGUIÇA
Brazilian Spicy Sausage ~1.5lb.
1480 cal | 16
- COSTELA DE PORCO
Pork Ribs 2lb. 500 cal per rib | 15
- LAMB CHOP RACK
8 Lamb Chops 720 cal | 32
- ATLANTIC SALMON
8oz. fillet 320 cal | 10
- COLD-WATER LOBSTER TAIL
6oz. 110 cal | 18
- CHILEAN SEA BASS
8oz. 220 cal | 26

ORDER NOW: fogo.com | PICKUP: Prepped & Ready | DELIVERY: 10% Delivery Fee up to \$35. Minimum purchase \$75.
BALTIMORE | 600 E. Pratt St. #102, Baltimore, MD 21202 | 410-528-9292

THANKSGIVING PACKAGE

Generously serves 6 and comes cooked and ready to reheat at home. Must pre-order by Tuesday 11/23 for Thanksgiving Day, all other orders require a 24 hour notice. Available while supplies last for delivery or pick up 11/25-11/28. Pick up by 10am on Thursday, 11/25. Limited delivery on Thanksgiving Day.

165 GENEROUSLY SERVES 6

ROASTED TURKEY AND AU JUS	BRAZILIAN SAUSAGE & APPLE STUFFING	CRANBERRY RELISH	COCOA FUDGE BROWNIES WITH CHOCOLATE GANACHE
SWEET POTATO CASSEROLE	SAUTÉED ASPARAGUS	PÃO DE QUEIJO	

ADD A FOGO TRIBUTE WINE

Enhance Your Experience by adding a Fogo Tribute wine.

JORJÃO RESERVA MALBEC Mendoza Argentina 30	EULILA BY VIK RED BLEND Cachapoal Valley Chile 30	O'LEÃO BY VIK RED BLEND Cachapoal Valley Chile 30
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CELEBRATION EXPERIENCE

For any special occasion - we bring the celebration to you. An assortment of our most popular meats, Brazilian sides, and Pão de Queijo served with our signature Chocolate Brigadeiro complete with candles to celebrate.

110 SERVES 4 | 2330 cal per person

FIRE ROASTED MEATS

PICANHA Prime Part of Top Sirloin 16oz.	FRANGO Marinated Chicken Breast 16oz.
FRALDINHA Bottom Sirloin 16oz.	

BRAZILIAN SIDES & DESSERTS

PÃO DE QUEIJO	SAUTÉED ASPARAGUS
MASHED POTATOES	CHOCOLATE BRIGADEIRO
MIXED GREENS OR CAESAR SALAD	4 slices.

FOGO GRILLING AT HOME EXPERIENCE

Bring the Fogo de Chão experience home with an all-in-one assortment of ready-to-grill meats, Brazilian sides, and Pão de Queijo. Includes six Fogo de Chão red/green coasters, and chimichurri sauce and rock salt for grilling.

125 SERVES 6+ | 1780 cal per person

READY TO GRILL

PICANHA Prime Part of Top Sirloin (4) 5oz steaks.	FRANGO Marinated Chicken Legs 2lb.
FRALDINHA Bottom Sirloin (1) 16oz steak.	CORDEIRO Prime Lamb Steak (2) 6oz steaks.
	LINGUICA Brazilian Spicy Sausage 1.5lb.

READY TO RE-HEAT

MASHED POTATOES
SAUTÉED ASPARAGUS

READY TO SERVE

BROWN SUGAR PEPPER BACON 8 strips.
PÃO DE QUEIJO

ENHANCE YOUR MEAL

DRY-AGED TOMAHAWK RIBEYE ~36oz bone-in ribeye dry aged minimum 42 days for rich flavor 2650 cal 65	PREMIUM GRADE WAGYU NY STRIP 20oz 1870 cal 100
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DATE NIGHT EXPERIENCE

Enjoy a romantic evening of premium steaks, Brazilian sides and Pão de Queijo with a bottle of any exclusive Fogo Tribute wine. Finish the night with two of our signature desserts. Includes two Heart-Shaped Fogo red/green coasters.

125 SERVES 2 | 3220 cal per person

FIRE ROASTED MEATS Choice of two:	BRAZILIAN SIDES	DESSERTS Choice of two:	FOGO TRIBUTE WINE Choice of one:
RIBEYE 16oz steak.	PÃO DE QUEIJO	CHOCOLATE BRIGADEIRO 1 slice.	JORJÃO MALBEC RESERVA
FILET MIGNON 8oz steak.	MOZZARELLA CAPRESE	NEW YORK STYLE CHEESECAKE 1 slice.	EULILA BY VIK RED BLEND
ATLANTIC SALMON 8oz fillet.	MASHED POTATOES		O'LEÃO BY VIK RED BLEND
	SAUTÉED ASPARAGUS		

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FOGO DE CHÃO

S O U T H A M E R I C A N W I N E

FOUNDERS TRILOGY WINES

The Founders Trilogy Collection includes three wines, each honoring one of our founding Fogo family members, Jorge Ongaratto, Selma “Eulila” Oliveira, and Larry Johnson. The collection also includes a commemorative box and tasting sheet and a \$25 off two full churrascos dining card for your next dine-in visit.

89 INCLUDES ALL THREE WINES

MALBEC - JORJÃO BY FOGO DE CHÃO,
"RESERVA"
Mendoza, Argentina 660 cal | 30
in honor of Jorge Ongaratto, the Brazilian
gaucho and founding father of Fogo de Chão

RED BLEND - EULILA BY VIK
Cachapoal Valley, Chile 660 cal | 30
in honor of Selma “Eulila” Oliveira, the
beloved brand matriarch of Fogo de Chão

RED BLEND - O LEÃO BY VIK
Cachapoal Valley, Chile 660 cal | 30
in honor of Larry Johnson, the courageous
leader of global growth with Fogo de Chão

VIÑA VIK WINES

Includes three award-winning red blends from the world-renowned VIK winery located in the foothills of the Andes Mountains, within the Millahue Valley of Chile.

300 INCLUDES ALL THREE WINES

RED BLEND - MILLA CALA BY VIK
Millahue, Chile 640 cal | 43
#22 on Wine Spector’s Top 100 wines of 2018

RED BLEND - VIK, "LA PIU BELLE"
Millahue, Chile 650 cal | 125
Awarded 95 Points by Decanter

RED BLEND - VIK
Millahue, Chile 640 cal | 160
VinePair’s #3 Wine of the Year in 2018

SPARKLING

Pinot Noir, Rosé, Antucura, “Chérie” Vista Flores, Mendoza, Argentina 560 cal 26

WHITE AND ROSÉ

Sauvignon Blanc, Lapostolle, “Grand Selection” Rapel Valley, Chile 580 cal 21
Chardonnay, Unoaked, Natura by Emiliana Made with Organic Grapes, Chile 610 cal 19
Chardonnay, Calina Valle Central, Reserva, Chile 610 cal 24
Rosé, Montes, “Cherub” Colchagua Valley, Chile 610 cal 20
Rosé, VIK, “La Piu Belle” Cachapoal Valley, Chile 610 cal 78

RED

Pinot Noir, Viña Leyda Leyda Valley, Aconcagua, Chile 640 cal 21
Pinot Noir, Montes, “Alpha” Aconcagua Coast, Aconcagua, Chile 660 cal 34
Malbec, Alamos Mendoza, Argentina 620 cal 22
Malbec, Bodega y Viñedos Catena, “Catena” Vista Flores, Mendoza, Argentina 620 cal 25
Malbec, Luca, “Old Vine” Uco Valley, Mendoza, Argentina 640 cal 48
Merlot, Lapostolle, “Grand Selection” Rapel Valley, Chile 640 cal 23
Red Blend, The Seeker Central Valley, Chile 630 cal 20
Red Blend, Primus, “The Blend” Apalta, Chile 620 cal 30
Cabernet Sauvignon, Casillero del Diablo (Concha y Toro), “Reserva” Valle Central, Chile 620 cal 24
Cabernet Sauvignon, Trapiche, “Broquel” Mendoza, Argentina 640 cal 27
Cabernet Sauvignon, Bodega y Viñedos Catena, “Catena High Mountain Vines” Mendoza, Argentina 620 cal 36

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.

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