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

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

BY THE EACH

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 1000 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

DESSERTS

CHOCOLATE BRIGADEIRO 1270 cal | 10
TRES LECHE 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

Picnicked 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 | 35
WAGYU ANCHO Ribeye 24oz. steak 1872 cal | 45
FILET MIGNON Tenderloin 8oz. steak 340 cal | 12

BEEF ANCHO Ribeye 16oz. steak 1040 cal | 24
FRANGO Marinated Chicken Legs 11lb. ; 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: 20% Delivery Fee up to $35. Minimum purchase $75.
BOSTON | 200 Dartmouth St, Boston, MA 02116 | 617-585-6300
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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
SWEET POTATO CASSEROLE
BRAZILIAN SAUSAGE & APPLE STUFFING
CRANBERRY RELISH
SAUTÉED ASPARAGUS
PÃO DE QUEIJO
COCOA FUDGE BROWNIES WITH CHOCOLATE GANACHE

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

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.
FRALDINHA
Bottom Sirloin 16oz.

BRAZILIAN SIDES & DESSERTS
FRANCHO
Marinated Chicken Breast 16oz.
PÃO DE QUEIJO
MASHED POTATOES
MIXED GREENS OR CAESAR SALAD
SAUTÉED ASPARAGUS
CHOCOLATE BRIGADEIRO
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.
FRALDINHA
Bottom Sirloin (1) 16oz steak.

READY TO RE-HEAT
FRANCHO
Marinated Chicken Legs 2lb.
CORDEIRO
Prime Lamb Steak (2) 6oz steaks.
LINGUÍCA
Brazilian Spicy Sausage 1.5lb.

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

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:
RIBEYE 16oz steak.
FILET MIGNON 8oz steak.
ATLANTIC SALMON 8oz fillet.

BRAZILIAN SIDES
PÃO DE QUEIJO
MOZZARELLA CAPRESE
MASHED POTATOES
SAUTÉED ASPARAGUS

DESSERTS
Choice of two:
CHOCOLATE BRIGADEIRO
1 slice.
NEW YORK STYLE CHEESECAKE
1 slice.

FOGO TRIBUTE WINE
Choice of one:
JORJÃO MALBEC RESERVA
EULILA BY VIK RED BLEND
O’LEÃO BY VIK RED BLEND

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## 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.

**Includes all three wines**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Name</th>
<th>Millahue, Chile 640 cal</th>
<th>Note</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>RED BLEND</strong></td>
<td><strong>REVELLE</strong> BY FOGO DE CHÁO</td>
<td>650 cal</td>
<td>in honor of Jorge Ongaratto, the Brazilian gaucho and founding father of Fogo de Cháó</td>
</tr>
<tr>
<td><strong>RED BLEND</strong></td>
<td><strong>REVELLE EULILA BY VIK</strong></td>
<td>660 cal</td>
<td>in honor of Selma “Eulila” Oliveira, the beloved brand matriarch of Fogo de Cháó</td>
</tr>
<tr>
<td><strong>RED BLEND</strong></td>
<td><strong>REVELLE LEÃO BY VIK</strong></td>
<td>660 cal</td>
<td>in honor of Larry Johnson, the courageous leader of global growth with Fogo de Cháó</td>
</tr>
</tbody>
</table>

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**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.

**Includes all three wines**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Name</th>
<th>Millahue, Chile 640 cal</th>
<th>Awarded by</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>RED BLEND</strong></td>
<td><strong>MILLA CALA BY VIK</strong></td>
<td>47 cal</td>
<td>by Decanter 95 Points</td>
</tr>
<tr>
<td><strong>RED BLEND</strong></td>
<td><strong>LA PIU BELLE</strong></td>
<td>50 cal</td>
<td>by VinePair’s #3 Wine of the Year 2018</td>
</tr>
</tbody>
</table>

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**SPARKLING**

<table>
<thead>
<tr>
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<th>Millahue, Chile 640 cal</th>
<th>Note</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SPARKLING</strong></td>
<td><strong>SAUVIGNON BLANC</strong></td>
<td>560 cal</td>
<td>by Lapostolle, “Grand Selection” Rapel Valley, Chile</td>
</tr>
<tr>
<td><strong>SPARKLING</strong></td>
<td><strong>CHARDONNAY</strong></td>
<td>580 cal</td>
<td>by Calina Vallee Central, Reserva, Chile</td>
</tr>
<tr>
<td><strong>SPARKLING</strong></td>
<td><strong>ROSE’</strong></td>
<td>610 cal</td>
<td>by Montes, “Cherub” Colchagua Valley, Chile</td>
</tr>
<tr>
<td><strong>SPARKLING</strong></td>
<td><strong>VIÑA VIK</strong></td>
<td>640 cal</td>
<td>by Lapostolle, “Grand Selection” Rapel Valley, Chile</td>
</tr>
</tbody>
</table>

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**WHITE AND ROSÉ**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Name</th>
<th>Millahue, Chile 640 cal</th>
<th>Note</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>WHITE AND ROSÉ</strong></td>
<td><strong>SAUVIGNON BLANC</strong></td>
<td>560 cal</td>
<td>by Lapostolle, “Grand Selection” Rapel Valley, Chile</td>
</tr>
<tr>
<td><strong>WHITE AND ROSÉ</strong></td>
<td><strong>CHARDONNAY</strong></td>
<td>580 cal</td>
<td>by Calina Vallee Central, Reserva, Chile</td>
</tr>
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<td><strong>WHITE AND ROSÉ</strong></td>
<td><strong>ROSE’</strong></td>
<td>610 cal</td>
<td>by Montes, “Cherub” Colchagua Valley, Chile</td>
</tr>
<tr>
<td><strong>WHITE AND ROSÉ</strong></td>
<td><strong>VIÑA VIK</strong></td>
<td>640 cal</td>
<td>by Lapostolle, “Grand Selection” Rapel Valley, Chile</td>
</tr>
</tbody>
</table>

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**RED**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Name</th>
<th>Millahue, Chile 640 cal</th>
<th>Note</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>RED</strong></td>
<td><strong>PINOT NOIR</strong></td>
<td>600 cal</td>
<td>by Viña Leyda Leyda Valley, Aconcagua, Chile</td>
</tr>
<tr>
<td><strong>RED</strong></td>
<td><strong>PINOT NOIR</strong></td>
<td>610 cal</td>
<td>by Montes, “Alpha” Aconcagua Coast, Aconcagua, Chile</td>
</tr>
<tr>
<td><strong>RED</strong></td>
<td><strong>MALBEC</strong></td>
<td>620 cal</td>
<td>by Alamos Mendoza, Argentina</td>
</tr>
<tr>
<td><strong>RED</strong></td>
<td><strong>MALBEC</strong></td>
<td>630 cal</td>
<td>by Bodega y Viñedos Catena, “Catena” Vista Flores, Mendoza, Argentina</td>
</tr>
<tr>
<td><strong>RED</strong></td>
<td><strong>MERLOT</strong></td>
<td>640 cal</td>
<td>by Lapostolle, “Grand Selection” Rapel Valley, Chile</td>
</tr>
<tr>
<td><strong>RED</strong></td>
<td><strong>RED BLEND</strong></td>
<td>650 cal</td>
<td>by The Seeker Central Valley, Chile</td>
</tr>
<tr>
<td><strong>RED</strong></td>
<td><strong>RED BLEND</strong></td>
<td>660 cal</td>
<td>by Primus, “The Blend” Apalta, Chile</td>
</tr>
<tr>
<td><strong>RED</strong></td>
<td><strong>CABERNET SAUVIGNON</strong></td>
<td>670 cal</td>
<td>by Casillero del Diablo (Concha y Toro), “Reserva” Valle Central, Chile</td>
</tr>
<tr>
<td><strong>RED</strong></td>
<td><strong>CABERNET SAUVIGNON</strong></td>
<td>680 cal</td>
<td>by Trapiche, “Broquel” Mendoza, Argentina</td>
</tr>
<tr>
<td><strong>RED</strong></td>
<td><strong>CABERNET SAUVIGNON</strong></td>
<td>690 cal</td>
<td>by Bodega y Viñedos Catena, “Catena High Mountain Vines” Mendoza, Argentina</td>
</tr>
</tbody>
</table>

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**ORDERS:**

**DELIVERY:**

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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