

# FOGO DE CHÃO

## To-Go Menu

10% of all To-Go, Delivery & Catering sales will be donated to No Kid Hungry to help end childhood hunger



### SHAREABLES

|   |        |
|---|--------|
| <b>Braised Beef Rib Sliders*</b> - Xingu beer braised, caramelized onions, smoked provolone, brioche bun.           | \$12   |
| <b>Spiced Chicken Sliders</b> - Marinated chicken breast, arugula, tomato, pickled onion, mango aioli, brioche bun. | \$9    |
| <b>Brazilian Empanadas</b> - Flaky pastry, seasoned Picanha, onions, chimichurri aioli.                             | \$7    |
| <b>Jumbo Shrimp Cocktail</b> - Four poached shrimp, Brazilian malagueta cocktail sauce, lemon.                      | \$21.5 |
| <b>Churrasco Meat Board</b> - Served with Brazilian sauces  |        |
| <b>Frango</b> ( <i>Chicken Legs</i> ) - Beer and brandy marinated, chimichurri sauce.                               | \$8    |
| <b>Costela de Porco</b> ( <i>Pork Ribs</i> ) - Half rack, chimichurri sauce, lime.                                  | \$10   |
| <b>Cordeiro*</b> ( <i>Lamb Steak</i> ) - Three double chops, mintchurri sauce.                                      | \$14   |

### ENTRÉES

#### CHURRASCO COMBINATIONS

Choose your fire-roasted meat and two traditional Brazilian sides. Served with Pão de Queijo and Chimichurri sauce.

##### Choose One Meat (6oz.)

|   |      |
|---|------|
| <b>Picanha*</b> ( <i>Prime Part of Top Sirloin</i> )        | \$18 |
| <b>Fraldinha*</b> ( <i>Bottom Sirloin</i> )                 | \$18 |
| <b>Cordeiro*</b> ( <i>Lamb Steak</i> )                      | \$18 |
| <b>Medalhães com Bacon*</b> ( <i>Bacon Wrapped Steak</i> )  | \$18 |
| <b>Medalhães com Bacon</b> ( <i>Bacon Wrapped Chicken</i> ) | \$16 |
| <b>Frango</b> ( <i>Chicken Legs</i> )                       | \$16 |

##### Choose two sides

|                  |                              |
|------------------|------------------------------|
| Mashed Potatoes  | Mozzarella Caprese           |
| Asparagus        | Caesar Salad                 |
| Quinoa Tabbouleh | Feijoada (counts as 2 sides) |
| Lentil Quinoa    | Potato Salad                 |
| Mixed Greens     | Apple Salad                  |

Choose Any Two Meats (10oz. total)      \$22

#### FIRE-ROASTED ENTRÉES

Served with asparagus, Pao de Queijo & Chimichurri sauce.

|   |         |
|---|---------|
| <b>Cauliflower Steak</b> - Oven roasted with a parmesan crust and basil sauce with lentil quinoa salad. | \$16    |
| <b>Ribeye*</b> - 10 oz. grilled and served with garlic mashed potatoes and chimichurri.                 | \$44    |
| <b>Filet Mignon*</b> - 8oz. grilled and served with garlic mashed potatoes and chimichurri.             | \$39    |
| <b>Pan-Seared Salmon*</b> - 8 oz. topped with chimichurri. Served with fresh lemon.                     | \$26    |
| <b>Mango Chilean Sea Bass</b> - 8 oz. served with a mango sauce and tropical fruit relish.              | \$39.95 |

#### SANDWICHES

Served with polenta fries.

|   |      |
|---|------|
| <b>Picanha Burger*</b> - Fresh ground in-house, smoked provolone, bibb lettuce, tomato, onion, chimichurri aioli, brioche bun.                    | \$12 |
| <b>Goat Cheese and Vegetable Sandwich</b> - Hearts of palm, roasted peppers, goat cheese, marinated red onion, basil cream, arugula, brioche bun. | \$10 |

\* 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.

Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. Nutrition information available upon request.

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# FOGO DE CHÃO®

## To-Go Menu

### A LA CARTE

#### Traditional Brazilian Side Dishes

|                    |     |
|--------------------|-----|
| Mashed Potatoes    | \$5 |
| Asparagus          | \$5 |
| Quinoa Tabbouleh   | \$5 |
| Lentil Quinoa      | \$5 |
| Mixed Greens       | \$5 |
| Mozzarella Caprese | \$5 |
| Caesar Salad       | \$5 |
| Potato Salad       | \$5 |
| Apple Salad        | \$5 |
| Feijoada           | \$7 |

#### Desserts

|                           |      |
|---------------------------|------|
| Chocolate Brigadeiro      | \$10 |
| Tres Leches Cake          | \$10 |
| New York Style Cheesecake | \$10 |
| Key Lime Pie              | \$10 |
| Brazilian-Style Flan      | \$10 |

#### Beverages

|                |     |
|----------------|-----|
| Iced Tea       | \$3 |
| Lemonade       | \$3 |
| Fountain Drink | \$3 |

### BUTCHER SHOP - READY TO GRILL

Meats carved fresh daily by our Brazilian-trained Gaucho Chefs. *Packaged for cooking at home.\**

|  |      |  |       |
|--|------|--|-------|
| <b>Picanha</b> (5oz. steak)<br>Prime Part of Top Sirloin | \$4  | <b>Linguiça</b> (~1.5lb.)<br>Brazilian Spicy Sausage     | \$14  |
| <b>Filet Mignon</b> (8oz. steak)<br>Tenderloin           | \$12 | <b>Costela de Porco</b> (2lb. rack)<br>Pork Ribs         | \$14  |
| <b>Fraldinha</b> (16oz. steak)<br>Bottom Sirloin         | \$16 | <b>Lamb Chop Rack</b> (8 Lamb Chops)                     | \$32  |
| <b>New York Strip</b> (16oz. steak)                      | \$18 | <b>Dry-aged Tomahawk Ancho</b> (36oz.)<br>Bone-in Ribeye | \$78  |
| <b>Beef Ancho</b> (16oz. steak)<br>Ribeye                | \$22 | <b>Wagyu New York Strip</b> (20oz.)                      | \$125 |
| <b>Costela</b> (~5lb. rack)<br>Beef Short Ribs           | \$60 |  |       |

### LOS ANGELES ORDERING OPTIONS

800 S. Figueroa , Los Angeles, CA 90017  
213-228-4300

Please place your order directly with your preferred Fogo de Chão location.

**PICK UP**  
Prepped & ready

**DELIVERY\*\***  
Dropped off

\*\*Where available, Minimum order required, call for rates.

# FOGO DE CHÃO®

## To-Go Menu - South American Wines & Beer

### FOGO TRIBUTE WINES

#### THREE PROPRIETARY WINES CRAFTED IN HONOR OF OUR FOUNDING FOGO FAMILY

|      |   |      |
|------|---|------|
| 5229 | <b>Malbec - Jorjão by Fogo de Chão, "Reserva"</b> , Mendoza, Argentina<br><i>in honor of Jorge Ongarato, the Brazilian gaucho and founding father of Fogo de Chão</i> | \$30 |
| 5614 | <b>Red Blend - Eulila by VIK</b> , Cachapoal Valley, Chile<br><i>in honor of Selma "Eulila" Oliveira, the beloved brand matriarch of Fogo de Chão</i>                 | \$30 |
| 5616 | <b>Red Blend - O Leão by VIK</b> , Cachapoal Valley, Chile<br><i>in honor of Larry Johnson, the courageous leader of global growth with Fogo de Chão</i>              | \$30 |
|      | <b>Jorjão, Eulila, and O Leão</b> (set of 3 Tribute Wines)  | \$75 |

### SPARKLING

#### SOUTH AMERICA

|      |  |        |
|------|--|--------|
| 7821 | <b>Carnaval, Red Moscato</b> , Brazil  | \$23.5 |
| 7820 | <b>Salton, Brut</b> , Serra Gaúcha, Brazil                                     | \$26   |
| 7825 | <b>Antucura, Pinot Noir, Rosé, "Chérie"</b> , Vista Flores, Mendoza, Argentina | \$28.5 |

### WHITE WINE

#### SOUTH AMERICA - SAUVIGNON BLANC

|      |  |      |
|------|--|------|
| 7403 | <b>Lapostolle, "Grand Selection"</b> , Rapel Valley, Chile | \$28 |
|------|--|------|

#### SOUTH AMERICA - CHARDONNAY

|      |  |        |
|------|--|--------|
| 7414 | <b>Natura by Emiliana, Unoaked</b> , Chile, Made with Organic Grapes                         | \$21.5 |
| 7202 | <b>Alamos</b> , Mendoza, Argentina   | \$22.5 |
| 7301 | <b>Lidio Carraro, "Da'divas"</b> , Encruzilhada do Sul, Brazil                               | \$26   |
| 7400 | <b>Calina</b> , Valle Central, Reserva, Chile  | \$27.5 |
| 7404 | <b>Lapostolle, "Cuvée Alexandre Atalayas Vineyard"</b> , Casablanca Valley, Aconcagua, Chile | \$39.5 |
| 7209 | <b>Bodega Catena Zapata, "Catena Alta"</b> , Mendoza, Argentina                              | \$50   |

#### SOUTH AMERICA - INTERESTING WHITES & ROSÉS

|      |  |        |
|------|--|--------|
| 7302 | <b>Salton, Moscato, Demi-Sec, "Flowers"</b> , Serra Gaúcha, Brazil               | \$20.5 |
| 7201 | <b>Santa Julia, Torrontés, "Plus"</b> , Mendoza, Argentina                       | \$20.5 |
| 4873 | <b>Montes, Rosé, "Cherub"</b> , Colchagua Valley, Chile                          | \$22   |
| 7215 | <b>Amalaya, Torrontés/Riesling</b> , Salta, Argentina                            | \$24.5 |
| 7214 | <b>Trivento, Torrontés/Viognier/Chardonnay, "Amado Sur"</b> , Mendoza, Argentina | \$25   |
| 7608 | <b>Familia Schroeder, Pinot Noir, Rosé, "Alto Limay"</b> , Patagonia, Argentina  | \$26.5 |
| 7609 | <b>Bodegas Callia, Pinot Grigio, "Alta"</b> , Tulum Valley, San Juan, Argentina  | \$27   |

### RED WINE

#### SOUTH AMERICA - PINOT NOIR

|      |   |        |
|------|---|--------|
| 5613 | <b>Viña Leyda</b> , Leyda Valley, Aconcagua, Chile  | \$23   |
| 4874 | <b>Terranoble, "El Algarrobo Vineyard"</b> , Casablanca Valley, Reserva, Aconcagua, Chile | \$24.5 |
| 5828 | <b>Salton, "Paradoxo"</b> , Campanha Gaúcha, Brazil                                       | \$30.5 |
| 5519 | <b>Montes, "Alpha"</b> , Aconcagua Valley - Costa, Aconcagua, Chile                       | \$38   |

Must be 21 years of age or older to consume alcohol. Before placing your order, please inform your server if a person in your party has a food allergy. Nutritional information available upon request.

**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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# FOGO DE CHÃO®

## To-Go Menu - South American Wines & Beer

### RED WINE

#### SOUTH AMERICA - MALBEC

|      |  |        |
|------|--|--------|
| 5105 | Trapiche, "Oak Cask", Mendoza, Argentina                               | \$23.5 |
| 5114 | Terrazas de los Andes, "Altos del Plata", Mendoza, Argentina           | \$25   |
| 5164 | Alamos, Mendoza, Argentina   | \$25.5 |
| 5226 | Bodega Catena Zapata, "Catena", Vista Flores, Mendoza, Argentina       | \$29   |
| 5167 | Don Miguel Gascón, Mendoza, Argentina                                  | \$30   |
| 5229 | Fogo de Chão, Gran Reserva, Mendoza, Argentina                         | \$34   |
| 5239 | Colomé, "Auténtico", Calchaquí Valley, Salta, Argentina                | \$36   |
| 5187 | Familia Zuccardi, "Q", Uco Valley, Mendoza, Argentina                  | \$38   |
| 5227 | Luigi Bosca, Mendoza, Argentina  | \$40.5 |
| 5197 | Bodega Catena Zapata, "Catena High Mountain Vines", Mendoza, Argentina | \$41   |
| 5118 | Terrazas de los Andes, "Reserva", Mendoza, Argentina                   | \$41.5 |
| 5140 | Susana Balbo, "Signature", Uco Valley, Mendoza, Argentina              | \$42   |

#### SOUTH AMERICA - MERLOT

|      |  |      |
|------|--|------|
| 5829 | Lidio Carraro, "Agnus", Serra do Sudeste, Brazil             | \$23 |
| 5527 | Lapostolle, "Grand Selection", Rapel Valley, Chile           | \$28 |
| 5556 | Concha y Toro, "Marques de Casa Concha", Maule Valley, Chile | \$39 |

#### SOUTH AMERICA - BLENDS

|      |   |        |
|------|---|--------|
| 5607 | The Seeker, Valle Central, Chile  | \$22.5 |
| 5814 | Miolo, Cabernet Sauvignon/Merlot, "Cuvée Giuseppe", Vale dos Vinhedos, Brazil | \$30   |
| 5525 | Primus, "The Blend", Apalta, Chile  | \$32   |
| 5136 | Clos de los Siete, Uco Valley, Mendoza, Argentina                             | \$32.5 |
| 3630 | Locations, "AR", Argentina  | \$33.5 |
| 5142 | Tikal, Malbec/Bonarda, "Patriota", Mendoza, Argentina                         | \$39   |
| 5611 | Milla Cala by VIK, Millahue, Chile  | \$46.5 |
| 5820 | Salton, "Talento", Serra Gaúcha, Brazil                                       | \$46.5 |
| 3144 | Emiliana Coyam, "Los Robles Estate", Colchagua Valley, Chile                  | \$48.5 |

#### SOUTH AMERICA - CABERNET SAUVIGNON

|      |  |        |
|------|--|--------|
| 5105 | Trapiche, "Oak Cask", Mendoza, Argentina                               | \$24.5 |
| 5129 | Santa Julia, Made with Organic Grapes, Mendoza, Argentina              | \$25   |
| 5562 | Casillero del Diablo (Concha y Toro), "Reserva", Valle Central, Chile  | \$26   |
| 5106 | Trapiche, "Broquel", Mendoza, Argentina                                | \$33.5 |
| 5522 | Montes, "Alpha Apalta Vineyard", Colchagua Valley, Chile               | \$37.5 |
| 5196 | Bodega Catena Zapata, "Catena", Mendoza, Argentina                     | \$40   |
| 5555 | Concha y Toro, "Marqués de Casa Concha", Maipo Valley, Chile           | \$40   |
| 5530 | Lapostolle, "Cuvée Alexandre Apalta Vineyard", Colchagua Valley, Chile | \$41   |
| 5502 | Hacienda Araucano, "Gran Araucano", Colchagua Valley, Chile            | \$45   |

#### SOUTH AMERICA - SHIRAZ / SYRAH

|      |  |        |
|------|--|--------|
| 5609 | Montes, Syrah, "Alpha", Colchagua Valley, Chile                      | \$33.5 |
| 5184 | Luca, Syrah, "Laborde Double Select", Uco Valley, Mendoza, Argentina | \$40   |

#### SOUTH AMERICA - INTERESTING REDS

|      |  |        |
|------|--|--------|
| 5537 | Natura by Emiliana, Carménère, Chile, Made with Organic Grapes     | \$22.5 |
| 5610 | Bodega Garzón, Cabernet Franc, Uruguay, Reserva                    | \$28.5 |
| 5188 | Familia Zuccardi, Tempranillo, "Q", Santa Rosa, Mendoza, Argentina | \$37   |

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## To-Go Menu - South American Wines & Beer

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### BEER

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|     |                                 |        |
|-----|---------------------------------|--------|
| 129 | Xingu, "Black Beer", Brazil     | \$3.5  |
| 227 | Xingu, "Gold", Brazil           | \$3.5  |
| 123 | Stella Artois, Belgium & Brazil | \$3.25 |

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