

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.

SAN DIEGO | 668 6th Ave, San Diego, CA 92101 | 619-338-0500

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FOGO DE CHÃO

M E N U S F O R G R O U P S

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
SAUTÉED ASPARAGUS

CRANBERRY RELISH
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.

FRANGO
Marinated Chicken Breast 16oz.

BRAZILIAN SIDES & DESSERTS

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.

FRANGO
Marinated Chicken Legs 2lb.
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

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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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 | 45
#22 on Wine Spectator's Top 100 wines of 2018

RED BLEND - VIK, "LA PIU BELLE"
Millahue, Chile 650 cal | 129
Awarded 95 Points by Decanter

RED BLEND - VIK
Millahue, Chile 640 cal | 164
VinePair's #3 Wine of the Year in 2018

SPARKLING

Pinot Noir, Rosé, Antucura, "Chérie" Vista Flores, Mendoza, Argentina 560 cal 27

WHITE AND ROSÉ

Sauvignon Blanc, Lapostolle, "Grand Selection" Rapel Valley, Chile 580 cal 24

Chardonnay, Unoaked, Natura by Emiliana Made with Organic Grapes, Chile 610 cal 20

Chardonnay, Calina Valle Central, Reserva, Chile 610 cal 26

Rosé, Montes, "Cherub" Colchagua Valley, Chile 610 cal 21

Rosé, VIK, "La Piu Belle" Cachapoal Valley, Chile 610 cal 80

RED

Pinot Noir, Viña Leyda Leyda Valley, Aconcagua, Chile 640 cal 22

Pinot Noir, Montes, "Alpha" Aconcagua Coast, Aconcagua, Chile 660 cal 37

Malbec, Alamos Mendoza, Argentina 620 cal 26

Malbec, Bodega y Viñedos Catena, "Catena" Vista Flores, Mendoza, Argentina 620 cal 28

Merlot, Lapostolle, "Grand Selection" Rapel Valley, Chile 640 cal 24

Red Blend, The Seeker Central Valley, Chile 630 cal 21

Red Blend, Primus, "The Blend" Apalta, Chile 620 cal 32

Cabernet Sauvignon, Casillero del Diablo (Concha y Toro), "Reserva" Valle Central, Chile 620 cal 25

Cabernet Sauvignon, Trapiche, "Broquel" Mendoza, Argentina 640 cal 30

Cabernet Sauvignon, Bodega y Viñedos Catena, "Catena High Mountain Vines" Mendoza, Argentina 620 cal 38

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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