

ALL DAY HAPPY HOUR

Available Every Day

\$9 SOUTH AMERICAN COCKTAILS

\$7 SOUTH AMERICAN WINES

\$5 BEER
STELLA ARTOIS 150 cal
XINGU, "BLACK" 140 cal

See Below for **HH** Options

SOUTH AMERICAN COCKTAILS

HH **JORGE'S SOUR**

Woodford Reserve Bourbon, Licor 43, Fogo Silver Cachaça, lemon, honey elixir, Jorjão Malbec. 590 cal | 9.00

HH **CAIPIRINHA**

Silver Cachaça, limes, cane sugar. 340 cal | 9.00

HH **STRAWBERRY HIBISCUS CAIPIRINHA**

Silver Cachaça, house-made hibiscus elixir, strawberries, lime. 180 cal | 9.00

HH **PASSIONATE CAIPIRINHA**

Silver Cachaça, passion fruit, lime. 370 cal | 9.00

HH **CUCUMBER MINT SMASH**

Tito's Vodka, muddled cucumber, fresh mint, lime. 210 cal | 9.00

PREMIUM CAIPIRINHA

Premium Aged Cachaça, fresh muddled limes, cane sugar. 340 cal | 15.00

MANGO HABANERO CAIPIRINHA

Silver Cachaça, limes, mango, habanero peppers. 330 cal | 13.50

BASIL GIMLET

Hendrick's, muddled basil, fresh lime. 220 cal | 12.00

VSOP SIDECAR

Rémy Martin VSOP Cognac, Cointreau, Crème de Cassis, lemon, honey elixir. 240 cal | 16.50

SUPERFRUIT LEMONADE

VeeV Açai Spirit, Grand Marnier, fresh strawberry, blueberry, lemon. 320 cal | 13.50

DESERT ROSE

Patrón Silver, Aperol, lime, aquafaba, angostura bitters. 210 cal | 12.50

BLOOD ORANGE MANHATTAN

Buffalo Trace Bourbon, Antica Formula, blood orange and angostura bitters. 190 cal | 14.50

CAMELIZED PINEAPPLE OLD FASHIONED

WhistlePig PiggyBack 100% Rye, muddled caramelized pineapple, orange, Luxardo cherry. 340 cal | 13.00

SAMBA SQUEEZE MARTINI

Grey Goose Le Citron Vodka, St-Germain, blood orange, guava. 190 cal | 12.50

- **CLASSIC MANHATTAN** -

Basil Hayden's Bourbon, Antica Formula, angostura bitters, Luxardo cherry. 240 cal | 14.00

- **CLASSIC OLD FASHIONED** -

Knob Creek Rye, bitters, orange. 260 cal | 12.50

- **CLASSIC MARTINI** -

Grey Goose, dry vermouth rinse, bleu cheese stuffed olive. 320 cal | 12.50

Make any non-Happy Hour Caipirinha premium with Aged Cachaça: add \$1 OR make a Caipirosca with Tito's Vodka.

White & Rose: (135 cal & 125 cal)

WINES BY THE GLASS

Sparkling: (120 cal) Red: (150 cal)

HH Rosé, Montes, "Cherub" Colchagua Valley, Chile	7.00
HH Chardonnay, Calina Valle Central, Reserva, Chile	7.00
HH Red Blend, The Seeker Mendoza, Argentina	7.00
HH Malbec, Alamos Mendoza, Argentina	7.00

SPARKLING

Prosecco, La Marca Italy	10.00
Moscato, Sparkling, Astoria Italy	14.50
Brut Rosé, Le Grand Courtège, "Grand Cuvee" France 187ml	18.00
Brut, Chandon California 187ml	24.00

WHITE

Moscato d'Asti, Umberto Fiore Piedmont, Italy	11.50
Riesling, Chateau Ste. Michelle Columbia Valley, Washington	10.00
Pinot Grigio, Mezzacorona Trentino, Italy	10.00
Sauvignon Blanc, Lapostolle, "Grand Selection" Rapel Valley, Chile	11.00
Sauvignon Blanc, Kim Crawford Marlborough, New Zealand	14.00
Chardonnay, William Hill Estate Winery North Coast, California	10.50
Chardonnay, Sonoma Cutrer, "Russian River Ranches" Sonoma Coast, California	15.50

RED

Pinot Noir, Robert Mondavi Private Selection California	12.50
Pinot Noir, A to Z Wineworks Oregon	15.00
Pinot Noir, Meiomi California	16.00
Merlot, Lapostolle, "Grand Selection" Rapel Valley, Chile	11.50
Merlot, Seven Falls Cellars Wahluke Slope, Washington	12.50
Malbec, Bodega y Viñedos Catena, "Catena" Vista Flores, Mendoza, Argentina	12.50
Malbec, Jorjão by Fogo de Chão, "Reserva" Mendoza, Argentina	14.00
Red Blend, Alma Negra, "M Blend" Mendoza, Argentina	14.50
Red Blend, Eulila by VIK Cachapoal Valley, Chile	17.00
Red Blend, The Prisoner Napa Valley, California	24.00
Cabernet Sauvignon, J. Lohr, "Seven Oaks" Paso Robles, California	12.00
Cabernet Sauvignon, Trapiche, "Broquel" Mendoza, Argentina	13.00
Cabernet Sauvignon, Daou Paso Robles, California	15.00

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. ©2022 Fogo de Chão, Inc. All rights reserved. JUN22