

## 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 | 24

**PICANHA\***  
Prime part of Top Sirloin 440 cal | 20

**FRALDINHA\***  
Bottom Sirloin 380 cal | 20

**LAMB PICANHA\***  
Prime Lamb Steak 420 cal | 20

**MEDALHÕES COM BACON\***  
Bacon-Wrapped Chicken 350 cal | 20  
Bacon-Wrapped Steak 370 cal | 20

**FRANGO**  
Marinated Chicken Legs 350 cal | 18  
Marinated Chicken Breast 300 cal | 18

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

TRI-BEAN SALADA 140 cal  
MOZZARELLA CAPRESE 0 cal  
FEIJOADA Black Bean Stew Over Rice 100 cal  
WHITE RICE 210 cal  
POTATO SALAD 250 cal  
SEASONAL APPLE SALAD 88 cal  
SEASONAL HUMMUS

### FIRE-ROASTED MEATS BY THE POUND BY THE EACH

<b>PICANHA*</b> Prime part of Top Sirloin 1170 cal   24	<b>FILET MIGNON*</b> Tenderloin 8oz. steak 600 cal   24
<b>FRALDINHA*</b> Bottom Sirloin 1010 cal   28	<b>BONE-IN BEEF ANCHO*</b> Ribeye 32oz. steak 2400 cal   58
<b>LAMB PICANHA*</b> Prime Lamb Steak 1120 cal   28	<b>BISTECA DE PORCO</b> Double Bone-in Pork Chop 20oz. 1300 cal   34
<b>MEDALHÕES COM BACON*</b> Bacon-Wrapped Chicken 940 cal   16 Bacon-Wrapped Steak 990 cal   27	<b>ATLANTIC SALMON*</b> 8oz. fillet 640 cal   20
<b>FRANGO</b> Marinated Chicken Legs 930 cal   12 Marinated Chicken Breast 810 cal   12	<b>COSTELA DE PORCO</b> Pork Ribs 2lb. 1250 cal   38
<b>LINGUIÇA</b> Brazilian Spicy Sausage 990 cal   20	<b>CORDEIRO*</b> Lamb Chops (8 chop rack) 1lb. 770 cal   42
<b>SAUCY LEGS</b> Hot Brazilian BBQ Chicken Legs 780 cal   15	<b>COSTELA*</b> Beef Short Ribs ~5lb. rack 8800 cal   98

### À LA CARTE TRADITIONAL BRAZILIAN SIDES

MASHED POTATOES 170 cal   5	MOZZARELLA CAPRESE 0 cal   5
SAUTÉED ASPARAGUS 25 cal   5	FEIJOADA Black Bean Stew Over Rice 100 cal   6
SAUTÉED BROCCOLI 50 cal   5	WHITE RICE 210 cal   5
QUINOA TABBOULEH 90 cal   5	POTATO SALAD 250 cal   5
MIXED GREENS Dressing Options: Ranch, Italian, Basil, Caesar 5-120 cal   5	SEASONAL APPLE SALAD 88 cal   5
CAESAR SALAD 70 cal   5	PÃO DE QUEIJO 90 cal   8
TRI-BEAN SALADA 140 cal   5	SMOKED SALMON 270 cal   13
	SEASONAL HUMMUS 6

### DESSERTS

CHOCOLATE BRIGADEIRO 1270 cal | 11  
TRES LECHES CAKE 830 cal | 11  
KEY LIME PIE 840 cal | 11  
AÇAI CHEESECAKE 690 cal | 11

### BEVERAGES

ICED TEA 5 cal | 4  
LEMONADE 260 cal | 4  
SOFT DRINK fountain or canned (where available) 140 cal | 4  
GUARANÁ ANTARCTICA 140 cal | 4  
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.

<b>PICANHA</b> Prime part of Top Sirloin 5oz. steak 280 cal   7	<b>FILET MIGNON</b> Tenderloin 8oz. steak 600 cal   14	<b>FRANGO</b> Marinated Chicken Legs 1lb. ; 5-6 legs 810 cal   10	<b>LAMB CHOP RACK</b> 8 Lamb Chops 720 cal   34
<b>FRALDINHA</b> Bottom Sirloin 16oz. steak 790 cal   18	<b>DRY-AGED TOMAHAWK ANCHO</b> Bone-in Ribeye ~36oz. steak 2650 cal   90	<b>LINGUIÇA</b> Brazilian Spicy Sausage ~1.5lb. 1480 cal   18	<b>LAMB PICANHA</b> Prime Lamb Steak 5oz. 350 cal   10
<b>COSTELA</b> Beef Short Ribs ~5lb. rack 2930 cal per rib   80	<b>WAGYU NEW YORK STRIP</b> 20oz. steak 1870 cal   135	<b>COSTELA DE PORCO</b> Pork Ribs 2lb. 500 cal per rib   18	<b>ATLANTIC SALMON</b> 8oz. fillet 415 cal   12
<b>BONE-IN BEEF ANCHO</b> Ribeye 32oz. steak 2400 cal   46	<b>WAGYU ANCHO (RIBEYE)</b> 24oz. steak 1872 cal   145	<b>BISTECA DE PORCO</b> Double Bone-in Pork Chop 32oz. 2080 cal   26	<b>COLD-WATER LOBSTER TAIL</b> 6oz. 110 cal   20
	<b>PORTERHOUSE</b> 42oz. steak 2632 cal   75		<b>CHILEAN SEA BASS</b> 8oz. 220 cal   29

ORDER NOW: [fogo.com](http://fogo.com) | PICK-UP: Prepped & Ready | DELIVERY: \$4.99 Delivery Fee, Minimum purchase \$15, \$3 service fee  
BALTIMORE | 600 E. Pratt St. #102, Baltimore, MD 21202 | 410-528-9292

\*Some of these menu 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. 2000/day is used to calculate calorie count, but calorie needs may vary. Additional nutrition information available upon request. Individual items show calories/serving. Group packages show calories/portion/person. © 2022 Fogo de Chão (Holdings) Inc. All rights reserved.

# FOGO DE CHÃO

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

### THANKSGIVING EXPERIENCE

*Fire Roasted. Ready to Reheat. Generously serves 6*

*Available for pick-up/delivery all day November 14–November 27 or by 10:30 am on Thanksgiving, November 24.*

*Minimum 24-hour advance order notice required. Available while supplies last.*

**185**

ROASTED TURKEY AU JUS  
SWEET POTATO CASSEROLE

BRAZILIAN SAUSAGE &  
APPLE DRESSING  
STEAMED ASPARAGUS

CRANBERRY RELISH  
PÃO DE QUEIJO

AU JUS  
COCOA FUDGE BROWNIES

### CELEBRATION EXPERIENCE

*Fire Roasted. Ready To Serve. Serves 4*

*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.*

**115** 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**  
MASHED POTATOES  
MIXED GREENS OR  
CAESAR SALAD

**SAUTÉED ASPARAGUS**  
**CHOCOLATE BRIGADEIRO**  
4 slices.

### FOGO GRILLING AT HOME EXPERIENCE

*Packaged to Grill at Home. Serves 6+*

*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.*

**130** 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.

**LAMB PICANHA**  
Prime Lamb Steak (2) 5oz steaks.

**LINGUICA**  
Brazilian Spicy Sausage 1.5lb.

#### READY TO REHEAT

MASHED POTATOES  
SAUTÉED ASPARAGUS

PÃO DE QUEIJO

#### READY TO SERVE

BROWN SUGAR PEPPER  
BACON 8 strips.

### ENHANCE YOUR MEAL

**DRY-AGED TOMAHAWK ANCHO**  
~36oz Long Bone-In Ribeye, aged for a minimum of 42 days  
2650 cal | 190.00

**WAGYU NEW YORK STRIP**  
20oz Premium graded, aged for 21 days  
1870 cal | 135.00

### DATE NIGHT EXPERIENCE

*Fire Roasted. Ready To Serve. Serves 2*

*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.*

**130** 3220 cal per person

#### FIRE-ROASTED MEATS

**BONE-IN RIBEYE\*** 32oz. steak.

*Or, choice of any two:*

**FILET MIGNON\*** 8oz. steak.

**ATLANTIC SALMON\*** 8oz. filet.

#### BRAZILIAN SIDES

PÃO DE QUEIJO

MOZZARELLA CAPRESE

MASHED POTATOES

SAUTÉED ASPARAGUS

#### DESSERTS

*Choice of two:*

CHOCOLATE BRIGADEIRO  
1 slice.

AÇAI 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.

**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 670 cal | 43  
#22 on Wine Spectator's Top 100 wines of 2018

**RED BLEND - VIK, "LA PIU BELLE"**  
Millahue, Chile 670 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 Chile** 610 cal ..... 19

**Chardonnay, Calina Valle Central, Reserva, Chile** 610 cal ..... 24

**Rosé, Montes, "Cherub" Colchagua Valley, Chile** 590 cal ..... 20

**Rosé, VIK, "La Piu Belle" Cachapoal Valley, Chile** 600 cal ..... 78

### RED

**Pinot Noir, Montes, "Alpha" Aconcagua Coast, Aconcagua, Chile** 660 cal ..... 34

**Pinot Noir, Natura by Emiliana Chile** 640 cal ..... 44

**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 Mendoza, Argentina** 630 cal ..... 20

**Red Blend, Primus, "The Blend" Apalta, Chile** 620 cal ..... 30

**Red Blend, Alma Negra, "M Blend" Mendoza, Argentina** 620 cal ..... 65

**Red Blend, Bodega Norton, "Privada Family Blend" Mendoza, Argentina** 670 cal ..... 75

**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

**Cabernet Sauvignon, Unrated, "Xtra Cab" Chile** 660 cal ..... 45

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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