

ALL DAY HAPPY HOUR

Available Every Day

\$10 SOUTH AMERICAN COCKTAILS **\$8 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, Silver Cachaça, lemon, honey elixir, Jorjão Malbec. 590 cal | 10.00

HH **CUCUMBER MINT SMASH**

Tito's Vodka, muddled cucumber, fresh mint, lime. 210 cal | 10.00

HH **CAIPIRINHA**

Silver Cachaça, limes, cane sugar. 340 cal | 10.00

HH **PASSIONATE CAIPIRINHA**

Silver Cachaça, passion fruit, lime. 370 cal | 10.00

HH **STRAWBERRY HIBISCUS CAIPIRINHA**

Silver Cachaça, house-made hibiscus elixir, strawberries, lime. 180 cal | 10.00

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 | 15.00

BASIL GIMLET

Hendrick's, muddled basil, fresh lime. 220 cal | 15.00

YELLOWBIRD

Casamigos Blanco, passion fruit, pineapple, Cointreau, La Marca Prosecco. 200 cal | 15.50

SUPERFRUIT LEMONADE

VeeV Açai Spirit, Grand Marnier, fresh strawberry, blueberry, lemon. 320 cal | 17.00

Make any Caipirinha premium with Aged Cachaca for \$5; OR, make a Caipiroska with Tito's Vodka for \$1

DESERT ROSE

Patrón Silver, Aperol, lime, aquafaba, angostura bitters. 210 cal | 17.50

BLOOD ORANGE MANHATTAN

Buffalo Trace Bourbon, Antica Formula, blood orange, angostura bitters. 190 cal | 19.50

CARAMELIZED PINEAPPLE OLD FASHIONED

WhistlePig PiggyBack 100% Rye, muddled caramelized pineapple, orange, Luxardo cherry. 340 cal | 18.00

SAMBA SQUEEZE MARTINI

Grey Goose Le Citron Vodka, St-Germain, blood orange, guava. 190 cal | 15.50

CLEAN COCKTAILS

Less than 0.5% Alcohol featuring CleanCo Non-Alcoholic Spirits

- **CLEAN COSMO** -

CleanCo V (Vodka) Apple, cranberry, fresh lemon. 110 cal | 8.00

- **CLEANR SOUR** -

CleanCo R (Rum), passion fruit, pineapple, aquafaba, bitters. 110 cal | 8.00

- **CLEAN CUCUMBER MARTINI** -

CleanCo V (Vodka) Apple, cucumber, basil, lemon twist. 110 cal | 8.00

White & Rose: (135 cal & 125 cal)

WINES BY THE GLASS

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

HH Chardonnay, Natura by Emiliana Chile	8.00
HH Rosé, Montes, "Cherub" Colchagua Valley, Chile	8.00
HH Malbec, Alamos Mendoza, Argentina	8.00
HH Red Blend, The Seeker Mendoza, Argentina	8.00

SPARKLING

Prosecco, La Marca Italy, NV	12.00
Brut Rosé, Le Grand Courtâge, "Grand Cuvee" France 187ml	21.00
Brut, Chandon California 187ml	28.00

WHITE

Moscato d'Asti, Umberto Fiore Piedmont, Italy	15.50
Riesling, Chateau Ste. Michelle Columbia Valley, Washington	14.50
Pinot Grigio, Mezzacorona Delle Venezie, Italy	14.00
Sauvignon Blanc, Lapostolle, "Grand Selection" Rapel Valley, Chile	15.00
Sauvignon Blanc, Kim Crawford Marlborough, New Zealand	17.00
Chardonnay, William Hill Estate Winery North Coast, California	13.00
Chardonnay, Sonoma Cutrer, "Russian River Ranches" Sonoma Coast, California	19.00

RED

Pinot Noir, Robert Mondavi Private Selection California	15.00
Pinot Noir, A to Z Wineworks Oregon	18.00
Pinot Noir, Meiomi California	19.50
Merlot, Lapostolle, "Grand Selection" Rapel Valley, Chile	15.00
Merlot, Seven Falls Cellars Wahluke Slope, Washington	15.50
Malbec, Bodega y Viñedos Catena, "Catena" Vista Flores, Mendoza, Argentina	16.00
Malbec, Jorjão by Fogo de Chão, "Reserva" Mendoza, Argentina	17.50
Red Blend, Zuccardi, "Q" Valle de Uco, Mendoza, Argentina	17.50
Red Blend, Eulila by VIK Cachapoal Valley, Chile	19.00
Red Blend, The Prisoner Wine Company, "Unshackled" California	20.00
Cabernet Sauvignon, J. Lohr, "Seven Oaks" Paso Robles, California	15.50
Cabernet Sauvignon, Trapiche, "Broquel" Mendoza, Argentina	17.00
Cabernet Sauvignon, Daou Paso Robles, California	19.50

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. ©2023 Fogo de Chão, Inc. All rights reserved. JUN23