FOGO DE CHÃO

T O - G O M E N U

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 | 25

PICANHA*
Prime part of Top Sirloin 440 cal | 21

FRALDINHA*
Bottom Sirloin 380 cal | 21

LAMB PICANHA*
Prime Lamb Steak 700 cal | 21

MEDALHÕES COM BACON *
Bacon-Wrapped Chicken 350 cal | 21
Bacon-Wrapped Steak 370 cal | 21

FRANGO
Marinated Chicken Legs/Thighs 350 cal | 19
Marinated Chicken Breast 300 cal | 19

Includes Two sides

MASHED POTATOES 170 cal

STEAMED ASPARAGUS 25 cal

STEAMED BROCCOLI 50 cal

QUINOA TABBOULEH 90 cal

POWER GREENS Dressing Options:
Ranch, Italian, Basil, Caesar 5-120 cal

CAESAR SALAD 70 cal

TRI-BEAN SALADA 140 cal

MOZZARELLA CAPRESE 90 cal

FEIJOADA Black Bean Stew Over Rice 100 cal

WHITE RICE 210 cal

POTATO SALAD 250 cal

APPLE AND MANCHEGO SALAD 88 cal

MANGO BLACK RICE SALAD 90 cal

SEASONAL HUMMUS

FIRE-ROASTED MEATS

BY THE POUND

PICANHA*
Prime part of Top Sirloin 1180 cal | 26

FRALDINHA*
Bottom Sirloin 1010 cal | 28

LAMB PICANHA*
Prime Lamb Steak 700 cal | 28

MEDALHÕES COM BACON *
Bacon-Wrapped Chicken 940 cal | 18
Bacon-Wrapped Steak 990 cal | 28

FRANGO
Marinated Chicken Legs/Thighs
930 cal | 16
Marinated Chicken Breast 810 cal | 17

LINGUIÇA
Brazilian Spicy Sausage 990 cal | 21

SAUCY LEGS
780 cal | 16

BY THE EACH

FILET MIGNON*
Tenderloin 8oz. steak 600 cal | 24

BONE-IN BEEF ANCHO*
Ribeye 32oz. steak 2400 cal | 58

BISTECA DE PORCO
Double Bone-in Pork Chop 20oz.
650 cal | 34

ATLANTIC SALMON*
8oz. fillet 640 cal | 20

CORDEIRO*
Lamb Chops (8 chop rack) 1lb.
770 cal | 52

COSTELA*
Beef Short Ribs ~5lb. rack
8800 cal | 98

À LA CARTE

TRADITIONAL BRAZILIAN SIDES

MASHED POTATOES
170 cal | 6

STEAMED ASPARAGUS
25 cal | 6

STEAMED BROCCOLI
50 cal | 6

QUINOA TABBOULEH
90 cal | 6

POWER GREENS
Dressing Options: Ranch, Italian,
Basil, Caesar 5-120 cal | 5

CAESAR SALAD
70 cal | 6

TRI-BEAN SALADA
140 cal | 6

MOZZARELLA CAPRESE
90 cal | 6

FEIJOADA
Black Bean Stew Over Rice 100 cal | 6

WHITE RICE
210 cal | 6

POTATO SALAD
250 cal | 6

APPLE AND MANCHEGO SALAD
88 cal | 6

MANGO BLACK RICE SALAD
90 cal | 6

PÃO DE QUEIJO
90 cal | 9

SMOKED SALMON
270 cal | 14

SEASONAL HUMMUS
6

DESSERTS

AÇAI CHEESECAKE 690 cal | 12

CHOCOLATE BRIGADEIRO 1270 cal | 12

KEY LIME PIE 840 cal | 12

TRES LECHES CAKE 830 cal | 12

BEVERAGES

SOFT DRINK fountain or canned (where available) 140 cal | 4

ICED TEA 5 cal | 4

LEMONADE 260 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.

PICANHA
Prime part of Top Sirloin 5oz. steak
280 cal | 10

FRALDINHA
Bottom Sirloin 16oz. steak
790 cal | 20

COSTELA
Beef Short Ribs ~5lb. rack
2930 cal per rib | 80

BONE-IN BEEF ANCHO
Ribeye 32oz. steak 2400 cal | 48

FILET MIGNON
Tenderloin 8oz. steak 600 cal | 14

DRY-AGED TOMAHAWK ANCHO
Bone-in Ribeye ~36oz. steak
2650 cal | 110

WAGYU NEW YORK STRIP
20oz. steak 1870 cal | 150

WAGYU ANCHO (RIBEYE)
24oz. steak 1872 cal | 150

FRANGO
Marinated Chicken Legs/Thighs
1lb. 810 cal | 12

LINGUIÇA
Brazilian Spicy Sausage ~1.5lb.
1480 cal | 25

BISTECA DE PORCO
Double Bone-in Pork Chop 32oz.
650 cal | 36

LAMB CHOP RACK
8 Lamb Chops 720 cal | 48

LAMB PICANHA
Prime Lamb Steak 5oz.
350 cal | 10

ATLANTIC SALMON
8oz. fillet 415 cal | 14

COLD-WATER LOBSTER TAIL
6oz. 110 cal | 20

CHILEAN SEA BASS
8oz. 220 cal | 26

ORDER NOW: *fogo.com* | PICK-UP: *Prepped & Ready* | DELIVERY: *$4.99 Delivery Fee, Minimum purchase $15, $3 service fee*
DENVER | 1513 Wynkoop St., Denver, CO 80202 | (303) 623-9600

*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.

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1003-015-TG

FOGO DE CHÃO

MENUS FOR GROUPS

Our Small Group Packages by Fogo include everything needed to prepare a Brazilian inspired meal right at home.

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.

145 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

POWER GREENS OR CAESAR SALAD

STEAMED 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.

137 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/Thighs 2lb.

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

LINGUICA
Brazilian Spicy Sausage 1.5lb.

READY TO REHEAT

MASHED POTATOES

STEAMED 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
110.00

WAGYU NEW YORK STRIP
20oz Premium graded, aged for 21 days
150.00

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.

145 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

STEAMED 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

SOUTH AMERICAN WINE

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.

99 INCLUDES ALL THREE WINES

RED BLEND - EULILA BY VIK
Cachapoal Valley, Chile 630 cal | **45**
in honor of Selma "Eulila" Oliveira, the beloved brand matriarch of Fogo de Chão

RED BLEND - O LEÃO BY VIK
Cachapoal Valley, Chile 640 cal | **50**
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 | **60**
#22 on Wine Spector's Top 100 wines

RED BLEND - VIK
Millahue, Chile 640 cal | **188**
VinePair's #3 Wine of the Year in 2018

RED BLEND - VIK, "LA PIU BELLE"
Millahue, Chile 640 cal | **140**
Awarded 95 Points by Decanter

SPARKLING

Pinot Noir, **Rosé**, Antucura, "Chérie" *Vista Flores, Mendoza, Argentina* 560 cal 42

WHITE AND ROSÉ

Sauvignon Blanc, Lapostolle, "Grand Selection" *Rapel Valley, Chile* 580 cal 39
Rosé, Montes, "Cherub" *Colchagua Valley, Chile* 580 cal 33
Chardonnay, Calina *Valle Central, Reserva, Chile* 610 cal 44
Chardonnay, Natura by Emiliana *Chile* 610 cal 36

RED

Merlot, Lapostolle, "Grand Selection" *Rapel Valley, Chile* 640 cal 42
Malbec, Alamos *Mendoza, Argentina* 620 cal 35
Malbec, Jorjão by Fogo de Chão, "Reserva" *Mendoza, Argentina* 660 cal 47
Cabernet Sauvignon, Casillero del Diablo (Concha y Toro) *Valle Central, Reserva, Chile* 620 cal 44
Cabernet Sauvignon, Trapiche, "Tesoro" *Uco Valley, Mendoza, Argentina* 640 cal 42
Red Blend, The Seeker *Mendoza, Argentina* 630 cal 36
Red Blend, Zuccardi, "Q" *Valle de Uco, Mendoza, Argentina* 650 cal 50

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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