



## ALL DAY HAPPY HOUR

### \$6 BAR BITES

Available in the Bar and Patio

#### QUEIJO ASSADO

Fire-roasted Brazilian cheese, Malagueta honey. 590 cal

#### SAUCY LEGS

Fire-roasted chicken, hot Brazilian BBQ, Pão de Queijo crispies, dedo de moca peppers. 780 cal

#### SEASONAL HUMMUS

House-made seasonal hummus with crisp toasts.

#### BRAZILIAN EMPANADAS

Flaky pastry, seasoned picanha, onions, chimichurri aioli. 600 cal

#### SPICED CHICKEN SLIDERS

Marinated chicken breast, arugula, tomato, pickled onion, tropical aioli, brioche bun. 473 cal

#### CRISPY PARMESAN POLENTA FRIES

Grated parmesan, Malagueta aioli. 500 cal

### \$10 PICANHA BURGER\*

Fresh ground in-house, smoked provolone, Romaine lettuce, tomato, onion, chimichurri aioli, brioche bun. Served with crispy polenta. 1480 cal

## SHARABLE PLATES

#### LOBSTER & SHRIMP TACOS

Napa cabbage wrap, citrus aioli, shredded slaw, dedo de moca peppers. 500 cal | 13.00

#### PICANHA TARTARE\*

Hand-chopped raw picanha, fresh egg, ground mustard, garlic chips, pickled onions, capers, mixed olives, chimichurri. Served with crispy toasts. 690 cal | 11.00

#### GAUCHO-STYLE HUMMUS

Topped with seasoned picanha. 1140 cal | 9.00

#### FILET MIGNON BOARD\*

Chimichurri salsa. 6oz. sliced, chimichurri sauce. 530 cal | 17.50

#### WARM HEARTS OF PALM AND SPINACH DIP

Steamed spinach, hearts of palm, crispy toasts. 490 cal | 9.00

#### CAVIAR BRIOCHE

Tobiko black roe, egg salad, parsley. 440 cal | 10.00

#### BRAISED BEEF RIB SLIDERS\*

Xingu-beer braised, caramelized onions, smoked provolone, brioche bun. 1380 cal | 13.50

#### THE BONE CHURRASCO BOARD\*

Large beef rib, chimichurri sauce. 720 cal | 15.00

#### LAMB LOLLIPOPS\*

Three double lamb chops, mintchurri sauce. 990 cal | 15.00

#### BPQ CHURRASCO BOARD\*

Brazilian Sausage, pork belly, BBQ sauce. 1560 cal | 13.00

## INDULGENT CUTS

Sized to share for four or more. Carved Tableside

#### ROASTED BONE MARROW

Crispy toasts, chimichurri. 950 cal | 26.00

#### WAGYU NY STRIP\*

20oz. premium graded. 1345 cal | 150.00

#### WAGYU ANCHO (RIBEYE)\*

24oz. premium graded Ribeye. 1872 cal | 160.00

#### DRY-AGED TOMAHAWK ANCHO\* (RIBEYE)

36oz. long-bone ribeye, dry-aged 42 days. 1620 cal | 105.00

#### WHOLE BRANZINO\*

2lb. fresh fish, fire-roasted and carved tableside. 1150 cal | 85.00  
Available Wednesday – Sunday

#### WAGYU PORTERHOUSE\*

30oz. premium graded, aged for 21 days. | 165.00

The Fogo Churrasco Experience for children 6 and under is complimentary, 7–12 half price.

Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Signature drinks or liquors with added ingredients may increase calorie content. \*THESE 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. ©2024 Fogo de Chão, Inc. All rights reserved.