

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 | 16.00

MANGO HABANERO CAIPIRINHA

Silver Cachaça, limes, mango, habanero peppers. 330 cal | 14.50

BASIL GIMLET

Hendrick's, muddled basil, fresh lime. 220 cal | 13.00

VSOP SIDECAR

Rémy Martin VSOP Cognac, Cointreau, Crème de Cassis, lemon, honey elixir. 240 cal | 17.50

SUPERFRUIT LEMONADE

VeeV Açai Spirit, Grand Marnier, fresh strawberry, blueberry, lemon. 320 cal | 14.50

DESERT ROSE

Patrón Silver, Aperol, lime, aquafaba, angostura bitters. 210 cal | 13.50

BLOOD ORANGE MANHATTAN

Buffalo Trace Bourbon, Antica Formula, blood orange and angostura bitters. 190 cal | 15.50

CARAMELIZED PINEAPPLE OLD FASHIONED

WhistlePig PiggyBack 100% Rye, muddled caramelized pineapple, orange, Luxardo cherry. 340 cal | 14.00

SAMBA SQUEEZE MARTINI

Grey Goose Le Citron Vodka, St-Germain, blood orange, guava. 190 cal | 13.50

- **CLASSIC MANHATTAN** -

Basil Hayden's Bourbon, Antica Formula, angostura bitters, Luxardo cherry. 240 cal | 15.00

- **CLASSIC OLD FASHIONED** -

Knob Creek Rye, bitters, orange. 260 cal | 13.50

- **CLASSIC MARTINI** -

Grey Goose, dry vermouth rinse, bleu cheese stuffed olive. 320 cal | 13.50

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 Malbec, Alamos Mendoza, Argentina 7.00

SPARKLING

Prosecco, La Marca Italy 10.00

Brut, Chandon California 187ml 22.00

WHITE

Riesling, Chateau Ste. Michelle Columbia Valley, Washington 12.00

Pinot Grigio, Mezzacorona Trentino, Italy 10.00

Sauvignon Blanc, Kim Crawford Marlborough, New Zealand 14.00

Chardonnay, Alamos Mendoza, Argentina 10.50

Chardonnay, Bodega y Viñedos Catena, "Catena" Mendoza, Argentina 12.00

Chardonnay, Sonoma Cutrer, "Russian River Ranches" Sonoma Coast, California 16.00

RED

Pinot Noir, Robert Mondavi Private Selection California 12.00

Pinot Noir, Meiomi California 16.50

Côtes du Rhône, Paul Jaboulet Aîné, "Parallèle 45" Rhône, France 11.00

Merlot, Lapostolle, "Grand Selection" Rapel Valley, Chile 12.50

Merlot, Frei Brothers, "Sonoma Reserve" Dry Creek Valley, California 14.00

Malbec, Jorjão by Fogo de Chão, "Reserva" Mendoza, Argentina 14.50

Red Blend, Primus, "The Blend" Apalta, Chile 15.00

Cabernet Sauvignon, Rodney Strong Sonoma County, Sustainably Grown, California 15.50

Cabernet Sauvignon, Concha y Toro, "Marqués de Casa Concha" Maipo Valley, Chile 17.50

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