

BAR FOGO FEATURES

Available Every Day

\$9 SOUTH AMERICAN COCKTAILS

\$7 SOUTH AMERICAN WINES

\$5 BEER

STELLA ARTOIS 150 cal
XINGU, "BLACK" 140 cal

See Below for **BF** Options

SOUTH AMERICAN COCKTAILS

BF JORGE'S SOUR

Woodford Reserve Bourbon, Licor 43, Fogo Silver Cachaça, lemon, honey elixir, Jorjão Malbec. 590 cal | 9.00

BF CAIPIRINHA

Silver Cachaça, limes, cane sugar. 340 cal | 9.00

BF STRAWBERRY HIBISCUS CAIPIRINHA

Silver Cachaça, house-made hibiscus elixir, strawberries, lime. 180 cal | 9.00

BF PASSIONATE CAIPIRINHA

Silver Cachaça, passion fruit, lime. 370 cal | 9.00

BF 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)

- BF** Rosé, Montes, "Cherub" Colchagua Valley, Chile 7.00
- BF** Red Blend, The Seeker Mendoza, Argentina 7.00
- BF** Malbec, Alamos Mendoza, Argentina 7.00

SPARKLING

- Prosecco, La Marca Italy 10.50
- Moscato, Sparkling, Astoria Italy 15.50

WHITE

- Moscato d'Asti, Umberto Fiore Piedmont, Italy 13.00
- Riesling, Chateau Ste. Michelle Columbia Valley, Washington 13.00
- Pinot Grigio, Mezzacorona Trentino, Italy 12.50
- Sauvignon Blanc, Lapostolle, "Grand Selection" Rapel Valley, Chile 11.50
- Sauvignon Blanc, Kim Crawford Marlborough, New Zealand 14.00
- Chardonnay, Chateau Ste. Michelle Columbia Valley, Washington 14.00
- Chardonnay, Sonoma Cutrer, "Russian River Ranches" Sonoma Coast, California 16.50

RED

- Pinot Noir, Robert Mondavi Private Selection California 12.00
- Pinot Noir, A to Z Wineworks Oregon 16.00
- Pinot Noir, Meiomi California 17.00
- Merlot, Lapostolle, "Grand Selection" Rapel Valley, Chile 11.50
- Merlot, Seven Falls Cellars Wahluke Slope, Washington 14.00
- Malbec, Bodega y Viñedos Catena, "Catena" Vista Flores, Mendoza, Argentina 13.00
- Malbec, Jorjão by Fogo de Chão, "Reserva" Mendoza, Argentina 14.50
- Cabernet Sauvignon, Trapiche, "Broquel" Mendoza, Argentina 14.50
- Cabernet Sauvignon, Casillero del Diablo (Concha y Toro), "Reserva" Valle Central, Chile 15.00
- Cabernet Sauvignon, J. Lohr, "Seven Oaks" Paso Robles, California 17.00
- Red Blend, Primus, "The Blend" Apalta, Chile 14.50

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. OCT22