



## All Day Happy Hour

## \$6 BAR BITES

Available in the Bar & Patio.

### QUEIJO ASSADO 🌱

Blistered cheese, malagueta honey. 590 cal

### 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

### SAUCY LEGS 🌱

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

## Shareable Plates

### LOBSTER & SHRIMP TACOS 🌱 13

Napa cabbage wrap, citrus aioli, shredded slaw, dedo de moça peppers. 500 cal

### WARM HEARTS OF PALM AND SPINACH DIP 9

With crispy toasts. 490 cal

### THE BONE\* 🌱 15

Large Beef Rib, chimichurri sauce. 720 cal

### FILET MIGNON BOARD\* 🌱 17.50

6oz. sliced, chimichurri sauce. 530 cal

### LAMB LOLLIPOPS\* 🌱 15

Six Single Lamb Chops, Mintchurri sauce. 990 cal

### BRAISED BEEF RIB SLIDERS\* 13.50

Xingu-beer braised, caramelized onions, smoked provolone, brioche bun. 920 cal

## Share an Indulgent Cut

Sized to share for 4 or more. Carved tableside.

### ROASTED BONE MARROW 26

Crispy toasts, chimichurri. 950 cal

### WHOLE BRANZINO\* 🌱 85

2lb. whole fresh fish, blistered and carved tableside. 1150 cal  
Available Wednesday - Sunday

### DRY-AGED TOMAHAWK ANCHO (RIBEYE)\* 🌱 115

36oz. Long-Bone Ribeye, dry-aged 42 days. 1620 cal

### WAGYU ANCHO (RIBEYE)\* 🌱 155

24oz. premium graded Ribeye. 1872 cal

### WAGYU NY STRIP\* 🌱 145

20oz. premium graded. 1345 cal

### WAGYU PORTERHOUSE\* 🌱 160

30oz. premium graded, aged for 21 days.

🌱 Vegan 🌾 Gluten Free

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