



ALL DAY BAR FOGO

\$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, mango aioli, brioche bun. 473 cal

CRISPY PARMESAN POLENTA FRIES

Grated parmesan, Malagueta aioli. 500 cal

\$9 PICANHA BURGER*

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

SHARABLE PLATES

LOBSTER & SHRIMP TACOS

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

WARM HEARTS OF PALM AND SPINACH DIP

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

GRILLED BEEF TENDERLOIN SKEWERS*

Chimichurri salsa. 530 cal | 17.50

GAUCHO-STYLE HUMMUS

Topped with seasoned picanha. 1140 cal | 9.00

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

CORDEIRO CHURRASCO BOARD*

Three double lamb chops, mintchurri sauce. 1150 cal | 15.00

BPQ CHURRASCO BOARD*

Brazilian Sausage, crispy pork belly, BBQ sauce. | 13.00

INDULGENT CUTS

Sized to share. Carved Tableside

WAGYU NEW YORK STRIP*

20oz. premium graded, aged for 21 days. 1345 cal | 140.00

WAGYU ANCHO* (Ribeye)

24oz. premium graded, aged for 21 days. 1872 cal | 150.00

DRY-AGED TOMAHAWK ANCHO* (Bone-in Ribeye)

36oz. Long Bone Ribeye dry-aged for a minimum of 42 days. 1620 cal | 105.00

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.