

# BAR FOGO FEATURES

Available Every Day

**\$10 SOUTH AMERICAN COCKTAILS**    **\$8 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, Silver Cachaça, lemon, honey elixir, Jorjão Malbec. 590 cal | 10.00

**BF** **CUCUMBER MINT SMASH**  
 Tito's Vodka, muddled cucumber, fresh mint, lime. 210 cal | 10.00

**BF** **CAIPIRINHA**  
 Silver Cachaça, limes, cane sugar. 340 cal | 10.00

**BF** **PASSIONATE CAIPIRINHA**  
 Silver Cachaça, passion fruit, lime. 370 cal | 10.00

**BF** **STRAWBERRY HIBISCUS CAIPIRINHA**  
 Silver Cachaça, house-made hibiscus elixir, strawberries, lime. 180 cal | 10.00

**PREMIUM CAIPIRINHA**  
 Premium Aged Cachaça, fresh muddled limes, cane sugar. 340 cal | 15.00

**MANGO HABANERO CAIPIRINHA**  
 Silver Cachaça, limes, mango, habanero peppers. 330 cal | 15.00

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

*Make any Caipirinha premium with Aged Cachaca for \$5; OR, make a Caipiroska with Tito's Vodka for \$1*

**YELLOWBIRD**  
 Casamigos Blanco, passion fruit, pineapple, Cointreau, La Marca Prosecco. 200 cal | 13.50

**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 | 14.50

**BLOOD ORANGE MANHATTAN**  
 Buffalo Trace Bourbon, Antica Formula, blood orange, angostura bitters. 190 cal | 16.50

**CARAMELIZED PINEAPPLE OLD FASHIONED**  
 WhistlePig PiggyBack 100% Rye, muddled caramelized pineapple, orange, Amarena cherry. 340 cal | 15.00

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

White & Rose: (135 cal & 125 cal)

## WINES BY THE GLASS

Sparkling: (120 cal) Red: (150 cal)

<b>BF</b> Rosé, Montes, "Cherub" Colchagua Valley, Chile .....	8.00
<b>BF</b> Malbec, Alamos Mendoza, Argentina .....	8.00
<b>BF</b> Red Blend, The Seeker Mendoza, Argentina .....	8.00

### SPARKLING

Prosecco, La Marca Italy, NV .....	11.50
Brut, Chandon California 187ml .....	19.00
Brut Rosé, Le Grand Courtâge, "Grand Cuvee" France 187ml .....	23.00

### WHITE

Moscato d'Asti, Umberto Fiore Piedmont, Italy .....	14.00
Riesling, Chateau Ste. Michelle Columbia Valley, Washington .....	14.00
Pinot Grigio, Mezzacorona Delle Venezie, Italy .....	13.50
Sauvignon Blanc, Lapostolle, "Grand Selection" Rapel Valley, Chile .....	12.50
Sauvignon Blanc, Kim Crawford Marlborough, New Zealand .....	15.00
Chardonnay, Chateau Ste. Michelle Columbia Valley, Washington .....	15.00
Chardonnay, Sonoma Cutrer, "Russian River Ranches" Sonoma Coast, California .....	17.50

### RED

Pinot Noir, Robert Mondavi Private Selection California .....	13.00
Pinot Noir, A to Z Wineworks Oregon .....	17.00
Pinot Noir, Meiomi California .....	18.50
Merlot, Lapostolle, "Grand Selection" Rapel Valley, Chile .....	12.50
Merlot, Seven Falls Cellars Wahluke Slope, Washington .....	15.00
Malbec, Bodega y Viñedos Catena, "Catena" Vista Flores, Mendoza, Argentina .....	14.00
Malbec, Jorjão by Fogo de Chão, "Reserva" Mendoza, Argentina .....	15.50
Cabernet Sauvignon, Trapiche, "Broquel" Mendoza, Argentina .....	15.50
Cabernet Sauvignon, Casillero del Diablo (Concha y Toro) Valle Central, Reserva, Chile .....	16.00
Cabernet Sauvignon, Benziger Family Winery California, Certified Sustainable .....	18.00
Red Blend, Primus, "The Blend" Apalta, Chile .....	15.50

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. ©2023 Fogo de Chão, Inc. All rights reserved. OCT23