

# 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 | 17.50

**MANGO HABANERO CAIPIRINHA**

Silver Cachaça, limes, mango, habanero peppers. 330 cal | 16.00

**BASIL GIMLET**

Hendrick's, muddled basil, fresh lime. 220 cal | 15.00

**VSOP SIDECAR**

Rémy Martin VSOP Cognac, Cointreau, Crème de Cassis, lemon, honey elixir. 240 cal | 18.50

**SUPERFRUIT LEMONADE**

VeeV Açai Spirit, Grand Marnier, fresh strawberry, blueberry, lemon. 320 cal | 17.00

**DESERT ROSE**

Patrón Silver, Aperol, lime, aquafaba, angostura bitters. 210 cal | 15.50

**BLOOD ORANGE MANHATTAN**

Buffalo Trace Bourbon, Antica Formula, blood orange and angostura bitters. 190 cal | 17.50

**CARAMELIZED PINEAPPLE OLD FASHIONED**

WhistlePig PiggyBack 100% Rye, muddled caramelized pineapple, orange, Luxardo cherry. 340 cal | 16.00

**SAMBA SQUEEZE MARTINI**

Grey Goose Le Citron Vodka, St-Germain, blood orange, guava. 190 cal | 15.50

- CLASSIC MANHATTAN -

Basil Hayden's Bourbon, Antica Formula, angostura bitters, Luxardo cherry. 240 cal | 17.00

- CLASSIC OLD FASHIONED -

Knob Creek Rye, bitters, orange. 260 cal | 15.50

- CLASSIC MARTINI -

Grey Goose, dry vermouth rinse, bleu cheese stuffed olive. 320 cal | 15.50

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)

<b>HH</b> Rosé, Montes, "Cherub" Colchagua Valley, Chile .....	7.00
<b>HH</b> Chardonnay, Calina Valle Central, Reserva, Chile .....	7.00
<b>HH</b> Red Blend, The Seeker Mendoza, Argentina .....	7.00
<b>HH</b> Malbec, Alamos Mendoza, Argentina .....	7.00

### SPARKLING

Prosecco, La Marca Italy .....	11.00
Moscato, Sparkling, Astoria Italy .....	16.50
Brut Rosé, Le Grand Courtège, "Grand Cuvee" France 187ml .....	20.00
Brut, Chandon California 187ml .....	31.00

### WHITE

Moscato d'Asti, Umberto Fiore Piedmont, Italy .....	14.50
Riesling, Chateau Ste. Michelle Columbia Valley, Washington .....	13.50
Pinot Grigio, Mezzacorona Trentino, Italy .....	13.00
Sauvignon Blanc, Lapostolle, "Grand Selection" Rapel Valley, Chile .....	14.00
Sauvignon Blanc, Kim Crawford Marlborough, New Zealand .....	16.00
Chardonnay, William Hill Estate Winery North Coast, California .....	12.00
Chardonnay, Sonoma Cutrer, "Russian River Ranches" Sonoma Coast, California .....	18.00

### RED

Pinot Noir, Robert Mondavi Private Selection California .....	14.00
Pinot Noir, A to Z Wineworks Oregon .....	17.00
Pinot Noir, Meiomi California .....	18.50
Merlot, Lapostolle, "Grand Selection" Rapel Valley, Chile .....	14.00
Merlot, Seven Falls Cellars Wahluke Slope, Washington .....	14.50
Malbec, Bodega y Viñedos Catena, "Catena" Vista Flores, Mendoza, Argentina .....	15.00
Malbec, Jorjão by Fogo de Chão, "Reserva" Mendoza, Argentina .....	16.50
Red Blend, Alma Negra, "M Blend" Mendoza, Argentina .....	15.50
Red Blend, Eulila by VIK Cachapoal Valley, Chile .....	18.00
Red Blend, The Prisoner Napa Valley, California .....	25.00
Cabernet Sauvignon, J. Lohr, "Seven Oaks" Paso Robles, California .....	14.50
Cabernet Sauvignon, Trapiche, "Broquel" Mendoza, Argentina .....	16.00
Cabernet Sauvignon, Daou Paso Robles, California .....	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. AUG22