

All Day Bar Fogo Features

\$6 BAR BITES

Available in the Bar & Patio.

QUEIJO ASSADO 🚳

Blistered cheese, malagueta honey. 590 cal

SAUCY LEGS (#)

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

BRAZILIAN EMPANADAS

Flaky pastry, seasoned Picanha, onions, chimichurri aioli. 600 cal

CRISPY PARMESAN POLENTA

FRIES (*)

Grated parmesan, malagueta aioli. 500 cal

SPICED CHICKEN SLIDERS

Marinated Chicken Breast, arugula, tomato, pickled onion, tropical aioli, brioche bun. *315 cal*

\$10 PICANHA BURGER*

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

13

15

26

120

155

Shareable Plates

LOBSTER & SHRIMP TACOS (8)

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

THE BONE* 🕸

Large Beef Rib, chimichurri sauce. 720 cal

ROASTED BONE MARROW

Crispy toasts, chimichurri. 950 cal

FILET MIGNON BOARD* (§) 17.50

6oz. sliced, chimichurri sauce. 530 cal

LAMB LOLLIPOPS* 🛞

Lamb Chops, Mintchurri sauce. 770 cal

WARM HEARTS OF PALM AND SPINACH DIP

15

With crispy toasts. 490 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.

DRY-AGED TOMAHAWK ANCHO (RIBEYE)* 🛞

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

WAGYU NY STRIP* (8)

20oz. premium graded. 1345 cal

WHOLE BRANZINO* (8) 85

2lb. whole fresh fish, blistered and carved tableside. 1150 cal

Available Wednesday - Sunday

WAGYU ANCHO (RIBEYE)* ® 160

24oz. premium graded Ribeye. *1872 cal*

WAGYU PORTERHOUSE* 🕸 170

30oz. premium graded, aged for 21 days.

V Vegan 🚳 Gluten Free