

## BOURBON/RYE/WHISKEY

ANGEL'S ENVY, KENTUCKY, STRAIGHT BOURBON	\$17
BASIL HAYDEN, KENTUCKY, STRAIGHT BOURBON	\$17
WHISTLEPIG, 10 YEAR, CANADA, STRAIGHT RYE	\$25
WHISTLEPIG, 15 YEAR, CANADA, STRAIGHT RYE	\$49

## SCOTCH

ARBEG, 10 YEAR, ISLAY, SINGLE MALT	\$22
BOWMORE, 12 YEAR, ISLAY, SINGLE MALT	\$28
JOHNNIE WALKER, BLUE, BLENDED	\$46
OBAN, 14 YEAR, WEST HIGHLANDS, SINGLE MALT	\$22.5
THE DALMORE, KING ALEXANDER III, HIGHLAND, SINGLE MALT	\$58
THE GLENLIVET, 25 YEAR, SPEYSIDE, SINGLE MALT	\$60
THE MACALLAN, 15 YEAR, HIGHLANDS, SINGLE MALT	\$34
THE MACALLAN, 18 YEAR, HIGHLANDS, SINGLE MALT	\$64
THE MACALLAN, RARE CASK, HIGHLAND, SINGLE MALT	\$55

## COGNAC

### RICHARD HENNESSY

Confident and assertive, this exceptional blend is made from some of the scarcest eaux-de-vie in Hennessy's reserves, carefully selected and preserved in the Founder's Cellar on the family estate.

.5OZ. - \$200 1OZ. - \$395 1.5OZ. - \$580 2OZ. - \$770

### RÉMY MARTIN, LOUIS XIII

Each decanter is the life achievement of generations of cellar masters. Since its origins in 1874, each cellar master selects only the most precious eaux-de-vie from our cellars for LOUIS XIII.

.5OZ. - \$142 1OZ. - \$280 1.5OZ. - \$410 2OZ. - \$525

## CIGARS

COHIBA, BLUE, ROBUSTO, DOMINICAN REPUBLIC	\$13
DAVIDOFF, YAMASA, PETIT CHURCHILL, DOMINICAN REPUBLIC	\$22
OLIVA, SERIE V MELANIO, FIGURADO, NICARAGUA	\$19
PADRÓN, ANNIVERSARIO 1964, EXCLUSIVO, NICARAGUA	\$15
PARTAGAS, GRAN RESERVA SERIE E NO. 2, DOMINICAN REPUBLIC	\$10
ROMEO Y JULIETA, 1875, ROTHCHILDE, DOMINICAN REPUBLIC	\$12

## COCKTAILS

DAMA D'ORO McQueen Ultraviolet Gin, Tempus Fujit Banane Liqueur, Suze Aperitif.	\$16
GOOD AS GOLD Suntory Toki, Madeira, honey elixir, black walnut bitters.	\$16
OUR NEGRONI The Botanist Gin, Carpano Antica Vermouth, Campari, Orange Bitters. The Botanist, Antica Formula, Campari	\$15
TIO FUMADO Código 1530 Rosa Tequila, Del Maguey Vida Mezcal, angostura bitters.	\$16
VESPERADO Grey Goose, Domaine de Canton, Lillet aperitif, angostura bitters.	\$16

## THE CLASSICS

MANHATTAN Basil Hayden's Bourbon, Antica Formula, angostura bitters, Amarena cherry	\$18
MARTINI Grey Goose, dry vermouth rinse, bleu cheese stuffed olive	\$14.5
OLD FASHIONED Knob Creek Rye, bitters, orange	\$14.5

## AGED RUM

BACARDI, GRAN RESERVA DIEZ, GOLD, 10 YEAR, PUERTO RICO	\$14
BACARDI, RESERVA LIMITADA, PUERTO RICO	\$35
DON Q, GRAN RESERVA, AÑEJO XO, PUERTO RICO	\$16
RON ABUELO, CENTURIA, PANAMÁ	\$32
RON DEL BARRILITO, 5 STARS, PUERTO RICO	\$165

## TEQUILA

CLASE AZUL, PLATA	\$29
CLASE AZUL, REPOSADO	\$32
JOSÉ CUERVO, RESERVA DE LA FAMILIA, EXTRA AÑEJO	\$38

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.

## WINES

### SOUTH AMERICA **BTL**

ALTA VISTA, SINGLE VINEYARD TEMIS, MALBEC, EL CEPILLO, ARGENTINA \$169

BODEGA CATENA ZAPATA, NICOLÁS CATENA ZAPATA, RED BLEND, MENDOZA, ARGENTINA \$212

VIK, RED BLEND, MILLAHUE, CHILE \$203

VIK, LA PIU BELLE, RED BLEND, MILLAHUE, CHILE \$150

VIÑA NEYEN DE APALTA, ESPÍRITU DE APALTA, RED BLEND, COLCHAGUA VALLEY, CHILE \$176

### NORTH AMERICA **BTL**

CADE, ESTATE, CABERNET SAUVIGNON, HOWELL MOUNTAIN \$197

DOMAINE SERENE, YAMHILL CUVÉE, PINOT NOIR, WILLAMETTE VALLEY \$164

ORIN SWIFT, PAPILLON, RED BLEND, NAPA VALLEY \$168

STAG'S LEAP WINE CELLARS, ARTEMIS, CABERNET SAUVIGNON, NAPA VALLEY \$157

## CHAMPAGNE **BTL**

ARMAND DE BRIGNAC, ACE OF SPADES, BRUT, CHAMPAGNE, FRANCE \$435

DOM PÉRIGNON, BRUT, CHAMPAGNE, FRANCE \$390

## PORT

BY THE GLASS

DOW'S, 30 YEAR, TAWNY \$49

GRAHAM'S, VINTAGE, 2017 \$42

TAYLOR FLADGATE, 20 YEAR, TAWNY \$29

## CHILLED SEAFOOD

SERVED WITH BRAZILIAN MALAGUETA COCKTAIL SAUCE AND FRESH LEMON

JUMBO SHRIMP COCKTAIL \$27  
Six poached shrimp.  
(230 cal)

CHILLED LOBSTER & SHRIMP \$48  
Two lobster claws, one split lobster tail, four jumbo shrimp.  
(210 cal)

SEAFOOD TOWER \$112  
Split cold-water lobster tails, full lobster claws, jumbo shrimp, snow crab legs, green-lipped mussels.  
(440 cal)

## CHURRASCO BOARDS

FIRE-ROASTED AND SERVED WITH BRAZILIAN SAUCES

THE BONE CHURRASCO BOARD \$15  
Large beef rib, chimichurri sauce.  
(720 cal)

CORDEIRO CHURRASCO BOARD \$15  
Three double lamb chops, mintchurri sauce.  
(990 cal)

## INDULGENT CUTS

CARVED TABLESIDE TO SHARE

DRY-AGED TOMAHAWK ANCHO (RIBEYE) \$115  
36oz. long-bone ribeye, dry-aged 42 days.  
(1620 cal)

WAGYU NEW YORK STRIP \$145  
20oz. premium graded, aged for 21 days.  
(1345 cal)

WAGYU ANCHO (RIBEYE) \$150  
24oz. premium graded, aged for 21 days.  
(1872 cal)

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.

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