BAR FOGO

ALL DAY HAPPY HOUR

$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, tropical 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

FOIE GRAS CROSTINI
Foie gras pâté served two ways with sliced apple and honey, as well as caramelized onion and fig. 360 cal | 15.00

WARM HEARTS OF PALM AND SPINACH DIP
Steamed spinach, hearts of palm, crispy toasts. 490 cal | 9.00

GAUCHO-STYLE HUMMUS
Topped with seasoned picanha. 1140 cal | 9.00

GRILLED BEEF TENDERLOIN SKEWERS*
Chimichurri salsa. 530 cal | 17.50

PICANHA TARTARE*
Hand-chopped raw picanha, fresh egg, ground mustard, garlic chips, pickled onions, capers, mixed olives, chimichurri. Served with crispy toasts. 690 cal | 11.00

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. 990 cal | 15.00

BPQ CHURRASCO BOARD*
Brazilian Sausage, pork belly, BBQ sauce. 1560 cal | 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.