

BOURBON/RYE/WHISKEY

ANGEL'S ENVY, KENTUCKY, STRAIGHT BOURBON	\$17.5
COLONEL E.H. TAYLOR, KENTUCKY, STRAIGHT RYE	\$28
FOUR ROSES, KENTUCKY, BOURBON	\$18
SUNTORY, TOKI, JAPAN	\$16.5
WHISTLEPIG, 10 YEAR, CANADA, STRAIGHT RYE	\$25
WHISTLEPIG, 12 YEAR, VERMONT, STRAIGHT RYE	\$48

SCOTCH

ARBEG, 10 YEAR, ISLAY, SINGLE MALT	\$22
BOWMORE, 12 YEAR, ISLAY, SINGLE MALT	\$29
JOHNNIE WALKER, BLUE, BLENDED	\$46
OBAN, 14 YEAR, WEST HIGHLANDS, SINGLE MALT	\$22.5
THE DALMORE, KING ALEXANDER III, HIGHLAND, SINGLE MALT	\$82
THE MACALLAN, 12 YEAR, HIGHLAND, SINGLE MALT	\$18
THE MACALLAN, 15 YEAR, HIGHLAND, SINGLE MALT	\$38
THE MACALLAN, 18 YEAR, HIGHLAND, SINGLE MALT	\$63
THE MACALLAN, 25 YEAR, HIGHLAND, SINGLE MALT	\$204
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. - \$230 1OZ. - \$450 1.5OZ. - \$670 2OZ. - \$880

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	\$11
DAVIDOFF, YAMASA, PETIT CHURCHILL, DOMINICAN REPUBLIC	\$12
OLIVA, SERIE V MELANIO, FIGURADO, NICARAGUA	\$17
PADRÓN, ANNIVERSARIO 1964, EXCLUSIVO, NICARAGUA	\$16

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	\$17.5
OLD FASHIONED Knob Creek Rye, bitters, orange	\$18.5

AGED RUM

BRUGAL, 1888, GRAN RESERVA, DOMINICAN REPUBLIC	\$17
DIPLOMÁTICO, RESERVA EXCLUSIVA, VENEZUELA	\$17
FLOR DE CAÑA, CENTENARIO, 12 YEAR, NICARAGUA	\$14
RON ZACAPA CENTENARIO, SISTEMA SOLERA 23, GUATEMALA	\$20

TEQUILA

CLASE AZUL, AÑEJO	\$85
CLASE AZUL, PLATA	\$42
CLASE AZUL, REPOSADO	\$47
DON JULIO, 1942, JALISCO, AÑEJO	\$34
JOSÉ CUERVO, RESERVA DE LA FAMILIA, EXTRA AÑEJO	\$47

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	\$32

CHILLED SEAFOOD

SERVED WITH BRAZILIAN MALAGUETA COCKTAIL SAUCE AND FRESH LEMON

JUMBO SHRIMP COCKTAIL Six poached shrimp. (230 cal)	\$27
CHILLED LOBSTER & SHRIMP Two lobster claws, one split lobster tail, four jumbo shrimp. (210 cal)	\$48
SEAFOOD TOWER Split cold-water lobster tails, full lobster claws, jumbo shrimp, snow crab legs, green-lipped mussels. (440 cal)	\$112

CHURRASCO BOARDS

FIRE-ROASTED AND SERVED WITH BRAZILIAN SAUCES

THE BONE CHURRASCO BOARD Large beef rib, chimichurri sauce. (720 cal)	\$15
CORDEIRO CHURRASCO BOARD Three double lamb chops, mintchurri sauce. (990 cal)	\$15

INDULGENT CUTS

CARVED TABLESIDE TO SHARE

DRY-AGED TOMAHAWK ANCHO (RIBEYE) 36oz. long-bone ribeye, dry-aged 42 days. (1620 cal)	\$115
WAGYU NEW YORK STRIP 20oz. premium graded, aged for 21 days. (1345 cal)	\$150
WAGYU ANCHO (RIBEYE) 24oz. premium graded, aged for 21 days. (1872 cal)	\$150

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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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