

# ALL DAY HAPPY HOUR

Available Every Day

**\$10 SOUTH AMERICAN COCKTAILS**    **\$8 SOUTH AMERICAN WINES**

**\$5 BEER**  
**STELLA ARTOIS** 150 cal  
**XINGU, "BLACK"** 140 cal

See Below for **HH** Options

## SOUTH AMERICAN COCKTAILS

**HH GOLD RUSH**

Woodford Reserve Bourbon, Tempus Fugit, lemon. 150 cal | 10.00

**HH CUCUMBER MINT SMASH**

Tito's Vodka, muddled cucumber, fresh mint, lime. 210 cal | 10.00

**HH CAIPIRINHA**

Silver Cachaça, fresh muddled limes, cane sugar. Choose Traditional, Passion Fruit, or Strawberry Hibiscus. 340 cal | 10.00

**PREMIUM CAIPIRINHA**

Premium Aged Cachaça, fresh muddled limes, cane sugar. Choose Traditional, Passion Fruit, or Strawberry Hibiscus. 340 cal | 15.00

**MANGO HABANERO CAIPIRINHA**

Silver Cachaça, limes, mango, habanero peppers. 330 cal | 15.00

**SAMBA SQUEEZE MARTINI**

Grey Goose Le Citron Vodka, St-Germain, blood orange, guava. 190 cal | 12.50

**YELLOWBIRD**

Casamigos Blanco, passion fruit, pineapple, Cointreau, La Marca Prosecco. 200 cal | 12.50

**SUPERFRUIT LEMONADE**

VeeV Açai Spirit, Grand Marnier, fresh strawberry, blueberry, lemon. 320 cal | 13.50

**TEQUILA THYME**

Patrón Silver, Disaronno Amaretto, basil, thyme, lemon. 170 cal | 13.50

**BLOOD ORANGE MANHATTAN**

Old Forester Bourbon, Antica Formula, blood orange, angostura bitters. 190 cal | 15.50

**OUR NEGRONI**

The Botanist, Antica Formula, Campari. 190 cal | 15.00

**CAMELIZED PINEAPPLE OLD FASHIONED**

WhistlePig PiggyBack 100% Rye, muddled caramelized pineapple, orange, Amarena cherry. 340 cal | 14.00

## CLEAN COCKTAILS

Less than 0.5% Alcohol featuring CleanCo Non-Alcoholic Spirits

**- CLEAN COSMO -**

CleanCo V (Vodka) Apple, cranberry, fresh lemon. 110 cal | 8.00

**- CLEANR SOUR -**

CleanCo R (Rum), passion fruit, pineapple, aquafaba, bitters. 110 cal | 8.00

**- CLEAN CUCUMBER MARTINI -**

CleanCo V (Vodka) Apple, cucumber, basil, lemon twist. 110 cal | 8.00

Make any Caipirinha a Caipiroska with Tito's Vodka for \$1.

White & Rose: (135 cal & 125 cal)

## WINES BY THE GLASS

Sparkling: (120 cal) Red: (150 cal)

<b>HH Chardonnay</b> , Natura by Emiliana Chile	8.00
<b>HH Rosé</b> , Montes, "Cherub" Colchagua Valley, Chile	8.00
<b>HH Malbec</b> , Alamos Mendoza, Argentina	8.00
<b>HH Red Blend</b> , The Seeker Mendoza, Argentina	8.00

### SPARKLING

<b>Prosecco</b> , La Marca Italy, NV	11.00
<b>Brut Rosé</b> , Le Grand Courtâge, "Grand Cuvee" France 187ml	19.00
<b>Brut</b> , Chandon California 187ml	21.00

### WHITE

<b>Moscato d'Asti</b> , Umberto Fiore Piedmont, Italy	13.00
<b>Riesling</b> , Chateau Ste. Michelle Columbia Valley, Washington	11.00
<b>Pinot Grigio</b> , Mezzacorona Delle Venezie, Italy	11.00
<b>Sauvignon Blanc</b> , Lapostolle, "Grand Selection" Rapel Valley, Chile	12.00
<b>Sauvignon Blanc</b> , Kim Crawford Marlborough, New Zealand	15.50
<b>Chardonnay</b> , William Hill Estate Winery North Coast, California	11.50
<b>Chardonnay</b> , Mer Soleil, "Reserve" Monterey County, California	16.50

### RED

<b>Pinot Noir</b> , Robert Mondavi Private Selection California	13.50
<b>Pinot Noir</b> , A to Z Wineworks Oregon	16.25
<b>Pinot Noir</b> , Meiomi California	17.50
<b>Merlot</b> , Lapostolle, "Grand Selection" Rapel Valley, Chile	12.50
<b>Merlot</b> , Seven Falls Cellars Wahluke Slope, Washington	14.00
<b>Malbec</b> , Bodega y Viñedos Catena, "Catena" Vista Flores, Mendoza, Argentina	13.50
<b>Malbec</b> , Jorjão by Fogo de Chão, "Reserva" Mendoza, Argentina	15.00
<b>Red Blend</b> , Zuccardi, "Q" Valle de Uco, Mendoza, Argentina	16.50
<b>Red Blend</b> , Eulila by VIK Cachapoal Valley, Chile	18.00
<b>Red Blend</b> , The Prisoner Wine Company, "Unshackled" California	19.00
<b>Cabernet Sauvignon</b> , J. Lohr, "Seven Oaks" Paso Robles, California	13.00
<b>Cabernet Sauvignon</b> , Trapiche, "Tesoro" Uco Valley, Mendoza, Argentina	14.00
<b>Cabernet Sauvignon</b> , Daou Paso Robles, California	17.00

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. ©2024 Fogo de Chão, Inc. All rights reserved. APR24