

# 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. 340 cal | 10.00

### **HH** STRAWBERRY HIBISCUS CAIPIRINHA

Silver Cachaça, house-made hibiscus elixir, strawberries, lime. 180 cal | 10.00

### **HH** PASSIONATE CAIPIRINHA

Silver Cachaça, passion fruit, lime. 370 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 | 13.50

### OUR NEGRONI

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

### YELLOWBIRD

Casamigos Blanco, passion fruit, pineapple, Cointreau, La Marca Prosecco. 200 cal | 13.50

### TEQUILA THYME

Patrón Silver, Disaronno Amaretto, basil, thyme, lemon. 170 cal | 14.50

### BLOOD ORANGE MANHATTAN

Old Forester Bourbon, Antica Formula, blood orange, angostura bitters. 190 cal | 16.50

### SUPERFRUIT LEMONADE

VeeV Açai Spirit, Grand Marnier, fresh strawberry, blueberry, lemon. 320 cal | 14.50

### CARAMELIZED PINEAPPLE OLD FASHIONED

WhistlePig PiggyBack 100% Rye, muddled caramelized pineapple, orange, Amarena cherry. 340 cal | 15.00

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

### SPARKLING

Prosecco, La Marca Italy, NV	12.25
Brut Rosé, Le Grand Courtâge, "Grand Cuvee" France 187ml	21.00
Brut, Chandon California 187ml	22.00

### WHITE

Moscato d'Asti, Umberto Fiore Piedmont, Italy	15.50
Riesling, Chateau Ste. Michelle Columbia Valley, Washington	14.50
Pinot Grigio, Mezzacorona Delle Venezie, Trevenezie, Italy	14.00
Sauvignon Blanc, Lapostolle, "Grand Selection" Rapel Valley, Chile	15.00
Sauvignon Blanc, Kim Crawford Marlborough, New Zealand	17.00
Chardonnay, William Hill Estate Winery North Coast, California	13.00
Chardonnay, Mer Soleil, "Reserve" Monterey County, California	19.00

### RED

Pinot Noir, Robert Mondavi Private Selection California	15.00
Pinot Noir, A to Z Wineworks Oregon	18.50
Pinot Noir, Meiomi California	19.50
Merlot, Lapostolle, "Grand Selection" Rapel Valley, Chile	15.00
Malbec, Bodega y Viñedos Catena, "Catena" Vista Flores, Mendoza, Argentina	16.00
Malbec, Jorjão by Fogo de Chão, "Reserva" Mendoza, Argentina	17.50
Red Blend, Zuccardi, "Q" Valle de Uco, Mendoza, Argentina	17.50
Red Blend, Eulila by VIK Cachapoal Valley, Chile	19.00
Red Blend, The Prisoner Wine Company, "Unshackled" California	20.00
Cabernet Sauvignon, J. Lohr, "Seven Oaks" Paso Robles, California	15.50
Cabernet Sauvignon, Trapiche, "Tesoro" Uco Valley, Mendoza, Argentina	17.00
Cabernet Sauvignon, Daou Paso Robles, California	19.50
Cabernet Sauvignon, The Sonhadores by Cline Family Cellars Alexander Valley, California	21.00

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. AUG24