

All Day Bar Fogo Features

\$6 BAR BITES

Available in the Bar & Patio.

QUEIJO ASSADO 🚳

Blistered cheese, malagueta honey.

SAUCY LEGS (#)

Fire-roasted chicken, hot Brazilian BBQ, Pão de Queijo crispies, dedo de moça peppers. 780 cal

BRAZILIAN EMPANADAS

Flaky pastry, seasoned Picanha, onions, chimichurri aioli. 600 cal

CRISPY PARMESAN POLENTA FRIES (8)

Grated parmesan, malagueta aioli. 500 cal

SPICED CHICKEN SLIDERS

Marinated Chicken Breast, arugula, tomato, pickled onion, tropical aioli, brioche bun. 315 cal

\$10 PICANHA BURGER*

Fresh ground in-house, smoked provolone, romaine lettuce, tomato, onion, chimichurri aioli, brioche bun. Served with crispy polenta. 1480 cal

13

15

26

115

Shareable Plates

LOBSTER & SHRIMP TACOS ®

Napa cabbage wrap, citrus aioli, shredded slaw, pickled red onion, dedo de moça peppers. 500 cal

THE BONE* 🕸

Large Beef Rib, chimichurri sauce. 720 cal

ROASTED BONE MARROW

Crispy toasts, chimichurri. 950 cal

LAMB LOLLIPOPS* 🕸 15

Double Lamb Chops, Mintchurri sauce. 770 cal

WARM HEARTS OF PALM AND SPINACH DIP

With crispy toasts. 490 cal

FILET MIGNON BOARD* (§) 17.50

6oz. sliced, chimichurri sauce. 530 cal

BRAISED BEEF RIB SLIDERS* 13.50

Xingu-beer braised, caramelized onions, smoked provolone, brioche bun. *920 cal*

Share an Indulgent Cut

Sized to share for 4 or more. Carved tableside.

DRY-AGED TOMAHAWK ANCHO (RIBEYE)* 🛞

36oz. Long-Bone Ribeye, dry-aged 42 days. *1620 cal*

20oz. premium graded. 1345 cal

WHOLE BRANZINO* (8) 85

2lb. whole fresh fish, blistered and carved tableside. 1150 cal
Available Wednesday - Sunday

WAGYU ANCHO (RIBEYE)* (8) 160

24oz. premium graded Ribeye. 1872 cal

WAGYU PORTERHOUSE* 🕸 165

30oz. premium graded, aged for 21 days.

○ Vegan ③ Gluten Free