




All Day Bar Fogo Features


\$6 BAR BITES

Available in the Bar & Patio.

QUEIJO ASSADO 
Blistered cheese, malagueta honey.
590 cal

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** 
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

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* 
Double Lamb Chops, Mintchurri
sauce. 770 cal


**WARM HEARTS OF PALM AND
SPINACH DIP**
With crispy toasts. 490 cal


FILET MIGNON BOARD* 
6oz. sliced, chimichurri sauce. 530 cal


BRAISED BEEF RIB SLIDERS*
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

WAGYU NY STRIP* 
20oz. premium graded. 1345 cal

WHOLE BRANZINO* 
2lb. whole fresh fish, blistered and
carved tableside. 1150 cal
Available Wednesday – Sunday

WAGYU ANCHO (RIBEYE)* 
24oz. premium graded Ribeye.
1872 cal

WAGYU PORTERHOUSE* 
30oz. premium graded, aged for 21
days.

 Vegan  Gluten Free

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