

Experience Churrasco at Home

Churrasco
Combinations

CHOOSE ONE MEAT

6oz Prices Vary

CHOOSE TWO MEATS

10oz total 27

Choose your fire-roasted meat and two traditional Brazilian sides served with Pão de Queijo and chimichirri sauce.

PICANHA* Prime part of Top Sirloin. 6oz 440 cal	23	MASHED POTATOES 170 cal SAUTÉED ASPARAGUS 200 cal SAUTÉED BROCCOLI 280 cal QUINOA TABBOULEH 90 cal POWER GREENS 5-120 cal CAESAR SALAD 70 cal TRI-BEAN SALADA 140 cal GREEK SALAD 88 cal MOZZARELLA CAPRESE 90 cal FEIJOADA 100 cal WHITE RICE 210 cal POTATO SALAD 250 cal SEASONAL APPLE SALAD 88 cal SEASONAL HUMMUS
FRANGO Marinated Chicken Legs/Thighs. 6oz 350 cal Marinated Chicken Breast. 6oz 300 cal	21	
FRALDINHA* Bottom Sirloin. 6oz 380 cal	23	
LAMB PICANHA* Prime Lamb Steak. 6oz 700 cal	23	
MEDALHÕES COM BACON * Bacon-wrapped Chicken. 6oz 350 cal Bacon-wrapped Steak. 6oz 370 cal	23	

Fire-Roasted
Meats

BY THE POUND

PICANHA* Prime part of Top Sirloin. 1180 cal	27	LAMB PICANHA* Prime Lamb Steak. 700 cal	30
MEDALHÕES COM BACON * Bacon-wrapped Chicken. 940 cal Bacon-wrapped Steak. 990 cal	30	LINGUIÇA Brazilian Spicy Sausage. 990 cal	28
FRALDINHA* Bottom Sirloin. 1010 cal	35	SAUCY LEGS Fire-roasted chicken, hot Brazilian BBQ, Pão de Queijo crispies, dedo de moça peppers. 780 cal	18
FRANGO Marinated Chicken Legs/Thighs. 930 cal Marinated Chicken Breast. 810 cal	18		

BY THE EACH

FILET MIGNON* Grilled. 8oz 600 cal	26	ATLANTIC SALMON* 8oz 640 cal	22
BONE-IN BEEF ANCHO* Bone-In Ribeye. 32oz 2400 cal	70	CORDEIRO* Rack of 8 Lamb Chops. 1lb 770 cal	55
BISTECA DE PORCO Double Bone-in Pork Chop. 20oz 1300 cal	55	COSTELA* Beef Short Ribs. 5lb 8800 cal	100

Butcher
Shop

READY TO GRILL

Carved fresh daily by our Gaucho Chefs and packaged for cooking at home. Includes chimichurri and rock salt for grilling.

PICANHA Prime part of Top Sirloin. 5oz steak 280 cal	12	WAGYU ANCHO (RIBEYE) 24oz steak 1872 cal	165
BONE-IN BEEF ANCHO Ribeye. 32oz steak 2400 cal	52	BISTECA DE PORCO Double Bone-in Pork Chop. 32oz 2080 cal	38
WAGYU NEW YORK STRIP 20oz steak 1870 cal	155	ATLANTIC SALMON 8oz fillet 415 cal	16
LINGUIÇA Brazilian Spicy Sausage. 1.5lb 1480 cal	27	COSTELA Beef Short Ribs. 5lb rack 8800 cal	90
LAMB PICANHA Prime Lamb Steak. 5oz 350 cal	12	DRY-AGED TOMAHAWK ANCHO 36oz steak 2650 cal	125
CHILEAN SEA BASS 8oz 220 cal	29	FRANGO Marinated Chicken Legs/Thighs. 1lb 810 cal	14
FRALDINHA Bottom Sirloin. 16oz steak 790 cal	22	LAMB CHOP RACK 8 Lamb Chops 720 cal	48
FILET MIGNON Tenderloin. 8oz steak 600 cal	16	COLD-WATER LOBSTER TAIL 6oz 110 cal	22

Menu For Groups

Our Small Group Packages by FOGO include everything needed to prepare a Brazilian inspired meal right at home.

Celebration Experience

FIRE-ROASTED. READY TO SERVE. SERVES 4 155

For any special occasion – we bring the celebration to you. An assortment of our most popular meats, Brazilian sides and Pão de Queijo served with our signature Chocolate Brigadeiro complete with candles to celebrate. *2505 cal per person.*

FIRE-ROASTED MEATS

PICANHA* Prime part of Top Sirloin 16oz	FRALDINHA* Bottom Sirloin 16oz	FRANGO Marinated Chicken Breast 16oz
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BRAZILIAN SIDES & DESSERTS

Pão de Queijo, Mashed Potatoes, Power Greens or Caesar Salad, Sautéed Asparagus, Chocolate Brigadeiro

Grilling at Home Experience

PACKAGED TO GRILL AT HOME. SERVES 6+ 155

Bring the Fogo de Chão experience home with an all-in-one assortment of ready-to-grill meats, Brazilian sides, and Pão de Queijo. Includes six Fogo de Chão red/green coasters, and chimichurri sauce and rock salt for grilling. *1955 cal per person.*

READY TO GRILL

PICANHA Prime part of Top Sirloin (4) 5oz steaks	FRALDINHA Bottom Sirloin (1) 16oz steak	FRANGO Marinated Chicken Legs/Thighs 2lb
LAMB PICANHA Prime Lamb Steak (2) 5oz steaks	LINGUICA Brazilian Spicy Sausage 1.5lb	

READY TO REHEAT – Mashed Potatoes, Sautéed Asparagus, Pão de Queijo

READY TO SERVE – Brown Sugar & Black Pepper Bacon

ENHANCE YOUR MEAL

DRY-AGED TOMAHAWK ANCHO 36oz 2650 cal	125	WAGYU NEW YORK STRIP 20oz 1870 cal	155
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Date Night Experience

FIRE ROASTED. READY TO SERVE. SERVES 2. 155

Enjoy a romantic evening of premium steaks, Brazilian sides and Pão de Queijo with a bottle of any exclusive Fogo Trilogy wine. Finish the night with two of our signature desserts. Includes two heart-shaped Fogo red/green coasters. *3395 cal per person.*

FIRE-ROASTED MEATS - Choice of one

BONE-IN RIBEYE* 32oz. steak	FILET MIGNON* 8oz. steak	ATLANTIC SALMON* 8oz. filet
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BRAZILIAN SIDES

Pão de Queijo, Mozzarella Caprese, Mashed Potatoes, Sautéed Asparagus

DESSERTS - Choice of one

CHOCOLATE BRIGADEIRO 1 SLICE	NEW YORK STYLE CHEESECAKE 1 SLICE
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FOGO TRILOGY WINE - Choice of one

JORJÃO MALBEC RESERVA	EULILA BY VIK RED BLEND	O’LEÃO BY VIK RED BLEND
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ORDER NOW: fogo.com / PICK-UP: Prepped & Ready
DELIVERY: \$4.99 Delivery Fee, Minimum purchase \$15, \$3 service fee
RANCHO CUCAMONGA 12240 Foothill Blvd, Rancho Cucamonga, CA 91739 909-384-6934

*Some of these menu 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. 2000/day is used to calculate calorie count, but calorie need may vary. Additional nutritional information available upon request. Individual items show calories/serving. Group packages show calories/portion/person. © 2025 Fogo de Chão (Holdings) Inc. All rights reserved.

South American Wine

Founders Trilogy Wines

Includes all three wines 101

The Founders Trilogy Collection includes three wines (Eulila, Jorjão, and O Leão), each honoring one of our founding Fogo family members, Jorge Ongaratto, Selma “Eulila” Oliveira, and Larry Johnson. The collection also includes a commemorative box and tasting sheet.

	Priced Individually
RED BLEND - Eulila by VIK, <i>Cachapoal Valley, Chile 630 cal</i> In honor of Selma “Eulila” Oliveira, the beloved brand matriarch.	48
MALBEC - Jorjão by Fogo de Chão, "Reserva", <i>Mendoza, Argentina 660 cal</i> In honor of Jorge Ongaratto, the Brazilian gaucho and founding father of Fogo de Chão.	51
RED BLEND - O Leão by VIK, <i>Cachapoal Valley, Chile 640 cal</i> In honor of Larry Johnson, the courageous leader of global growth.	54

WHITE AND ROSÉ

SAUVIGNON BLANC - Lapostolle, "Grand Selection", <i>Rapel Valley, Chile 580 cal</i>	45
ROSÉ - Montes, "Cherub", <i>Colchagua Valley, Chile 580 cal</i>	38
CHARDONNAY - Natura by Emiliana, <i>Chile 610 cal</i>	39

RED

CABERNET SAUVIGNON - The Sonhadores by Cline Family Cellars, <i>Alexander Valley 640 cal</i>	84
RED BLEND - The Seeker, <i>Mendoza, Argentina 630 cal</i>	37
RED BLEND - VIK, "Milla Cala", <i>Millahue, Chile 640 cal</i>	60
RED BLEND - VIK, "La Piu Belle", <i>Millahue, Chile 640 cal</i>	150

<i>Beverages</i>	SOFT DRINK fountain or canned (where available). <i>140 cal</i>	4.95	GUARANÁ ANTARCTICA <i>140 cal</i>	4.95
	ICED TEA <i>5 cal</i>	5	LEMONADE <i>260 cal</i>	5

<i>À la carte</i>	SEASONAL HUMMUS	7	QUINOA TABBOULEH	7	WHITE RICE <i>210 cal</i>	7
	MASHED POTATOES <i>170 cal</i>	7	CAESAR SALAD <i>70 cal</i>	7	POTATO SALAD <i>250 cal</i>	7
	SAUTÉED ASPARAGUS <i>200 cal</i>	7	TRI-BEAN SALADA <i>140 cal</i>	7	SEASONAL APPLE SALAD <i>88 cal</i>	7
	SAUTÉED BROCCOLI <i>280 cal</i>	7	GREEK SALAD <i>88 cal</i>	7	PÃO DE QUEIJO <i>90 cal</i>	10
			MOZZARELLA CAPRESE <i>90 cal</i>	7	POWER GREENS <i>5-120 cal</i>	6
			FEIJOADA <i>100 cal</i>	7	SMOKED SALMON 8oz <i>270 cal</i>	15

<i>Desserts</i>	CHEESECAKE BRÛLÉE <i>1070 cal</i>	13	CHOCOLATE BRIGADEIRO <i>1270 cal</i>	13
	TRES LECHES CAKE <i>830 cal</i>	13	KEY LIME PIE <i>840 cal</i>	13

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.

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