

*Experience Churrasco at Home**Churrasco Combinations***CHOOSE ONE MEAT**

6oz Prices Vary

CHOOSE TWO MEATS

10oz total 25

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

PICANHA*	21	MASHED POTATOES 5oz 170 cal
Prime part of Top Sirloin. 6oz 440 cal		SAUTÉED ASPARAGUS 4oz 200 cal
FRANGO	19	SAUTÉED BROCCOLI 100ml 280 cal
Marinated Chicken Legs/Thighs. 6oz 350 cal		QUINOA TABBOULEH 5oz 90 cal
Marinated Chicken Breast. 6oz 300 cal		POWER GREENS 34g 5-120 cal
FRALDINHA*	21	CAESAR SALAD 70 cal
Bottom Sirloin. 6oz 380 cal		TRI-BEAN SALADA 100ml 140 cal
LAMB PICANHA*	21	MOZZARELLA CAPRESE 69g 90 cal
Prime Lamb Steak. 6oz 700 cal		FEIJOADA 5oz 100 cal
MEDALHÕES COM BACON *	21	WHITE RICE 210 cal
Bacon-wrapped Chicken. 6oz 350 cal		POTATO SALAD 5oz 250 cal
Bacon-wrapped Steak. 6oz 370 cal		SEASONAL APPLE SALAD 5oz 88 cal
		SEASONAL HUMMUS

*Fire-Roasted Meats***BY THE POUND**

PICANHA*	26	FRANGO	16
Prime part of Top Sirloin. 1180 cal		Marinated Chicken Legs/Thighs. 930 cal	
MEDALHÕES COM BACON *	26	Marinated Chicken Breast. 810 cal	
Bacon-wrapped Chicken. 940 cal			
Bacon-wrapped Steak. 990 cal			
FRALDINHA*	32	LAMB PICANHA*	28
Bottom Sirloin. 1010 cal		Prime Lamb Steak. 700 cal	
LINGUIÇA			
		Brazilian Spicy Sausage. 990 cal	24
SAUCY LEGS			16
		Fire-roasted chicken, hot Brazilian BBQ, Panko	
		breadcrumbs, dedo de moça peppers. 780 cal	

BY THE EACH

FILET MIGNON*	24	ATLANTIC SALMON*	20
Grilled. 8oz 600 cal		8oz 640 cal	
BONE-IN BEEF ANCHO*	65	CORDEIRO*	52
Bone-In Ribeye. 32oz 2400 cal		Rack of 8 Lamb Chops. 1lb 770 cal	
BISTECA DE PORCO	50	COSTELA*	98
Double Bone-in Pork Chop. 20oz 1300 cal		Beef Short Ribs. 5lb 8800 cal	

*Butcher Shop***READY TO GRILL**

PICANHA	10	WAGYU ANCHO (RIBEYE)	150
Prime part of Top Sirloin. 5oz steak 280 cal		24oz steak 1872 cal	
BONE-IN BEEF ANCHO	48	BISTECA DE PORCO	36
Ribeye. 32oz steak 2400 cal		Double Bone-in Pork Chop. 32oz 2080 cal	
WAGYU NEW YORK STRIP	150	ATLANTIC SALMON	14
20oz steak 1870 cal		8oz fillet 415 cal	
LINGUIÇA	25	COSTELA	80
Brazilian Spicy Sausage. 1.5lb 1480 cal		Beef Short Ribs. 5lb rack 8800 cal	
LAMB PICANHA	10	DRY-AGED TOMAHAWK ANCHO	110
Prime Lamb Steak. 5oz 350 cal		36oz steak 2650 cal	
CHILEAN SEA BASS	26	FRANGO	12
8oz 220 cal		Marinated Chicken Legs/Thighs. 1lb 810 cal	
FRALDINHA	20	LAMB CHOP RACK	45
Bottom Sirloin. 16oz steak 790 cal		15oz 8 Lamb Chops 720 cal	
FILET MIGNON	14	COLD-WATER LOBSTER TAIL	20
Tenderloin. 8oz steak 600 cal		6oz 110 cal	

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** 145

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

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+**

137

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

WAGYU NEW YORK STRIP

20oz 1870 cal

150

*Date Night Experience***FIRE ROASTED. READY TO SERVE. SERVES 2.**

145

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

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****FOGO TRILOGY WINE** - Choice of one**JORJÃO MALBEC RESERVA****EULILA BY VIK RED BLEND****O'LEÃO BY VIK RED BLEND**

ORDER NOW: fogo.com / PICK-UP: Prepped & Ready

DELIVERY: \$4.99 Delivery Fee, Minimum purchase \$15, \$3 service fee

TIGARD 17015 SW 72nd Ave, Tigard, OR 97224 503-343-1880

*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. © 2026 Fogo de Chão (Holdings) Inc. All rights reserved.

0113-194-TG

*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, Cachapoal Valley, Chile 630 cal In honor of Selma "Eulila" Oliveira, the beloved brand matriarch.	45
MALBEC - Jorjão by Fogo de Chão, Mendoza, Argentina 660 cal In honor of Jorge Ongaratto, the Brazilian gaucho and founding father of Fogo de Chão.	49
RED BLEND - O Leão by VIK, Cachapoal Valley, Chile 640 cal In honor of Larry Johnson, the courageous leader of global growth.	50

WHITE AND ROSÉ

SAUVIGNON BLANC - Lapostolle, "Grand Selection", Rapel Valley, Chile 580 cal	40
ROSÉ - Montes, "Cherub", Colchagua Valley, Chile 590 cal	36
CHARDONNAY - Natura by Emiliana, Chile 610 cal	37

RED

CABERNET SAUVIGNON - The Sonhadores by Cline Family Cellars, Alexander Valley 640 cal	80
RED BLEND - The Seeker, Mendoza, Argentina 630 cal	36
RED BLEND - VIK, "Milla Cala", Millahue, Chile 640 cal	60
RED BLEND - VIK, "La Piu Belle", Millahue, Chile 640 cal	150

Beverages

SOFT DRINK fountain or canned (where available). 140 cal	4.95	GUARANÁ ANTARCTICA 140 cal	4.95
ICED TEA 5 cal	4	LEMONADE 260 cal	4

À la carte

SEASONAL HUMMUS	6	CAESAR SALAD 70 cal	6	SEASONAL APPLE SALAD	6
MASHED POTATOES 5oz 170 cal	6	TRI-BEAN SALADA 100ml 140 cal	6	PÃO DE QUEIJO 100ml 90 cal	9
SAUTÉED ASPARAGUS 4oz 200 cal	6	MOZZARELLA CAPRESE 69g 90 cal	6	POWER GREENS 34g 5-120 cal	5
SAUTÉED BROCCOLI 100ml 280 cal	6	FEIJOADA 5oz 100 cal WHITE RICE 210 cal	6	SMOKED SALMON 8oz 270 cal	14
QUINOA TABBOULEH 5oz 90 cal	6	POTATO SALAD 5oz 250 cal	6		

Desserts

CHEESECAKE BRÛLÉE 1070 cal	12	CHOCOLATE BRIGADEIRO 1270 cal	12
TRES LECHES CAKE 830 cal	12	KEY LIME PIE 840 cal	12

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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