

LUNCH MENU

Starters

Sized to share. Served with Brazilian Malagueta cocktail sauce and fresh lemon.

JUMBO SHRIMP COCKTAIL (V)	1,350	SEAFOOD TOWER (V)	13,500	CHILLED LOBSTER AND SHRIMP (V)	7,950
Six jumbo shrimps.		Lobster tails and claws, jumbo shrimps, snow crab legs, green-lipped mussels. Serves 4 or more.		Two lobster claws, one split lobster tail, four jumbo shrimps.	

The Churrasco Experience

For more than a century, the Culinary Art of Churrasco, or cooking over an open flame, has been skillfully mastered by the Gaucho Chefs of Brazil. Our Gauchos carefully butcher, simply season and fire roast each cut to seal in the natural flavors, producing a salty bark and creating a unique and unforgettable culinary experience.

FULL CHURRASCO (V)	3,200/person	INDULGENT CHURRASCO	4,945/person
The experience that made Fogo famous. Enjoy continuous tableside carving of premium cuts like signature Picanha (prime top sirloin), Fraldinha (bottom sirloin), Roasted Chicken, Bone-in Ribeye, Filet, Lamb Picanha, and more.		In addition to the Full Churrasco, enjoy your choice of enhancement Butter Poached Lobster Tail or Jumbo Lump Crab Cake, and a Decadent Dessert.	

| Includes Market Table and Brazilian sides.

SHARE AN INDULGENT CUT

Sized to share at the table for 4 or more.

DRY-AGED TOMAHAWK ANCHO (RIBEYE)* (V)	12,500	SEASONAL WHOLE FISH* (V)	2,950
36oz Long-Bone Ribeye, dry-aged 42 days.		2lb whole fresh fish, blistered and carved tableside.	
WAGYU NY STRIP* (V)	8,500		
20oz premium graded.			

Entrées

Seafood, Vegetarian & More

SINGLE CHURRASCO CUT (V)	2,495	CHILEAN SEA BASS (V)	2,995
Choose one fire-roasted cut from Picanha, Fraldinha, Lamb Picanha, Double-Cut Pork Chop, or Roasted Chicken. 8-10 oz carved tableside by our Gaucho Chefs.		Topped with papaya vinaigrette. Served with grilled asparagus.	
Includes the Market Table & Feijoada Bar and Brazilian Sides.		PAN-SEARED SALMON* (V)	1,950
		Topped with chimichurri. Served with grilled asparagus.	
MARKET TABLE & FEIJOADA BAR (V)	1,950	CAULIFLOWER STEAK (V)	1,295
Visit as often as you like. Includes an array of fresh seasonal salads, exotic vegetables, aged cheeses, cured meats, seasonal soup, and more.		Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad.	
		SEARED TOFU WITH SQUID INK PASTA	695
		Tossed with carrot ginger-sesame dressing.	

Shareable Sides

Sized to share for two or more.

LOBSTER MAC & CHEESE	1,895	OSCAR CRAB ASPARAGUS	1,495
Butter-poached lobster, creamy pasta.		Jumbo lump crab, Brazilian béarnaise.	

Brazilian-Inspired Beverages

BRAZILIAN LIMONADA Refillable.	395	PARADISE SPRITZ Pineapple, blood orange guava, club soda.	295
GUARANÁ ANTARCTICA Brazilian Soda.	395	PINEAPPLE MINT LEMONADE With club soda.	295

(V) Vegan (V) 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.

All Day Happy Hour

485 COCKTAILS

GOLD RUSH

Woodford Reserve bourbon, banana liqueur, lemon.

CAIPIRINHA

Choose traditional or skinny, Silver Cachaça, fresh muddled lime.

STRAWBERRY CAIPIRINHA

Choose traditional or skinny, Silver Cachaça, strawberries, fresh muddled lime.

PASSIONATE CAIPIRINHA

Choose traditional or skinny, Silver Cachaça, passion fruit, fresh muddled lime.

MANGO HABANERO CAIPIRINHA

Choose traditional or skinny, Silver Cachaça, mango, habanero peppers, fresh muddled lime.

CUCUMBER MINT SMASH

Tito's Vodka, muddled cucumber, fresh mint, fresh muddled lime.

CAIPIROSCA

Vodka, sugar cane, fresh muddled lime.

445 SOUTH AMERICAN WINE

MERLOT Lapostolle Grand Selection, Rapel Valley, Chile

MALBEC Finca El Origen Reserva, Uco Valley, Argentina

RED BLEND Villard "QV", Casablanca Valley, Chile

CHARDONNAY Pandolfi Price "Larkun", Itata Valley, Chile

SAUVIGNON BLANC Lapostolle Grand Selection, Rapel Valley, Chile

BEER

SAN MIGUEL LIGHT 220

SAN MIGUEL PALE PILSEN 220

SAN MIGUEL SUPER DRY 220

STELLA ARTOIS 325

HEINEKEN 325

CORONA 325

CERVEZA NEGRA 220

SIGNATURE COCKTAILS

PREMIUM CAIPIRINHA

Choose traditional, or skinny.
Premium Aged Cachaça, fresh muddled lime, passion fruit or strawberry hibiscus.

SAMBA SQUEEZE MARTINI

Grey Goose Le Citron Vodka, St-Germain, lemon juice, honey, blood orange guava.

YELLOWBIRD

Casamigos Blanco, passion fruit, pineapple, Cointreau, Romio Prosecco.

FRANCA 75

Hendrick's, St-Germain, Romio Prosecco.

CARAMELIZED PINEAPPLE OLD FASHIONED

Whistle Pig Piggy Back 100% Rye, muddled caramelized pineapple, orange, Luxardo Cherry.

550 CLASSIC COCKTAILS

APEROL SPRITZ

Prosecco, aperol, club soda.

CLASSIC MARTINI

Vodka, vermouth.

CLASSIC OLD FASHIONED

Whiskey, angostura bitters.

MARGARITA

Frozen or On the rocks

SANGRIA

Red or White

COSMOPOLITAN

Vodka, Cointreau, cranberry juice, lime juice.

FOGO BLOODY MARY

Vodka, bloody mary mix, pepper mix.

MOJITO

Rum, lime, mint, cane sugar.

SUPERFRUIT LEMONADE

Açaí Blueberry Van Gogh, Grand Marnier, fresh strawberry, blueberry, lemon.

STRAWBERRY HIBISCUS CAIPIRINHA

Choose traditional or skinny, Silver Cachaça, strawberries, fresh muddled lime.

PASSION FRUIT MIMOSA

Cava, orange passion fruit juice.

PINEAPPLE INFUSED CACHAÇA

Pineapple, Silver Cachaça.

FOGO NEGRONI

The Botanist, Campari, vermouth, orange bitters.

BRAZILIAN BEBIDAS

Non-alcoholic

PARADISE SPRITZ

295

BRAZILIAN LIMONADA (Refillable)

395

GUARANÁ ANTARCTICA

395

PINEAPPLE MINT LEMONADE

295

BEVERAGES

SODA (Coke, Coke Light, Coke Zero, Sprite, Royal) 125

HOUSE BLEND ICED TEA (Refillable) 185

ACQUA PANNA 500ml / 750ml 295 / 545

SAN PELEGRINO 500ml / 750ml 345 / 545

TEA (Green Tea, Earl Grey, Peppermint, Chamomile) 155

AMERICANO 175

ESPRESSO 175

CAPPUCCINO 195

LATTE 195

RED BY THE GLASS

PINOT NOIR Los Morros, Central Valley, Chile 475

MERLOT J. Lohr "Cypress", California 625

CABERNET SAUVIGNON Indigo Eyes, Napa Valley 525

WHITE BY THE GLASS

RIESLING Chateau Ste. Michelle, Columbia Valley, Washington 550

ROSE Montes "Cherub", Colchagua Valley, Chile 595

TORRONTES Zucardi "Serie A", Salta, Argentina 595

SPARKLING BY THE GLASS

PROSECCO Romio Extra Dry, Friuli Venetia Giulia, Italy 525

BRUT ROSÉ Liboll Spumante Extra Dry, Salento, Italy 550



Make any Caipirinha or Caipiroska with Tito's Vodka for \$1. All wines are 6oz. by the glass. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. 1 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. © Fogo de Chão, Inc. All rights reserved.

DESSERT

CHEESECAKE BRÛLÉE

*New York Style cheesecake torched
with caramelized sugar, served over a
rich berry sauce*

795

PAPAYA CREAM

*Fresh papaya blended with vanilla ice
cream, topped with creme de cassis
and canella pastry crisp*

545

BERRY CREME BRULEE

*Vanilla bean custard with caramelized
sugar topping and fresh berries*

495

CHOCOLATE MOLTEN CAKE

*Warm chocolate cake with a
chocolate fudge center.
Served with vanilla ice cream*

495

CHOCOLATE BRIGADEIRO

*Rich truffled chocolate in a decadent
chocolate cookie crust topped with
chocolate ganache and sprinkles*

795

TRES LECHES CAKE

Vanilla sponge cake soaked in three types of milk topped with toasted meringue and mixed berries

595

ICE CREAM

Vanilla ice cream served with strawberry, chocolate or caramel sauce

295

CALAMANSI PIE

Tart calamansi pie with graham cracker crust and fresh whipped cream

395

CAFÉ COCKTAILS

CARAJILLO

Licor 43, espresso, ice

395

ESPRESSO MARTINI

Diplomático Reserva Exclusiva Rum, Coffee Liqueur, Licor 43

750

IRISH COFFEE

Baileys Irish Cream, John Jameson, coffee

395

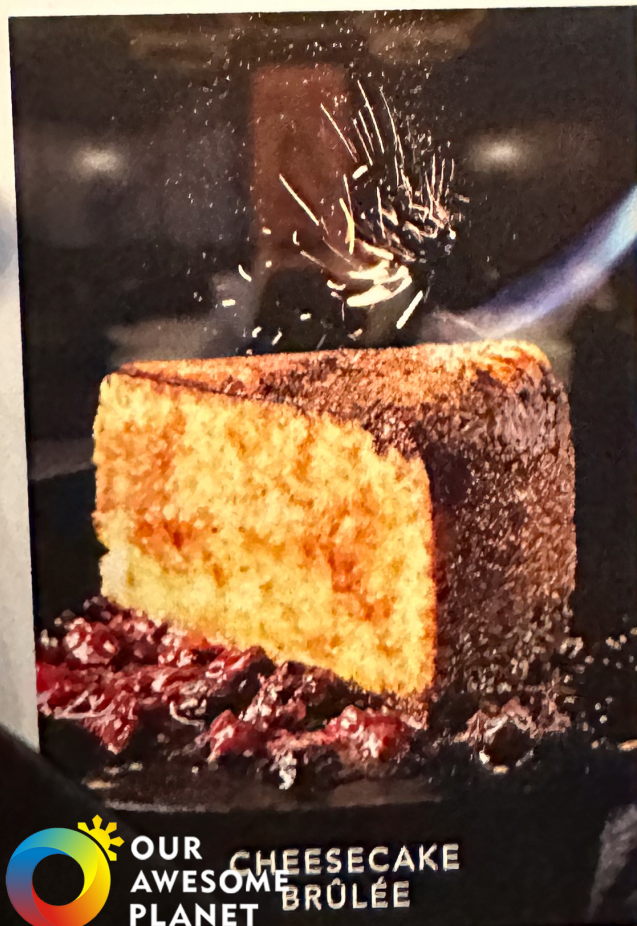
BAILEYS COFFEE

Baileys Irish Cream, coffee

345



CHOCOLATE BRIGADEIRO



OUR CHEESECAKE
AWESOME PLANET BRÛLÉE



CREME BRULEE



TRES LECHEs CAKE



CALAMANSI PIE