

## BRUNCH MENU

### Starters

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

|                                  |       |   |        |  |       |
|----------------------------------|-------|---|--------|--|-------|
| <b>JUMBO SHRIMP COCKTAIL</b> (V) | 1,350 | <b>SEAFOOD TOWER</b> (V)  | 13,500 | <b>CHILLED LOBSTER AND SHRIMP</b> (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.

|  |              |  |              |
|--|--------------|--|--------------|
| <b>FULL CHURRASCO</b> (V)  | 3,650/person | <b>INDULGENT CHURRASCO</b>   | 5,395/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.

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

### Entrées

Seafood, Vegetarian & More

|  |       |   |       |
|--|-------|---|-------|
| <b>SINGLE CHURRASCO CUT</b> (V)  | 2,950 | <b>CHILEAN SEA BASS</b> (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.                |       |
| <b>MARKET TABLE &amp; FEIJOADA BAR</b> (V)   | 2,650 | <b>PAN-SEARED SALMON*</b> (V)   | 1,950 |
| Includes made-to-order Omelet Station, Belgian Waffles, Braised Beef Rib Hash, Brazilian Sausage, yogurt parfaits, and a naturally gluten-free array of seasonal salads, charcuterie, exotic fruit, and nutrient-dense superfoods. Includes Brazilian sides. |       | Topped with chimichurri. Served with grilled asparagus.                       |       |
|  |       | <b>CAULIFLOWER STEAK</b> (V)  | 1,295 |
|  |       | Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad. |       |
|  |       | <b>SEARED TOFU WITH SQUID INK PASTA</b>                                       | 695   |
|  |       | Tossed with carrot ginger-sesame dressing.                                    |       |

| Includes the Market Table & Feijoada Bar and Brazilian Sides.

### Shareable Sides

Sized to share for two or more.

|                                       |       |                                       |       |
|---------------------------------------|-------|---------------------------------------|-------|
| <b>LOBSTER MAC &amp; CHEESE</b>       | 1,895 | <b>OSCAR CRAB ASPARAGUS</b>           | 1,495 |
| Butter-poached lobster, creamy pasta. |       | Jumbo lump crab, Brazilian béarnaise. |       |

### Brunch Cocktails

|                             |     |                         |     |                       |     |
|-----------------------------|-----|-------------------------|-----|-----------------------|-----|
| <b>PASSION FRUIT MIMOSA</b> | 395 | <b>FOGO BLOODY MARY</b> | 345 | <b>ROMIO PROSECCO</b> | 345 |
|-----------------------------|-----|-------------------------|-----|-----------------------|-----|

(V) Vegan (GF) 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.

## LUNCH MENU

### Starters

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

|                                  |       |   |        |  |       |
|----------------------------------|-------|---|--------|--|-------|
| <b>JUMBO SHRIMP COCKTAIL</b> (V) | 1,350 | <b>SEAFOOD TOWER</b> (V)  | 13,500 | <b>CHILLED LOBSTER AND SHRIMP</b> (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.

|  |              |  |              |
|--|--------------|--|--------------|
| <b>FULL CHURRASCO</b> (V)  | 3,200/person | <b>INDULGENT CHURRASCO</b>   | 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.

|  |        |  |       |
|--|--------|--|-------|
| <b>DRY-AGED TOMAHAWK ANCHO (RIBEYE)*</b> (V) | 12,500 | <b>SEASONAL WHOLE FISH*</b> (V)                        | 2,950 |
| 36oz Long-Bone Ribeye, dry-aged 42 days.     |        | 21lb whole fresh fish, blistered and carved tableside. |       |
| <b>WAGYU NY STRIP*</b> (V)                   | 8,500  |  |       |
| 20oz premium graded.                         |        |  |       |

### Entrées

Seafood, Vegetarian & More

|  |       |   |       |
|--|-------|---|-------|
| <b>SINGLE CHURRASCO CUT</b> (V)  | 2,495 | <b>CHILEAN SEA BASS</b> (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.                |       |
| <b>MARKET TABLE &amp; FEIJOADA BAR</b> (V)   | 1,950 | <b>PAN-SEARED SALMON*</b> (V)   | 1,950 |
| Visit as often as you like. Includes an array of fresh seasonal salads, exotic vegetables, aged cheeses, cured meats, seasonal soup, and more.             |       | Topped with chimichurri. Served with grilled asparagus.                       |       |
|  |       | <b>CAULIFLOWER STEAK</b> (V)  | 1,295 |
|  |       | Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad. |       |
|  |       | <b>SEARED TOFU WITH SQUID INK PASTA</b>                                       | 695   |
|  |       | Tossed with carrot ginger-sesame dressing.                                    |       |

| Includes the Market Table & Feijoada Bar and Brazilian Sides.

### Shareable Sides

Sized to share for two or more.

|                                       |       |                                       |       |
|---------------------------------------|-------|---------------------------------------|-------|
| <b>LOBSTER MAC &amp; CHEESE</b>       | 1,895 | <b>OSCAR CRAB ASPARAGUS</b>           | 1,495 |
| Butter-poached lobster, creamy pasta. |       | Jumbo lump crab, Brazilian béarnaise. |       |

### Brazilian-Inspired Beverages

|                           |     |   |     |
|---------------------------|-----|---|-----|
| <b>BRAZILIAN LIMONADA</b> | 395 | <b>PARADISE SPRITZ</b>                    | 295 |
| Refillable.               |     | Pineapple, blood orange guava, club soda. |     |
| <b>GUARANÁ ANTARCTICA</b> | 395 | <b>PINEAPPLE MINT LEMONADE</b>            | 295 |
| Brazilian Soda.           |     | With club soda.                           |     |




(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.

## DINNER MENU

### Starters

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

|  |       |  |        |   |       |
|--|-------|--|--------|---|-------|
| <b>JUMBO SHRIMP COCKTAIL</b>  | 1,350 | <b>SEAFOOD TOWER</b>  | 13,500 | <b>CHILLED LOBSTER AND SHRIMP</b>  | 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 3,950/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.

| Includes Market Table and Brazilian sides.

#### INDULGENT CHURRASCO 5,695/person





In addition to the Full Churrasco, enjoy your choice of enhancement Butter Poached Lobster Tail or Jumbo Lump Crab Cake, and a Decadent Dessert.

#### SHARE AN INDULGENT CUT Sized to share at the table for 4 or more.

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

### Entrées

Seafood, Vegetarian & More

|  |       |   |       |
|--|-------|---|-------|
| <b>MARKET TABLE &amp; FEIJOADA BAR</b>                      | 2,650 | <b>CHILEAN SEA BASS</b>    | 2,995 |
| Visit as often as you like. Includes an array of fresh seasonal salads, exotic vegetables, aged cheeses, cured meats, seasonal soup, and more. |       | Topped with papaya vinaigrette. Served with grilled asparagus.  |       |
|  |       | <b>PAN-SEARED SALMON*</b>  | 1,950 |
|  |       | Topped with chimichurri. Served with grilled asparagus.   |       |
|  |       | <b>CAULIFLOWER STEAK</b>   | 1,295 |
|  |       | Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad.                                   |       |
|  |       | <b>SEARED TOFU WITH SQUID INK PASTA</b>   | 695   |
|  |       | Tossed with carrot ginger-sesame dressing.  |       |

### Shareable Sides

Sized to share for two or more.

|                                       |       |                                       |       |
|---------------------------------------|-------|---------------------------------------|-------|
| <b>LOBSTER MAC &amp; CHEESE</b>       | 1,895 | <b>OSCAR CRAB ASPARAGUS</b>           | 1,495 |
| Butter-poached lobster, creamy pasta. |       | Jumbo lump crab, Brazilian béarnaise. |       |

### Brazilian-Inspired Beverages

|  |     |   |     |
|--|-----|---|-----|
| <b>BRAZILIAN LIMONADA</b><br>Refillable.     | 395 | <b>PARADISE SPRITZ</b><br>Pineapple, blood orange guava, club soda. | 295 |
| <b>GUARANÁ ANTARCTICA</b><br>Brazilian Soda. | 395 | <b>PINEAPPLE MINT LEMONADE</b><br>With club soda.                   | 295 |




 Vegan  Gluten Free

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## DINNER MENU


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| Includes Market Table and Brazilian sides.





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| <b>WAGYU NY STRIP*</b>                    | 8,500  |   |       |
| 20oz premium graded.   |        |   |       |

### Entrées

Seafood, Vegetarian & More

|  |       |   |       |
|--|-------|---|-------|
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|  |       | <b>PAN-SEARED SALMON*</b>  | 1,950 |
|  |       | Topped with chimichurri. Served with grilled asparagus.   |       |
|  |       | <b>CAULIFLOWER STEAK</b>   | 1,295 |
|  |       | Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad.                                   |       |
|  |       | <b>SEARED TOFU WITH SQUID INK PASTA</b>   | 695   |
|  |       | Tossed with carrot ginger-sesame dressing.  |       |

### Shareable Sides

Sized to share for two or more.

|                                       |       |                                       |       |
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### Brazilian-Inspired Beverages

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|---------------------------|-----|---|-----|
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## 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 Reseva, 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.

750

#### SAMBA SQUEEZE MARTINI

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

750

#### YELLOWBIRD

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

895

#### FRANCA 75

Hendrick's, St-Germain, Romio Prosecco.

545

#### CARAMELIZED PINEAPPLE OLD FASHIONED

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

895

#### SUPERFRUIT LEMONADE

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

750

#### STRAWBERRY HIBISCUS CAIPIRINHA

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

545

#### PASSION FRUIT MIMOSA

Cava, orange passion fruit juice.

545

#### PINEAPPLE INFUSED CACHAÇA

Pineapple, Silver Cachaça.

345

#### FOGO NEGRONI

The Botanist, Campari, vermouth, orange bitters.

650

### 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.

### 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 a 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. † 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.