BRUNCH MENU

Starters

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

JUMBO SHRIMP COCKTAIL 1,350
Six jumbo shrimps.

SEAFOOD TOWER 13,500
Lobster tails and claws, jumbo shrimps, snow crab legs, green-lipped mussels. Serves 4 or more.

CHILLED LOBSTER AND SHRIMP 7,950
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 3,650/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 5,395/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.

DRY-AGED TOMAHAWK ANCHO (RIBEYE)* 12,500
36oz Long-Bone Ribeye, dry-aged 42 days.

WAGYU NY STRIP* 8,500
20oz premium graded.

SEASONAL WHOLE FISH* 2,950
2lb whole fresh fish, blistered and carved tableside.

Entrées

Seafood, Vegetarian & More

SINGLE CHURRASCO CUT 2,950
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.

Includes the Market Table & Feijoada Bar and Brazilian Sides.

MARKET TABLE & FEIJOADA BAR 2,650
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.

CHILEAN SEA BASS 2,995
Topped with papaya vinaigrette. Served with grilled asparagus.

PAN-SEARED SALMON* 1,950
Topped with chimichurri. Served with grilled asparagus.

CAULIFLOWER STEAK 1,295
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
Butter-poached lobster, creamy pasta.

OSCAR CRAB ASPARAGUS 1,495
Jumbo lump crab, Brazilian béarnaise.

Brunch Cocktails

PASSION FRUIT MIMOSA 395

FOGO BLOODY MARY 345

ROMIO PROSECCO 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.

All Day Happy Hour

485 COCKTAILS

GOLD RUSH
Old Forester Bourbon, banana liqueur, and lemon.

CAIPIRINHA
Choose Traditional or Skinny. Silver Cachaça with freshly muddled lime.

STRAWBERRY CAIPIRINHA
Choose Traditional or Skinny. Silver Cachaça, strawberries, and freshly muddled lime.

PASSIONATE CAIPIRINHA
Choose Traditional or Skinny. Silver Cachaça, passion fruit, and freshly muddled lime.

MANGO HABANERO CAIPIRINHA
Choose traditional or skinny, Silver Cachaça, mango, habanero peppers, freshly muddled lime.

CUCUMBER MINT SMASH
Tito's Vodka, muddled cucumber, fresh mint and freshly muddled lime.

CAIPIROSCA
Vodka, sugar cane, and freshly 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
SAN MIGUEL PALE PILSEN DRAFT	220
STELLA ARTOIS	325
HEINEKEN	325
CORONA	325
CERVEZA NEGRA	220

SIGNATURE COCKTAILS

PREMIUM CAIPIRINHA 750
Choose Traditional or Skinny.
Premium aged cachaça, freshly muddled lime, and your choice of passion fruit or strawberry hibiscus.

SAMBA SQUEEZE MARTINI 750
Grey Goose Le Citron Vodka, St-Germain, lemon juice, honey, and blood orange guava.

YELLOWBIRD 895
Milagro Tequila, passion fruit, pineapple, Cointreau, and Chilling Cava.

SEASONAL COCKTAIL
Ask your server about our seasonal cocktail offerings.

STRAWBERRY HIBISCUS CAIPIRINHA 545
Choose Traditional or Skinny. Silver Cachaça, strawberries, freshly muddled lime, and hibiscus sangria tea.

PASSION FRUIT MIMOSA 545
Cava and orange-passion fruit juice.

PINEAPPLE INFUSED CACHAÇA 345
Pineapple-infused Silver Cachaça.

FOGO NEGRONI 650
The Botanist Gin, Campari, sweet vermouth, and orange bitters.

BEE'S KNEES 550
Gin, fresh lemon juice, and honey syrup.

550 CLASSIC COCKTAILS

APEROL SPRITZ
Chilled Cava, Aperol, and soda water.

CLASSIC MARTINI
Vodka and vermouth.

CLASSIC OLD FASHIONED
Whiskey and Angostura bitters.

MARGARITA
Frozen or on the rocks.

SANGRIA
Red or White.

COSMOPOLITAN
Vodka, Cointreau, cranberry juice, and lime juice.

MOJITO
Rum, lime, mint, and cane sugar.

BRAZILIAN BEBIDAS

Non-alcoholic

PARADISE SPRITZ	295
BRAZILIAN LIMONADA (Refillable)	395
GUARANÁ ANTARCTICA	395
PINEAPPLE MINT LEMONADE	295
BLOOD ORANGE SPRITZ	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
SPANISH 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

CHARDONNAY Pandolfi Price "Larkun" itata Valley, Chile	445
TORRONTES Zucardi "Serie A", Salta, Argentina	595

SPARKLING BY THE GLASS

PROSECCO Romio Extra Dry, Friulo Venetis Giulia, Italy	525
BRUT ROSÉ Liboll Spumante Extra Dry, Salento Argentina	595

Make any Caipirinha a Caipiroska with Tito's Vodka for PHP 485. 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 18 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.*