Braised Beef Sliders - Xingu beer braised, caramelized onions, smoked provolone, brioche bun $12
Spiced Chicken Sliders - Marinated chicken breast, arugula, tomato, pickled onion, mango aioli, brioche bun $9
Brazilian Empanadas - Flaky pastry, seasoned Picanha, onions, chimichurri aioli $7
Jumbo Shrimp Cocktail - Jumbo shrimp with malagueta cocktail sauce $21.50
Churrasco Meat Boards - Served with Brazilian sauces
- Frango (Marinated Chicken Legs) $8
- Costela de Porco (Pork Ribs) $10
- Corderio* (Lamb Chops) $14

Cauliflower Steak - Oven-roasted with a parmesan crust and basil sauce with lentil quinoa salad $16
Ribeye - 10oz. grilled and served with garlic mashed potatoes $39
Filet Mignon - 8oz. grilled and served with garlic mashed potatoes $35
Bar Fogo Salmon - Pan-seared and simply seasoned $21
Chilean Sea Bass - Topped with mango sauce and tropical fruit relish $34.95

Picanha Burger - Fresh ground in house, smoked provolone, bibb lettuce, tomato, onion, chimichurri aioli, brioche bun $12
Goat Cheese & Vegetable Sandwich - Hearts of palm, roasted peppers, goat cheese, marinated red onion, basil cream, arugula, brioche bun $10
### A LA CARTE

#### Traditional Brazilian Side Dishes
- Mashed Potatoes: $4
- Asparagus: $4
- Quinoa Tabbouleh: $4
- Lentil Quinoa: $4
- Mixed Greens: $4
- Mozzarella Caprese: $4
- Caesar Salad: $4
- Potato Salad: $4
- Apple Salad: $4
- Feijoada: $6

#### Desserts
- Chocolate Brigadeiro: $10
- Tres Leches Cake: $10
- New York Style Cheesecake: $10
- Key Lime Pie: $10
- Brazilian Style Flan: $10

#### Beverages
- Iced Tea: $3
- Lemonade: $3
- Fountain Drink: $3

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### BUTCHER SHOP - READY TO GRILL

Meats carved fresh daily by our Brazilian-trained Gaucho Chefs. **Packaged for cooking at home.**

<table>
<thead>
<tr>
<th>Item</th>
<th>By The Pound*</th>
<th>By The Piece*</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Picanha</strong> (Prime Part of Top Sirloin)</td>
<td>$12/lb</td>
<td>$25</td>
</tr>
<tr>
<td><strong>Beef Ancho</strong> (Ribeye)</td>
<td>$22/lb</td>
<td>$35</td>
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<tr>
<td><strong>Filet Mignon</strong> (Tenderloin)</td>
<td>$25/lb</td>
<td>$78</td>
</tr>
<tr>
<td><strong>Fraldinha</strong> (Bottom Sirloin)</td>
<td>$14/lb</td>
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<tr>
<td><strong>NY Strip</strong></td>
<td>$20/lb</td>
<td></td>
</tr>
<tr>
<td><strong>Costela</strong> (Beef Short Ribs)</td>
<td>$18/lb</td>
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</tr>
<tr>
<td><strong>Ground Picanha</strong> (Prime part of the Top Sirloin)</td>
<td>$10/lb</td>
<td></td>
</tr>
<tr>
<td><strong>Linguíça</strong> (Brazilian Spicy Sausage)</td>
<td>$8/lb</td>
<td></td>
</tr>
<tr>
<td><strong>Costela de Porco</strong> (Pork Ribs)</td>
<td>$8/lb</td>
<td></td>
</tr>
</tbody>
</table>

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### LONE TREE ORDERING OPTIONS

8419 Park Meadows Center Dr, Lone Tree, CO 80124
(303) 481-4001

Please place your order directly with your preferred Fogo de Chão location.

**PICK UP**
- Prepped & ready

**DELIVERY**
- Dropped off

**Where available, Minimum order required, call for rates.**

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*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. Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. Ingredient and nutrition information are available upon request.*

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