

# FOGO DE CHÃO

## To-Go Menu

10% of all To-Go, Delivery & Catering sales will be donated to No Kid Hungry to help end childhood hunger



### SHAREABLES

<b>Braised Beef Rib Sliders*</b> - Xingu beer braised, caramelized onions, smoked provolone, brioche bun.	\$12
<b>Spiced Chicken Sliders</b> - Marinated chicken breast, arugula, tomato, pickled onion, mango aioli, brioche bun.	\$9
<b>Brazilian Empanadas</b> - Flaky pastry, seasoned Picanha, onions, chimichurri aioli.	\$7
<b>Jumbo Shrimp Cocktail</b> - Four poached shrimp, Brazilian malagueta cocktail sauce, lemon.	\$21.5
<b>Churrasco Meat Board</b> - Served with Brazilian sauces	
<b>Frango</b> ( <i>Marinated Chicken Legs</i> ) - Beer and brandy marinated, chimichurri sauce.	\$8
<b>Costela de Porco</b> ( <i>Pork Ribs</i> ) - Half rack, chimichurri sauce, lime.	\$10
<b>Cordeiro*</b> ( <i>Lamb Steak</i> ) - Marinated with white wine, lemon and mint.	\$14

### ENTRÉES

#### CHURRASCO COMBINATIONS

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

##### Choose One Meat (6oz.)

<b>Picanha*</b> ( <i>Prime Part of Top Sirloin</i> )	\$16
<b>Fraldinha*</b> ( <i>Bottom Sirloin</i> )	\$16
<b>Cordeiro*</b> ( <i>Lamb Steak</i> )	\$16
<b>Medalhões com Bacon*</b> ( <i>Bacon Wrapped Steak</i> )	\$16
<b>Medalhões com Bacon</b> ( <i>Bacon Wrapped Chicken</i> )	\$14
<b>Frango</b> ( <i>Marinated Chicken Legs</i> )	\$14

##### Choose two sides

Mashed Potatoes	Mozzarella Caprese
Asparagus	Caesar Salad
Quinoa Tabbouleh	Feijoada (counts as 2 sides)
Lentil Quinoa	Potato Salad
Mixed Greens	Apple Salad

**Choose Any Two Meats (10oz. total) \$18**

#### FIRE-ROASTED ENTRÉES

Served with asparagus, Pão de Queijo & Chimichurri sauce.

<b>Cauliflower Steak</b> - Oven roasted with a parmesan crust and basil sauce with lentil quinoa salad.	\$16
<b>Ribeye*</b> - 10 oz. grilled and served with garlic mashed potatoes and chimichurri.	\$39
<b>Filet Mignon*</b> - 8oz. grilled and served with garlic mashed potatoes and chimichurri.	\$35
<b>Pan-Seared Salmon*</b> - 8 oz. topped with chimichurri. Served with fresh lemon.	\$21
<b>Mango Chilean Sea Bass</b> - 8 oz. served with a mango sauce and tropical fruit relish.	\$34.95

#### SANDWICHES

Served with polenta fries.

<b>Picanha Burger*</b> - Fresh ground in-house, smoked provolone, bibb lettuce, tomato, onion, chimichurri aioli, brioche bun.	\$12
<b>Goat Cheese and Vegetable Sandwich</b> - Hearts of palm, roasted peppers, goat cheese, marinated red onion, basil cream, arugula, brioche bun.	\$10

\* 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. Nutrition information available upon request.

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# FOGO DE CHÃO

## To-Go Menu

### À 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
Smoked Salmon (8oz)	\$12

#### 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

### BUTCHER SHOP - READY TO GRILL

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

<b>Picanha</b> (5oz. steak) <small>Prime Part of Top Sirloin</small>	\$4	<b>Frango</b> (1lb. ; 5-6 legs) <small>Marinated Chicken Legs</small>	\$6
<b>Filet Mignon</b> (8oz. steak) <small>Tenderloin</small>	\$12	<b>Linguica</b> (~1.5lb.) <small>Brazilian Spicy Sausage</small>	\$14
<b>Fraldinha</b> (16oz. steak) <small>Bottom Sirloin</small>	\$16	<b>Costela de Porco</b> (2lb. rack) <small>Pork Ribs</small>	\$14
<b>New York Strip</b> (16oz. steak)	\$18	<b>Lamb Chop Rack</b> (8 lamb chops)	\$32
<b>Beef Ancho</b> (16oz. steak) <small>Ribeye</small>	\$22	<b>Atlantic Salmon</b> (8oz. fillet)	\$10
<b>Costela</b> (~5lb. rack) <small>Beef Short Ribs</small>	\$60	<b>Cold-Water Lobster Tail</b> (6oz.)	\$16
<b>Dry-aged Tomahawk Ancho</b> (36oz. steak) <small>Bone-in Ribeye</small>	\$78	<b>Jumbo Shrimp Cocktail</b> (1lb.)	\$26
<b>Wagyu New York Strip</b> (20oz. steak)	\$125		

### FRESH PRODUCE

Asparagus (bundle)	\$4	Mixed Greens (1lb)	\$5
Bananas (1lb)	\$1	Papaya (each)	\$5
Bibb Lettuce (head)	\$2	Pineapple (each)	\$5
Butter (1lb)	\$4	Provolone Cheese (1lb)	\$7
Celery (bunch)	\$2	Red Onion (1lb)	\$1
Cream (half gallon)	call store for price	Romaine Lettuce (head)	\$1
Eggs (dozen)	\$3	Russet Potatoes (1lb)	\$1
Milk (gallon)	call store for price	White Rice (1lb)	\$2

### BALTIMORE ORDERING OPTIONS

600 E. Pratt St. #102, Baltimore, MD 21202 | 410-528-9292

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

#### PICK UP

Prepped & ready

#### DELIVERY\*\*

Contactless Delivery Drop off

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

#### FULL SERVICE CATERING

On-site cooking & service

100 person minimum

# FOGO DE CHÃO

## To-Go Menu - South American Wines & Beer

### FOGO TRIBUTE WINES

#### THREE PROPRIETARY WINES CRAFTED IN HONOR OF OUR FOUNDING FOGO FAMILY

5229	<b>Malbec - Jorjão by Fogo de Chão, "Reserva"</b> , Mendoza, Argentina <i>in honor of Jorge Ongarato, the Brazilian gaucho and founding father of Fogo de Chão</i>	\$30
5614	<b>Red Blend - Eulila by VIK</b> , Cachapoal Valley, Chile <i>in honor of Selma "Eulila" Oliveira, the beloved brand matriarch of Fogo de Chão</i>	\$30
5616	<b>Red Blend - O Leão by VIK</b> , Cachapoal Valley, Chile <i>in honor of Larry Johnson, the courageous leader of global growth with Fogo de Chão</i>	\$30
	<b>Jorjão, Eulila, and O Leão</b> (set of 3 Tribute Wines)	\$75

### SPARKLING

#### SOUTH AMERICA

7821	<b>Carnaval, Red Moscato</b> , Brazil	\$19.5
7820	<b>Salton, Brut</b> , Serra Gaúcha, Brazil	\$23
7825	<b>Antucura, Pinot Noir, Rosé, "Chérie"</b> , Vista Flores, Mendoza, Argentina	\$25.5

### WHITE WINE

#### SOUTH AMERICA - SAUVIGNON BLANC

7403	<b>Lapostolle, "Grand Selection"</b> , Rapel Valley, Chile	\$21
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#### SOUTH AMERICA - CHARDONNAY

7414	<b>Natura by Emiliana, Unoaked</b> , Chile, Made with Organic Grapes	\$19
7202	<b>Alamos</b> , Mendoza, Argentina	\$19.5
7301	<b>Lidio Carraro, "Da'divas"</b> , Encruzilhada do Sul, Brazil	\$23
7400	<b>Calina</b> , Valle Central, Reserva, Chile	\$23.5
7404	<b>Lapostolle, "Cuvée Alexandre Atalayas Vineyard"</b> , Casablanca Valley, Aconcagua, Chile	\$33
7209	<b>Bodega Catena Zapata, "Catena Alta"</b> , Mendoza, Argentina	\$42

#### SOUTH AMERICA - INTERESTING WHITES & ROSÉS

7302	<b>Salton, Moscato, Demi-Sec, "Flowers"</b> , Serra Gaúcha, Brazil	\$18
7201	<b>Santa Julia, Torrontés, "Plus"</b> , Mendoza, Argentina	\$18
7215	<b>Amalaya, Torrontés/Riesling</b> , Salta, Argentina	\$20
4873	<b>Montes, Rosé, "Cherub"</b> , Colchagua Valley, Chile	\$20
7609	<b>Bodegas Callia, Pinot Grigio, "Alta"</b> , Tulum Valley, San Juan, Argentina	\$22
7608	<b>Familia Schroeder, Pinot Noir, Rosé, "Alto Limay"</b> , Patagonia, Argentina	\$22
7214	<b>Trivento, Torrontés/Viognier/Chardonnay, "Amado Sur"</b> , Mendoza, Argentina	\$22.5

### RED WINE

#### SOUTH AMERICA - PINOT NOIR

5613	<b>Viña Leyda</b> , Leyda Valley, Aconcagua, Chile	\$21
4874	<b>Terranoble, "El Algarrobo Vineyard"</b> , Casablanca Valley, Reserva, Aconcagua, Chile	\$22
5828	<b>Salton, "Paradoxo"</b> , Campanha Gaúcha, Brazil	\$24
5519	<b>Montes, "Alpha"</b> , Aconcagua Valley - Costa, Aconcagua, Chile	\$34

Must be 21 years of age or older to consume alcohol. Before placing your order, please inform your server if a person in your party has a food allergy. Nutritional information available upon request.

**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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# FOGO DE CHÃO

## To-Go Menu - South American Wines & Beer

### RED WINE

#### SOUTH AMERICA - MALBEC

5105	Trapiche, "Oak Cask", Mendoza, Argentina	\$19.5
5164	Alamos, Mendoza, Argentina	\$21.5
5114	Terrazas de los Andes, "Altos del Plata", Mendoza, Argentina	\$23
5167	Don Miguel Gascón, Mendoza, Argentina	\$24
5226	Bodega Catena Zapata, "Catena", Vista Flores, Mendoza, Argentina	\$25
5229	Fogo de Chão, Gran Reserva, Mendoza, Argentina	\$29.5
5227	Luigi Bosca, Mendoza, Argentina	\$34
5187	Familia Zuccardi, "Q", Uco Valley, Mendoza, Argentina	\$34.5
5197	Bodega Catena Zapata, "Catena High Mountain Vines", Mendoza, Argentina	\$35
5118	Terrazas de los Andes, "Reserva", Mendoza, Argentina	\$36
5239	Colomé, "Auténtico", Calchaquí Valley, Salta, Argentina	\$37
5140	Susana Balbo, "Signature", Uco Valley, Mendoza, Argentina	\$38
5141	Tikal, "Amorío", Paraje Altamira, Argentina	\$46
5185	Luca, "Old Vine", Uco Valley, Mendoza, Argentina	\$48

#### SOUTH AMERICA - MERLOT

5829	Lidio Carraro, "Agnus", Serra do Sudeste, Brazil	\$20
5527	Lapostolle, "Grand Selection", Rapel Valley, Chile	\$23
5556	Concha y Toro, "Marques de Casa Concha", Maule Valley, Chile	\$29.5

#### SOUTH AMERICA - BLENDS

5607	The Seeker, Valle Central, Chile	\$20
5814	Miolo, Cabernet Sauvignon/Merlot, "Cuvée Giuseppe", Vale dos Vinhedos, Brazil	\$27.5
5136	Clos de los Siete, Uco Valley, Mendoza, Argentina	\$29.5
3630	Locations, "AR", Argentina	\$29.5
5525	Primus, "The Blend", Apalta, Chile	\$29.5
5142	Tikal, Malbec/Bonarda, "Patriota", Mendoza, Argentina	\$34.5
5611	Milla Cala by VIK, Millahue, Chile	\$42.5
5820	Salton, "Talento", Serra Gaúcha, Brazil	\$42.5
5173	Luigi Bosca, Cabernet Sauvignon/Cabernet Franc/Merlot, "Gala 2", Mendoza, Argentina	\$45
3144	Emiliana Coyam, "Los Robles Estate", Colchagua Valley, Chile	\$46
5125	BenMarco, "Expresivo", Gualtallary, Mendoza, Argentina	\$48.5

#### SOUTH AMERICA - CABERNET SAUVIGNON

5129	Santa Julia, Made with Organic Grapes, Mendoza, Argentina	\$19
5105	Trapiche, "Oak Cask", Mendoza, Argentina	\$21.5
5562	Casillero del Diablo (Concha y Toro), "Reserva", Valle Central, Chile	\$24
5106	Trapiche, "Broquel", Mendoza, Argentina	\$26.5
5555	Concha y Toro, "Marqués de Casa Concha", Maipo Valley, Chile	\$34
5522	Montes, "Alpha Apalta Vineyard", Colchagua Valley, Chile	\$34
5530	Lapostolle, "Cuvée Alexandre Apalta Vineyard", Colchagua Valley, Chile	\$35
5196	Bodega Catena Zapata, "Catena", Mendoza, Argentina	\$35.5
5502	Hacienda Araucano, "Gran Araucano", Colchagua Valley, Chile	\$43

#### SOUTH AMERICA - SHIRAZ / SYRAH

5609	Montes, Syrah, "Alpha", Colchagua Valley, Chile	\$29.5
5184	Luca, Syrah, "Laborde Double Select", Uco Valley, Mendoza, Argentina	\$34.5

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## To-Go Menu - South American Wines & Beer

### RED WINE

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#### SOUTH AMERICA - INTERESTING REDS

5537	Natura by Emiliana, Carménère, Chile, Made with Organic Grapes	\$20
5610	Bodega Garzón, Cabernet Franc, Uruguay, Reserva	\$26
5188	Familia Zuccardi, Tempranillo, "Q", Santa Rosa, Mendoza, Argentina	\$32
5557	Concha y Toro, Carménère, "Terrunyo Block 27 Lot #1", Peumo Valley, Chile	\$48

### BEER

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129	Xingu, "Black Beer", Brazil	\$3
227	Xingu, "Gold", Brazil	\$3
123	Stella Artois, Belgium & Brazil	\$2.75

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