

FOGO DE CHÃO

To-Go Menu

Please visit your preferred restaurant [location page](#) for pricing

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



SHAREABLES

- Braised Beef Rib Sliders*** - Xingu beer braised, caramelized onions, smoked provolone, brioche bun. (1380 cal)
Spiced Chicken Sliders - Marinated chicken breast, arugula, tomato, pickled onion, mango aioli, brioche bun. (960 cal)
Brazilian Empanadas - Flaky pastry, seasoned Picanha, onions, chimichurri aioli. (750 cal)
Jumbo Shrimp Cocktail - Six jumbo shrimp with malagueta cocktail sauce (230 cal)
Churrasco Meat Board - Served with Brazilian sauces
Frango (Marinated Chicken Legs) - Beer and brandy marinated, chimichurri sauce. (1140 cal)
Costela de Porco (Pork Ribs) - Half rack, chimichurri sauce, lime. (1330 cal)
Cordeiro* (Lamb Chops) - Three double chops, mintchurri sauce. (1730 cal)

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)

- Picanha*** (Prime Part of Top Sirloin) (440 cal)
Fraldinha* (Bottom Sirloin) (380 cal)
Cordeiro* (Lamb Steak) (590 cal)
Medalhões com Bacon* (Bacon Wrapped Steak) (370 cal)
Medalhões com Bacon (Bacon Wrapped Chicken) (350 cal)
Frango (Marinated Chicken Legs) (350 cal)

Choose Any Two Meats (10oz total)

Choose two sides

- | | |
|---------------------------|--|
| Mashed Potatoes (170 cal) | Mozzarella Caprese (90 cal) |
| Asparagus (25 cal) | Caesar Salad (70 cal) |
| Quinoa Tabbouleh (90 cal) | Caesar Dressing (120 cal) |
| Lentil Quinoa (160 cal) | Feijoada (counts as 2 sides) (100 cal) |
| Mixed Greens (5 cal) | Potato Salad (250 cal) |
| Italian Dressing (80 cal) | Apple Salad (280 cal) |

FIRE-ROASTED ENTRÉES

Served with asparagus, Pão de Queijo & Chimichurri sauce.

- Cauliflower Steak** - Oven roasted with a parmesan crust and basil sauce with lentil quinoa salad. (1070 cal)
Ribeye* - 10oz grilled and served with garlic mashed potatoes and chimichurri.
Filet Mignon* - 8oz grilled and served with garlic mashed potatoes and chimichurri. (1610 cal)
Pan-Seared Salmon* - 8oz topped with chimichurri. Served with fresh lemon. (1400 cal)
Mango Chilean Sea Bass - 8oz served with a mango sauce and tropical fruit relish. (1520 cal)

SANDWICHES

Served with polenta fries.

- Picanha Burger*** - Fresh ground in-house, smoked provolone, bibb lettuce, tomato, onion, chimichurri aioli, brioche bun. (1480 cal)
Goat Cheese and Vegetable Sandwich - Hearts of palm, roasted peppers, goat cheese, marinated red onion, basil cream, arugula, brioche bun. (1130 cal)

* 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 (170 cal)
Asparagus (25 cal)
Quinoa Tabbouleh (90 cal)
Lentil Quinoa (160 cal)
Mixed Greens (5 cal) Italian Dressing (80 cal)
Mozzarella Caprese (90 cal)
Caesar Salad (70 cal) Caesar Dressing (120 cal)
Potato Salad (250 cal)
Apple Salad (280 cal)
Feijoada (100 cal)
Smoked Salmon (8oz) (270 cal)

Desserts

Chocolate Brigadeiro (1,270 cal)
Tres Leches Cake (690 cal)
New York Style Cheesecake (990 cal)
Key Lime Pie (620 cal)
Brazilian-Style Flan (540 cal)

Beverages

Iced Tea (5 cal)
Lemonade (260 cal)
Fountain Drink (140 cal)

BUTCHER SHOP - READY TO GRILL

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

Picanha (5oz. steak)

Prime Part of Top Sirloin

Filet Mignon (8oz. steak)

Tenderloin

Fraldinha (16oz. steak)

Bottom Sirloin

New York Strip (16oz. steak)

Beef Ancho (16oz. steak)

Ribeye

Costela (~5lb. rack)

Beef Short Ribs

Dry-aged Tomahawk Ancho (36oz. steak)

Bone-in Ribeye

Wagyu New York Strip (20oz. steak)

Frango (1lb. ; 5-6 legs)

Marinated Chicken Legs

Linguica (~1.5lb.)

Brazilian Spicy Sausage

Costela de Porco (2lb.)

Pork Ribs

Lamb Chop Rack (8 lamb chops)

Atlantic Salmon (8oz. fillet)

Cold-Water Lobster Tail (6oz.)

Jumbo Shrimp (1lb. ; 12-15 total)

FRESH PRODUCE

Asparagus (bundle)
Bananas (1lb)
Bibb Lettuce (head)
Butter (1lb)
Celery (bunch)
Cream (half gallon)
Eggs (dozen)
Milk (gallon)

Mixed Greens (1lb)
Papaya (each)
Pineapple (each)
Provolone Cheese (1lb)
Red Onion (1lb)
Romaine Lettuce (head)
Russet Potatoes (1lb)
White Rice (1lb)

ORDERING OPTIONS

Please place your order online on <https://fogodechao.com/catering/> or call your preferred Fogo de Chao location directly.

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 - EXPERIENCES BY FOGO

Our Experiences by Fogo include everything needed to prepare a Brazilian inspired meal right at home.

FULL CHURRASCO HOME EXPERIENCE

Ready-to-Grill / Serves 6+

Bring the Fogo de Chão experience home with an all-in-one assortment of ready-to-grill meats, Brazilian sides, and Pão de Queijo. Includes six Fogo de Chão red/green coasters. Includes chimichurri sauce and rock salt for grilling.

READY TO GRILL

Picanha *Top Sirloin* (4) 5oz steaks
Fraldinha *Bottom Sirloin* (1) 16oz steak
Frango *Marinated Chicken Legs* 2lb
Cordeiro *Prime Lamb Steak* (2) 6oz steaks
Linguica *Brazilian Sausage* 1.5lb

READY TO SERVE

Brown Sugar Pepper Bacon 8 strips
Pão de Queijo
Mashed Potatoes
Asparagus

ENHANCE YOUR MEAL

Add Dry-Aged Tomahawk Ribeye \$65

36oz bone-in ribeye dry aged minimum 42 days for rich flavor

Add Premium Grade Wagyu NY Strip - 20oz \$100

DATE NIGHT GRILLING EXPERIENCE

Ready-to-Grill / Serves 2

Enjoy a romantic evening cooking our ready to grill premium steaks and vegetables over a bottle of our exclusive Fogo Tribute wine and two of our signature desserts. Includes two Heart-shaped Fogo Red/Green Coasters. Includes chimichurri sauce and rock salt for grilling.

READY TO GRILL

Choice of any two:

Boneless Ribeye 16oz steak

Filet Mignon 8oz steak

Atlantic Salmon 8oz fillet

Potatoes for mashing 1lb with butter and cream

Asparagus 1lb

READY TO SERVE

Pão de Queijo

Mozzarella Caprese

Chocolate Brigadeiro Cake 1 slice

NY Cheesecake 1 slice

Choice of any Fogo Tribute Wine:

Jorjão Malbec Reserva

Eulila Red Blend by VIK

O'Leão Red Blend by VIK

CELEBRATION EXPERIENCE

Fully Cooked / Serves 4

For any special occasion - we bring the celebration to you. An assortment of our most popular meats, Brazilian sides, and Pão de Queijo served with our signature Chocolate Brigadeiro Cake complete with candles to celebrate.

FIRE-GRILLED MEATS

Picanha *Top Sirloin* 16oz

Frango *Marinated Chicken Breast* 16oz

Fraldinha *Bottom Sirloin* 16oz

BRAZILIAN SIDES & DESSERTS

Pão de Queijo

Mashed Potatoes

Caesar Salad

Asparagus

Chocolate Brigadeiro Cake 4 slices

FOGO DE CHÃO

To-Go Menu - South American Wines & Beer

Availability where permitted by law

FOGO TRIBUTE WINES

THREE PROPRIETARY WINES CRAFTED IN HONOR OF OUR FOUNDING FOGO FAMILY

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

SPARKLING

SOUTH AMERICA

- 7821 **Carnaval, Red Moscato**, Brazil
- 7820 **Salton, Brut**, Serra Gaúcha, Brazil
- 7825 **Antucura, Pinot Noir, Rosé, "Chérie"**, Vista Flores, Mendoza, Argentina

WHITE WINE

SOUTH AMERICA - SAUVIGNON BLANC

- 7403 **Lapostolle, "Grand Selection"**, Rapel Valley, Chile

SOUTH AMERICA - CHARDONNAY

- 7414 **Natura by Emiliana, Unoaked**, Chile, Made with Organic Grapes
- 7202 **Alamos**, Mendoza, Argentina
- 7301 **Lidio Carraro, "Da'divas"**, Encruzilhada do Sul, Brazil
- 7400 **Calina**, Valle Central, Reserva, Chile
- 7404 **Lapostolle, "Cuvée Alexandre Atalayas Vineyard"**, Casablanca Valley, Aconcagua, Chile
- 7209 **Bodega Catena Zapata, "Catena Alta"**, Mendoza, Argentina

SOUTH AMERICA - INTERESTING WHITES & ROSÉS

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

RED WINE

SOUTH AMERICA - PINOT NOIR

- 5613 **Viña Leyda**, Leyda Valley, Aconcagua, Chile
- 4874 **Terranoble, "El Algarrobo Vineyard"**, Casablanca Valley, Reserva, Aconcagua, Chile
- 5828 **Salton, "Paradoxo"**, Campanha Gaúcha, Brazil
- 5519 **Montes, "Alpha"**, Aconcagua Coast, Aconcagua, Chile

*Wine and Beer available for purchase where permitted by law.

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

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RED WINE

SOUTH AMERICA - MALBEC

- 5105 Trapiche, "Oak Cask", Mendoza, Argentina
- 5164 Alamos, Mendoza, Argentina
- 5114 Terrazas de los Andes, "Altos del Plata", Mendoza, Argentina
- 5167 Don Miguel Gascón, Mendoza, Argentina
- 5226 Bodega Catena Zapata, "Catena", Vista Flores, Mendoza, Argentina
- 5229 Fogo de Chão, Gran Reserva, Mendoza, Argentina
- 5227 Luigi Bosca, Mendoza, Argentina
- 5187 Familia Zuccardi, "Q", Uco Valley, Mendoza, Argentina
- 5197 Bodega Catena Zapata, "Catena High Mountain Vines", Mendoza, Argentina
- 5118 Terrazas de los Andes, "Reserva", Mendoza, Argentina
- 5239 Colomé, "Auténtico", Calchaquí Valley, Salta, Argentina
- 5140 Susana Balbo, "Signature", Uco Valley, Mendoza, Argentina
- 5141 Tikal, "Amorío", Paraje Altamira, Argentina
- 5185 Luca, "Old Vine", Uco Valley, Mendoza, Argentina

SOUTH AMERICA - MERLOT

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

SOUTH AMERICA - BLENDS

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

SOUTH AMERICA - CABERNET SAUVIGNON

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

SOUTH AMERICA - SHIRAZ / SYRAH

- 5609 Montes, Syrah, "Alpha", Colchagua Valley, Chile
- 5184 Luca, Syrah, "Laborde Double Select", Uco Valley, Mendoza, Argentina

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RED WINE

SOUTH AMERICA - INTERESTING REDS

- 5537 **Natura by Emiliana, Carménère**, Chile, Made with Organic Grapes
- 5610 **Bodega Garzón, Cabernet Franc**, Uruguay, Reserva
- 5188 **Familia Zuccardi, Tempranillo, "Q"**, Santa Rosa, Mendoza, Argentina
- 5557 **Concha y Toro, Carménère, "Terrunyo Peumo Vineyard"**, Peumo Valley, Chile

BEER

- 129 **Xingu, "Black Beer"**, Brazil
- 227 **Xingu, "Gold"**, Brazil
- 123 **Stella Artois**, Belgium & Brazil

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