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FOGO DE CHÃO®

FOGO DE CHÃO OPENS THIRD HOUSTON AREA LOCATION IN FRIENDSWOOD TODAY

Beloved Brazilian Steakhouse Debuts Newest Location in Friendswood with a Benefit for Galveston County Food Bank

FRIENDSWOOD, TX (September 29, 2022) – [Fogo de Chão](#), the internationally-renowned Brazilian restaurant that allows guests to make culinary discoveries at every turn, opens its latest location in Friendswood today, Thursday, September 29 at 700 Baybrook Mall #G-100, inside the area’s premier shopping and dining destination, the Baybrook Mall. The Friendswood restaurant marks the brand’s 70th location globally and the third in the Houston area. Fogo Friendswood will donate a portion of its first-week sales to the Galveston County Food Bank. The nonprofit provide access to nutritional food in Galveston County communities through a network of participating charitable organizations, schools, and food bank-managed programs focused on serving vulnerable populations. Giving back is part of Fogo de Chão’s ethos, and the team is thrilled to make its entrance to Friendswood and continue its commitment to serving the community.

The new Friendswood restaurant will feature an open-air churrasco grill in the heart of the dining room where guests can watch Fogo’s Gaucho Chefs practice the culinary art of churrasco as they butcher and grill a variety of fire-roasted proteins. The main dining room is anchored by a white Carrara marble Market Table and signature bas-relief interpretation of Antonio Carigni’s O Lacador statue, the embodiment of the gaucho culture. The Friendswood location also features an expansive covered patio for al fresco dining, soaring wine cases, a contemporary Bar Fogo area with lounge seating, and dry-aged meat lockers for in-house aging.

General Manager Raido Ramos will lead the Friendswood team. He began his career with Fogo in 2016 as a General Manager in Burlington, Massachusetts.

“Fogo is all about providing an unforgettable dining experience for our guests, and we’re delighted to share an experience of discovery with Friendswood residents,” said Barry McGowan, Chief Executive Officer of Fogo de Chão. “The Friendswood community has welcomed us with open arms, and we are honored to bring a taste of Brazil to the neighborhood.”

Fire-roasted meats are the core of Fogo’s experience and include guest favorites such as ribeye, lamb chops and the house specialty, picanha, the prime part of the top sirloin. Fogo Friendswood offers a range of menu selections and prices to fit guests’ needs for lunch and dinner, including:

- **Full Churrasco Experience:** The signature menu selection includes all premium and classic cuts, the fresh and seasonal Market Table & Feijoada Bar and authentic Brazilian side dishes.
- **Indulgent Cuts:** Guests can enhance their experience with a 20 oz. Wagyu New York Strip that is carved tableside on a Himalayan salt block to complement the cut’s intense marbling and buttery texture. A decadent, dry-aged 32 oz. Long Bone Tomahawk Ribeye and 24 oz. Wagyu Ribeye is also available to order for the table.

In addition to these options, the menu also includes:

- **Weekday Lunch:** Includes the seasonal Market Table & Feijoada Bar, plus family-style service of Brazilian side dishes for \$15 per person. Guests may choose to add a single cut of fire-roasted meat or have the Full Churrasco Experience.
- **Weekend Brazilian Brunch:** Includes the Full Churrasco Experience combined with Brazilian-inspired brunch items like Braised Beef Rib Hash and made-to-order crepe and omelet stations.
- **Bar Fogo:** The Friendswood bar offers an elevated experience with a contemporary bar and dedicated bar staff designed to allow guests to linger and discover something new with each visit, including \$9 Picanha Burger or Lobster & Shrimp Tacos, plus churrasco meat boards
- **All-Day Happy Hour:** Guests can enjoy all-day happy hour every day in the main dining room, patio and Bar Fogo area featuring \$9 Brazilian-inspired cocktails, \$7 glasses of South American wines, \$5 beers.
- **Seafood:** Brazilian-inspired seafood options are available à la carte, including shrimp and lobster appetizers, jumbo shrimp cocktail, and a Seafood Tower.
- **Fogo To-Go & Catering:** Bring the Fogo experience home with individual churrasco entrees, à la carte offerings, catered events and ready-to-eat or ready-to-grill options from the Butcher Shop. All are available for contactless delivery or pick up.
- **Group and Private Dining:** Whether celebrating a special birthday or hosting a corporate meeting, the Friendswood location has a dedicated sales manager and offers customizable menus, beautiful private and semi-private dining spaces, and complimentary A/V equipment.
- **Holiday Hours:** For special gatherings all season long, Fogo de Chão offers an array of in-restaurant, private dining packages, and catering options perfect for every size and occasion. Available for pick-up or delivery, all catering orders are hot and ready to serve upon arrival, making it easy to focus on friends, family, and colleagues during holiday celebrations. 2022 holiday hours at Fogo de Chão are as follows:
 - Thanksgiving Day: 11:00 a.m. – 9:00 p.m.
 - Christmas Eve: 11:00 a.m. – 9:30 p.m.
 - Christmas Day: 11:00 a.m. – 9:00 p.m.
 - New Year's Eve: 11:00 a.m. – 11:00 p.m.
 - New Year's Day: 11:00 a.m. – 10:30 p.m.

A dining experience for all ages, children six and under enjoy complimentary dining at Fogo Friendswood, and ages seven to 12 dine at half-price for the Full Churrasco Experience. For more information, visit <https://fogodechao.com/location/friendswood> or call [281.982.1116](tel:281.982.1116)

About Fogo de Chão

Fogo de Chão (fogo-dee-shown) is an internationally renowned restaurant that allows guests to discover what's next at every turn. Founded in Southern Brazil in 1979, Fogo elevates the centuries-old cooking technique of churrasco – the art of roasting high-quality cuts of meat over an open flame – into a cultural dining experience of discovery. In addition to its Market Table and Feijoada Bar – which includes seasonal salads and soup, fresh vegetables, imported charcuterie and more – guests are served simply-seasoned meats that are butchered, fire-roasted and carved tableside by gaucho chefs. Guests can also indulge in dry-aged or premium Wagyu cuts, seafood à la carte, Bar Fogo Features including signature cocktails, and an award-winning South American wine list, as well as smaller, sharable plates in Bar

Fogo. Fogo offers differentiated menus for all dayparts including lunch, dinner, weekend brunch and group dining, plus full-service catering and contactless takeout and delivery options.

For more information on Fogo de Chão or to make a reservation, please visit [Fogo.com](https://fogo.com). For images, logos and other media assets, please visit the [Fogo Newsroom](#).

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