

ALL-DAY HAPPY HOUR

\$8 BRAZILIAN INSPIRED COCKTAILS

- Fogo® Caipirinha**
Fogo Silver Cachaça, limes, cane sugar (340 cal)

Strawberry Hibiscus Caipirinha
Silver cachaça, house-made hibiscus syrup, strawberries, lime (180 cal)

Passionate Caipirinha
Silver cachaça, passion fruit, lime (370 cal)

Cucumber Mint Smash
Tito's Vodka, muddled cucumber, fresh mint, lime (210 cal)

Caramelized Pineapple Old Fashioned
Bulleit Rye Whiskey, muddled caramelized pineapple, orange, Luxardo cherry (340 cal)

\$6 SOUTH AMERICAN WINES

- Chardonnay - Calina**
Valle Central, Reserva, Chile (140 cal)

Rosé - Montes, "Cherub El Arcángel Single Vineyard"
Colchagua Valley, Chile (140 cal)

Malbec - Alamos
Mendoza, Argentina (150 cal)

Red Blend - The Seeker
Central Valley, Chile (150 cal)

\$4 BRAZILIAN BEER

- Xingu, "Black Beer"**
Brazil

Stella Artois
Belgium & Brazil

HAPPY HOUR BITES

Available Monday - Friday, 4:30-6:30

\$4 SMALL PLATES

- Queijo Assado**
Fire-roasted Brazilian cheese, malagueta honey

Saucy Legs
Cognac-marinated chicken, hot Brazilian BBQ, pão de queijo crispies, dedo de moca peppers

Gaucho Style Hummus
Topped with seasoned picanha

- Brazilian Empanadas**
Flaky pastry, seasoned picanha, onions, chimichurri aioli

Braised Beef Rib Sliders* - two
Xingu-beer braised, caramelized onions, smoked provolone, brioche bun

Yuca Fries
Grated parmesan, malagueta aioli

\$8 PICANHA BURGER*

Served with crispy yuca fries

SMALL PLATES

| | | | |
|---|----|---|----|
| Queijo Assado Fire-roasted Brazilian cheese, malagueta honey | 6 | Lobster & Shrimp Bibb Tacos Citrus aioli, shredded slaw, Bibb lettuce, dedo de moca peppers | 10 |
| Braised Beef Rib Sliders* Xingu-beer braised, caramelized onions, smoked provolone, brioche bun (1380 cal) | 12 | Picanha Tartare Hand-chopped picanha, fresh quail egg, garlic chips, capers, olives. Mixed tableside and served with crisp toasts | 14 |
| Spiced Chicken Sliders Marinated chicken breast, arugula, tomato, pickled onion, mango aioli, brioche bun (960 cal) | 9 | Saucy Legs Cognac-marinated chicken, hot Brazilian BBQ, pão de queijo crispies, dedo de moca peppers | 8 |
| Yuca Fries Grated parmesan, malagueta aioli (500 cal) | 4 | Warm Hearts of Palm and Spinach Dip Steamed spinach, hearts of palm, crispy toasts (490 cal) | 8 |
| Seasonal Hummus House-made seasonal hummus with crisp toasts <i>Gaucho Style topped with seasoned picanha, add \$2</i> | 6 | Wagyu Prelude 2.5oz. thin-sliced, Wagyu NY Strip cooked tableside on Himalayan salt block. To share | 18 |
| Brazilian Empanadas Flaky pastry, seasoned picanha, onions, chimichurri aioli (750 cal) | 7 | | |

LARGE PLATES

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|---|-----|---|----|
| Picanha Burger* Fresh ground in-house, smoked provolone, Bibb lettuce, tomato, onion, chimichurri aioli, brioche bun (1480 cal) <i>Served with crispy yuca fries</i> | 12 | Churrasco Meat Boards | |
| Indulgent Steaks - Sized to share for four or more | | The Bone* (Beef Rib) - Large beef rib, chimichurri sauce. (720 cal) | 14 |
| Wagyu New York Strip* 20oz. premium graded, aged for 21 days (1345 cal) | 125 | Cordeiro* (Lamb Chops) - Three double chops, mintchurri sauce. (1150 cal) | 14 |
| Dry-aged Tomahawk Ancho* 36oz. Long Bone Ribeye dry-aged for a minimum of 42 days (1620 cal) | 89 | BPQ* (Brazilian Porco 'Que) - Slow-roasted pork ribs, Brazilian sausage, chimichurri | 12 |
| Wagyu Ancho (Ribeye)* 24oz. premium graded, aged for 21 days (1872 cal) | 135 | | |

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.

* 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.



See All-Day Happy Hour for more choices.

BRAZILIAN INSPIRED COCKTAILS

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| Fogo® Premium Caipirinha Fogo Premium Aged Cachaça, fresh muddled limes, cane sugar (340 cal) | 14.5 | Mango Ginger Martini Grey Goose Le Citron Vodka, mango, South American ginger, honey lemon elixir, basil (290 cal) | 12 |
| Blood Orange Manhattan Buffalo Trace Bourbon, Carpano Antica, blood orange and angostura bitters (190 cal) | 14 | Grapefruit Gin Crush Hendrick's Gin, ruby red grapefruit, elderflower, honey elixir (240 cal) | 12 |
| Smoke & Honey Monkey Shoulder Scotch Whisky, Honey Ginger elixir, Glenmorangie Scotch, Luxardo Cherry (250 cal) | 14 | Superfruit Lemonade VeeV Açai Spirit, Grand Marnier, fresh strawberry, blueberry, lemon (320 cal) | 13.5 |
| Mango Habanero Caipirinha Silver cachaça, limes, mango, habanero peppers (330 cal) | 13 | Coconut Crème Caipirinha Silver cachaça, Mount Gay Black Barrel Rum, Coco Lopez, lime (240 cal) | 13 |
| Brazilian Gentleman Knob Creek Rye Whiskey, passion fruit, tawny port, Amargo Chunchu bitters, honey (190 cal) | 12.5 | | |

WINES BY THE GLASS†

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|--|------|--|------|
| WHITE & ROSÉ (135 cal, 125 cal) | | RED (150 cal) | |
| Moscato d'Asti - Umberto Fiore Piedmont, Italy | 11.0 | Pinot Noir - Mondavi Private Selection California | 12.0 |
| Riesling - Ste. Michelle Columbia Valley, Washington | 9.5 | Pinot Noir - A to Z Oregon | 14.5 |
| Pinot Grigio - Mezzacorona Trentino, Italy | 9.5 | Pinot Noir - Meiomi California | 15.5 |
| Pinot Grigio - Tramin Südtirol, Alto Adige, Italy | 11.5 | Merlot - Lapostolle, "Grand Selection" Rapel Valley, Chile | 11.0 |
| Sauvignon Blanc - Lapostolle, "Grand Selection" Rapel Valley, Chile | 10.5 | Merlot - Seven Falls, "Stonetree Vineyard" Wahluke Slope, Washington | 12.0 |
| Sauvignon Blanc - Kim Crawford Marlborough, New Zealand | 13.5 | Malbec - Catena, "Catena" Vista Flores, Mendoza, Argentina | 12.0 |
| Chardonnay - William Hill North Coast, California | 10.0 | Malbec - Jorjão by Fogo de Chão, "Reserva" Mendoza, Argentina | 13.5 |
| Chardonnay - Sonoma Cutrer, "Russian River Ranches" Sonoma Coast, California | 15.0 | Primus, "The Blend" Apalta, Chile | 14.0 |
| | | Red Blend - Eulila by VIK Cachapoal Valley, Chile | 16.5 |
| SPARKLING (120 cal/6oz) | | Cabernet Sauvignon - J. Lohr, "Seven Oaks" Paso Robles, California | 11.5 |
| Prosecco - La Marca Italy | 9.5 | Cabernet Sauvignon - Trapiche, "Broquel" Mendoza, Argentina | 12.5 |
| Brut Rosé - Le Grand Courtâge, "Grand Cuvee" France 187ml | 13.0 | Cabernet Sauvignon - Intrinsic Columbia Valley, Washington | 14.5 |
| | | Zinfandel - Seghesio Sonoma County, California | 12.5 |

DOMESTICS / IMPORTS / CRAFT BEERS

Ask about Premium, Craft, Domestic and Import selections.

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