

## CHURRASCO COMBINATIONS

CHOOSE YOUR FIRE ROASTED MEAT AND TWO TRADITIONAL BRAZILIAN SIDES  
SERVED WITH PÃO DE QUEIJO AND CHIMICHURRI SAUCE

CHOOSE ONE MEAT 6oz | prices vary

OR CHOOSE TWO MEATS 10oz total | 22

### PICANHA\*

Prime Part of Top Sirloin 440 cal | 18

### FRALDINHA\*

Bottom Sirloin 380 cal | 18

### CORDEIRO\*

Prime Lamb Steak 590 cal | 18

### MEDALHÕES COM BACON

Bacon Wrapped Chicken 350 cal | 18

Bacon Wrapped Steak 370 cal | 18

### FRANGO

Marinated Chicken Legs 350 cal | 16

Marinated Chicken Breast 300 cal | 16

Includes Two sides

MASHED POTATOES 170 cal

SAUTÉED ASPARAGUS 25 cal

SAUTÉED BROCCOLI 50 cal

QUINOA TABBOULEH 90 cal

MIXED GREENS Dressing Options:

Ranch, Italian, Basil, Caesar 5-120 cal

CAESAR SALAD 70 cal

CHICKPEA TRIO SALAD 110 cal

MOZZARELLA CAPRESE 90 cal

FEIJOADA Black Bean Stew Over Rice  
100 cal

WHITE RICE 210 cal

POTATO SALAD 250 cal

APPLE MANCHEGO SALAD 88 cal

SEASONAL HUMMUS

## FIRE ROASTED MEATS BY THE POUND BY THE EACH

### PICANHA\*

Prime Part of Top Sirloin  
1170 cal | 20

### FRALDINHA\*

Bottom Sirloin 1010 cal | 24

### CORDEIRO

Prime Lamb Steak 1540 cal | 26

### MEDALHÕES COM BACON

Bacon Wrapped Chicken 940 cal | 14

Bacon Wrapped Steak 990 cal | 24

### FRANGO

Marinated Chicken Legs 930 cal | 10

Marinated Chicken Breast 810 cal | 10

### LINGUIÇA

Brazilian Spicy Sausage 990 cal | 18

### COSTELA

Beef Short Ribs (5lb. rack)  
8800 cal | 95

### COSTELA DE PORCO

Pork Ribs (2lb. rack) 1250 cal | 35

### CORDEIRO

Lamb Chops (8 chop rack)  
770 cal | 40

### FILET MIGNON

Tenderloin 340 cal | 20

### BEEF ANCHO

Ribeye 1040 cal | 32

### ATLANTIC SALMON

(8oz. fillet) 640 cal | 18

## À LA CARTE

### TRADITIONAL BRAZILIAN SIDES

### MASHED POTATOES

170 cal | 4

### SAUTÉED ASPARAGUS

25 cal | 4

### SAUTÉED BROCCOLI

50 cal | 4

### QUINOA TABBOULEH

90 cal | 4

### MIXED GREENS

Dressing Options: Ranch, Italian,  
Basil, Caesar 5-120 cal | 5

### CAESAR SALAD

70 cal | 4

### CHICKPEA TRIO SALAD

110 cal | 4

### MOZZARELLA CAPRESE

90 cal | 4

### FEIJOADA

Black Bean Stew Over Rice  
100 cal | 4

### WHITE RICE

210 cal | 4

### POTATO SALAD

250 cal | 4

### APPLE MANCHEGO SALAD

88 cal | 4

### PÃO DE QUEIJO

90 cal | 7

### SMOKED SALMON

270 cal | 12

### SEASONAL HUMMUS

5

## DESSERTS

CHOCOLATE BRIGADEIRO 1270 cal | 10

TRES LECHES CAKE 690 cal | 10

NEW YORK STYLE CHEESECAKE 990 cal | 10

KEY LIME PIE 620 cal | 10

BRAZILIAN-STYLE FLAN 540 cal | 10

## BEVERAGES

ICED TEA 5 cal | 4

LEMONADE 260 cal | 3

CANNED SOFT DRINK 140 cal | 4

GUARANÁ ANTARCTICA 140 cal | 3

WINES See last page.

## BUTCHER SHOP READY TO GRILL

Carved fresh daily by our Gaucho Chefs and packaged for cooking at home. Includes chimichurri and rock salt for grilling.

### PICANHA

Prime Part of Top Sirloin  
5oz. steak 280 cal | 5

### FRALDINHA

Bottom Sirloin 16oz. steak  
790 cal | 16

### COSTELA

Beef Short Ribs ~5lb. rack  
2930 cal per rib | 75

### DRY-AGED TOMAHAWK ANCHO

Bone-in Ribeye ~36oz. steak  
2650 cal | 78

### WAGYU NEW YORK STRIP

20oz. steak 1870 cal | 135

### WAGYU ANCHO

Ribeye 24oz. steak 1872 cal | 145

### FILET MIGNON

Tenderloin 8oz. steak 340 cal | 12

### BEEF ANCHO

Ribeye 16oz. steak 1040 cal | 24

### FRANGO

Marinated Chicken Legs  
1lb. ; 5-6 legs 810 cal | 8

### LINGUIÇA

Brazilian Spicy Sausage ~1.5lb.  
1480 cal | 16

### COSTELA DE PORCO

Pork Ribs 2lb. 500 cal per rib | 15

### LAMB CHOP RACK

8 Lamb Chops 720 cal | 32

### ATLANTIC SALMON

8oz. fillet 320 cal | 10

### COLD-WATER LOBSTER TAIL

6oz. 110 cal | 18

### CHILEAN SEA BASS

8oz. 220 cal | 26

ORDER NOW: [fogo.com](http://fogo.com) | PICKUP: Prepped & Ready | DELIVERY: \$4.99 Delivery Fee, Minimum purchase \$15

DALLAS UPTOWN | 2619 McKinney Avenue, Suite 208, Dallas, TX 75204 | 214-720-2777

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# FOGO DE CHÃO

## M E N U S F O R G R O U P S

### THANKSGIVING PACKAGE

Generously serves 6 and comes cooked and ready to reheat at home. Must pre-order by Tuesday 11/23 for Thanksgiving Day, all other orders require a 24 hour notice. Available while supplies last for delivery or pick up 11/25-11/28. Pick up by 10am on Thursday, 11/25. Limited delivery on Thanksgiving Day.

**165** GENEROUSLY SERVES 6

ROASTED TURKEY AND  
AU JUS  
SWEET POTATO  
CASSEROLE

BRAZILIAN SAUSAGE &  
APPLE STUFFING  
SAUTÉED ASPARAGUS

CRANBERRY RELISH  
PÃO DE QUEIJO

COCOA FUDGE BROWNIES  
WITH CHOCOLATE  
GANACHE

#### ADD A FOGO TRIBUTE WINE

Enhance Your Experience by adding a Fogo Tribute wine.

JORJÃO RESERVA MALBEC  
Mendoza Argentina | 30

EULILA BY VIK RED BLEND  
Cachapoal Valley Chile | 30

O'LEÃO BY VIK RED BLEND  
Cachapoal Valley Chile | 30

### CELEBRATION EXPERIENCE

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 complete with candles to celebrate.

**110** SERVES 4 | 2330 cal per person

#### FIRE ROASTED MEATS

PICANHA  
Prime Part of Top Sirloin 16oz.  
FRALDINHA  
Bottom Sirloin 16oz.

FRANGO  
Marinated Chicken Breast 16oz.

#### BRAZILIAN SIDES & DESSERTS

PÃO DE QUEIJO  
MASHED POTATOES  
MIXED GREENS OR CAESAR  
SALAD

SAUTÉED ASPARAGUS  
CHOCOLATE BRIGADEIRO  
4 slices.

### FOGO GRILLING AT HOME EXPERIENCE

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, and chimichurri sauce and rock salt for grilling.

**125** SERVES 6+ | 1780 cal per person

#### READY TO GRILL

PICANHA  
Prime Part of 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 Spicy Sausage 1.5lb.

#### READY TO RE-HEAT

MASHED POTATOES  
SAUTÉED ASPARAGUS

#### READY TO SERVE

BROWN SUGAR PEPPER  
BACON  
8 strips.  
PÃO DE QUEIJO

#### ENHANCE YOUR MEAL

DRY-AGED TOMAHAWK RIBEYE  
~36oz bone-in ribeye dry aged minimum 42 days for rich flavor 2650 cal  
| 65

PREMIUM GRADE WAGYU NY STRIP  
20oz 1870 cal | 100

### DATE NIGHT EXPERIENCE

Enjoy a romantic evening of premium steaks, Brazilian sides and Pão de Queijo with a bottle of any exclusive Fogo Tribute wine. Finish the night with two of our signature desserts. Includes two Heart-Shaped Fogo red/green coasters.

**125** SERVES 2 | 3220 cal per person

#### FIRE ROASTED MEATS

Choice of two:  
RIBEYE 16oz steak.  
FILET MIGNON 8oz steak.  
ATLANTIC SALMON 8oz fillet.

#### BRAZILIAN SIDES

PÃO DE QUEIJO  
MOZZARELLA CAPRESE  
MASHED POTATOES  
SAUTÉED ASPARAGUS

#### DESSERTS

Choice of two:  
CHOCOLATE BRIGADEIRO  
1 slice.  
NEW YORK STYLE  
CHEESECAKE  
1 slice.

#### FOGO TRIBUTE WINE

Choice of one:  
JORJÃO MALBEC RESERVA  
EULILA BY VIK RED BLEND  
O'LEÃO BY VIK RED BLEND

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## FOUNDERS TRILOGY WINES

*The Founders Trilogy Collection includes three wines, each honoring one of our founding Fogo family members, Jorge Ongaratto, Selma “Eulila” Oliveira, and Larry Johnson. The collection also includes a commemorative box and tasting sheet and a \$25 off two full churrascos dining card for your next dine-in visit.*

**89** INCLUDES ALL THREE WINES

**MALBEC - JORJÃO BY FOGO DE CHÃO,  
“RESERVA”**  
Mendoza, Argentina 660 cal | 30  
*in honor of Jorge Ongaratto, the Brazilian gaucho and founding father of Fogo de Chão*

**RED BLEND - EULILA BY VIK**  
Cachapoal Valley, Chile 660 cal | 30  
*in honor of Selma “Eulila” Oliveira, the beloved brand matriarch of Fogo de Chão*

**RED BLEND - O LEÃO BY VIK**  
Cachapoal Valley, Chile 660 cal | 30  
*in honor of Larry Johnson, the courageous leader of global growth with Fogo de Chão*

## VIÑA VIK WINES

*Includes three award-winning red blends from the world-renowned VIK winery located in the foothills of the Andes Mountains, within the Millahue Valley of Chile.*

**300** INCLUDES ALL THREE WINES

**RED BLEND - MILLA CALA BY VIK**  
Millahue, Chile 640 cal | 43  
*#22 on Wine Spectator’s Top 100 wines of 2018*

**RED BLEND - VIK, “LA PIU BELLE”**  
Millahue, Chile 650 cal | 125  
*Awarded 95 Points by Decanter*

**RED BLEND - VIK**  
Millahue, Chile 640 cal | 160  
*VinePair’s #3 Wine of the Year in 2018*

### SPARKLING

**Pinot Noir, Rosé, Antucura, “Chérie” Vista Flores, Mendoza, Argentina** 560 cal ..... 26

### WHITE AND ROSÉ

**Sauvignon Blanc, Lapostolle, “Grand Selection” Rapel Valley, Chile** 580 cal ..... 21

**Chardonnay, Unoaked, Natura by Emiliana Made with Organic Grapes, Chile** 610 cal ..... 19

**Chardonnay, Calina Valle Central, Reserva, Chile** 610 cal ..... 24

**Rosé, Montes, “Cherub” Colchagua Valley, Chile** 610 cal ..... 20

**Rosé, VIK, “La Piu Belle” Cachapoal Valley, Chile** 610 cal ..... 78

### RED

**Pinot Noir, Viña Leyda Leyda Valley, Aconcagua, Chile** 640 cal ..... 21

**Pinot Noir, Montes, “Alpha” Aconcagua Coast, Aconcagua, Chile** 660 cal ..... 34

**Malbec, Alamos Mendoza, Argentina** 620 cal ..... 22

**Malbec, Bodega y Viñedos Catena, “Catena” Vista Flores, Mendoza, Argentina** 620 cal ..... 25

**Malbec, Luca, “Old Vine” Uco Valley, Mendoza, Argentina** 640 cal ..... 48

**Merlot, Lapostolle, “Grand Selection” Rapel Valley, Chile** 640 cal ..... 23

**Red Blend, The Seeker Central Valley, Chile** 630 cal ..... 20

**Red Blend, Primus, “The Blend” Apalta, Chile** 620 cal ..... 30

**Cabernet Sauvignon, Casillero del Diablo (Concha y Toro), “Reserva” Valle Central, Chile** 620 cal ..... 24

**Cabernet Sauvignon, Trapiche, “Broquel” Mendoza, Argentina** 640 cal ..... 27

**Cabernet Sauvignon, Bodega y Viñedos Catena, “Catena High Mountain Vines” Mendoza, Argentina** 620 cal ..... 36

Must be 21 years of age or older to consume alcohol.

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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