

# FOGO DE CHÃO

## To-Go Menu

### 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> Prime Part of Top Sirloin (440 cal)	\$18
<b>Fraldinha*</b> Bottom Sirloin (380 cal)	\$18
<b>Cordeiro*</b> Prime Lamb Steak (590 cal)	\$18
<b>Medalhães com Bacon*</b> Bacon Wrapped Steak (370 cal)	\$18
<b>Medalhães com Bacon</b> Bacon Wrapped Chicken (350 cal)	\$18
<b>Frango</b> Marinated Chicken Breast (300 cal)	\$16
<b>Frango</b> Marinated Chicken Legs (350 cal)	\$16

#### Choose Any Two Meats (10oz total) Two Meats

\$22

#### Choose two sides

Mashed Potatoes (170 cal)	Apple Manchego Salad (88 cal)
Asparagus (25 cal)	Chickpea Trio Salad (110 cal)
Quinoa Tabbouleh (90 cal)	Feijoada (Black Bean Stew over rice) (100 cal)
Mixed Greens (5 cal)	White Rice (210 cal)
Mozzarella Caprese (90 cal)	Sautéed Broccoli (50 cal)
Caesar Salad (70 cal)	
Potato Salad (250 cal)	

### FIRE ROASTED MEATS

#### By the Pound

<b>Picanha*</b> Prime Part of Top Sirloin (1170 cal)	\$20
<b>Medalhães com Bacon*</b> Bacon Wrapped Steak (990 cal)	\$24
<b>Medalhães com Bacon</b> Bacon Wrapped Chicken (940 cal)	\$14
<b>Cordeiro</b> Prime Lamb Steak (1540 cal)	\$26
<b>Frango</b> Marinated Chicken Breast (810 cal)	\$10
<b>Frango</b> Marinated Chicken Legs (930 cal)	\$10
<b>Fraldinha*</b> Bottom Sirloin (1010 cal)	\$24
<b>Linguiça</b> Brazilian Spicy Sausage (990 cal)	\$18

#### By the Each

<b>Filet Mignon</b> Tenderloin (8oz. steak) (340 cal)	\$20
<b>Beef Ancho</b> Ribeye (16oz. steak) (1040 cal)	\$32
<b>Costela</b> Beef Short Ribs (5lb. rack) (8800 cal)	\$95
<b>Costela de Porco</b> Pork Ribs (2lb. rack) (1250 cal)	\$35
<b>Cordeiro</b> Lamb Chops (8 chop rack) (770 cal)	\$40
<b>Atlantic Salmon</b> (8oz. fillet) (640 cal)	\$18

### À LA CARTE

#### Traditional Brazilian Side Dishes

Mashed Potatoes (170 cal)	\$4
Asparagus (25 cal)	\$4
Quinoa Tabbouleh (90 cal)	\$4
Mixed Greens (5 cal) Italian Dressing (80 cal)	\$5
Mozzarella Caprese (90 cal)	\$4
Caesar Salad (70 cal) Caesar Dressing (120 cal)	\$4
Potato Salad (250 cal)	\$4
Apple Manchego Salad (88 cal)	\$4

Chickpea Trio Salad (110 cal)	\$4
Feijoada (100 cal)	\$4
White Rice (210 cal)	\$4
Sautéed Broccoli (50 cal)	\$4
Pão de Queijo (90 cal) dozen	\$7
Smoked Salmon (8oz) (270 cal)	\$12
Seasonal Hummus	\$5

#### Desserts

Chocolate Brigadeiro (1,270 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)	\$3
Lemonade (260 cal)	\$3
Canned Soft Drink (140 cal)	\$3
Guaraná Antarctica (140 cal)	\$3

### BUTCHER SHOP - READY TO GRILL

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

<b>Picanha</b> Prime Part of Top Sirloin (5oz. steak) (280 cal)	\$5	<b>Frango</b> Marinated Chicken Legs (1lb. ; 5-6 legs) (810 cal)	\$8
<b>Fraldinha</b> Bottom Sirloin (16oz. steak) (790 cal)	\$16	<b>Filet Mignon</b> Tenderloin (8oz. steak) (340 cal)	\$12
<b>Beef Ancho</b> Ribeye (16oz. steak) (1040 cal)	\$24	<b>Linguiça</b> Brazilian Spicy Sausage (~1.5lb.) (1480 cal)	\$16
<b>Costela</b> Beef Short Ribs (~5lb. rack) (2930 cal per rib)	\$75	<b>Costela de Porco</b> Pork Ribs (2lb.) (500 cal per rib)	\$15
<b>Dry-aged Tomahawk Ancho</b> Bone-in Ribeye (~36oz. steak) (2650 cal)	\$78	<b>Lamb Chop Rack</b> (8 lamb chops) (720 cal)	\$32
<b>Wagyu New York Strip</b> (20oz. steak) (1870 cal)	\$125	<b>Atlantic Salmon</b> (8oz. fillet) (320 cal)	\$10
<b>Wagyu Ancho (Ribeye)</b> (24oz. steak) (1872 cal)	\$135	<b>Cold-Water Lobster Tail</b> (6oz.) (110 cal)	\$18
		<b>Chilean Sea Bass</b> (8oz.) (220 cal)	\$26

For cooked meats, see Fire Roasted Meats menu section

### PORTLAND ORDERING OPTIONS

930 SW Sixth Ave, Portland, OR 97204 | 503-241-0900 | <https://fogodechao.com/catering/>

**PICK UP**  
Prepped & ready

**DELIVERY**  
Contactless Delivery Drop off  
10% Delivery Fee up to \$35. Minimum purchase \$75.

**FULL SERVICE CATERING**  
On-site cooking & service  
Minimum purchase of \$200 required for catering orders.

# 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.

### FOGO GRILLING AT HOME EXPERIENCE

Packaged to Grill at Home / Serves 6+

\$125 (1780 cal per person)

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.

#### 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

Asparagus

#### READY TO SERVE

Brown Sugar Pepper Bacon 8 strips

Pão de Queijo

#### ENHANCE YOUR MEAL

Add Dry-Aged Tomahawk Ribeye (2650 cal) \$65

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

Add Premium Grade Wagyu NY Strip - 20oz (1870 cal) \$100

### DATE NIGHT EXPERIENCE

Fire-Grilled / Serves 2

\$125 (3220 cal per person)

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.

#### Choice of any two fire-grilled meats:

**Ribeye** 16oz steak (add \$20 per steak)

**Filet Mignon** 8oz steak

**Atlantic Salmon** 8oz fillet

#### Choice of any Fogo Tribute Wine:

Jorjão Malbec Reserva

Eulila Red Blend by VIK

O'Leão Red Blend by VIK

#### BRAZILIAN SIDES AND DESSERTS

Pão de Queijo

Mozzarella Caprese

Mashed Potatoes

Sautéed Asparagus

Choice of two:

Chocolate Brigadeiro 1 slice

New York Style Cheesecake 1 slice

### CELEBRATION EXPERIENCE

Fire Grilled / Serves 4

\$110 (2330 cal per person)

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.

#### FIRE-GRILLED MEATS

**Picanha** *Prime Part of Top Sirloin* 16oz

**Frango** *Marinated Chicken Breast* 16oz

**Fraldinha** *Bottom Sirloin* 16oz

#### BRAZILIAN SIDES & DESSERTS

Pão de Queijo

Mashed Potatoes

Mixed Greens or Caesar Salad

Sautéed Asparagus

Chocolate Brigadeiro 4 slices

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#### DELIVERY

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10% Delivery Fee up to \$35. Minimum purchase \$75.

#### FULL SERVICE CATERING

On-site cooking & service

\*\*Minimum purchase of \$200 required for catering orders.

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# FOGO DE CHÃO

## To-Go Menu - South American Wines

### FOUNDERS TRILOGY WINES

<b>Founders Trilogy Collection</b> , in honor of our founding Fogo family	\$89
<i>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.</i>	
<b>Malbec - Jorjão by Fogo de Chão, "Reserva"</b> , Mendoza, Argentina (660 cal) <i>in honor of Jorge Ongaratto, the Brazilian gaucho and founding father of Fogo de Chão</i>	\$30
<b>Red Blend - Eulila by VIK</b> , Cachapoal Valley, Chile (660 cal) <i>in honor of Selma "Eulila" Oliveira, the beloved brand matriarch of Fogo de Chão</i>	\$30
<b>Red Blend - O Leão by VIK</b> , Cachapoal Valley, Chile (660 cal) <i>in honor of Larry Johnson, the courageous leader of global growth with Fogo de Chão</i>	\$30

### VINA VIK WINES

<b>VIK Wine Trilogy</b> , 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
<b>Milla Cala by VIK</b> , Millahue, Chile (640 cal) <i>#22 on Wine Spectator's Top 100 wines of 2018</i>	\$45
<b>VIK, "La Piu Belle"</b> , Millahue, Chile (650 cal) <i>Awarded 95 Points by Decanter</i>	\$129
<b>VIK</b> , Millahue, Chile (640 cal) <i>VinePair's #3 Wine of the Year in 2018</i>	\$164

### SPARKLING

<b>Pinot Noir, Rosé, Antucura, "Chérie"</b> , Vista Flores, Mendoza, Argentina (560 cal)	\$27
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### WHITE AND ROSÉ WINE

<b>Sauvignon Blanc, Lapostolle, "Grand Selection"</b> , Rapel Valley, Chile (580 cal)	\$24
<b>Chardonnay, Unoaked, Natura by Emiliana</b> , Made with Organic Grapes, Chile (610 cal)	\$20
<b>Chardonnay, Calina</b> , Valle Central, Reserva, Chile (610 cal)	\$26
<b>Rosé, Montes, "Cherub"</b> , Colchagua Valley, Chile (610 cal)	\$21
<b>Rosé, VIK, "La Piu Belle"</b> , Cachapoal Valley, Chile (610 cal)	\$80

### RED WINE

<b>Pinot Noir, Viña Leyda</b> , Leyda Valley, Aconcagua, Chile (640 cal)	\$22
<b>Pinot Noir, Montes, "Alpha"</b> , Aconcagua Coast, Aconcagua, Chile (640 cal)	\$37
<b>Malbec, Alamos</b> , Mendoza, Argentina (620 cal)	\$26
<b>Malbec, Bodega y Viñedos Catena, "Catena"</b> , Vista Flores, Mendoza, Argentina (620 cal)	\$28
<b>Merlot, Lapostolle, "Grand Selection"</b> , Rapel Valley, Chile (640 cal)	\$24
<b>Red Blend, The Seeker</b> , Central Valley, Chile (630 cal)	\$21
<b>Red Blend, Primus, "The Blend"</b> , Apalta, Chile (620 cal)	\$32
<b>Cabernet Sauvignon, Casillero del Diablo (Concha y Toro), "Reserva"</b> , Valle Central, Chile (620 cal)	\$25
<b>Cabernet Sauvignon, Trapiche, "Broquel"</b> , Mendoza, Argentina (640 cal)	\$30
<b>Cabernet Sauvignon, Bodega y Viñedos Catena, "Catena High Mountain Vines"</b> , Mendoza, Argentina (620 cal)	\$38

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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