

HAPPY HOUR

Monday - Friday 4:30pm - 6:30pm

BAR AREA ONLY

\$4 BRAZILIAN BITES

- Braised Beef Rib Sliders*** - Two (1010 cal)
- Spiced Chicken Sliders** - Two (760 cal)
- Warm Hearts of Palm and Spinach Dip** (490 cal)
- Brazilian Empanadas** (600 cal)
- Crispy Parmesan Polenta Fries** (500 cal)

\$8 BRAZILIAN INSPIRED COCKTAILS

- Fogo® Caipirinha** (340 cal)
- Strawberry Hibiscus Caipirinha** (180 cal)
- Passionate Caipirinha** (370 cal)
- Cucumber Mint Smash** Tito's Vodka (210 cal)
- Caramelized Pineapple Old Fashioned**
Bulleit Rye Whiskey (340 cal)

\$6 SOUTH AMERICAN WINES†

- Brut - Salton**
Serra Gaúcha, Brazil (120 cal)
- Chardonnay - Calina**
Central Valley, Reserva, Chile (135 cal)
- Rosé - Montes, "Cherub"**
Colchagua Valley, Chile (125 cal)
- Malbec - Alamos**
Mendoza, Argentina (150 cal)
- Red Blend - The Seeker**
Central Valley, Chile (150 cal)

\$4 BRAZILIAN BEERS

- Xingu Black** - Brazil (142 cal)
- Stella Artois** - Belgium & Brazil (154 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 FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

† All wines are 6oz. by the glass.

Hours and offering subject to change in compliance with local or state liquor laws. 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.

SMALL PLATES

- Braised Beef Rib Sliders*** 12
Xingu beer braised, caramelized onions, smoked provolone, brioche bun (1380 cal)
- Spiced Chicken Sliders** 9
Marinated chicken breast, arugula, tomato, pickled onion, mango aioli, brioche bun (960 cal)
- Warm Hearts of Palm and Spinach Dip** 8
Steamed spinach, hearts of palm, crispy toasts (490 cal)
- Brazilian Empanadas** 7
Flaky pastry, seasoned Picanha, onions, chimichurri aioli (750 cal)
- Jumbo Shrimp Cocktail** 14
Four shrimp, Malagueta Brazilian cocktail sauce, lemon (190 cal)
- Garlic Shrimp** 15
Four jumbo sautéed shrimp, garlic butter, onions, sweet peppers, passion fruit sauce (1010 cal)
- Grilled Beef Tenderloin Skewers*** 15
Chimichurri salsa (530 cal)
- Crispy Parmesan Polenta Fries** 4
Grated parmesan, malagueta aioli (500 cal)

Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. Ingredient and nutrition information are available upon request. A 2000 calorie diet is used for general nutrition advice; individual calorie needs, however, may vary.

CRAFTED CAIPIRINHAS

Signature cocktails featuring cachaça, the native spirit of Brazil

Fogo® Premium Caipirinha	13
Fogo Premium Aged Cachaça, fresh muddled limes, cane sugar (340 cal)	
Fogo® Caipirinha	12
Fogo Silver Cachaça, limes, cane sugar (340 cal)	
Strawberry Hibiscus (seasonal)	12
Silver cachaça, house-made hibiscus syrup, strawberries, lime (180 cal)	
Passionate	12
Silver cachaça, passion fruit, lime (370 cal)	
Mango Habanero	12
Silver cachaça, limes, mango, habanero peppers (330 cal)	
Berry Mint	12
Silver cachaça, blackberries, mint, Woodford Reserve Spiced Cherry Bitters (310 cal)	
Coconut Crème	12
Silver cachaça, Mount Gay Black Barrel Rum, Coco Lopez, lime (240 cal)	

Make any Caipirinha premium with Fogo Aged Cachaça: Add \$1

BRAZILIAN INSPIRED COCKTAILS

Mango Ginger Martini (seasonal)	12
Ketel One Citroen, mango, South American ginger, honey lemon elixir, basil (290 cal)	
Whisky Jam Sour	13
Monkey Shoulder Scotch Whisky, lemon sour, orange bitters, raspberry jam (210 cal)	
Cucumber Mint Smash	11
Tito's Vodka, muddled cucumber, fresh mint, lime (210 cal)	
Flor de Fresca	12
Apostoles Gin, ruby red grapefruit, elderflower, honey elixir (240 cal)	
Brazilian Gentleman	12
Knob Creek Rye Bourbon, passion fruit, tawny port, Amargo Chuncho bitters, honey (190 cal)	
Superfruit Lemonade	13
VeeV Açai Spirit, Grand Marnier, fresh strawberry, blueberry, lemon (320 cal)	
Brazilian Nights	12
Belvedere Vodka, passion fruit, cinnamon honey, lemon ginger tincture, La Marca Prosecco (240 cal)	
Caramelized Pineapple Old Fashioned	13
Bulleit Rye Whiskey, muddled caramelized pineapple, orange, Luxardo cherry (340 cal)	

Ask your server about non-alcoholic options.

WINES BY THE GLASS†

WHITES & ROSÉ (135 cal, 125 cal)

Moscato, Demi-Sec - Salton, "Flowers"	9
Serra Gaúcha, Brazil	
Moscato d'Asti - Umberto Fiore	10
Italy	
Riesling - Ste. Michelle	9
Columbia Valley, Washington	
Pinot Grigio - Mezzacorona	8.5
Trentino, Italy	
Pinot Grigio - Banfi, "San Angelo"	12.5
Toscana, Italy	
Torrontés/Viognier/Chardonnay - Trivento, "Amado Sur"	10.5
Mendoza, Argentina	
Sauvignon Blanc - Lapostolle, "Grand Selection"	9.5
Rapel Valley, Chile	
Sauvignon Blanc - Kim Crawford	13
Marlborough, New Zealand	
Rosé - Montes, "Cherub"	9
Colchagua Valley, Chile	
Chardonnay - William Hill	9
North Coast, California	
Chardonnay - Calina	10.5
Central Valley, Reserva, Chile	
Chardonnay - Sonoma Cutrer, "Russian River Ranches"	14
Sonoma Coast, California	

REDS (150 cal)

Pinot Noir - Mondavi Private Selection	10
California	
Pinot Noir - A to Z	13.5
Oregon	
Pinot Noir - Meiomi	15
Monterey-Santa Barbara-Sonoma Counties, California	
Merlot - Lapostolle, "Grand Selection"	10
Rapel Valley, Chile	
Merlot - Frei Brothers	12
Dry Creek Valley, California	
Malbec - Alamos	10
Mendoza, Argentina	
Malbec - Catena Zapata, "Catena"	11
Vista Flores, Argentina	
Malbec - Terrazas, "Altos del Plata"	11.5
Mendoza, Argentina	
Malbec - Fogo de Chão	13
Mendoza, Gran Reserva, Argentina	
Red Blend - The Seeker	9
Central Valley, Chile	
Red Blend - Cryptic	11.5
California	
Red Blend - Primus, "The Blend"	13.5
Colchagua Valley, Chile	
Cabernet Sauvignon - J. Lohr, "Seven Oaks"	11
Paso Robles, California	
Cabernet Sauvignon - Trapiche, "Broquel"	12
Mendoza, Argentina	
Cabernet Sauvignon - Intrinsic	14
Columbia Valley, Washington	

DOMESTICS / IMPORTS / CRAFT BEERS

Ask about Premium, Craft, Domestic and Import selections.

† All wines are 6oz. by the glass.