



AMETHYST DINING PACKAGE

The Churrasco Experience

MARKET TABLE & FEIJOADA BAR

Visit as often as you like. Includes a naturally gluten-free array of seasonal salads, charcuterie, exotic fruit, nutrient dense superfoods, feijoada (black bean stew with sausage and rice) and more.

FIRE-ROASTED MEATS

Enjoy continuous tableside carving of premium Brazilian cuts like our signature Picanha (prime part of top sirloin), Fraldinha (bottom sirloin), and steakhouse favorites like Filet, Lamb Chops, Bone-in Ribeye, Roasted Chicken and more.

TRADITIONAL BRAZILIAN SIDES

Served throughout the meal, including favorites like warm pao de queijo (cheese bread) and mashed potatoes.

† Substitute Chilean Sea Bass, Pan-Seared Salmon or Cauliflower Steak for the traditional meat services (does not affect package price; final count of alternate entrées must be received 48 hours in advance)

Desserts

SELECTION OF DESSERTS Including favorites like Cheesecake and Chocolate Brigadeiro

Beverages

FOUNTAIN SODAS, COFFEE, AND TEA

Indulgent Add-Ons

Prices by the each.

Designed for sharing for four or more. See Enhancement page for full selection.

SEAFOOD TOWER

Lobster tails, lobster claws, jumbo shrimp, snow crab legs, green-lipped mussels.

WAGYU PORTERHOUSE

30oz. premium graded, aged for 21 days.

JUMBO SHRIMP COCKTAIL

Six poached shrimp served with Brazilian Malagueta cocktail sauce and fresh lemon.

WHOLE BRANZINO

Whole fresh fish, blistered and carved tableside.
Available Wednesday - Sunday

DRY-AGED TOMAHAWK ANCHO (RIBEYE)

36oz. Long-Bone Ribeye, dry-aged 42 days.

Enhancement Options

Enhance your dining experience with steakhouse favorites. Prices by the each.

BUTTER-BATHED™ LOBSTER TAIL

BLACK TRUFFLE BUTTER

ALL JUMBO LUMP CRAB CAKE

ROASTED BONE MARROW

Cocktail Upgrades

Priced per person.

WELCOME CAIPIRINHA

Silver Cachaça, fresh muddled limes, cane sugar.

SPARKLING WINE TOAST

FOGO DE CHÃO

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EMERALD DINING PACKAGE

The Churrasco Experience

MARKET TABLE & FEIJOADA BAR

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FIRE-ROASTED MEATS

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TRADITIONAL BRAZILIAN SIDES

Served throughout the meal, including favorites like warm pao de queijo (cheese bread) and mashed potatoes.

† Substitute Chilean Sea Bass, Pan-Seared Salmon or Cauliflower Steak for the traditional meat services (does not affect package price; final count of alternate entrées must be received 48 hours in advance)

Desserts

SELECTION OF DESSERTS Including favorites like Cheesecake and Chocolate Brigadeiro

Beverages

TWO GLASSES OF WINE, IMPORTED AND DOMESTIC BEERS, OR COCKTAILS PER PERSON*
FOUNTAIN SODAS, COFFEE, AND TEA

Indulgent Add-Ons

Prices by the each.

Designed for sharing for four or more. See Enhancement page for full selection.

SEAFOOD TOWER

Lobster tails, lobster claws, jumbo shrimp, snow crab legs, green-lipped mussels.

WAGYU PORTERHOUSE

30oz. premium graded, aged for 21 days.

JUMBO SHRIMP COCKTAIL

Six poached shrimp served with Brazilian Malagueta cocktail sauce and fresh lemon.

WHOLE BRANZINO

Whole fresh fish, blistered and carved tableside.
Available Wednesday - Sunday

DRY-AGED TOMAHAWK ANCHO (RIBEYE)

36oz. Long-Bone Ribeye, dry-aged 42 days.

Enhancement Options

Enhance your dining experience with steakhouse favorites. Prices by the each.

BUTTER-BATHED™ LOBSTER TAIL

BLACK TRUFFLE BUTTER

ALL JUMBO LUMP CRAB CAKE

ROASTED BONE MARROW

Cocktail Upgrades

Priced per person.

WELCOME CAIPIRINHA

Silver Cachaça, fresh muddled limes, cane sugar.

SPARKLING WINE TOAST

FOGO DE CHÃO

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DIAMOND DINING PACKAGE

The Churrasco Experience

MARKET TABLE & FEIJOADA BAR

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FIRE-ROASTED MEATS

Enjoy continuous tableside carving of premium Brazilian cuts like our signature Picanha (prime part of top sirloin), Fraldinha (bottom sirloin), and steakhouse favorites like Filet, Lamb Chops, Bone-in Ribeye, Roasted Chicken and more.

TRADITIONAL BRAZILIAN SIDES

Served throughout the meal, including favorites like warm pao de queijo (cheese bread) and mashed potatoes.

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Desserts

CHOICE FROM OUR FULL LIST Including favorites like Chocolate Brigadeiro, Tres Leches, and Key Lime Pie

Beverages

TWO HOURS OF HOSTED TOP SHELF PREMIUM BAR*

Including cocktails, imported and domestic beers, upgraded wines

SPARKLING AND STILL BOTTLED WATER SERVICE

BRAZILIAN BEBIDAS, FOUNTAIN BEVERAGES, COFFEE, ESPRESSO, AND TEA

Indulgent Add-Ons

Prices by the each.

Designed for sharing for four or more. See Enhancement page for full selection.

SEAFOOD TOWER

Lobster tails, lobster claws, jumbo shrimp, snow crab legs, green-lipped mussels.

JUMBO SHRIMP COCKTAIL

Six poached shrimp served with Brazilian Malagueta cocktail sauce and fresh lemon.

WAGYU PORTERHOUSE

30oz. premium graded, aged for 21 days.

DRY-AGED TOMAHAWK ANCHO (RIBEYE)

36oz. Long-Bone Ribeye, dry-aged 42 days.

Package Upgrades

Priced per person.

PREMIUM
HALF HOUR
1 HOUR
2 HOURS

HAND PASSED CANAPÉS

Fogo black pepper candied bacon, Brazilian empanadas, Prosciutto & fig crostini and more.
20 guest minimum

FOGO DE CHÃO

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A CUT ABOVE DINING PACKAGE

Starter

JUMBO SHRIMP COCKTAIL with Brazilian Malagueta cocktail sauce

The Churrasco Experience

MARKET TABLE & FEIJOADA BAR

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FIRE-ROASTED MEATS

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TRADITIONAL BRAZILIAN SIDES

Served throughout the meal, including favorites like warm pao de queijo (cheese bread) and mashed potatoes.

† Substitute Chilean Sea Bass, Pan-Seared Salmon or Cauliflower Steak for the traditional meat services (does not affect package price; final count of alternate entrées must be received 48 hours in advance)

Desserts

CHOICE FROM OUR FULL LIST Including favorites like Chocolate Brigadeiro, Tres Leches, and Key Lime Pie

Beverages

THREE HOURS OF HOSTED TOP SHELF PREMIUM BAR*

Including cocktails, imported and domestic beers, upgraded wines

SPARKLING AND STILL BOTTLED WATER SERVICE

BRAZILIAN BEBIDAS, FOUNTAIN BEVERAGES, COFFEE, ESPRESSO, AND TEA

Indulgent Add-Ons

Prices by the each.

Designed for sharing for four or more. See Enhancement page for full selection.

SEAFOOD TOWER

Lobster tails, lobster claws, jumbo shrimp, snow crab legs, green-lipped mussels.

CHILLED LOBSTER & SHRIMP

Two lobster claws, one split lobster tail, four jumbo shrimp.

WAGYU PORTERHOUSE

30oz. premium graded, aged for 21 days.

DRY-AGED TOMAHAWK ANCHO (RIBEYE)

36oz. Long-Bone Ribeye, dry-aged 42 days.

Package Upgrades

Priced per person.

**PREMIUM
HALF HOUR
1 HOUR
2 HOURS**

HAND PASSED CANAPÉS

Fogo black pepper candied bacon, Brazilian empanadas, Prosciutto & fig crostini and more.
20 guest minimum

FOGO DE CHÃO

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GOLD DINING PACKAGE

Starter

CHILLED LOBSTER & SHRIMP Lobster claws, split lobster tail, jumbo shrimp

The Churrasco Experience

MARKET TABLE & FEIJOADA BAR

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FIRE-ROASTED MEATS

Enjoy continuous tableside carving of premium Brazilian cuts like our signature Picanha (prime part of top sirloin), Fraldinha (bottom sirloin), and steakhouse favorites like Filet, Lamb Chops, Bone-in Ribeye, Roasted Chicken and more.

TRADITIONAL BRAZILIAN SIDES

Served throughout the meal, including favorites like warm pao de queijo (cheese bread) and mashed potatoes.

† Substitute Chilean Sea Bass, Pan-Seared Salmon or Cauliflower Steak for the traditional meat services (does not affect package price; final count of alternate entrées must be received 48 hours in advance)

Indulgent Cuts

CHOOSE FROM Dry-Aged Tomahawk Ancho, Wagyu New York Strip, Wagyu Porterhouse, or Wagyu Ancho Ribeye to share

Desserts

CHOICE FROM OUR FULL LIST Including favorites like Chocolate Brigadeiro, Tres Leches, and Key Lime Pie

Beverages

TWO HOURS OF HOSTED TOP SHELF PREMIUM BAR*

Including cocktails, imported and domestic beers, upgraded wines

SPARKLING AND STILL BOTTLED WATER SERVICE

BRAZILIAN BEBIDAS, FOUNTAIN BEVERAGES, COFFEE, ESPRESSO, AND TEA

Enhancement Options

Enhance your dining experience with steakhouse favorites. Prices by the each.

BUTTER-BATHED™ LOBSTER TAIL

ALL JUMBO LUMP CRAB CAKE

BLACK TRUFFLE BUTTER

ROASTED BONE MARROW

Package Upgrades

Priced per person.

Extend your Cocktail Service.

HALF HOUR

1 HOUR

2 HOURS

HAND PASSED CANAPÉS

Fogo black pepper candied bacon, Brazilian empanadas, Prosciutto & fig crostini and more.
20 guest minimum

FOGO DE CHÃO

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PLATINUM DINING PACKAGE

Starter

CHILLED LOBSTER & SHRIMP Lobster claws, split lobster tail, jumbo shrimp

Canapés

HAND-PASSED HORS D'OEUVRES & CANAPÉS

The Churrasco Experience

MARKET TABLE & FEIJOADA BAR

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FIRE-ROASTED MEATS

Enjoy continuous tableside carving of premium Brazilian cuts like our signature Picanha (prime part of top sirloin), Fraldinha (bottom sirloin), and steakhouse favorites like Filet, Lamb Chops, Bone-in Ribeye, Roasted Chicken and more.

TRADITIONAL BRAZILIAN SIDES

Served throughout the meal, including favorites like warm pao de queijo (cheese bread) and mashed potatoes.

† Substitute Chilean Sea Bass, Pan-Seared Salmon or Cauliflower Steak for the traditional meat services (does not affect package price; final count of alternate entrées must be received 48 hours in advance)

Indulgent Cuts

CHOOSE FROM Dry-Aged Tomahawk Ancho, Wagyu New York Strip, Wagyu Porterhouse, or Wagyu Ancho Ribeye to share

Desserts

CHOICE FROM OUR FULL LIST Including favorites like Chocolate Brigadeiro, Tres Leches, and Key Lime Pie

Beverages

THREE HOURS OF HOSTED TOP SHELF PREMIUM BAR*

Including cocktails, imported and domestic beers, upgraded wines

SPARKLING AND STILL BOTTLED WATER SERVICE

BRAZILIAN BEBIDAS, FOUNTAIN BEVERAGES, COFFEE, ESPRESSO, AND TEA

Enhancement Options

Enhance your dining experience with steakhouse favorites. Prices by the each.

BUTTER-BATHED™ LOBSTER TAIL

ALL JUMBO LUMP CRAB CAKE

BLACK TRUFFLE BUTTER

ROASTED BONE MARROW

Cocktail Upgrades

Extend your Cocktail Service.

HALF HOUR

1 HOUR

2 HOURS

Priced per person.

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RUBY RECEPTION PACKAGE

Add some elegance to your event with hand-passed dishes for your guests to enjoy as they socialize. 30 guest minimum.

Hors d'Oeuvres

HORS D'OEUVRES BOARDS

Vegetable crudites, charcuterie with cured meats and aged cheeses, fresh berries, hearts of palm & spinach dip with crostini

Canapés

PASSED CANAPÉS

Fogo black pepper candied bacon, beef tenderloin skewers, bacon-wrapped chicken, Brazilian empanadas, beef rib with caramelized onion crostini, salmon cucumber cup, bell peppers filled with chicken salad, olive tapenade crostini, prosciutto & fig crostini and more

Beverages

TWO AND A HALF HOURS OF HOSTED BAR*

Including cocktails, house wines, and beer

Indulgent Add-Ons

Prices by the each.

Designed for sharing for four or more. See Enhancement page for full selection.

JUMBO SHRIMP COCKTAIL

Six poached shrimp served with Brazilian Malagueta cocktail sauce and fresh lemon.

WAGYU PORTERHOUSE

30oz. premium graded, aged for 21 days.

WAGYU NY STRIP

20oz. premium graded.

SEAFOOD TOWER

Lobster tails, lobster claws, jumbo shrimp, snow crab legs, green-lipped mussels.

WAGYU ANCHO (RIBEYE)

24oz. premium graded Ribeye.

WHOLE BRANZINO

Whole fresh fish, blistered and carved tableside.

Available Wednesday - Sunday

CHILLED LOBSTER & SHRIMP

Two lobster claws, one split lobster tail, four jumbo shrimp.

DRY-AGED TOMAHAWK ANCHO (RIBEYE)

36oz. Long-Bone Ribeye, dry-aged 42 days.

Enhancement Options

Enhance your dining experience with steakhouse favorites. Prices by the each.

BUTTER-BATHED™ LOBSTER TAIL

BLACK TRUFFLE BUTTER

ALL JUMBO LUMP CRAB CAKE

ROASTED BONE MARROW

Cocktail Upgrades

Priced per person.

Extend your Cocktail Service.

HOUSE
HALF HOUR
1 HOUR
2 HOURS

PREMIUM
HALF HOUR
1 HOUR
2 HOURS

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HOUSE BEVERAGE MENU

Caipirinhas

CAIPIRINHA

Silver Cachaça, fresh muddled limes, cane sugar.

STRAWBERRY HIBISCUS

Silver Cachaça, house hibiscus elixir, strawberries, limes.

PASSIONATE

Silver Cachaça, passion fruit, limes.

MANGO HABANERO

Silver Cachaça, limes, mango, habanero peppers.

PREMIUM CAIPIRINHA

Premium Aged Cachaça, fresh muddled limes, cane sugar. Choose Traditional, Passion Fruit, or Strawberry Hibiscus.

SKINNY CAIPIRINHA

Silver Cachaça, fresh muddled limes, Whole Earth sweetener.

South American Inspired Cocktails

GOLD RUSH

Woodford Reserve Bourbon, Tempus Fugit, lemon.

SUPERFRUIT LEMONADE

VeeV Açai Spirit, Grand Marnier, fresh strawberry, blueberry, lemon.

CUCUMBER MINT SMASH

Tito's Vodka, muddled cucumber, fresh mint, lemon.

CARAMELIZED PINEAPPLE OLD FASHIONED

WhistlePig PiggyBack 100% Rye, muddled caramelized pineapple, orange, Amarena cherry.

FRANCA 75

Hendrick's, St-Germain, La Marca Prosecco, lemon.

SAMBA SQUEEZE MARTINI

Grey Goose Le Citron Vodka, St-Germain, blood orange, guava.

Clean Cocktails

CLEAN CUCUMBER MARTINI

CleanCo V (Vodka), cucumber, basil, lemon twist.

CLEANR SOUR

CleanCo R (Rum), passion fruit, pineapple, aquafaba, bitters.

CLEAN COSMO

CleanCo V (Vodka), cranberry, fresh lemon.

Spirits

WHISKEY & SCOTCH

Chivas Regal 12
Crown Royal
Jameson
Knob Creek Rye
Maker's Mark
Old Forester

TEQUILA

Lunazul Blanco

GIN

Bombay Sapphire
New Amsterdam

VODKA

Absolut
Sobieski
Tito's

RUM, CACHAÇA, & AÇAÍ

Captain Morgan
Malibu
Premium Cachaça
Silver Cachaça
Veev Açai Spirit

BRANDY & PORT

Fonseca Port Bin 27 Reserve
Ramos Pinto Tawny 10 Year

BEER

Craft
Domestic
Imported

LIQUEURS & CORDIALS

Antica Formula
Aperol
Baileys Irish Cream
Borghetti Espresso
Campari
Cassis
Chambord
Cointreau
Disaronno Amaretto
Frangelico
Grand Marnier
Licor 43
Licor 43 Chocolate
Limoncello
Midori
Romana Sambuca
Triple Sec

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HOUSE WINE MENU

Sparkling

LA MARCA, PROSECCO Italy

Whites & Rosé

LIGHT WHITES & ROSÉ

UMBERTO FIORE, MOSCATO D'ASTI
Piedmont, Italy

CHATEAU STE. MICHELLE, RIESLING
Columbia Valley

MEZZACORONA, PINOT GRIGIO Delle Venezie,
Trevenezie, Italy

MONTES, ROSÉ, "CHERUB" Colchagua Valley,
Chile

SAUVIGNON BLANC

LAPOSTOLLE, "GRAND SELECTION"
Rapel Valley, Chile

KIM CRAWFORD Marlborough, New Zealand

CHARDONNAY

NATURA BY EMILIANA Chile

MER SOLEIL, "RESERVE" Santa Lucia Highlands,
California

Reds

PINOT NOIR

ROBERT MONDAVI PRIVATE SELECTION
California

MEIOMI California

RED BLENDS

THE SEEKER Mendoza, Argentina

EULILA BY VIK Cachapoal Valley, Chile

MERLOT

LAPOSTOLLE, "GRAND SELECTION"
Rapel Valley, Chile

MALBEC

JORJÃO BY FOGO DE CHÃO, "RESERVA"
Mendoza, Argentina

CATENA Vista Flores, Mendoza, Argentina

ALAMOS Mendoza, Argentina

CABERNET SAUVIGNON

J. LOHR, "SEVEN OAKS" Paso Robles, California

DAOU Paso Robles, California

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PREMIUM BEVERAGE MENU

Caipirinhas

CAIPIRINHA

Silver Cachaça, fresh muddled limes, cane sugar.

STRAWBERRY HIBISCUS

Silver Cachaça, house hibiscus elixir, strawberries, limes.

PASSIONATE

Silver Cachaça, passion fruit, limes.

MANGO HABANERO

Silver Cachaça, limes, mango, habanero peppers.

PREMIUM CAIPIRINHA

Premium Aged Cachaça, fresh muddled limes, cane sugar. Choose Traditional, Passion Fruit, or Strawberry Hibiscus.

SKINNY CAIPIRINHA

Silver Cachaça, fresh muddled limes, Whole Earth sweetener.

South American Inspired Cocktails

GOLD RUSH

Woodford Reserve Bourbon, Tempus Fugit, lemon.

SUPERFRUIT LEMONADE

VeeV Açai Spirit, Grand Marnier, fresh strawberry, blueberry, lemon.

CUCUMBER MINT SMASH

Tito's Vodka, muddled cucumber, fresh mint, lemon.

CARAMELIZED PINEAPPLE OLD FASHIONED

WhistlePig PiggyBack 100% Rye, muddled caramelized pineapple, orange, Amarena cherry.

FRANCA 75

Hendrick's, St-Germain, La Marca Prosecco, lemon.

SAMBA SQUEEZE MARTINI

Grey Goose Le Citron Vodka, St-Germain, blood orange, guava.

Clean Cocktails

CLEAN CUCUMBER MARTINI

CleanCo V (Vodka), cucumber, basil, lemon twist.

CLEANR SOUR

CleanCo R (Rum), passion fruit, pineapple, aquafaba, bitters.

CLEAN COSMO

CleanCo V (Vodka), cranberry, fresh lemon.

Spirits

WHISKEY & SCOTCH

Basil Hayden
Chivas Regal 12
Crown Royal
Glenlivet 12
Jack Daniel's
Jameson
Johnnie Walker Black 12
Knob Creek Rye
Macallan 12
Maker's Mark
Monkey Shoulder Batch 27
Old Forester

TEQUILA

Casamigos Blanco
Don Julio Añejo
Don Julio Blanco
Don Julio Reposado
Lunazul Blanco
Patrón Silver

GIN

Bombay Sapphire
Hendrick's
New Amsterdam

VODKA

Absolut
Belvedere
Grey Goose
Ketel One
Sobieski
Tito's

RUM, CACHAÇA, & AÇAÍ

Bacardi Superior
Captain Morgan
Diplomático Reserva Exclusiva
Malibu
Premium Cachaça
Silver Cachaça
Veev Açai Spirit

COGNAC, BRANDY & PORT

Fonseca Port Bin 27 Reserve
Hennessy VS
Ramos Pinto Tawny 10 Year
Rémy Martin VSOP Cognac

BEER

Craft
Domestic
Imported

LIQUEURS & CORDIALS

Antica Formula
Aperol
Baileys Irish Cream
Borghetti Espresso
Campari
Cassis
Chambord
Cointreau
Disaronno Amaretto
Frangelico
Grand Marnier
Licor 43
Licor 43 Chocolate
Limoncello
Midori
Romana Sambuca
Triple Sec

FOGO DE CHÃO

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PREMIUM WINE MENU

Sparkling

ROSCATO, MOSCATO, SPARKLING Italy
LA MARCA, PROSECCO Italy

CHANDON, BRUT California

Whites & Rosé

LIGHT WHITES & ROSÉ

UMBERTO FIORE, MOSCATO D'ASTI
Piedmont, Italy
CHATEAU STE. MICHELLE, RIESLING
Columbia Valley
RAIMUND PRÜM, RIESLING, "ESSENCE" Mosel,
Germany
MEZZACORONA, PINOT GRIGIO Delle Venezie,
Trevenezie, Italy
MONTES, ROSÉ, "CHERUB" Colchagua Valley,
Chile

SAUVIGNON BLANC

HONIG Napa-Lake Counties, California
LAPOSTOLLE, "GRAND SELECTION"
Rapel Valley, Chile
KIM CRAWFORD Marlborough, New Zealand

CHARDONNAY

NATURA BY EMILIANA Chile
MER SOLEIL, "RESERVE" Santa Lucia Highlands,
California
JORDAN Russian River Valley, California
CATENA, "CATENA ALTA HISTORIC ROWS"
Mendoza, Argentina

Reds

PINOT NOIR

ROBERT MONDAVI PRIVATE SELECTION
California
MEIOMI California

RED BLENDS

THE SEEKER Mendoza, Argentina
ROBERT HALL, "PASO RED" Paso Robles,
California
PRIMUS, "THE BLEND" Apalta, Chile
EULILA BY VIK Cachapoal Valley, Chile
O LEÃO BY VIK Cachapoal Valley, Chile
VIK, "MILLA CALA" Millahue, Chile
BODEGANORTON, "PRIVADA FAMILY BLEND"
Mendoza, Argentina
THE PRISONER California
ORIN SWIFT, "ABSTRACT" California

MERLOT

LAPOSTOLLE, "GRAND SELECTION"
Rapel Valley, Chile
DECOY BY DUCKHORN California

MALBEC

JORJÃO BY FOGO DE CHÃO, "RESERVA"
Mendoza, Argentina
ZUCCARDI, "Q" Valle de Uco, Mendoza,
Argentina
TIKAL, "AMORÍO" Mendoza, Argentina
CATENA Vista Flores, Mendoza, Argentina
ALAMOS Mendoza, Argentina

CABERNET SAUVIGNON

J. LOHR, "SEVEN OAKS" Paso Robles, California
TRAPICHE, "TESORO" Uco Valley, Mendoza,
Argentina
DAOU Paso Robles, California
LAPOSTOLLE, "CUVÉE ALEXANDRE" Apalta,
Chile
**CONCHA Y TORO, "MARQUÉS DE CASA
CONCHA"** Maipo Valley, Chile

FOGO DE CHÃO

*Events may have a minimum food and beverage guarantee. Prices are per person and exclusive of sales tax and gratuity. Prices vary by date and time of event. Responsible Alcohol Service: It is our desire that our guests enjoy their dining experience by consuming in moderation. Fogo de Chão serves and sells alcohol in compliance with city and state regulatory laws. If at any time, we feel that a member of your party is showing signs of intoxication, we will no longer be able to continue the service of alcoholic beverages to that guest, regardless of the product purchased. Fogo does not permit the serving of alcoholic beverages to anyone who is under the age of 21. Holiday pricing may vary.

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