



8419 Park Meadows Center Dr CO 80124, Lone Tree, United States
+13034814001 - <https://fogodechao.com/location/lone-tree/>



The restaurant from [Lone Tree](#) offers **236** different **courses and drinks on [the menu](#)** at an average price of \$31.7. Fogo de Chão is a globally acclaimed Brazilian steakhouse where guests can embark on a culinary journey of discovery. Founded in Southern Brazil in 1979, Fogo has perfected the art of churrasco, roasting premium cuts of meat over an open flame. Join us in our elegant dining room, our relaxed Bar Fogo, or bring the Fogo Experience home with Fogo To-Go or Catering. Visit our website to book a table or order online.

Fogo De Chão Brazilian Steakhouse Menu



Alcoholic Drinks

ESPRESSO MARTINI \$11.0

Pasta

CHICKEN \$37.0

Snacks

CHEESE BREAD \$8.0

Sandwiches

GRILLED CHEESE

Seafood

ATLANTIC SALMON \$20.0

Pork

PORK RIBS \$38.0

Fish

SMOKED SALMON \$13.0

Meat

SKIRT STEAK \$18.0

House Specialties

PAN SEARED SALMON \$25.0

Beef Dishes

FILET MIGNON \$14.0

Antipasti - Starters

MOZZARELLA CAPRESE \$5.0

Soft Drinks

LEMONADE \$4.0

Tapas

LINGUICA \$20.0

Sauces & Dips

10Z \$260.0

Appetizer

SEASONAL HUMMUS \$6.0

Vom Grill – Ab 18 Uhr

PICANHA \$7.0

Gourmet Pizza

CHURRASCO \$48.5

Vegetables

SAUTÉED BROCCOLI \$5.0

Pizza Snacks

CHEESE BREAD

Blends

CHIVAS REGAL 12 \$12.8

Raw Bar & Shellfish

JUMBO SHRIMP COCKTAIL \$27.0

Whites

SAUVIGNON BLANC, KIM CRAWFORD MARLBOROUGH, NEW ZEALAND \$15.0

Fogo De Chão Brazilian Steakhouse Menu



Reds

PINOT NOIR, MEIOMI CALIFORNIA \$17.5

White

SAUVIGNON BLANC,
LAPOSTOLLE, GRAND SELECTION \$12.0
RAPEL VALLEY, CHILE

Red Wines

MALBEC, ALAMOS MENDOZA,
ARGENTINA \$8.0

Rye

ANGEL'S ENVY \$15.5

Dinner Entrées

ATLANTIC SALMON \$12.0

Brunch Cocktails

FOGO BLOODY MARY \$9.5

Raw Bar

SEAFOOD TOWER \$109.0

aperitivi

OUR NEGRONI \$15.0

Enhancements

COLD-WATER LOBSTER TAIL \$20.0

Single Malt

THE GLENLIVET 25 \$57.0

Brandy & Cognac

HENNESSY XO \$33.0

Blended Scotch Whisky

MONKEY SHOULDER BATCH 27 \$12.5

Craft Cocktails

CUCUMBER MINT SMASH \$10.0

Chilled Tapas

APPLE MANCHEGO SALAD \$5.0

Butcher Shop - Ready To Grill

LAMB CHOP RACK \$34.0

Steaks And Seafood

CHILEAN SEA BASS \$46.0

Coffee Cocktails

SPANISH COFFEE \$10.0

Blended

JOHNNIE WALKER BLACK 12 \$14.5

Tennessee

JACK DANIEL'S SINGLE BARREL \$12.5

Bourbon / Whiskey

WHISTLEPIG RYE 10 \$22.8

From South America

PREMIUM CAIPIRINHA \$15.0

Fogo De Chão Brazilian Steakhouse Menu



Islay

LAPHROAIG 10 \$14.5

Indulgent Appetizers

CHILLED LOBSTER SHRIMP \$45.0

Market Table & Feijoada Bar

MARKET TABLE FEIJOADA BAR \$36.0

Seasonal Sips

BLOOD ORANGE MANHATTAN \$15.5

Highland

THE MACALLAN RARE CASK \$46.0

Aged Steaks & Chops

FILET MIGNON \$24.0

South American Wines

ROSÉ, MONTES, CHERUB \$8.0
COLCHAGUA VALLEY, CHILE

Meats (À La Carte)

LAMB PICANHA \$10.0

Spiced & Shaken

TEQUILA THYME \$13.5

Brazilian-Inspired Beverages - Non- Alcoholic

PARADISE SPRITZ \$5.5

Brunch Market Table

BRUNCH MARKET TABLE \$35.0

Includes Two Sides

TRI-BEAN SALADA \$5.0

Salads - Flatbreads

APPLE AND MANCHEGO SALAD \$6.0

Churrasco Combinations

OR CHOOSE TWO MEATS \$24.0

Islay Single Malt Whisky

ARDBEG 10 \$20.3

Bubble Coffee

CHOCOLATE COFFEE \$11.0

Premium Bourbons & Ryes

CROWN ROYAL RESERVE \$15.5

Spirits - Irish Whiskey + Scotch

THE GLENLIVET 12 \$14.5

Black Rice Appetizer And Salads

MANGO BLACK RICE SALAD \$6.0

Fogo De Chão Brazilian Steakhouse Menu



Main Dishes – Main Courses

FEIJOADA \$6.0

Artisanal Burger

RIB \$80.0

Uncategorized

WAGYU NEW YORK STRIP \$140.0

Beer

STELLA ARTOIS \$5.0

XINGU, BLACK \$5.0

Grappa

CASTELLO BANFI \$15.0

ANGELO GAJA SPERSS \$33.0

Bourbon

BULLEIT \$13.8

WOODFORD RESERVE \$14.5

Wines By The Glass

CHARDONNAY, NATURA BY EMILIANA CHILE \$8.0

RED BLEND, THE SEEKER MENDOZA, ARGENTINA \$8.0

Butcher Shop

BONE-IN BEEF ANCHO \$46.0

TOMAHAWK ANCHO \$105.0

Scotch

JOHNNIE WALKER BLUE \$40.0

THE MACALLAN 12 \$15.5

Brazilian-Inspired Beverages

BRAZILIAN LIMONADA \$5.5

PINEAPPLE MINT LEMONADE \$5.0

A Fogo Tradition The Churrasco Experience - Add An Indulgent Cut

WAGYU NEW YORK STRIP* \$140.0

WAGYU ANCHO (RIBEYE) \$150.0

A Taste Of Scotland

THE MACALLAN 15 \$33.0

THE MACALLAN 18 \$60.0

Add A Grilled Selection To The Market Table

LAMB PICANHA* \$38.0

PORK CHOP \$37.0

Madeira / Sherry

BROADBENT, 5 YEARS RESERVE , MADEIRA, PORTUGAL \$11.5

GONZALEZ BYASS, OLOROSO SHERRY, CRISTINA , JEREZ, SPAIN \$13.8

Add An Indulgent Cut

WAGYU ANCHO* \$150.0

TOMAHAWK ANCHO* \$105.0

Fogo De Chão Brazilian Steakhouse Menu



Cognac | Rémy Martin Louis Xiii

0.5OZ	\$132.0
1.5OZ	\$360.0

South American Cocktails | Clean Cocktails

CLEAN COSMO	\$8.0
CLEAN CUCUMBER MARTINI	\$8.0

Restaurant Category

- DESSERT
- GLUTEN FREE

Non Alcoholic Drinks

	GUARANA ANTARCTICA	\$4.5
	ICED TEA	\$4.0
	WATER	

Drinks

NUTTY IRISHMAN	\$10.0
ITALIAN COFFEE	\$10.0
DRINKS	

Cocktails

GOLD RUSH	\$10.0
CAIPIRINHA	\$10.0
YELLOWBIRD	\$12.5

Whisky

OBAN 14	\$19.5
SUNTORY TOKI	\$13.3

HENNESSY VS	\$10.5
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Beverages

PASSION FRUIT MIMOSA	\$9.5
BAILEYS COFFEE	\$11.0
GRAND MARNIER	\$12.8

Hot Drinks

CARAJILLO	\$11.0
IRISH COFFEE	\$10.0
COFFEE	

Sparkling

PROSECCO, LA MARCA	\$11.0
PINOT NOIR, ROSÉ, ANTUCURA, CHÉRIE VISTA FLORES, MENDOZA, ARGENTINA	\$26.0
PINOT NOIR, ROSÉ, ANTUCURA, CHÉRIE VISTA FLORES, MENDOZA, ARGENTINA, NV	\$42.0

Founders Trilogy Wines

MALBEC JORJÃO BY FOGO DE CHÃO, RESERVA , MENDOZA, ARGENTINA	\$30.0
RED BLEND EULILA BY VIK, CACHAPOAL VALLEY, CHILE	\$30.0
RED BLEND O LEÃO BY VIK, CACHAPOAL VALLEY, CHILE	\$30.0

Bourbon & Rye

BASIL HAYDEN	\$15.5
BUFFALO TRACE	\$13.8
KNOB CREEK RYE	\$12.8

Fogo De Chão Brazilian Steakhouse Menu



Viña Vik Wines

RED BLEND VIK, MILLAHUE, CHILE	\$160.0
RED BLEND MILLA CALA BY VIK, MILLAHUE, CHILE	\$60.0
RED BLEND VIK, LA PIU BELLE , MILLAHUE, CHILE	\$125.0

Wines By The Glass | Sparkling

PROSECCO, LA MARCA ITALY, NV	\$11.0
BRUT ROSÉ, LE GRAND COURTÂGE, GRAND CUVÉE FRANCE 187ML	\$19.0
BRUT, CHANDON CALIFORNIA 187ML	\$21.0

Starters

PAN-SEARED SALMON*	\$39.0
CAULIFLOWER STEAK	\$39.0
ROASTED VEGGIE POWER BOWL	\$36.0
SEARED TOFU AND SESAME BLACK BEAN PASTA	\$37.0

Dessert Wine

INNISKILLIN, VIDAL, ICE WINE, NIAGARA, CANADA, 375ML	\$30.0
JACKSON-TRIGGS, VIDAL, ICE WINE, RESERVE , NIAGARA, CANADA, 375ML	\$14.0
INNISKILLIN, CABERNET FRANC, ICE WINE, NIAGARA, CANADA, 375ML	\$38.0
DOLCE, LATE HARVEST, NAPA VALLEY, 375ML	\$30.0

Cognac

GRAND MARNIER CUVÉE DU CENTENAIRE	\$35.0
HENNESSY PARADIS (10Z)	\$97.0
ROMY MARTIN VSOP	\$13.8
ROMY MARTIN XO	\$35.0

South American Cocktails

MANGO HABANERO CAIPIRINHA	\$15.0
SAMBA SQUEEZE MARTINI	\$12.5
SUPERFRUIT LEMONADE	\$13.5
CARAMELIZED PINEAPPLE OLD FASHIONED	\$14.0

Side Dishes

SAUTEED ASPARAGUS	\$5.0
MASHED POTATOES	\$5.0
POWER GREENS	\$5.0
STEAMED ASPARAGUS	\$6.0
STEAMED BROCCOLI	\$6.0

Wines By The Glass | White

MOSCATO D'ASTI, UMBERTO FIORE PIEDMONT, ITALY	\$12.5
RIESLING, CHATEAU STE. MICHELLE COLUMBIA VALLEY, WASHINGTON	\$11.0
PINOT GRIGIO, MEZZACORONA DELLE VENEZIE, ITALY	\$11.0
CHARDONNAY, WILLIAM HILL ESTATE WINERY NORTH COAST, CALIFORNIA	\$11.5
CHARDONNAY, MER SOLEIL, RESERVE MONTEREY COUNTY, CALIFORNIA	\$16.5

Fogo De Chão Brazilian Steakhouse Menu



Wines By The Glass | Red

PINOT NOIR, ROBERT MONDAVI PRIVATE SELECTION CALIFORNIA	\$13.5
PINOT NOIR, A TO Z WINEWORKS OREGON	\$16.0
RED BLEND, ZUCCARDI, Q VALLE DE UCO, MENDOZA, ARGENTINA	\$16.5
RED BLEND, THE PRISONER WINE COMPANY, UNSHACKLED CALIFORNIA	\$19.0
CABERNET SAUVIGNON, TRAPICHE, TESORO UCO VALLEY, MENDOZA, ARGENTINA	\$14.0

Menus For Groups

FOGO GRILLING AT HOME EXPERIENCE	\$130.0
DATE NIGHT EXPERIENCE	\$130.0
FULL CHURRASCO HOME EXPERIENCE	\$137.0
DATE NIGHT GRILLING	\$145.0
CELEBRATION PACK	\$145.0

Salads

QUINOA TABBOULEH	\$5.0
CAESAR SALAD	\$5.0
POTATO SALAD	\$5.0
SALAD	
SIDE SALAD	
CHICKEN SALAD	

Port

FONSECA, PORT, BIN 27 , PORTUGAL	\$11.5
GRAHAM'S, LBV PORT, PORTUGAL	\$12.0

GRAHAM'S, VINTAGE PORT, PORTUGAL	\$42.0
RAMOS PINTO, TAWNY, 10 YEAR , PORTUGAL	\$13.8
TAYLOR FLADGATE, TAWNY, 20 YEAR , PORTUGAL	\$27.0
TERRA D'ORO, ZINFANDEL, PORT, AMADOR COUNTY	\$11.5

White And Rosé

ROSÉ, VIK, LA PIU BELLE CACHAPOAL VALLEY, CHILE	\$78.0
CHARDONNAY, CALINA VALLE CENTRAL, RESERVA, CHILE	\$24.0
CHARDONNAY, NATURA BY EMILIANA CHILE, 2022	\$8.0
SAUVIGNON BLANC, LAPOSTOLLE, GRAND SELECTION RAPEL VALLEY, CHILE, 2021	\$12.0
CHARDONNAY, CALINA VALLE CENTRAL, RESERVA, CHILE, 2021	\$44.0
ROSÉ, MONTES, CHERUB COLCHAGUA VALLEY, CHILE, 2023	\$8.0

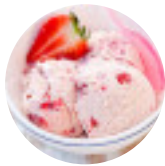
A Fogo Tradition The Churrasco Experience

PICANHA	\$38.0
FRALDINHA*	\$38.0
MEDALHÕES COM BACON*	\$20.0
BONE-IN BEEF ANCHO*	\$58.0
CORDEIRO*	\$42.0
COSTELA*	\$98.0

These Types Of Dishes Are Being Served

ICE CREAM	\$9.8
MEAT	

Fogo De Chão Brazilian Steakhouse Menu



SALAD
CHICKEN
TURKEY

BREAD
LAMB CHOPS
TUNA STEAK

Ingredients Used



WHITE RICE \$5.0
BEEF
POTATOES

SWEET POTATOES
CRANBERRY
CHEESE
HONEY
SALAMI
HAM

Dessert



CHOCOLATE BRIGADEIRO \$12.0
THREE MILK CAKE \$12.0
AÇAÍ CHEESECAKE \$11.0

KEY LIME PIE \$11.5
AÇAÍ CHEESECAKE \$11.0
PAPAYA CREAM \$10.5
CRÊME BRÛLÉE \$11.5
CHOCOLATE MOLTEN CAKE \$12.5
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CHEESECAKE BRÛLÉE \$11.0

Red

MERLOT, LAPOSTOLLE, GRAND SELECTION RAPEL VALLEY, CHILE \$12.5
MERLOT, SEVEN FALLS CELLARS WAHLUKE SLOPE, WASHINGTON \$13.5
MALBEC, BODEGA Y VIÑEDOS CATENA, CATENA VISTA FLORES, MENDOZA, ARGENTINA \$13.5
MALBEC, JORJÃO BY FOGO DE CHÃO, RESERVA MENDOZA, ARGENTINA \$15.0
RED BLEND, EULILA BY VIK CACHAPOAL VALLEY, CHILE \$18.0
CABERNET SAUVIGNON, J. LOHR, SEVEN OAKS PASO ROBLES, CALIFORNIA \$13.0
CABERNET SAUVIGNON, DAOU PASO ROBLES, CALIFORNIA \$17.0
MALBEC, LUCA, OLD VINE UCO VALLEY, MENDOZA, ARGENTINA \$48.0
CABERNET SAUVIGNON, TRAPICHE, BROQUEL MENDOZA, ARGENTINA \$27.0
CABERNET SAUVIGNON, CASILLERO DEL DIABLO (CONCHA Y TORO), RESERVA VALLE CENTRAL, CHILE \$24.0
PINOT NOIR, MONTES, ALPHA ACONCAGUA COSTA, ACONCAGUA, CHILE \$34.0
RED BLEND, BODEGA NORTON, PRIVADA FAMILY BLEND MENDOZA, ARGENTINA \$75.0
CABERNET SAUVIGNON, BODEGA Y VIÑEDOS CATENA, CATENA HIGH MOUNTAIN VINES MENDOZA, ARGENTINA \$36.0
RED BLEND, ALMA NEGRA, M BLEND MENDOZA, ARGENTINA \$65.0
RED BLEND, PRIMUS, THE BLEND APALTA, CHILE \$30.0
PINOT NOIR, NATURA BY EMILIANA CHILE \$44.0

Fogo De Chão Brazilian Steakhouse M



CABERNET SAUVIGNON,
UNRATED, XTRA CAB CHILE \$45.0

CABERNET SAUVIGNON,
CASILLERO DEL DIABLO
(CONCHA Y TORO) VALLE \$44.0
CENTRAL, RESERVA, CHILE, 2021

RED BLEND, ZUCCARDI, Q VALLE
DE UCO, MENDOZA, ARGENTINA, \$50.0
2020

MALBEC, JORJÃO BY FOGO DE
CHÃO, RESERVA MENDOZA, \$15.0
ARGENTINA, 2022

MALBEC, ALAMOS MENDOZA,
ARGENTINA, 2022 \$8.0

CABERNET SAUVIGNON,
TRAPICHE, TESORO UCO VALLEY, \$14.0
MENDOZA, ARGENTINA, 2021

RED BLEND, THE SEEKER
MENDOZA, ARGENTINA, 2022 \$8.0

MERLOT, LAPOSTOLLE, GRAND
SELECTION RAPEL VALLEY, \$12.5
CHILE, 2020

Fogo De Chão Brazilian Steakhouse

8419 Park Meadows Center
DrCO 80124, Lone Tree, United
States

Opening Hours:

Monday 11:00 -21:30
Tuesday 11:00 -21:30
Wednesday 11:00 -21:30
Thursday 11:00 -21:30
Friday 11:00 -22:00
Saturday 11:00 -22:00
Sunday 11:00 -21:00

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