



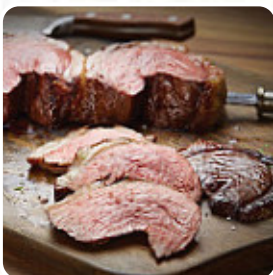
FOGO DE CHÃO
BRAZILIAN STEAKHOUSE



Fogo De Chão Brazilian Steakhouse Menu

<https://menuweb.menu>

377 Santana Row #1090CA 95128, San Jose, United States
+14082447001 - <https://fogodechao.com/location/san-jose/>



The menu of Fogo De Chao San Jose from San Jose comprises about **229** different dishes and drinks. On average you pay about \$34.2 for a dish / drink. Fogo de Chão is an internationally renowned steakhouse from Brazil, offering a cultural dining experience of discovery through high quality cuts of meat roasted over an open flame. Guests can enjoy our dining room, Bar Fogo, or bring the Fogo Experience to you with Fogo To Go or Catering. Visit our website to make a reservation or place an order.

Fogo De Chão Brazilian Steakhouse Menu



Alcoholic Drinks

ESPRESSO MARTINI \$12.5

Pasta

CHICKEN \$8.0

Snacks

CHEESE BREAD \$9.0

Seafood

ATLANTIC SALMON \$22.0

Pork

PORK RIBS \$40.0

Starters & Salads

FRENCH FRIES

Fish

SMOKED SALMON \$14.0

Meat

SKIRT STEAK \$18.0

House Specialties

PAN SEARED SALMON \$25.0

Beef Dishes

FILET MIGNON \$14.0

Antipasti - Starters

MOZZARELLA CAPRESE \$6.0

Steaks

RIBEYE STEAK

From The Grill

RIBS

Soft Drinks

LEMONADE \$4.0

Spirits

REMY MARTIN VSOP \$16.0

Tapas

LINGUICA \$22.0

Sauces & Dips

10Z \$280.0

Appetizer

SEASONAL HUMMUS \$6.0

Vom Grill – Ab 18 Uhr

PICANHA \$7.0

Gourmet Pizza

CHURRASCO \$51.0

Vegetables

SAUTÉED BROCCOLI \$6.0

Pizza Snacks

CHEESE BREAD

Fogo De Chão Brazilian Steakhouse Menu



Digestivos

DON JULIO AÑEJO 1942 \$34.0

Blends

CHIVAS REGAL 12 \$15.0

Raw Bar & Shellfish

JUMBO SHRIMP COCKTAIL \$27.0

Whites

SAUVIGNON BLANC, KIM CRAWFORD MARLBOROUGH, NEW ZEALAND \$17.0

Reds

PINOT NOIR, MEIOMI CALIFORNIA \$19.5

White

SAUVIGNON BLANC, LAPOSTOLLE, GRAND SELECTION RAPEL VALLEY, CHILE \$28.0

Red Wines

MALBEC, ALAMOS MENDOZA, ARGENTINA \$26.0

Rye

ANGEL'S ENVY \$17.5

Dinner Entrées

ATLANTIC SALMON \$12.0

Brunch Cocktails

FOGO BLOODY MARY \$10.5

Raw Bar

SEAFOOD TOWER \$112.0

Cordials

GRAND MARNIER CUVÉE DU CENTENAIRE \$35.0

aperitivi

OUR NEGRONI \$15.0

Speyside

THE BALVENIE DOUBLEWOOD 12 \$25.0

Cognac

HENNESSY PARADIS (10Z) \$97.0

Enhancements

COLD-WATER LOBSTER TAIL \$20.0

Single Malt

THE GLENLIVET 25 \$60.0

Brandy & Cognac

HENNESSY XO \$36.0

Tequila & Mezcal

CLASE AZUL REPOSADO \$47.0

Blended Scotch Whisky

MONKEY SHOULDER BATCH 27 \$15.5

Brandies

REMY MARTIN XO \$35.0

Fogo De Chão Brazilian Steakhouse Menu



Craft Cocktails

CUCUMBER MINT SMASH \$10.0

Chilled Tapas

APPLE MANCHEGO SALAD \$6.0

Butcher Shop - Ready To Grill

LAMB CHOP RACK \$34.0

Steaks And Seafood

CHILEAN SEA BASS \$33.0

Coffee Cocktails

SPANISH COFFEE \$10.5

Blended

JOHNNIE WALKER BLACK 12 \$16.5

Reposado

DON JULIO ROSADO \$44.0

From South America

PREMIUM CAIPIRINHA \$15.0

Islay

LAPHROAIG 10 \$16.5

After Dinner

CHOCOLATE MARTINI \$18.0

Indulgent Appetizers

CHILLED LOBSTER SHRIMP \$48.0

Market Table & Feijoada Bar

MARKET TABLE FEIJOADA BAR \$18.0

Seasonal Sips

BLOOD ORANGE MANHATTAN \$19.5

Highland

THE MACALLAN RARE CASK \$55.0

Aged Steaks & Chops

FILET MIGNON \$26.0

Cafe Cocktails

HUNT BOX \$17.5

South American Wines

ROSÉ, MONTES, CHERUB COLCHAGUA VALLEY, CHILE \$22.0

Meats (À La Carte)

LAMB PICANHA \$10.0

Spiced & Shaken

TEQUILA THYME \$17.5

Drink/Dessert

SOFT DRINK \$4.0

Brazilian-Inspired Beverages - Non-Alcoholic

PARADISE SPRITZ \$5.5

Fogo De Chão Brazilian Steakhouse Menu



Brunch Market Table

BRUNCH MARKET TABLE \$35.0

Includes Two Sides

TRI-BEAN SALADA \$6.0

Salads - Flatbreads

APPLE AND MANCHEGO SALAD \$7.0

Churrasco Combinations

OR CHOOSE TWO MEATS \$26.0

Islay Single Malt Whisky

ARBEG 10 \$22.0

Scotch | Single Malt

THE MACALLAN RUBY \$56.0

Spirits - Irish Whiskey + Scotch

THE GLENLIVET 12 \$16.5

Black Rice Appetizer And Salads

MANGO BLACK RICE SALAD \$7.0

Main Dishes – Main Courses

FEIJOADA \$7.0

Artisanal Burger

RIB \$80.0

Uncategorized

WAGYU NEW YORK STRIP \$140.0

Non Alcoholic Drinks

GUARANA ANTARCTICA \$4.8

ICED TEA \$4.0

Drinks

NUTTY IRISHMAN \$10.5

DRINKS

Beer

STELLA ARTOIS \$5.0

XINGU, BLACK \$5.0

Whisky

OBAN 14 \$22.5

SUNTORY TOKI \$16.5

Grappa

CASTELLO BANFI \$16.5

ANGELO GAJA SPERSS \$33.0

Bourbon

BULLEIT \$19.0

WOODFORD RESERVE \$17.5

Wines By The Glass

CHARDONNAY, NATURA BY EMILIANA CHILE \$22.0

RED BLEND, THE SEEKER MENDOZA, ARGENTINA \$23.0

Fogo De Chão Brazilian Steakhouse Menu



Butcher Shop

BONE-IN BEEF ANCHO	\$46.0
TOMAHAWK ANCHO	\$105.0

Scotch

JOHNNIE WALKER BLUE	\$46.0
THE MACALLAN 12	\$17.5

Bourbon / Whiskey

WHISTLEPIG RYE PIGGYBACK 6	\$14.0
WHISTLEPIG RYE 10	\$25.0

Brazilian-Inspired Beverages

BRAZILIAN LIMONADA	\$5.8
PINEAPPLE MINT LEMONADE	\$5.0

A Fogo Tradition The Churrasco Experience - Add An Indulgent Cut

WAGYU NEW YORK STRIP*	\$165.0
WAGYU ANCHO (RIBEYE)	\$150.0

A Taste Of Scotland

THE MACALLAN 15	\$34.0
THE MACALLAN 18	\$64.0

Add A Grilled Selection To The Market Table

LAMB PICANHA*	\$12.0
PORK CHOP	\$10.0

Madeira / Sherry

BROADBENT, 5 YEARS RESERVE , MADEIRA, PORTUGAL	\$15.0
GONZALEZ BYASS, OLOROSO SHERRY, CRISTINA , JEREZ, SPAIN	\$16.0

Add An Indulgent Cut

WAGYU ANCHO*	\$175.0
TOMAHAWK ANCHO*	\$125.0

Cognac | Rémy Martin Louis Xiii

0.5OZ	\$142.0
1.5OZ	\$410.0

South American Cocktails | Clean Cocktails

CLEAN COSMO	\$8.0
CLEAN CUCUMBER MARTINI	\$8.0

Restaurant Category

STEAKHOUSE
DESSERT

Starters

CAULIFLOWER STEAK	\$21.0
ROASTED VEGGIE POWER BOWL	\$20.0
SEARED TOFU AND SESAME BLACK BEAN PASTA	\$22.0

Cocktails

GOLD RUSH	\$10.0
CAIPIRINHA	\$10.0
YELLOWBIRD	\$15.5

Fogo De Chão Brazilian Steakhouse Menu



Beverages

PASSION FRUIT MIMOSA	\$9.5
BAILEYS COFFEE	\$12.5
GRAND MARNIER	\$15.5

Hot Drinks

CARAJILLO	\$12.5
IRISH COFFEE	\$10.5
COFFEE	

Sparkling

PROSECCO, LA MARCA	\$12.3
PINOT NOIR, ROSÉ, ANTUCURA, CHÉRIE VISTA FLORES, MENDOZA, ARGENTINA	\$29.0
PINOT NOIR, ROSÉ, ANTUCURA, CHÉRIE VISTA FLORES, MENDOZA, ARGENTINA, NV	\$47.0

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	\$17.5
BUFFALO TRACE	\$16.5
KNOB CREEK RYE	\$15.5

Viña Vik Wines

RED BLEND MILLA CALA BY VIK, MILLAHUE, CHILE	\$65.0
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RED BLEND VIK, LA PIU BELLE , MILLAHUE, CHILE	\$134.0
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RED BLEND VIK, MILLAHUE, CHILE	\$166.0
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Wines By The Glass | Sparkling

PROSECCO, LA MARCA ITALY, NV	\$12.3
BRUT ROSÉ, LE GRAND COURTÂGE, GRAND CUVÉE FRANCE 187ML	\$21.0
BRUT, CHANDON CALIFORNIA 187ML	\$28.0

Salads

QUINOA TABBOULEH	\$6.0
CAESAR SALAD	\$6.0
POTATO SALAD	\$6.0
CAPRESE	

Tequila

CLASE AZUL ANEJO	\$85.0
CODIGO 1530 REPOSADO	\$20.0
DON JULIO REPOSADO	\$16.5
DON JULIO ANEJO	\$16.5

Dessert Wine

INNISKILLIN, VIDAL, ICE WINE, NIAGARA, CANADA, 375ML	\$32.0
JACKSON TRIGGS, VIDAL, ICE WINE, RESERVE , NIAGARA, CANADA, 375ML	\$18.0
INNISKILLIN, CABERNET FRANC, ICE WINE, NIAGARA, CANADA, 375ML	\$41.0
DOLCE, LATE HARVEST, NAPA VALLEY, 375ML	\$31.0

Fogo De Chão Brazilian Steakhouse Menu



South American Cocktails

MANGO HABANERO CAIPIRINHA	\$15.0
SAMBA SQUEEZE MARTINI	\$15.5
SUPERFRUIT LEMONADE	\$17.0
CARAMELIZED PINEAPPLE OLD FASHIONED	\$18.0

Wines By The Glass | White

MOSCATO D'ASTI, UMBERTO FIORE PIEDMONT, ITALY	\$15.5
RIESLING, CHATEAU STE. MICHELLE COLUMBIA VALLEY, WASHINGTON	\$14.5
PINOT GRIGIO, MEZZACORONA DELLE VENEZIE, ITALY	\$14.0
CHARDONNAY, WILLIAM HILL ESTATE WINERY NORTH COAST, CALIFORNIA	\$13.0
CHARDONNAY, MER SOLEIL, RESERVE MONTEREY COUNTY, CALIFORNIA	\$19.0

Wines By The Glass | Red

PINOT NOIR, ROBERT MONDAVI PRIVATE SELECTION CALIFORNIA	\$15.0
PINOT NOIR, A TO Z WINEWORKS OREGON	\$18.5
RED BLEND, ZUCCARDI, Q VALLE DE UCO, MENDOZA, ARGENTINA	\$17.5
RED BLEND, THE PRISONER WINE COMPANY, UNSHACKLED CALIFORNIA	\$20.0
CABERNET SAUVIGNON, TRAPICHE, TESORO UCO VALLEY, MENDOZA, ARGENTINA	\$17.0

Menus For Groups

DATE NIGHT EXPERIENCE	\$150.0
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FOGO GRILLING AT HOME EXPERIENCE	\$150.0
CELEBRATION PACK	\$155.0
DATE NIGHT GRILLING	\$155.0
FULL CHURRASCO HOME EXPERIENCE	\$155.0

Side Dishes

SAUTEED ASPARAGUS	\$6.0
MASHED POTATOES	\$6.0
POWER GREENS	\$6.0
STEAMED ASPARAGUS	\$7.0
STEAMED BROCCOLI	\$7.0
RICE	

Port

FONSECA, PORT, BIN 27 , PORTUGAL	\$15.0
GRAHAM'S, LBV PORT, PORTUGAL	\$15.0
GRAHAM'S, VINTAGE PORT, PORTUGAL	\$48.0
RAMOS PINTO, TAWNY, 10 YEAR , PORTUGAL	\$16.0
TAYLOR FLADGATE, TAWNY, 20 YEAR , PORTUGAL	\$32.0
TERRA D'ORO, ZINFANDEL, PORT, AMADOR COUNTY	\$14.0

White And Rosé

ROSÉ, VIK, LA PIU BELLE CACHAPOAL VALLEY, CHILE	\$88.0
CHARDONNAY, CALINA VALLE CENTRAL, RESERVA, CHILE	\$28.0
CHARDONNAY, CALINA VALLE CENTRAL, RESERVA, CHILE, 2021	\$47.0

Fogo De Chão Brazilian Steakhouse Menu



CHARDONNAY, NATURA BY EMILIANA CHILE, 2022	\$8.0
ROSÉ, MONTES, CHERUB COLCHAGUA VALLEY, CHILE, 2023	\$8.0
SAUVIGNON BLANC, LAPOSTOLLE, GRAND SELECTION RAPEL VALLEY, CHILE, 2021	\$15.0

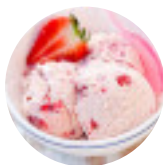
A Fogo Tradition The Churrasco Experience

PICANHA	\$10.0
FRALDINHA*	\$11.0
MEDALHÕES COM BACON*	\$22.0
BONE-IN BEEF ANCHO*	\$60.0
CORDEIRO*	\$44.0
COSTELA*	\$100.0

Dessert

	CHEESECAKE BRÛLÉE	\$11.5
	PAPAYA CREAM	\$11.5
	CREME BRULEE	\$12.5
CHOCOLATE MOLTEN CAKE	\$12.0	
CHOCOLATE BRIGADEIRO	\$13.0	
THREE MILK CAKE	\$12.0	
KEY LIME PIE	\$12.0	
AÇAÍ CHEESECAKE	\$12.0	
MOCHI		

These Types Of Dishes Are Being Served

	ICE CREAM	\$11.5
	SOUP	
	MEAT	
	LAMB	

SALAD
CHICKEN
LAMB CHOPS
TUNA STEAK
BREAD
BURGER

Ingredients Used

	WHITE RICE	\$6.0
	BROCCOLI	
	ZUCCHINI	
PORK MEAT		
BEANS		
BACON		
FRUIT		
CHEESE		
POTATOES		
VEGETABLES		
BEEF		
SHRIMP		
HONEY		

Red

CABERNET SAUVIGNON, TRAPICHE, BROQUEL MENDOZA, ARGENTINA	\$34.0
RED BLEND, ALMA NEGRA, M BLEND MENDOZA, ARGENTINA	\$72.0
CABERNET SAUVIGNON, UNRATED, XTRA CAB CHILE	\$51.0
PINOT NOIR, NATURA BY EMILIANA CHILE	\$48.0
PINOT NOIR, MONTES, ALPHA ACONCAGUA COSTA, ACONCAGUA, CHILE	\$38.0

Fogo De Chão Brazilian Steakhouse M



CABERNET SAUVIGNON, BODEGA Y VIÑEDOS CATENA, CATENA HIGH MOUNTAIN VINES MENDOZA, ARGENTINA	\$40.0	CABERNET SAUVIGNON, J. LOHR, SEVEN OAKS PASO ROBLES, CALIFORNIA	\$15.5
MERLOT, LAPOSTOLLE, GRAND SELECTION RAPEL VALLEY, CHILE	\$28.0	CABERNET SAUVIGNON, DAOU PASO ROBLES, CALIFORNIA	\$19.5
MALBEC, BODEGA Y VIÑEDOS CATENA, CATENA VISTA FLORES, MENDOZA, ARGENTINA	\$29.0	CABERNET SAUVIGNON, TRAPICHE, TESORO UCO VALLEY, MENDOZA, ARGENTINA, 2021	\$17.0
RED BLEND, BODEGA NORTON, PRIVADA FAMILY BLEND MENDOZA, ARGENTINA	\$78.0	RED BLEND, ZUCCARDI, Q VALLE DE UCO, MENDOZA, ARGENTINA, 2020	\$53.0
RED BLEND, PRIMUS, THE BLEND APALTA, CHILE	\$32.0	MALBEC, JORJÃO BY FOGO DE CHÃO, RESERVA MENDOZA, ARGENTINA, 2022	\$17.5
CABERNET SAUVIGNON, CASILLERO DEL DIABLO (CONCHA Y TORO), RESERVA VALLE CENTRAL, CHILE	\$26.0	CABERNET SAUVIGNON, CASILLERO DEL DIABLO (CONCHA Y TORO) VALLE CENTRAL, RESERVA, CHILE, 2021	\$48.0
MERLOT, SEVEN FALLS CELLARS WAHLUKE SLOPE, WASHINGTON	\$15.5	RED BLEND, THE SEEKER MENDOZA, ARGENTINA, 2022	\$8.0
MALBEC, JORJÃO BY FOGO DE CHÃO, RESERVA MENDOZA, ARGENTINA	\$17.5	MERLOT, LAPOSTOLLE, GRAND SELECTION RAPEL VALLEY, CHILE, 2020	\$15.0
RED BLEND, EULILA BY VIK CACHAPOAL VALLEY, CHILE	\$19.0	MALBEC, ALAMOS MENDOZA, ARGENTINA, 2022	\$8.0

Fogo De Chão Brazilian Steakhouse

377 Santana Row #1090CA
95128, San Jose, United States

Opening Hours:

Monday 11:30-14:00 16:30-22:00
Tuesday 11:30-14:00 16:30-22:00
Wednesday 11:30-14:00 16:30-22:00
Thursday 11:30-14:00 16:30-22:00
Friday 11:30-14:00 16:30-22:30
Saturday 11:30-22:30
Sunday 11:30-21:00

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