

**State of Arizona
Department of Liquor Licenses and Control**

Created 08/06/2026 @ 11:59:16 AM

Local Governing Body Report

**Received by the
Goodyear City
Clerk's Office
Thursday,
August 6, 2026**

LICENSE

Number:		Type:	012 RESTAURANT
Name:	FOGO DE CHAO CHURRASCARIA		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
Location:	14725 W GOODYEAR WAY GOODYEAR, AZ 85395 USA		
Mailing Address:	530 E MCDOWELL ROAD #107-241 PHOENIX, AZ 85004 USA		
Phone:	(480)353-8035		
Alt. Phone:			
Email:	LICENSING@AAICLIQUOR.COM		

AGENT

Name:	JESUS MANUEL ALTAMIRANO
Gender:	Male
Correspondence Address:	530 E MCDOWELL ROAD #107-241 PHOENIX, AZ 85004 USA
Phone:	(480)255-6471
Alt. Phone:	(480)353-8035
Email:	LICENSING@AAICLIQUOR.COM

OWNER

60th Day
10-5-2026

Name: FOGO DE CHAO CHURRASCARIA (GOODYEAR) LLC
Contact Name: JESUS MANUEL ALTAMIRANO
Type: LIMITED LIABILITY COMPANY
AZ CC File Number: 23856858 State of Incorporation: DE
Incorporation Date: 07/23/2025
Correspondence Address: 530 E MCDOWELL ROAD
#107-241
PHOENIX, AZ 85004
USA
Phone: (480)353-8035
Alt. Phone:
Email: LICENSING@AAICLIQUOR.COM

Officers / Stockholders

Name:	Title:	% Interest:
FOGO DE CHAO HOLDINGS INC		100.00
ANTHONY DJMAL LADAY	VP, TRES	
GEORGE BARRY MCGOWAN	PreSIDENT, CEO	

FOGO DE CHAO HOLDINGS INC - CEO
BRASA HOLDINGS INC - President
BRASA PURCHASER INC - CEO
FOGO DE CHAO INC - CEO
FOGO DE CHAO INTERMEDIATE HOLDINGS
INC - CEO
FOGO HOSPITALITY INC - CEO
FOGO DE CHAO CHURRASCARIA (GOODYEAR)
LLC - PreSIDENT, CEO

Name: GEORGE BARRY MCGOWAN
Gender: Male
Correspondence Address: 530 E MCDOWELL ROAD
SUITE 107-241
PHOENIX, AZ 85004
USA
Phone: (972)960-9533
Alt. Phone: (480)353-8035
Email: BMCGOWAN@FOGO.COM

BRASA PURCHASER INC - Stockholder

Name: FOGO DE CHAO INC
Contact Name: JESUS ALTAMIRANO
Type: CORPORATION
AZ CC File Number: State of Incorporation:
Incorporation Date:
Correspondence Address: 530 E MCDOWELL RD 107-241
PHOENIX, AZ 85004
USA
Phone: (480)353-8035
Alt. Phone:
Email: TJMORSE1208@Q.COM

**FOGO DE CHAO INTERMEDIATE HOLDINGS
INC -**

Name: FOGO HOSPITALITY INC
Contact Name: JESUS ALTAMIRANO
Type: CORPORATION
AZ CC File Number: State of Incorporation:
Incorporation Date:
Correspondence Address: 530 E MCDOWELL RD 107-241
PHOENIX, AZ 85004
USA
Phone: (480)353-8035
Alt. Phone:
Email: TJMORSE1208@Q.COM

**FOGO DE CHAO CHURRASCARIA (GOODYEAR)
LLC -**

Name: FOGO DE CHAO HOLDINGS INC
Contact Name: FOGO DE CHAO HOLDINGS INC
Type: CORPORATION
AZ CC File Number: State of Incorporation:
Incorporation Date:
Correspondence Address: 15028 BELTWAY DRIVE
ADDISON, TX 75001
USA
Phone: (999)999-9999
Alt. Phone:
Email:

**FOGO DE CHAO HOLDINGS INC - CFO
BRASA HOLDINGS INC - CFO
BRASA PURCHASER INC - CFO
FOGO DE CHAO INC - CFO
FOGO DE CHAO INTERMEDIATE HOLDINGS
INC - CFO
FOGO HOSPITALITY INC - CFO
FOGO DE CHAO CHURRASCARIA (GOODYEAR)
LLC - VP,TRES**

Name: ANTHONY DJMAL LADAY
Gender: Male
Correspondence Address: 530 E MCDOWELL ROAD
SUITE 107-241
PHOENIX, AZ 85004
USA
Phone: (972)960-9533
Alt. Phone:
Email: TLADAY@FOGO.COM

BRASA HOLDINGS INC - STOCKHOLDER

Name: BRASA PURCHASER INC
Contact Name: JESUS ALTAMIRANO
Type: CORPORATION
AZ CC File Number: State of Incorporation:
Incorporation Date:
Correspondence Address: 2733 N POWER ROAD
#102-198
MESA, AZ 85215
USA
Phone: (480)353-8035
Alt. Phone:
Email: TJMORSE1208@Q.COM

FOGO DE CHAO HOLDINGS INC - STOCKHOLDER

Name: BRASA HOLDINGS INC
Contact Name: JESUS ALTAMIRANO
Type: CORPORATION
AZ CC File Number: State of Incorporation:
Incorporation Date:
Correspondence Address: 2733 N POWER ROAD
#102-198
MESA, AZ 85215
USA
Phone: (480)353-8035
Alt. Phone:
Email: TJMORSE1208@Q.COM

FOGO DE CHAO INC -

Name: FOGO DE CHAO INTERMEDIATE HOLDINGS INC
Contact Name: JESUS ALTAMIRANO
Type: CORPORATION
AZ CC File Number: State of Incorporation:
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Correspondence Address: 530 E MCDOWELL RD 107-241
PHOENIX, AZ 85004
USA
Phone: (480)353-8035
Alt. Phone:
Email: TJMORSE1208@Q.COM

MANAGERS

Name: MERHAWIT TEKLEAB KELETA
Gender: Female
Correspondence Address: 530 E MCDOWELL ROAD
SUITE 107-241
PHOENIX, AZ 85004
USA
Phone: (773)425-2050
Alt. Phone: (480)353-8035
Email: MKELETA@FOGO.COM

APPLICATION INFORMATION

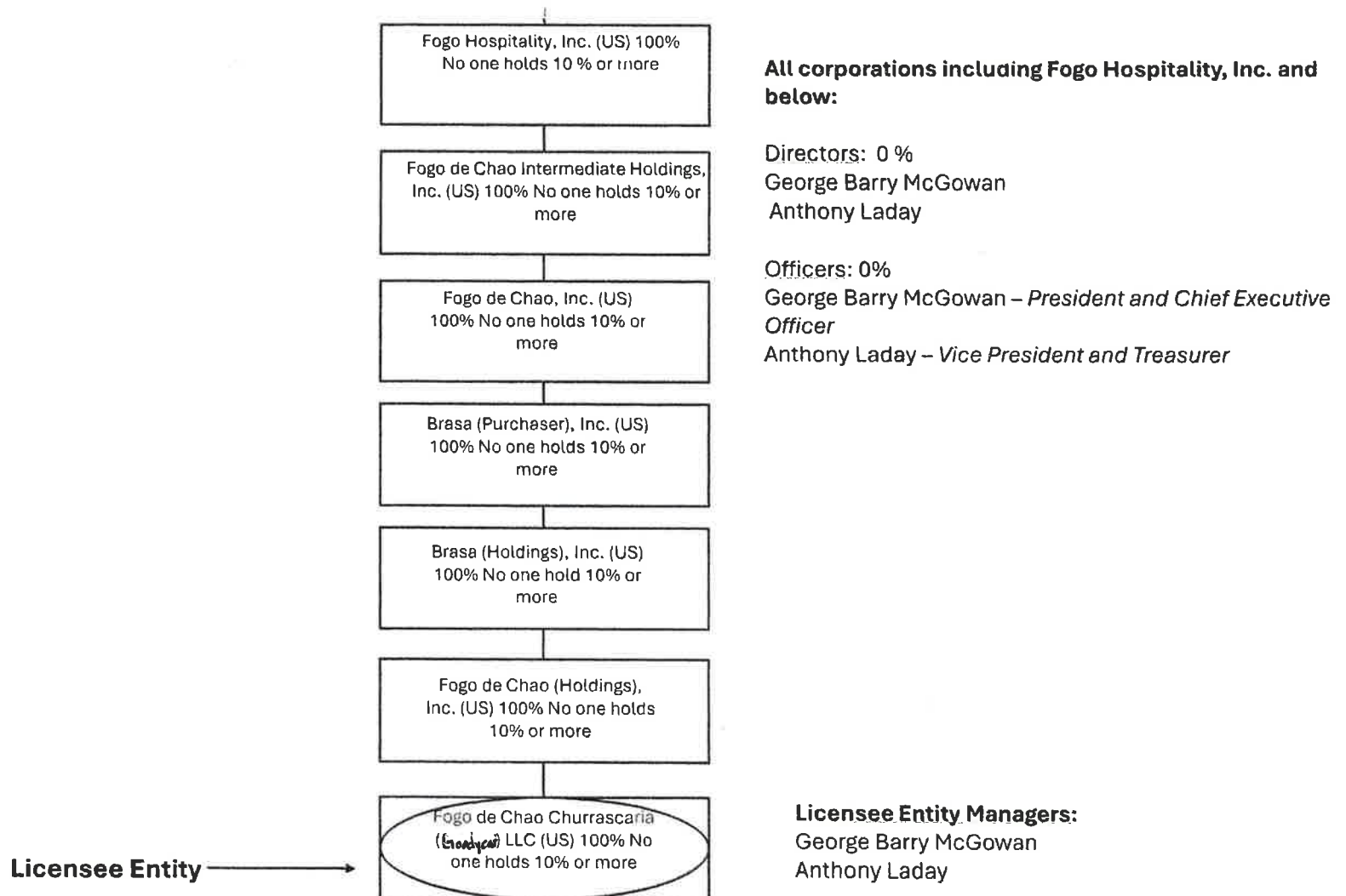
Application Number: 404218
Application Type: New Application
Created Date: 06/30/2026

QUESTIONS & ANSWERS

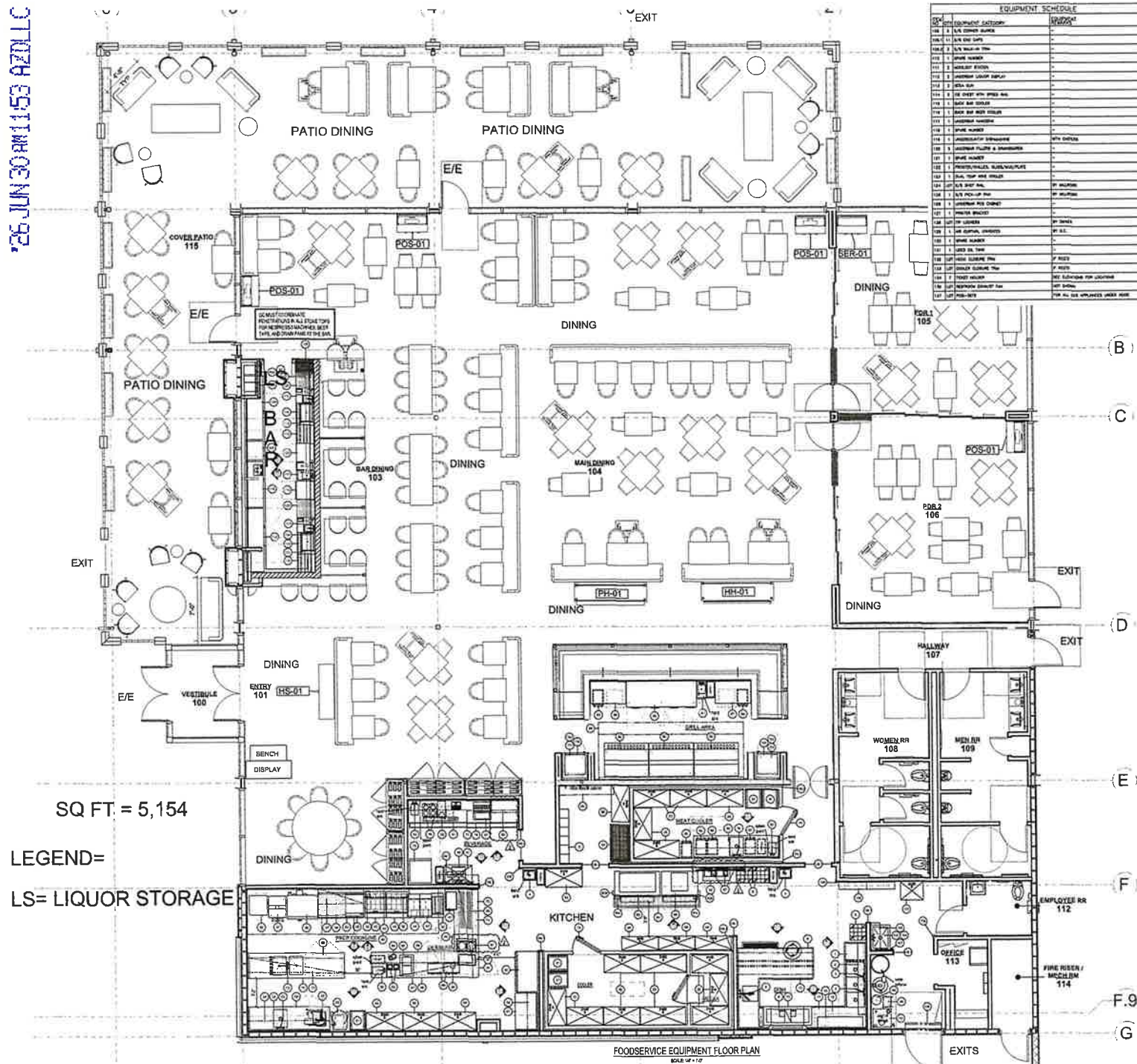
012 Restaurant

- 1) Are you applying for an Interim Permit (INP)?
No
- 2) Are you one of the following? Please indicate below.
Property Tenant
Subtenant
Property Owner
Property Purchaser
Property Management Company
TENANT
- 3) Is there a penalty if lease is not fulfilled?
Yes
What is the penalty?
LANDLORD REMEDIES
- 4) Is the Business located within the incorporated limits of the city or town of which it is located?
Yes
- 5) What is the total money borrowed for the business not including the lease?
Please list each amount owed to lenders/individuals.
0
- 6) Are there walk-up or drive-through windows on the premises?
No
- 7) Does the establishment have a patio?
Yes
Is the patio contiguous or non-contiguous (within 30 feet)?
CONTIGUOUS
- 8) Is your licensed premises now closed due to construction, renovation or redesign or rebuild?
Yes
If yes, what is your estimated completion date?
08/10/2026
- 9) What type of business will this license be used for?
RESTAURANT

Flow Chart (Goodyear location)



26 JUN 30 AM 1153 AZD L LC



EQUIPMENT SCHEDULE		UNITS
NO.	DESCRIPTION	UNITS
1	1 TUBS COMBINATION TUB	1
2	2 TUB TUB, WALL MOUNT	2
3	3 TUBS, WALL MOUNT	3
4	4 TUB, WALL, WALL MOUNT	4
5	5 TUBS, WALL MOUNT	5
6	6 TUBS, WALL MOUNT	6
7	7 TUBS, WALL MOUNT	7
8	8 TUBS, WALL MOUNT	8
9	9 TUBS, WALL MOUNT	9
10	10 TUBS, WALL MOUNT	10
11	11 TUBS, WALL MOUNT	11
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92	92 TUBS, WALL MOUNT	92
93	93 TUBS, WALL MOUNT	93
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96	96 TUBS, WALL MOUNT	96
97	97 TUBS, WALL MOUNT	97
98	98 TUBS, WALL MOUNT	98
99	99 TUBS, WALL MOUNT	99
100	100 TUBS, WALL MOUNT	100

[illegible]



Arizona Department of Liquor Licenses and Control
<https://www.azliquor.gov>
 (602) 542-5141

DLIC USE ONLY

Job #: **404218**

Date Accepted: **6.30.26**

LC: **82**

License #:

RESTAURANT OPERATION PLAN

RESTAURANT SERIES 12 AND
 HOTEL/MOTEL SERIES 11 ONLY

FOGO DE CHAO CHURRASCARIA

1. Name of restaurant (Please print): _____

2. Must indicate the equipment below by Make, Model, and Capacity:

LIST ONLY THE FOLLOWING - NO ATTACHMENTS

Grill	FISH GRILL, GAS GRIDDLE, 3 CHURRASCARIA GRILLS
Oven	6 BURNER GAS OVEN, CONVECTION OVEN
Freezer	ICE CREAM FREEZER, WALK-IN
Refrigerator	SLIDING DOOR REFRIGERATOR, MEGA TOP REFRIGERATOR, CHEF BASE REFRIGERATOR, SKEWER REFRIGERATOR, REACH-IN REFRIGERATOR, WALK-IN
Sink	3 HAND SINKS, TRIPLE SINK, PREP SINK, MOP SINK
Dish Washing Facilities	UNDER COUNTER DISHWASHER, DISHWASHER LOW TEMP AND TRIPLE SINK
Food Preparation Counter (Dimensions)	PREP TABLES WITH SINKS, PREP TABLES WITHOUT SINKS
Other	FRYERS, FLOOR MIXER, SODA DISPENSER, DESERT COUNTER, STEAMER, HOT WELLS, 2 ESPRESSO MACHINES

3. Attach a copy of your FULL menu with pricing **INCLUDING NON-ALCOHOLIC BEVERAGES**

4. What percentage of your public premises is used primarily for restaurant dining?

(Do not include kitchen, bar, hi-top tables, or game area.) **82%**

5. Does your restaurant have a bar area that is distinct and separate from the dining area? ☐ YES ☒ No

(If yes, what percentage of the public floor space does this area cover?) _____%

6. List the **seating capacity** for:

a) Restaurant dining area of your premises: [**227**]
 (DO NOT INCLUDE PATIO SEATING)
 b) Bar area [+ **12**]
 TOTAL [= **239**]

7. What type of dinnerware is primarily used in your restaurant? ☒ Reusable ☐ Disposable ☐ Both

8. Does your restaurant contain any **games, televisions, or any other entertainment**? ☒ Yes ☐ No
If yes, specify what types and how many (examples: 4-TV's, 2-Pool Tables, 1-Video Game, etc.)

4 TELEVISIONS

9. Do you have live entertainment or dancing? ☐ Yes ☒ No
If yes, what type and how often (example: DJ-2 x a week, Karaoke-2 x a month, Live Band-1 x a month, etc.)

10. List number of employees for each position:

Position	How many
Cooks	15?
Bartenders	13
Hostesses	11
Managers	1
Servers	40
Other (Dishwasher)	10
Other (Gauchos/carver server)	30
Other (Busser)	10

I, (Print Full Name) JESUS MANUEL ALTAMIRANO, hereby swear under penalty of perjury and in compliance with A.R.S. § 4-210(A)(2) and (3) that I have read and understand the foregoing and verify that the information and statements that I have made herein are true and correct to the best of my knowledge.

Applicant Signature: Jesus Manuel Altamirano

Starters

Sized to share. Served with Brazilian Malagueta cocktail sauce and fresh lemon.

JUMBO SHRIMP COCKTAIL ②	28	SEAFOOD TOWER ②	112	CHILLED LOBSTER & SHRIMP ②	48
Six jumbo shrimp. 200 cal		Lobster tails and claws, jumbo shrimp, snow crab legs, green-lipped mussels. Serves 4 or more. 440 cal		Two lobster claws, one split lobster tail, four jumbo shrimp. 210 cal	

The Churrasco Experience

Our Gaucho chefs honor a century of tradition, skillfully butchering, simply seasoning, and fire-roasting each cut over an open flame for an unforgettable experience.

FULL CHURRASCO* ②	54/person	INDULGENT CHURRASCO	76/person
The experience that made Fogo famous. Enjoy continuous tableside carving of premium Brazilian cuts including favorites like:		In addition to the Full Churrasco, enjoy your choice of decadent dessert and your choice of enhancement:	
Picanha (top sirloin)	Bone-in Ribeye	Butter-Bathed™ Lobster Tail ②	All Jumbo Lump Crab Cake
Fraldinha (bottom sirloin)	Lamb Chops	Black Truffle Butter ②	Roasted Bone Marrow
Roasted Chicken	Filet and more.		

Our Churrasco Experiences include Market Table and Brazilian sides.

Enhance your experience with:

BUTTER-BATHED™ LOBSTER TAIL ②	20	ALL JUMBO LUMP CRAB CAKE	20
220 cal		460 cal	
BLACK TRUFFLE BUTTER ②	10	ROASTED BONE MARROW	18
220 cal		315 cal	

SHARE AN INDULGENT CUT

Sized to share at the table for four or more.

WAGYU NY STRIP* ②	155	DRY-AGED TOMAHAWK ANCHO (RIBEYE)* ②	125
20oz, premium graded. 1345 cal		36oz, Long-Bone Ribeye, dry-aged 42 days. 1630 cal	
WAGYU ANCHO (RIBEYE)* ②	165		
24oz, premium graded Ribeye. 1872 cal			

Entrées

Seafood,
Chicken,
Vegetarian &
More

Includes the Market Table & Feijoada Bar and Brazilian sides.

SINGLE CHURRASCO CUT ②	41	CHILEAN SEA BASS ②	49
Choose one fire-roasted cut from Picanha, Fraldinha, Lamb Picanha, Double-Cut Pork Chop, or Roasted Chicken – 8-10oz carved tableside by our Gaucho Chefs. 740 cal		Topped with papaya vinaigrette. Served with grilled asparagus. 730 cal	
BRUNCH MARKET TABLE & FEIJOADA BAR	36	PAN-SEARED SALMON* ②	44
Includes made-to-order Omelet Station, Belgian Waffles, Braised Beef Rib Hash, Brazilian Sausage, yogurt parfaits, and a naturally gluten-free array of seasonal salads, charcuterie, exotic fruit, and nutrient-dense superfoods. Includes Brazilian sides.		Topped with chimichurri. Served with grilled asparagus. 570 cal	
		CAULIFLOWER STEAK ②	41
		Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad. 740 cal	
		SEARED TOFU ② ③	44
		Chimichurri-marinated, served with spinach rice. 430 cal	

Shareable Sides

Sized to share for two or more.

LOBSTER MAC & CHEESE	18	CRISPY YUCA FRIES ②	8	BURRATA & ROASTED TOMATOES	12
Butter-Bathed™ lobster, rich cheese sauce, Panko breadcrumbs. 1280 cal		Grated parmesan, malagueta aioli. 620 cal		Served warm with crisp toasts. 580 cal	
CHILES TOREADOS ② ③	8	POTATOES AU GRATIN ②	14		
Spicy blistered jalapeños and onions. 500 cal		Creamy, layered Yukon potatoes, smoked provolone, parmesan. 1130 cal			

Brunch Cocktails

PASSION FRUIT MIMOSA	11.50	FOGO BLOODY MARY	12.50	PROSECCO, LA MARCA	13.50
130 cal		170 cal		120 cal	

③ Vegan ② Gluten Free

The Fogo Full Churrasco Experience for children 6 and under is complimentary. 7-12 half price. Indulgent Churrasco is available as an upgrade. Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Signature drinks or liquors with added ingredients may increase caloric content. *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 CONTRACTING A FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. © Fogo de Chão, Inc. All rights reserved. 0421-196-B

Starters

Sized to share. Served with Brazilian Malagueta cocktail sauce and fresh lemon.

JUMBO SHRIMP COCKTAIL ⑧	28	SEAFOOD TOWER ⑧	112	CHILLED LOBSTER & SHRIMP ⑧	48
Six jumbo shrimp. 230 cal		Lobster tails and claws, jumbo shrimp, snow crab legs, green-lipped mussels. Serves 4 or more. 440 cal		Two lobster claws, one split lobster tail, four jumbo shrimp. 210 cal	

The Churrasco Experience

Our Gaucho chefs honor a century of tradition, skillfully butchering, simply seasoning, and fire-roasting each cut over an open flame for an unforgettable experience.

FULL CHURRASCO* ⑧	49/person	INDULGENT CHURRASCO	71/person
The experience that made Fogo famous. Enjoy continuous tableside carving of premium Brazilian cuts including favorites like:		In addition to the Full Churrasco, enjoy your choice of decadent dessert and your choice of enhancement.	
Picanha (top sirloin)	Bone-in Ribeye	Butter-Bathed™ Lobster Tail ⑧	All Jumbo Lump Crab Cake
Fraldinha (bottom sirloin)	Lamb Chops	Black Truffle Butter ⑧	Roasted Bone Marrow
Roasted Chicken	Filet and more.		

Our Churrasco Experiences include Market Table and Brazilian sides.

Enhance your experience with:

BUTTER-BATHED™ LOBSTER TAIL ⑧	20	ALL JUMBO LUMP CRAB CAKE	20
220 cal		460 cal	
BLACK TRUFFLE BUTTER ⑧	10	ROASTED BONE MARROW	18
220 cal		315 cal	

SHARE AN INDULGENT CUT

Sized to share at the table for four or more.

WAGYU NY STRIP* ⑧	155	DRY-AGED TOMAHAWK ANCHO (RIBEYE)* ⑧	125
20oz., premium graded. 1245 cal		36oz. Long-Bone Ribeye, dry-aged 42 days. 1620 cal	
WAGYU ANCHO (RIBEYE)* ⑧	165		
24oz., premium graded Ribeye. 1872 cal			

Entrées

Seafood,
Chicken,
Vegetarian &
More

Add the Market Table & Feijoada Bar to your entrée for \$18

MARKET TABLE & FEIJOADA BAR ⑧	18	CHILEAN SEA BASS ⑧	36
Visit as often as you like. Includes a naturally gluten-free array of seasonal salads, black pepper candied bacon, charcuterie, exotic fruit, nutrient-dense superfoods, feijoada (black bean stew with sausage and rice) and more.		Topped with papaya vinaigrette. Served with grilled asparagus. 730 cal	
Add a Grilled Selection to the Market Table	add 15	PAN-SEARED SALMON* ⑧	29
Choose one fire-roasted cut - 8-10oz. carved tableside by our Gaucho Chefs. 740 cal		Topped with chimichurri. Served with grilled asparagus. 579 cal	
Picanha ; Fraldinha ; Lamb Picanha ; Bisteca de Porco ; Frango		CAULIFLOWER STEAK ⑧	23
		Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad. 740 cal	
		SEARED TOFU ⑧ ⑨	24
		Chimichurri-marinated, served with spinach rice. 430 cal	

Shareable Sides

Sized to share for two or more.

LOBSTER MAC & CHEESE	18	POTATOES AU GRATIN ⑧	14	BURRATA & ROASTED TOMATOES	12
Butter-Bathed™ lobster, rich cheese sauce, Panko breadcrumbs. 1280 cal		Creamy, layered Yukon potatoes, smoked provolone, parmesan. 1130 cal		Served warm with crisp toasts. 880 cal	
CRISPY YUCA FRIES ⑧	8				
Grated parmesan, malagueta aioli. 620 cal					

⑨ Vegan ⑧ Gluten Free

The Fogo Full Churrasco Experience for children 6 and under is complimentary. 7-12 half price. Indulgent Churrasco is available at an upgrade. Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. 2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request. Signature drinks or liquors with added ingredients may increase calorie content. *THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. OIL CONTAINS FOW MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. © Fogo de Chão, Inc. All rights reserved.

0421-196-L

Starters

Sized to share. Served with Brazilian Malagueta cocktail sauce and fresh lemon.

JUMBO SHRIMP COCKTAIL (V)	28	SEAFOOD TOWER (V)	112	CHILLED LOBSTER & SHRIMP (V)	48
Six jumbo shrimp. 230 cal		Lobster tails and claws, jumbo shrimp, snow crab legs, green-lipped mussels. Serves 4 or more. 440 cal		Two lobster claws, one split lobster tail, four jumbo shrimp. 270 cal	

The Churrasco Experience

Our Gaucho chefs honor a century of tradition, skillfully butchering, simply seasoning, and fire-roasting each cut over an open flame for an unforgettable experience.

FULL CHURRASCO* (V)	67/person	INDULGENT CHURRASCO	89/person
The experience that made Fogo famous. Enjoy continuous tableside carving of premium Brazilian cuts including favorites like:		In addition to the Full Churrasco, enjoy your choice of decadent dessert and your choice of enhancement:	
Picanha (top sirloin)	Bone-in Ribeye	Butter-Bathed™ Lobster Tail (V)	All Jumbo Lump Crab Cake
Fraldinha (bottom sirloin)	Lamb Chops	Black Truffle Butter (V)	Roasted Bone Marrow
Roasted Chicken	Filet and more.		

Our Churrasco Experiences include Market Table and Brazilian sides.

Enhance your experience with:

BUTTER-BATHED™ LOBSTER TAIL (V)	20	ALL JUMBO LUMP CRAB CAKE	20
220 cal		460 cal	
BLACK TRUFFLE BUTTER (V)	10	ROASTED BONE MARROW	18
220 cal		315 cal	

SHARE AN INDULGENT CUT Sized to share at the table for four or more.

WAGYU NY STRIP* (V)	155	DRY-AGED TOMAHAWK ANCHO (RIBEYE)* (V)	125
20oz, premium graded. 1345 cal		36oz, Long-Bone Ribeye, dry-aged 42 days. 1620 cal	
WAGYU ANCHO (RIBEYE)* (V)	165		
24oz, premium graded Ribeye. 1872 cal			

Entrées

Seafood, Chicken, Vegetarian & More

Includes the Market Table & Feijoada Bar and Brazilian sides.

SINGLE CHURRASCO CUT (V)	47	CHILEAN SEA BASS (V)	56
Choose one fire-roasted cut from Picanha, Fraldinha, Lamb Picanha, Double-Cut Pork Chop, or Roasted Chicken – 8-10oz carved tableside by our Gaucho Chefs. 740 cal		Topped with papaya vinaigrette. Served with grilled asparagus. 730 cal	
MARKET TABLE & FEIJOADA BAR (V)	37	PAN-SEARED SALMON* (V)	49
Visit as often as you like. Includes a naturally gluten-free array of seasonal salads, black pepper candied bacon, charcuterie, exotic fruit, nutrient-dense superfoods, feijoada (black bean stew with sausage and rice) and more.		Topped with chimichurri. Served with grilled asparagus. 570 cal	
		CAULIFLOWER STEAK (V)	43
		Oven roasted with a parmesan crust and basil sauce, with warm chickpea salad. 740 cal	
		SEARED TOFU (V) (V)	44
		Chimichurri-marinated, served with spinach rice. 430 cal	

Shareable Sides

Sized to share for two or more.

LOBSTER MAC & CHEESE	18	CRISPY YUCA FRIES (V)	8	BURRATA & ROASTED TOMATOES	12
Butter-Bathed™ lobster, rich cheese sauce, Panko breadcrumbs. 1280 cal		Grated parmesan, malagueta aioli. 620 cal		Served warm with crisp toasts. 820 cal	
CHILES TOREADOS (V) (V)	8	POTATOES AU GRATIN (V)	14		
Spicy blistered jalapeños and onions. 500 cal		Creamy, layered Yukon potatoes, smoked provolone, parmesan. 1130 cal			

(V) Vegan (V) Gluten Free

The Fogo Full Churrasco Experience for children 6 and under is complimentary. 7-12 half price. Indulgent Churrasco is available at an upgrade. Before placing your order, please inform your server if you or a person in your party has a food allergy or dietary restriction. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Signature drinks or liquors with added ingredients may increase calorie content. *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 CONTRACTING A FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. © Fogo de Chão, Inc. All rights reserved.

Desserts

CHEESECAKE BRÛLÉE 12.75

New York Style cheesecake torched with caramelized sugar, served over a rich berry sauce. 1070 cal

CHOCOLATE MOLTEN CAKE 13.50

Warm chocolate cake with a chocolate fudge center. Served with vanilla ice cream and rich chocolate ganache. 970 cal

PAPAYA CREAM 11

Fresh papaya blended with vanilla ice cream. Topped with crème de cassis and canella pastry crisp. 240 cal

CRÈME BRÛLÉE 13.50

Vanilla bean custard with caramelized sugar topping and fresh berries. 590 cal

TRES LECHES CAKE 14

Vanilla sponge cake soaked in three types of milk, topped with toasted meringue and mixed berries. 830 cal

ICE CREAM 11.25

Vanilla ice cream served with strawberry, chocolate or caramel sauce. 350 cal

KEY LIME PIE 13.50

Tart Florida key lime pie with graham cracker crust and fresh whipped cream. 840 cal

CHOCOLATE BRIGADEIRO 14

Rich truffled chocolate in a decadent chocolate cookie crust topped with chocolate ganache and sprinkles. 1270 cal

Café Cocktails

CARAJILLO 14

Licor 43, espresso, ice. 180 cal

IRISH COFFEE 12.50

Baileys Irish Cream, Jameson, coffee. 280 cal

ESPRESSO MARTINI 14.50

Wheatley Vodka, Caffè Borghetti, Licor 43. 280 cal

BAILEYS COFFEE 14.50

Baileys Irish Cream, coffee. 340 cal



26 JUN 30 AM 11:53 AZD LLC

All Day Happy Hour

\$6 BAR BITES

Available in the Bar & Patio.

QUEIJO ASSADO ⑧

Blistered cheese, malagueta honey. (590 cal)

SPICED CHICKEN SLIDERS

Marinated Chicken Breast, arugula, tomato, pickled onion, tropical aioli, brioche bun. (315 cal)

SAUCY LEGS

Fire-roasted chicken, hot Brazilian BBQ, Panko breadcrumbs, dedo de moça peppers. (780 cal)

BRAZILIAN EMPANADAS

Flaky pastry, seasoned Picanha, onions, chimichurri aioli. (600 cal)

\$10 PICANHA BURGER*

Fresh ground in-house, smoked provolone, romaine lettuce, tomato, onion, chimichurri aioli, brioche bun. Served with crispy polenta. (1080 cal)
Upgrade to Crispy Yuca Fries. (1120 cal) **Add 4**

Shareable Plates

THE BONE* ⑧

Large Beef Rib, chimichurri sauce. (720 cal) **15.50**

BURRATA & ROASTED TOMATOES

Served warm with crispy toast. (860 cal) **12**

LAMB LOLLIPOPS* ⑧

Lamb Chops, Mintchurri sauce. (750 cal) **16**

FILET MIGNON BOARD* ⑧

8oz. sliced, chimichurri sauce. (530 cal) **17.50**

JUMBO LUMP CRAB CAKE

Served with malagueta aioli. (460 cal) **20**

LOBSTER & SHRIMP TACOS

Napa cabbage wrap, citrus aioli, shredded slaw, pickled red onion, dedo de moça peppers, Panko breadcrumbs. (500 cal) **14**

WARM HEARTS OF PALM AND SPINACH DIP

Steamed spinach, hearts of palm, crispy toasts. (490 cal) **10.50**

CRISPY YUCA FRIES ⑧

Parmesan, malagueta aioli. (500 cal) **8**

BRAISED BEEF RIB SLIDERS*

Xingu-beer braised, caramelized onions, smoked provolone, brioche bun. (920 cal) **14.50**

Carved for the Table to Share

Serves four or more.

WAGYU ANCHO (RIBEYE)* ⑧

24 oz. premium-graded, aged for 21 days. (1872 cal) **165**

WAGYU NEW YORK STRIP* ⑧

20 oz. premium-graded, aged for 21 days. (1345 cal) **155**

DRY-AGED TOMAHAWK ANCHO (RIBEYE)* ⑧

36oz. Long-Bone Ribeye, dry-aged 42 days. (1620 cal) **125**

⑧ Vegan ⑧ Gluten Free

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0421-196-BB

FOGO DE CHAO CHURRASCARIA

Goodyear – Non-alcoholic Drinks

- Coke \$4.50
- Diet Coke \$4.50
- Sprite \$4.50
- Iced Tea \$4.00



Arizona Department of Liquor Licenses and Control
<https://www.azliquor.gov>
 (602) 542-5141

**RECORDS REQUIRED FOR AUDIT
 RESTAURANT/HOTEL/MOTEL**

DLLC USE ONLY	
Job #:	404 218
Date Accepted:	6-30-24
LC:	82
License #:	

In the event of an audit, you will be asked to provide to the Department any documents necessary to determine Compliance with A.R.S. §4-205.02(G). Such documents requested may include however, are not limited to:

1. Name of restaurant (Please print): FOGO DE CHAO CHURRASCARIA
2. All invoices and receipts for the purchase of food and spirituous liquor for the licensed premises.
3. A list of **all** food and liquor vendors
4. The restaurant menu used during the audit period
5. A price list for alcoholic beverages during the audit period
6. Mark-up figures on food and alcoholic products during the audit period
7. A recent, **accurate** inventory of food and liquor (taken within two weeks of the Audit Interview Appointment)
8. Monthly Inventory Figures - beginning and ending figures for food and liquor
9. Chart of accounts (copy)
10. Financial Statements-Income Statements-Balance Sheets
11. General Ledger
 - A. Sales Journals/Monthly Sales Schedules
 - 1) Daily sales Reports (to include the name of each waitress/waiter, bartender, etc. with sales for that day)
 - 2) Daily Cash Register Tapes - Journal Tapes and Z-tapes
 - 3) Dated Guest Checks
 - 4) Coupons/Specials/Discounts
 - 5) Any other evidence to support income from food and liquor sales
 - B. Cash Receipts/Disbursement Journals
 - 1) Daily Bank Deposit Slips
 - 2) Bank Statements and canceled checks
12. Tax Records
 - A. Transaction Privilege Sales, Use and Severance Tax Return (copies)
 - B. Income Tax Return - city, state and federal (copies)
 - C. Any supporting books, records, schedules or documents used in preparation of tax returns

13. Payroll Records

- A. Copies of all reports required by the State and Federal Government
- B. Employee Log (A.R.S. §4-119)
- C. Employee time cards (actual document used to sign in and out each workday)
- D. Payroll records for all employees showing hours worked each week and hourly wages

14. Off-site Catering Records (must be complete and separate from restaurant records)

- A. All documents that support the income derived from the sale of food off the license premises.
- B. All documents which support purchases made for food to be sold off the licensed premises.
- C. All coupons/specials/discounts

The sophistication of record keeping varies from establishment to establishment. Regardless of each licensee's accounting methods, the amount of gross revenue derived from the sale of food and liquor must be substantially documented.

**REVOCATION OF YOUR LIQUOR LICENSE MAY OCCUR IF YOU FAIL TO COMPLY WITH
A.R.S. §4-210(A)7 AND A.R.S. §4-205.02(G).**

A.R.S. §4-210(A) 7

The licensee fails to keep for two years and make available to the department upon reasonable request all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of spirituous liquors and, in the case of a restaurant or hotel-motel licensee, all invoices, records, bills or other papers and documents relating to the purchase, sale and delivery of food.

A.R.S. §4-205.02(M)

For the purpose of this section:

Restaurant: an establishment that derives **at least forty percent (40%)** of its gross revenue from the sale of food

Gross revenue: the revenue derived from all sales of food and spirituous liquor on the licensed premises regardless of whether the sales of spirituous liquor are made under a restaurant license issued pursuant to this section or under any other license that has been issued for the premises pursuant to this article.

Declaration:

I, (Print Name) JESUS MANUEL ALTAMIRANO, declare under penalty of perjury that I am authorized to submit this application. I have read the contents and to the best of my knowledge believe all statements made on this application to be true, correct, and complete.

Signature: Jesus Manuel Altamirano

MAKE A COPY OF THIS DOCUMENT AND KEEP IT WITH RECORDS REQUIRED BY THE STATE