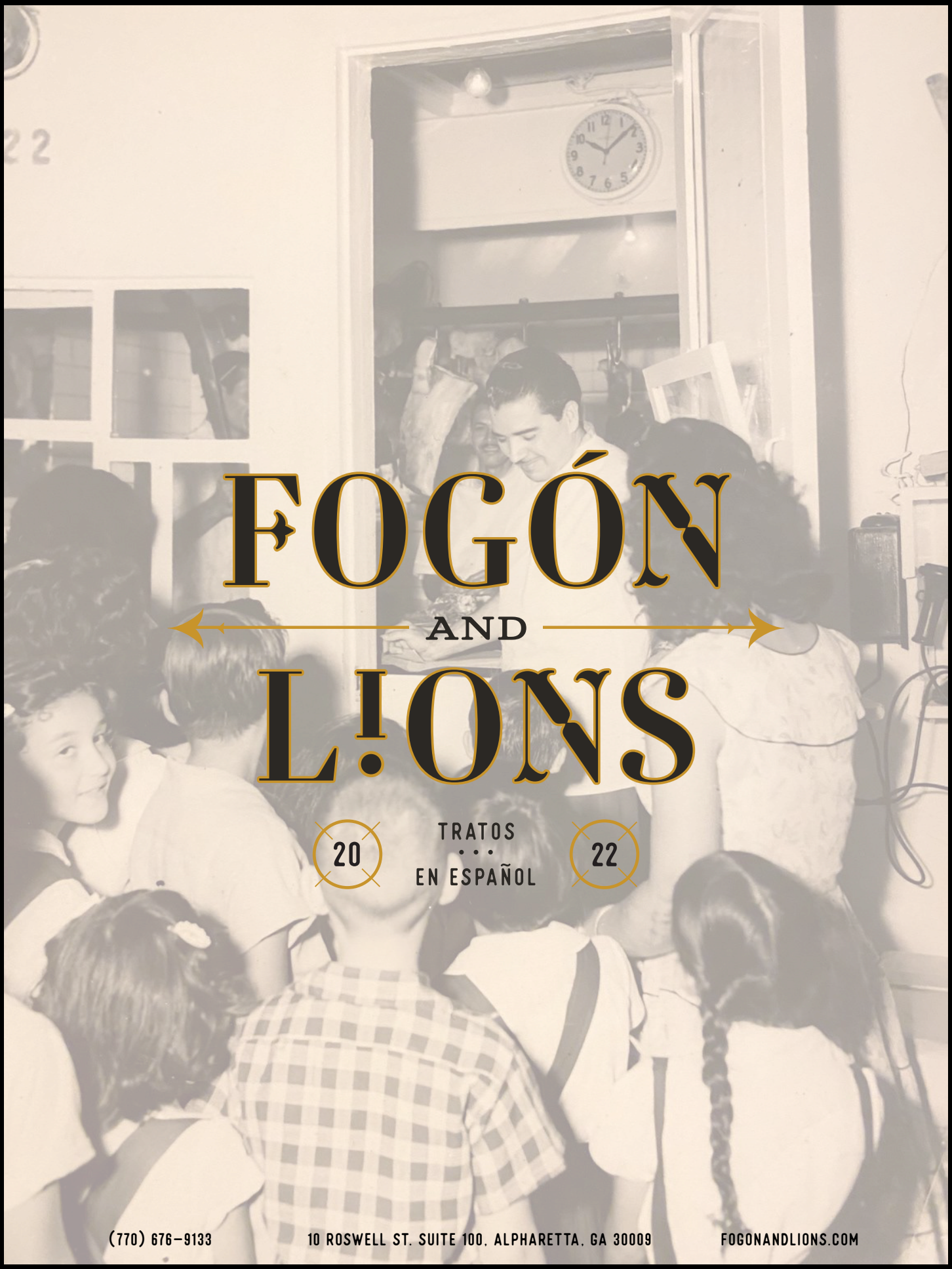

FOGÓN AND L!ONS

20 TRATOS • • • EN ESPAÑOL 22

(770) 676-9133 10 ROSWELL ST. SUITE 100, ALPHARETTA, GA 30009 FOGONANDLIONS.COM

HOLA! YOU'RE HERE!

TAPAS

LET'S EAT!

CORN MEAL "SORULLOS" CHIPOTLE AIOLI SPICY BUTTERMILK SYRUP 12
Puerto Rican corn fritters that are crispy on the outside, with a soft and buttery inside **GF VEG**

PROVOLETA "AL FOGÓN" 16
Provolone grilled on our wood-fire ovens **VEG**
add: mushrooms, marinated olives 3
chicharróns|chorizo 4, chili shrimp 10

GUACAMOLE 16
Pickled mango, corn tortillas **GF V**

PULPO "AL FOGÓN" 23
Spanish style wood-fire octopus with olive oil, pimentón, and fennel purée

DELGADO'S BEEF EMPANADAS PICKLED AJI PEPPER 13
Chef Delgado's traditional family gathering empanada recipe

OLIVES "AL FOGÓN" 9
Blend of olives and piparra peppers fire-roasted on our wood-fire oven **GF V**

PAN DE BONO VALLUNO 12
Artisanal bread from "El Valle del Cauca" **GF VEG**

CROQUETAS DE POLLO 12
traditional creamy chicken fritters, romesco

ALBÓNDIGAS GUISADAS 14
Spanish style stewed pork meatballs

SHRIMP "AL AJILLO" 22
garlic, olive oil, parsley,chili peppers **GF**

SPANISH MUSSELS 17
chorizo, smoked-sofrito juice **GF**

TORTILLA ESPAÑOLA GF 11
potato-onion omelette, garlic aioli, sea salt
top it: jamón ibérico 18, grilled chorizo 4, wood-fire mushrooms 3, chili shrimp 10

PICADERA PLATTER

BEEF EMPANADAS, SORULLOS, CROQUETAS, PORK CHICHARRÓNS, GRILLED CHORIZO
44 | 4 TO 6 GST

SPANISH HAM & CHARCUTERIE BOARD 30

JAMÓN IBÉRICO, CHORIZO IBERICO SPANISH FUET SAUSAGE SALAMI
served with spanish bread sticks "Picos"

THE WORLD OF SPANISH CHEESE

Choose 3 - 19
any Additional Cheese 5ea

served with membrillo, organic honey, marcona almonds, and toasted bread NTS

MANCHEGO
sheep's milk-La Mancha, Spain

MURCIA
goat's milk "vino cheese"-Murcia, Spain

MAHÓN
cow's milk-Balearic Islands, Spain

CABRALES (BLUE CHEESE)
cow and goat's milk -Asturias, Spain

IDIAZABAL
csheep's milk, Basque Country, spain

MAKE IT "EL MATRIMONIO"
The perfect Marriage of Cured Meat and Cheese

"COCAS"
SPANISH STYLE FLATBREAD

BRAISED SHORT RIBS 18
horseradish, lemon, arugula, caramelized onions, manchego cheese

WOOD ROASTED MUSHROOMS 17
queso de mano, black garlic, sherry-glaze **VEG**

¡TACOS Y EL MUNDO!

AHI TUNA CRUDO "TAQUITOS" 17
ginger lime marinade, avocado crema, "crispy shell", radish salad

"COCHINITA PIBIL" TACOS 16
Yucatan style pulled pork, corn tortillas, habanero pickled onions GF

Add rice and beans to any taco 7

CEVICHE
TIRADITOS Y MÁS...

FRESH-CATCH COCONUT CEVICHE* 18
Leche de Tigre, shaved onions, red chiles, cilantro, plantain chips **GF**

AHI TUNA TIRADITO* 18
aji amarillo, lime, sweet potato, cilantro **GF**

VEGETABLES
VEGETALES

BRUSSEL SPROUTS 12
piquillo crema **GF VEG**

WOOD ROASTED ESCALIVADA 12
eggplant, peppers, onions with evoo, sherry vinegar, "garlic migas" **GF V**

SPANISH BBQ SPRING ONIONS 14
romesco **GF V**

CHARRED BROCCOLINI 12
smoked pimenton aioli **GF VEG**

Fogón and Lions celebrates and unifies bold Spanish and Latin American flavors, diverse ingredients, and our culture to elevate the Alpharetta restaurant scene through atmosphere, cuisine, and vibe. Experience the dynamic energy of wood-fire cooking using local ingredients all while enjoying the beauty of Historic Alpharetta.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. PLEASE NOTIFY US OF ANY DIETARY RESTRICTIONS AND/OR ALLERGIES.

GF: Gluten-Free **V: Vegan**
VEG: Vegetarian **NTS: Contains Nuts**

SOUPS & SALADS

MEXICAN STYLE CAESAR* GF VEG 9|14
grilled corn, tomatoes, radish, avocado, crispy tortillas, cotija cheese, pickled onions, lime-cilantro caesar dressing

APPLE AND SPANISH BLUE CHEESE SALAD GF NTS 9|14
arugula, bibb lettuce, serrano ham, lemon dressing, orange-ginger marcona almonds

"LA SOPA DE DOÑA GERTRUDIS" GF 21
earthy broth of chicken, beef, pork, and root vegetables served with avocado, cilantro, house pique, and steamed rice

TOMATO GAZPACHO GF V 7|9
chilled tomato, cucumber and pepper soup with basil oil

SALAD ADD ONS:

ADOBO GRILLED CHICKEN BREAST...7* CHILI GLAZED SHRIMP...10* RUM GLAZED GRILLED SALMON...9*
GRILLED SKIRT STEAK...14* PORK BELLY CHICHARRONES...10

AL FOGÓN

FROM OUR WOOD BURNING GRILL

LARGE PLATES

10 OZ GRILLED SKIRT STEAK "CHURRASCO"* 40
Chimichurri, Wood Roasted Manchego Brûlée Potatoes, Piquillos Pepper GF

RUM-MAPLE GLAZED CHILEAN SALMON* 32
Cilantro Rice, Southern Style Spanish Tomato Sauce GF

FOGÓN BURGER* 22
8 oz Prime Rib Burger with Sweet & Sour Pickles, Aged Cheddar, Secret Sauce, Patatas Bravas

32 OZ SMOKED PORK CHOP "CAN-CAN"* 55
Tostones "A La Brava" GF

"BIRRIA STYLE" LAMB SHANK BARBACOA* 44
Jalapeño Queso, Corn Tortillas GF

WOOD-OVEN RIOJA BRAISED SHORT RIB 38
Celeriac Purée, Spanish Garlic Green Beans GF

16 OZ PRIME RIB EYE STEAK 69
Galician Style Barbecued Spice Rib Eye, F&L Steak Sauce, Manchego Brûlée Potatoes GF

ADOBO WOOD ROASTED CHICKEN 29
Jalapeño-Garlic Sauce, Cilantro Rice & Beans GF

10 OZ GRILLED BISTEC BAVETE "ENCEBOLLADO" 49
Spanish Onions, Pimenton Fries GF

GRILLED WHOLE BRANZINO "AGUA DE LOURDES" 42
Grilled Vegetables, Toasted Garlic, Pure Chilean Olive Oil GF

PARRILLADA* 99

2 Adobo Chicken Breasts 2-4oz Churrascos 2 Pork Bellys 2 Chorizos
Add 4 Grilled Chili Glazed Shrimp 14
Parrillada is served with your choice of two sides

SIDES

RUM-CARAMELIZED PLANTAINS 10
orange-butter glaze GF VEG

MANCHEGO MAC & CHEESE 10 VEG

TOSTONES fancy pink sauce **8** GF VEG

PATATAS OR YUCAS BRAVAS 10
bravas sauce, garlic aioli GF VEG

CILANTRO RICE & RED BEANS 9 GF VEG

MANCHEGO BRÛLÉE POTATOES 10 GF VEG

BUEN PROVECHO

PAELLAS AL FOGÓN

serves 2 to 4 guests
please allow 45 minutes cooking time

CHICKEN & SEAFOOD PAELLA 75
traditional wood-fired rice GF

VEGETABLES PAELLA 44
wood-fired seasonal vegetable rice
GF V

ARROZ NEGRO 48
paella style rice with squid ink, garlic lemon aioli, salsa verde GF

COCHINILLO ASADO

Experience a traditional Spanish-style feast with friends, family, and our fire-roasted whole suckling pig
*requires 72 hour notice GF

Checks can be split a maximum of 5 ways.

Debit or credit cards only

MIS TRES AMORES

RUM

EL DORADO RUM 8|12|15|21YR	10|12|15|35
DON Q SHERRY CASK	14
DON Q RESERVA 7	14
DON Q GRAN RESERVA AÑEJO	15
CAMPESINO XIV	12
BARRILITO 3 STARS	14
BARRILITO 5 STARS	180
MATUSALEM 23 YEARS OLD	15
HAVANA CLUB AÑEJO BLANCO	12
SANTA TERESA 1796	12
RL SEALE'S 12 YR.RUM 750	13
DIPLOMATICO	14

TEQUILA

DON JULIO SIL | REPO	15|16
DON JULIO 1942	45
ENEMIGO CRISTALINO	17
HERRADURA SIL|REPO|AÑEJO	13|15|16
PATRON BLANCO | REPO	15|18
DON NACHO SIL|REPO|PREMIUM	15|16
CASAMIGOS SIL| REPO| AÑEJO	18|20|22
CLASE AZUL PLATA | REPO	50|55
818 TEQUILA BLANCO | AÑEJO	12|16
CASA DRAGONES BLANCO | REPO | AÑEJO	26|28|40
1800 BLANCO|REPO|CRISTALINO	14|16|18

WHISK(E)Y

BASIL HAYDEN	14
WOODFORD RESERVE	16
WOODFORD RESERVE DOUBLE OAK	18
JEFFERSONS RESERVE	16
WELLER SPECIAL RESERVE	16
BUFFALO TRACE	14
ANGELS ENVY	17
EAGLE RARE	16
MICHTER'S BOURBON / RYE	14
WHISTLE PIG RYE 6|10|12YR	14|22|24
ELIJAH CRAIG RYE	12

UN TRAGUITO COCKTAILS

TITO EL LOCO 14
Titos, Guava, Lime

PALOMITA CIEGA 16
Bozal Mezcal, Sparkling Grapefruit Soda, Lime

"LOS KOJONES DE QUIJOTE" 15
Bourbon, Spanish Vermouth,Lemon, Orange

FOGÓN GRAND FASHION 16
Don Q Añejo XO, Grand Marnier, Orange bitters

ESPRESSO MARTINI "BESO DE ESPRESSO" 15
Coconut Rum Infused with Cinnamon, Espresso

PISCO SOUR 16
Caravedo Pisco, Lime, Angostura Bitters, Egg White

SANGRIAS

RED OR WHITE HOMEMADE SANGRIA
Wine macerated for several weeks with citrus and seasonal fruits
14 GLASS/58 PITCHER

CAVA SANGRIA
14 GLASS/58 PITCHER
Cava, Apple Brandy
Seasonal Fruits

"HAY MOJITOS"

CLASSIC 14
Don Q Cristal Rum, Lime, Mint

PICK YOUR FLAVOR 15
Coconut, Mango, Strawberry, Passion Fruit, Watermelon, Guava

GIN & TONICS
THE NATIONAL SPANISH DRINK

SKYE ECLIPSE 16
Scapegrace Gin, Nixta, Fever Tree Premium Tonic, Blood Orange, Lime

DE CORAZÓN 16
Yu Gin, Fever Tree Premium Tonic, fresh grapefruit, grapefruit bitters, cilantro, black peppercorn

SIGNATURE MARGARITAS

AVOCADO MARGARITA 15
Lunazul, Cointreau, Avocado, Jalapeño, Tajin Rim

"ROSA CALIENTE" 15
Tanteo Habanero, Watermelon, Passion Fruit, Lime, Tajin Syrup

SANGRIRITA 14
House Frozen Sangria & Margarita

"FLAKARITA" 14
Lunazul, Fresh Orange Juice, Agave, Lime

"UN ABRAZO" 14
Lunazul, Triple Sec, Lime
Frozen or on the Rocks

¡MAKE IT A 32 OZ ABRAZOTE STYLE!
ask your server

¡CERVEZAS!

BEER!

DE BARRIL $7

ESTRELLA SPANISH LAGER
SCOFFLAW BASEMENT IPA
SWEET WATER 420 EXTRA PALE ALE
NEW REALM, HAZY LIKE A FOX IPA
CREATURE COMFORTS, TROPICALIA PALE ALE
TERRAPIN, LOS BRAVOS MEXICAN LAGER
STELLA ARTOIS PILSNER
DOS EQUIS XX AMBER

BOTELLA $6

ESTRELLA DAURA GF SPANISH LAGER
CORONA EXTRA MEXICAN LAGER
CORONA LIGHT MEXICAN LAGER
BLUE MOON BELGIAN WHITE ALE
HEINEKEN LAGER
HEINEKEN 00 (N/A ALCOHOL)
MODELO NEGRA MEXICAN LAGER
MODELO ESPECIAL MEXICAN LAGER
MICHELOB ULTRA LIGHT LAGER
MEDALLA LIGHT PALE LAGER

"0" PROOF

ALCOHOLIC COCKTAILS

MANGO # FIVE 10
Mango, Lime, Soda, Orange Juice, Rosemary

MI VIDA My life! 10
Blood Orange, Grapefruit, Mint, Lime, Soda

LA ROJA The Red! 10
Cranberry, Guava, Lemon-Lime Soda

"MOJICENTE" Inocent Mojito! 10
Lime, Mint, Lemon-Lime Soda

¡BURBUJAS!

CAVA

HONOR CAVA BRUT RESERVA,JAN VIDAL 11|45
Catalonia, Spain

CHANDON GARDEN SPRITZ 20|90
Mendoza, Argentina

¡UNA COPITA!

LET'S HAVE A GLASS!

ROSÉ

ONE NIGHT ROSE, MONT RUBI 13|49
Penedes, Spain

HONOR CAVA SPARKLING ROSÉ 11|45
Catalonia, Spain

WHITE WINES

CASTELL D'AGE 100% XAREL.LO XARELL 2018 15|68
Catalonia, Spain

CHARDONNAY, HOUSE OF BROWN 2022 12|54
Murcia, Spain

SAUVIGNON BLANC, SAINT CLAIR 2023 13|58
Malborough, New Zealand

GAINTZA TXAKOLINA 2021 15|68
Basque Country, Spain

PINOT GRIGIO, TERLATO 2022 12|54
Napa, California

ALBILLO REAL, ARRAYÁN 2022 17|74
Castilla la Mancha, Spain

ALBARIÑO, ABADIA DE SAN CAMPIO 2022 13|58
Galicia, Spain

CHARDONNAY, PANTHERA 2021 17|74
Russian River Valley, California

RED WINES

TEMPRANILLO BLEND, CARRO, YECLA 2019 13|58
Murcia, Spain

GARNACHA, LUDOVICUS 2020 13|58
Terra Alta, Catalonia, Spain

PINOT NOIR, RITUAL 2017 14|63
Casablanca, Chile

MELBEC, A LISA, BODEGA NOEMIA 2022 13|58
Patagonia, Argentina

RIOJA, CORRIENTE, BODEGA LANZAGA 2021 15|65
Rioja, Spain

RIOJA RESERVA, MARQUES DE MURRIETA 2017 19|80
Rioja, Spain

CABERNET SAUVIGNON, ZAHA, TOKO VINEYARD 2018 14|63
Mendoza, Argentina

TEMPRANILLO, BODEGAS ÁSTER 2017 21|90
Ribera del Duero, Spain

CABERNET SAUVIGNON,THE CHARMER, BOURBON BARREL AGED 2020 17|76
Central Valley, Chile

¡DIENTE DULCE!

SWEET TOOTH

12

BASQUE-STYLE CHEESECAKE
with guava conserva GF

TRES LECHES
tropical fruits

FLAN A MI ESTILO
whipped catalan cream, orange-mint salad GF

TRY OUR "CHUPITOS" AFTER DINNER SHOTS 5

PINCHE CHOCOLATE liqueour 43, tequila, cherry, orange

CHICHAITO anis, rum, lemon

FELIPE CON LECHE Felipe 11, Sherry Caramel Cream

UN CAFECITO

CAFÉ SOLO....4
2 oz shot of espresso

CORTADO....5
2 oz of espresso + 2 oz milk

CAFÉ CON LECHE....6
2 oz of espresso + 4 oz milk

AHHHH, PORTS & SHERRIES

DOW'S FINE WHITE PORT 12
Douro, Portugal

C.N. KOPKE DRY WHITE PORT 14
Douro, Portugal

PRIORAT NATUR VERMUT 20
Douro, Portugal

C.N.KOPKE RUBY PORT 14
Douro, Portugal

DOW'S 20-YEAR TAWNY PORT 26
Douro, Portugal

C.N. KOPKE, 20-YEAR TAWNY PORT 28
Douro, Portugal

DON PX 1999 SHERRY 29
Montilla - Moril

FIESTA CON NOSOTROS!

PARTY WITH US

ASK ABOUT PRIVATE EVENTS

LIVE MUSIC
EVERY WEEKEND

HORA FELIZ
SANGRI-RITA HOUR
4PM – 6PM
TUES & FRI

WEEKEND BRUNCH

EVERY SATURDAY & SUNDAY 11:00 TO 3:30PM
BOTTOMLESS MIMOSAS!!!

¡UN ABRAZO!

GOT TOO ALEGRE?
ask your server about our ride share service for a safe trip home!

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