

# RODÍZIO

Rodízio dining is like nothing you've had before! Your barbecue chefs will come around with massive Gaucho-style skewers, each with a tender selection of the cuts of the day. Various types and marinades of meat will be sliced directly onto your plate, and won't stop coming until your table turns over the card to display its red side.

## 🔴 LUNCH RODÍZIO | *Includes our sides and salad bar offerings in addition to:*

Rump Steak, Garlic Top Sirloin, Parmigiano Beef, Spicy Garlic Brisket, Rosemary Pork Loin, Gaucho Sausage, Herbed Chicken Wings & Honey Mustard Lamb 33

## 🔴 GAUCHO LUNCH PLATE

Select one barbecue item listed below and help yourself to our sides and salad bar offerings. 24

TOP SIRLOIN | MILD SAUSAGE | PORK LOIN | CHICKEN WINGS

*The Lunch menu is served during lunch service only – check your restaurant for times.*

## 🔴 DINNER RODÍZIO | *Includes our sides and salad bar offerings in addition to:*

Rump Steak, Garlic Top Sirloin, Parmigiano Beef, Spicy Garlic Brisket, Beef Ribs, Rosemary Pork Loin, Gaucho Sausage, Herbed Chicken Wings, Chicken Wrapped with Bacon, Chicken Hearts, Honey Mustard Lamb & Pineapple. 54

# DELÍCIAS

## CAMARÃO ASSADO

Heavenly barbecue prawns marinated with white wine & cilantro.

$\frac{1}{2}$  skewer | full skewer 15 | 30

## MANDIOCA

Crispy manioc wedges – also known as cassava or yucca – are garnished with fragrant Parmigiano cheese and oregano. 10

## PÃO DE QUEIJO

This traditional Brazilian cheese bread made from manioc flour is known for its crispy outside layer and moist centre. 12

Some delícias are offered as part of the Rodízio, ask your server for details.

# BEVERAGES

## GUARANÁ

Imported from Brazil, this refreshing soft drink is made from the tropical Guaraná berry. 4

## ROYAL JAMAICAN GINGER BEER

Authentically brewed with locally grown Jamaican ginger 4

## LIMONADE

A refreshing drink made to order with fresh limes. 5

## TROPICAL JUICE

Mango, Passion Fruit, Guava, Açai-Pomegranate 5

### GENERAL INFORMATION:

Groups of eight (8) guests and more will be charged 18% gratuity.

All guests seated together at a table during lunch are kindly asked to choose only one service method: Rodízio or Gaucho Plates.

All You Care to Eat Rodízio, sides and salad bar may be consumed in-house only, for a maximum two-hour seating.

No take home parcel requests please.

# DESSERT

## MOUSSE DE MARACUJÁ

Light and creamy passion fruit mousse topped with a tangy passion fruit reduction. 8

## CHURROS

A sweet pastry rolled in sugar and cinnamon. Served with warm chocolate and doce de leite sauce. 8

## MANJAR DE COCO COM ABÓBORA DOCE

A light creamy coconut flan topped with candied pumpkin. 9

## TAÇA NATALINA

The ultimate Christmas version of our ice cream sundae. Dripping with Nutella, fresh berries, candy cane topped with whipped cream & churros. 14

## BANANA RECHEADA

Warm banana stuffed with doce de leite sauce. Served with vanilla ice-cream. 9

## PUDIM DE LEITE

Our traditional creamy milk flan topped with a caramelized sugar drizzle. 9

## TRÊS AMIGOS

Enjoy a sampling of three of our most popular desserts: Mousse de Maracujá, Pudim de Leite & Churros 18

# AFTERS

## COFFEE single | double

Espresso 3 | 5

Macchiato 4 | 6

Café Americano 4

Cappuccino 5 | 6

CAFÉ LATTE 6 | 7

Doce de leite, pumpkin spice or choco moca.

ALL OF OUR COFFEE IS MADE WITH GAUCHO'S OWN BLEND OF BRAZILIAN BEANS AVAILABLE FOR SALE IN OUR SHOP.

## TEA

Ask for our tea options. 4

## CHIMARRÃO MATE

Imported directly from Brazil, Mate is a traditional tea served in a gourd-shaped cup with a gold plated pipe and is meant to be shared. 10

## MATE LATTE

Mate tea served in a gourd-shaped cup with warm milk, coconut and a hint of fennel. Gauchos share this tea as a gesture of friendship. 13

## SPECIALTY COFFEES

Irish Coffee Whiskey 10

Spanish Coffee Brandy & Kahlua 10

Café Brasileiro Cachaça 13

Café Italiano Vermouth 13

Café Latino Cuarenta Y Tres 13

Café Português Cognac 13

B-52 Kahlua, Triple Sec & Irish Cream 10

## DIGESTIVES

Jagermeister Herbal Liquer 8

Luxardo Sambuca 8

Cuarenta y Tres Licor 43 10

Casa Valduga Grappa di Prosecco 11

Nonino Amaro 11

Profumi Costeria Limoncello 11

Cocchi Barolo Chinato 16

## CACHAÇAS

Weber Haus Silver Organic 13

Weber Haus Premium Black 14

Jamel Gold 15

Do Barão Reserva Especial 16

# WINE

## HOUSE GLASS | JAR

WHITE 10 | 22

RED 10 | 22

## SPARKLING GLASS | BOTTLE

Yellow Tail Bubbles Rosé *Australia* 36

Salton Intenso Moscato Bubbles *Brazil* 15 | 45

Antech Grand Reserve Brut *France* 53

## WHITE GLASS | BOTTLE

Voga Moscato *Italy* 12 | 34

Jackson Estate Sauvignon Blanc *New Zealand* 13 | 40

Mission Hill "5" Chardonnay *British Columbia* 14 | 43

Salton Intenso S. Blanc Viognier *Brazil* 15 | 45

Hester Creek Pinot Gris *British Columbia* 17 | 52

Noble Ridge Reserve Chardonnay *British Columbia* 80

## ROSÉ GLASS | BOTTLE

J. Bouchon Rose Reserva Cabernet S. *Chile* 12 | 39

Lange Twins Sangiovese Rose *California* 17 | 52

## RED GLASS | BOTTLE

Tinto Negro Mendonza Malbec *Argentina* 12 | 39

Casa Santos Lima Colossal Red Blend Reserva *Portugal* 13 | 40

Sand Point Cabernet Sauvignon *California* 13 | 40

Hacienda López de Haro Reserva *Spain* 13 | 40

Manos Negra Pinot Noir *Argentina* 13 | 40

Gaucheze Malbec *Argentina* 46

J. Bouchon Carmenere *Chile* 46

Campagnola Ripasso Valpolicella *Italy* 48

Salton Paradoxo Cabernet Sauvignon *Brazil* 15 | 48

Bodega Garzan Reserva Tannat *Uruguay* 50

Tinto Negro Limestone Block Malbec *Argentina* 51

Joel Gott Zinfandel *California* 17 | 52

Kaiken Ultra Malbec *Argentina* 56

Pirramimma Shiraz *Australia* 60

Venta Las Vacas Tempranillo *Spain* 75

Salton Talento Cabernet Merlot Tannat *Brazil* 76

Salton Gerações P. Salton Cab Merlot Cab Franc *Brazil* 90

Masi Costasera Amarone *Italy* 95

Gaucheze Malbec Oro *Argentina* 115

Tinto Negro Vineyard 1955 Malbec *Argentina* 170

Caymus Vineyards Cabernet Sauvignon *California* 175

## LOCAL RED BOTTLE

Bordertown Malbec *British Columbia* 40

Volcanic Hills Magma Red Blend *British Columbia* 46

Summerhill Organic Pinot Noir *British Columbia* 50

Hester Creek Cabernet / Merlot *British Columbia* 54

Noble Ridge M. Merlot Cab Sav Cab Franc Malbec *British Columbia* 60

# COCKTAILS

## CAIPIRINHA

The original Brazilian cocktail, famous for its kick and flavour, is served at the beginning of a meal to “open the stomach”. Hand-muddled lime and sugar is shaken with cachaça - a sugarcane liquor.

lime | pineapple & mint | apple & maple 13

## BATIDA

A smooth, tropical cocktail made with fresh fruit juice, condensed milk and premium cachaça.

guava | coconut 13

## CAIPIROSKA

Hand-muddled fruit blended with vodka and poured over ice.

mango | passion fruit 12

## SAKERINHA

A Japan-Brazil fusion variation made with fresh fruit and Sake shaken with sugar and ice.

strawberry 12

## AÇAÍ POMEGRANATE PUNCH

Amazonian power berry juice, vodka and a hint of Triple sec. 12

## BERRY BEIJO

Chambord Royale, vodka, cranberry and pineapple juice. 12

## BOURBON PUMPKIN SMASH

Bourbon and pumpkin spices with a hint of lemon. 12

## CAESAR GAUCHO

Clamato, smoked salt, house made malagueta hot sauce, cachaça & vodka. 13

## GIN FIZZ

Equinox Gin & fresh lemon with a splash of soda. 13

## MIMOSA BRASILEIRA

Sparkling wine & passion fruit juice. 12

## MOJITO

Mint, lime & rum. 12

(ask your server about adding guaraná)

## PEARJITO

Mint, lime, pear and rum. 12

## PINEAPPLE BOMB

Melon liqueur, vodka and pineapple juice. 12

## DARK N' STORMY

Royal Jamaican Spiced rum, ginger beer and a splash of lime. 13

## WHISKEY COM GUARANÁ 45 ml

Whiskey and Guaraná soda. 11

# BEER

## DRAFT 600 ml | 2l.

Featured Beer 8 | 28

## BOTTLE

Grizzly Paw Grumpy Bear 341 ml *Canada* 8

Grizzly Paw Rutting Elk 341 ml *Canada* 8

Kokanee 341 ml *Canada* 8

Negra Modelo 355 ml *Mexico* 8

Modelo Especial 355 ml *Mexico* 8

Corona 330 ml *Mexico* 8

Mongozo Mango 330 ml *Belgium* 10

RockCreek Apple Cider 355 ml *Canada* 8