

SNACKS

TORRESMO

Crispy Brazilian pork belly bites, fried until golden brown. A savory delight with a crunchy exterior, perfect for indulging in salty, rich flavourful bites. 8

GAUCHO LOADED FRIES

Tender skirt steak brushed with zesty chimichurri sauce, tops crispy house-made fries blanketed with a Gaucho cheese sauce & topped with a dollop of aioli. 13

PASTEL

Savory pastry filled with your choice of filling. Crispy on the outside yet delightfully soft inside. Try these handcrafted pockets as an appetizer or snack. 10

♦ beef | chicken | cheese 

PÃO DE QUEIJO

Traditional Brazilian cheese-infused bread bites with a crispy outside layer and moist centre. These gluten-free morsels bring an authentic taste to your table. 13

MANDIOCA FRIES - MANIOC WEDGES

Also know as cassava or yucca - boast a delicate balance of a crispy exterior and a fluffy interior. Tossed with fragrant parmigiano cheese & oregano, served with our malagueta hot sauce. 12

COXINHA

A beloved Brazilian street food, golden teardrop-shaped croquette snacks with a crispy exterior that gives away to a flavourful filling of shredded chicken, herbs and cheese. Served with house hot and cheese sauces. 9

BARBECUE

PARMIGIANO BEEF

Herb marinated, certified angus top sirloin cubes, generously coated with a chesy parmesan crust. A symphony of flavours marked with bold & nutty notes. 19

CHICKEN WINGS

Irresistible garlic and fresh herb marinated, roasted on our massive rotisserie grill, crispy on the outside and tender on the inside. 16

♦ garlic herb | malagueta hot

GARLIC TOP SIRLOIN

Hearty alcatra steak infused with the bold flavour of our garlic and white wine sauce. Thinly sliced to your cooking preference. 20

BRAZILIAN SAUSAGE

A savoury delight that is chunky, juicy and downright delicious. Made with a classic Brazilian recipe in Burnaby, BC. 20

♦ toscana mild | malagueta spicy

ROSEMARY PORK

Succulent pork infused with earthy and fragrant rosemary and garlic. Served in slices and finished with fresh lime juice. 14

PICANHA

Our signature cut, thinly sliced, certified angus rump steak renowned for its rich marbling, fatty cap and robust flavour. Served with vinagrete or malagueta hot sauce. 21

 **ADD** FRIES OR SALAD  4

BARBECUE PLATTER

Try a sampling of all of our barbecue delights. Perfect for 2-3 people. 47

 **ADD** FRIES OR SALAD  5

Please inform your server if you have a food allergy.

SALADS

CAESAR SALAD VF

Crisp romaine lettuce tossed in a house-made creamy Caesar dressing. Adorned with garlic croutons, parmigiano cheese & maple bacon pieces. 11

AÇAÍ SLAW GF VF V DF

Shredded cabbage, carrots and seasonal berries coated in a luscious Açaí dressing for a fruity and slightly tart fusion topped with toasted pumpkin seeds. 13

SALADA MISTA GF VF V DF

Colorful radicchio and lollo rossa lettuce, radicchio, radish, artichoke, fennel, pickled onion & cucumber tossed in an herb dressing. 9.

ADD CHICKEN, BEEF OR SHRIMP GF VF 4 / 6 / 5

BOWLS

FEIJOADA GF

Hearty, black bean stew in a medley of smoked sausage, beef and pork, slow cooked to perfection. Served with rice and farofa & a traditional orange garnish. 8

MOQUECA DE CAMARÃO GF DF

Succulent shrimp, bathed in a rich coconut milk broth infused with aromatic cilantro, tomato & bell pepper with slightly spicy notes. Served with rice. 11

QUINOA HARVEST MEDLEY GF VF V

Roasted root vegetables combine with the goodness of quinoa. Each bite a symphony of earthy flavors. Topped with house made barbecue sauce. 9

XIS-BURGER SHEEZ BURGER

Experience the bold and flavourful extra large world of flat-pressed Xis Burgers - a Gaucho culinary experience. Our juicy house made grilled patties are nestled within specially crafted brioche buns topped with tomato, lettuce, peas, corn, bacon, fried egg, provolone cheese, ketchup, mustard, mayonnaise and a secret sauce. For a truly Brazilian experience try a Xis Tudo with both beef and chicken breast.

XIS BEEF 21

XIS VEGGIE VF 14

XIS CHICKEN 18

XIS TUDO 28

Beef and Chicken Breast

ADD FRIES 4

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 | mango | passionfruit | pineapple & mint 16

SPICE IT UP! ADD ANCHO REYES LIQUEUR.

CAIPIRINHA DE AÇAÍ

Brazilian superberry açaí, shaken with Avuá cachaça and topped with an açaí popsicle. 17

ERVA MATE SOUR

Earthy and sweet with a silky foam top. Made with Avuá cachaça, egg white, lime juice and erva mate tea infused syrup. 16

SMOKED CINNAMON CUPOLA

Avuá Prata cachaça, vermouth, pineapple juice, maple syrup & cinnamon presented under a smoked dome. 15

BLACKBERRY BOURBON BRACER

Fruity and fun mix of fresh blackberries, Evan Williams bourbon and Creme de Cassis. 15

SMOKED OLD FASHION

Evan Williams bourbon, Angostura bitters and sugar. Served in a smoked filled bottle. 14

MAPLE BACON SMOKED MANHATTAN • NEW

Evan Williams Bourbon, dry & sweet vermouth, aromatic bitters with the smoky touch of maple bacon. 14

MANGO MACAW MULE

Succulent mango, spicy ginger beer, Espolon tequila and sweet lime served in a charming Macaw mug. 14

FROZEN GUAVA MARGARITA

Slushy and sweet, guava blended with Espolon tequila, triple sec and lime. 14

MOJITO

Fizzy and crisp, mint muddled with your choice of fruit & sugar, shaken with Bacardi rum.

◇ lime | blueberry 14

FROZEN PIÑA COLADA

Lush and slushy blend of pineapple juice, Bacardi rum and fresh coconut milk. 14

PIRANHA PUNCH • NEW

Fruity with a tropical bite. Barcardi Rum, Barcardi Black, Apricot Brandy, Almond Syrup & a delightful blend of Grenadine and citrus juices. Served in a tiki mug. 14

VERDE DO MAR 100 ml • NEW

Inspired by the ocean waters of Brazil. Served in a fish bowl. Bacardi rum, Vodka, Midori Melon, Blue Curaçao, Peach Schnapps & Guaraná. 20

CAESAR GAUCHO

Vodka, clamato juice, our house made Gaucho Malagueta hot sauce with a smoked salt rim, garnished with a slice of sausage. 14

PINEAPPLE BOMB

A tropical explosion of Vodka, Midori Melon and pineapple juice. 14

COPACABANA

Coconut scented Malibu rum, Blue Curaçao with pineapple juice and Guaraná berry syrup makes the colours of Brazil. 15

MORNING STAR

Vodka, Mangilli prosecco, Galliano vanilla and passion fruit juice, topped with a smoky bubble. 14

COOL AS A CUCUMBER

Bombay gin and St. Germain elderflower liquor with a splash of ginger beer and refreshing cucumber. 16

SAGE SPRITZ

Enjoy a bubbly blend of sweet, citrusy and woody with Mangilli prosecco, sage, Bombay gin and orange juice. 14

FLAT BREAD

CHICKEN STROGANOFF

Feast on a culinary fusion of our chicken stroganoff stew on a crispy flat bread crust. Topped with mushrooms, a blend of cheeses and match stick potato. This unique flatbread is quickly becoming a crowd favourite. 18

PORTUGUESA

A classic Brazilian recipe begins with a canvas of handcrafted dough adorned with a rich tomato sauce and a mosaic of toppings including bell peppers, spicy sausage, bacon, eggs, corn and a blend of cheeses. 23

SMOKY BARBECUE DELIGHT

Succulent bites of rosemary pork and chicken breast layered on our smoky house made bbq sauce. Topped with zesty pickled cucumber, onion and ruculla, creating the perfect balance between savory and sweet. 25

TOMATO & CHEESE

Our caprese inspired flatbread is a simple symphony of flavours including tomato sauce dotted with cheese and fragrant basil leaves. 18

FREE SPIRITED COCKTAILS & BEVERAGES

BLUEBERRY BREEZE

Fresh blueberry, lime juice, mint & soda. 7

MANGO FIZZ

Mango juice, cucumber, honey & ginger ale. 7

BUTTERFLY BREATH

Lime, mint and butterfly pea flower tea. 7

TERERÉ

Brazilian ice tea made with Mate tea infused with passionfruit juice. Served with a traditional Gaucho pipe. 12

LIMONADE

Made to order. The perfect balance of sweet and sour. Muddled limes, sugar and a splash of soda water. 7

GUARANÁ

Imported from Brazil, this refreshing soft drink is made from the tropical Guaraná berry. 5

ROYAL JAMAICAN GINGER BEER

Authentically brewed with locally grown Jamaican ginger. 5

NO SE LLAMA - Yerba Mate Energy Drink

Cold brewed mate tea, bright and slightly fizzy. Made in Canmore. 8

VILLAGE CRAFT BLONDE

Non Alcoholic Beer. 8

TROPICAL JUICE

Mango, Passion Fruit, Guava. 5

WINE

HOUSE 9oz | 6oz

WHITE 17 | 12

RED 17 | 12

SPARKLING BOTTLE

Mangilli, Prosecco, *Italy* 39

WHITE WINE BOTTLE | 9oz | 6oz

The Original, Sauvignon Blanc *France* 39 | 20 | 14

Miolo Seival, Chardonnay *Brazil* 39 | 20 | 14

Louis Guntrum, Riesling *Germany* 39

ROSÉ BOTTLE

Tenuta Luzzolini Ciró, Rosato *Italy* 39

RED WINE BOTTLE | 9oz | 6oz

The Original, Pinot Noir *France* 39 | 20 | 14

Miolo Seival, Merlot *Brazil* 39 | 20 | 14

The Original, Cabernet Sauvignon *France* 40 | 21 | 15

L'Oie Du Périgord, Merlot *France* 43

Hey, Malbec *Argentina* 47 | 24 | 18

Volcanic Hills Magma, Red Blend *British Columbia* 47

Extroso Appassimento, Red Blend *Italy* 48

Apple Doesn't Fall Far From The Tree, Malbec *Argentina* 60

Collazzi Liberta, Merlot, CabFranc, Syrah *Italy* 65

Eros, Pinot Noir Malbec *Italy* 66

Miolo Lote 43, Cabernet Sauvignon-Merlot *Brazil* 75

Reva, Barbera *Italy* 81

Quilt Napa Valley, Cabernet Sauvignon *USA* 143

Reva, Barolo *Italy* 145

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 dipping sauce. 8

PETIT GÂTEAU

Decadent chocolate cake with a molten chocolate centre. Served with with housemade Requeijão ice cream. 10

ICE CREAM TRIO

Three of our housemade artisanal ice creams. Ask your server about our exotic Brazilian flavours. 10

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

DESSERT COCKTAILS †

BIS BATIDA

A heavenly mix of fresh strawberries, white chocolate Bis waffles, condensed milk and cachaça. Topped with billowy mount of Chantilly cream. 16

BARRAQUILLO

Sweet and delicious multi-layered cocktail of espresso, condensed milk and Licor 43, topped with milk foam. 16

CLASSIC ESPRESSO MARTINI

Silky Kahlua liquor, vodka and espresso with a hint of vanilla. 16

AFTERS †

COFFEE single | double

Espresso 3 | 5

Macchiato 4 | 6

Café Americano 5

Cappuccino 5 | 6

CAFÉ LATTE 6 | 7

Doce de leite 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

DIGESTIVES

Luxardo Sambuca 8

Cuarenta y Tres Licor 43 10

Nonino Amaro 11

Vecchio Amaro di Capo 11

Caffo Limoncino 11

Graham's Port 17 | 19 | 22

CACHAÇAS

Toquinho 12

Leblon 12

Jamel Gold 13

Avua Prata 16

Cachaça Flight 42

♦3 premium cachaça



Taste the Tradição.

◆ GENERAL INFORMATION:

For groups of eight (8) guests and more will be added to the bill 18% gratuity.

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

Don't bite off more than you can chew.

Please don't waste food.

Ingredients may change based on availability.

Prices are subject to change without notice.



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