

SNACKS

TORRESMO GF DF

Crispy Brazilian pork belly bites, fried until golden brown. A savory delight with a crunchy exterior. Served with Malagueta hot sauce. 9

GAUCHO LOADED FRIES

Tender skirt steak brushed with zesty chimichurri sauce, tops crispy house-made fries blanketed with a Gaucho cheese sauce & topped with aioli. 15 GF

PASTEIZINHOS

Savory mini pockets filled with your choice of filling. Crispy on the outside and delightfully soft inside. Try these handcrafted pockets as an appetizer or snack. 12

♦ beef | chicken | cheese VF

PÃO DE QUEIJO GF VF

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 GF VF

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 garnished with green onion. Served with house hot and cheese sauces. 12

PÃO DE ALHO • NEW VF

Brazilian garlic bread with a cheesy garlic butter filing and a crispy exterior. 8

BOWLS

CAESAR SALAD

Crisp romaine lettuce tossed in a house-made creamy Caesar dressing. Adorned with garlic croutons, parmigiano cheese & maple bacon pieces. 15

SALADA MISTA GF VF V DF

Colorful radicchio and lollo rossa lettuce, radish, artichoke, fennel, pickled onion & cucumber tossed in an herb dressing. 13

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

FEIJOADA COMPLETA* GF

Hearty, black bean stew in a medley of smoked sausage, beef and pork, slow cooked to perfection. Served with rice, farofa, sautéed kale & a traditional orange garnish. 15 *Can be ordered Vegan.

MOQUECA DE CAMARÃO GF DF

Succulent shrimp in a rich coconut milk broth infused with cilantro, tomato & bell pepper with slightly spicy notes. Served with rice. 18

CHICKEN STROGANOFF • NEW GF

Savory and creamy tomato based Brazilian stew with garlic, onions & mushrooms. Topped with match stick potato and served with rice. 17

ADD EXTRA SAUCE 2

Malagueta Hot Sauce, Vinagrete,
Horseradish Chimichurri
or Garlic Butter

Please inform your server if you have a food allergy.

PLATTER

BARBECUE PLATTER

Try a sampling of four of our barbecue delights.

400 g 49

CHICKEN WINGS

BRAZILIAN SAUSAGE

GARLIC TOP SIRLOIN

ROSEMARY PORK

BEEF BARBECUE PLATTER


600 g 59

PICANHA

CHIMICHURRI SKIRT STEAK

GARLIC TOP SIRLOIN

PARMIGIANO BEEF

 **CHOICE** OF 3 SIDES 10

Fries, Potato Salad, Caesar Salad,
Salada Mista, Açaí Slaw, Black Beans,
Rice, Farofa, Corn Bread or Pão de Queijo.

BARBECUE

PARMIGIANO BEEF

Herb marinated, certified angus top sirloin cubes, generously coated with a cheesy parmesan crust. 19

CHICKEN WINGS

Irresistable 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

GAUCHO SAUSAGE

A savoury delight that is chunky, juicy and downright delicious. 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. 22

CAMARÃO ASSADO

Heavenly barbecue prawns brushed with our house-made chimichurri sauce.

 skewer | full skewer 18 | 36

 **ADD** FRIES OR SALAD 4

XIS-GAUCHO* SHEEZ BURGER

Experience the bold extra large world of flat- pressed Xis Burgers - a Gaucho culinary experience. Our juicy house made grilled patties and buns topped with tomato, lettuce, peas, corn, bacon, fried egg and provolone cheese.

XIS BEEF 23
Ketchup & Mustard

XIS VEGGIE  18
Garlic Aioli & BBQ Sauce

XIS CHICKEN 20
Garlic Aioli & BBQ Sauce

XIS TUDO 28 BEEF PATTY &
CHICKEN BREAST
Mayonnaise, Ketchup & Mustard

 **ADD** FRIES 4

*Bun can be substituted with lettuce GF.

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 Amazonia cachaça - a sugarcane liquor.

lime | mango | passionfruit | pineapple & mint | coconut 16

SPICE IT UP! ADD ANCHO REYES LIQUEUR.

CAIPIRINHA DE AÇAÍ

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

ERVA MATE SOUR

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

FANTASMA • NEW

Lemongrass infused Amazonia cachaça, Caffo limoncino, clarified mango & passionfruit juices with a skeleton leaf garnish. 16

BLACKBERRY BOURBON BRACER

Fruity and fun mix of fresh blackberries, bourbon and Creme de Cassis. 16 **SUBSTITUTE** Wisers Rye or The Newfoundland Distillery Maple Rum.

SMOKED OLD FASHION

Bourbon, Angostura bitters and sugar. Served in a smoked filled bottle. 16 **SUBSTITUTE** Wisers Rye or The Newfoundland Distillery Maple Rum.

MAPLE BACON SMOKED MANHATTAN

Bourbon, dry & sweet vermouth, aromatic bitters with the smoky touch of maple bacon. 16 **SUBSTITUTE** Wisers Rye or The Newfoundland Distillery Maple Rum.

MANGO MULE

Succulent mango, spicy ginger beer, Espolon tequila and sweet lime. 14

FROZEN GUAVA MARGARITA

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

ATLANTIC TWILIGHT • NEW

The Newfoundland Distillery seaweed gin, Caffo limoncino, Martini Rosso garnished with seaweed and açaí caviar balls. 17

FROZEN PIÑA COLADA

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

PIRANHA PUNCH

Bacardi Rum, Bacardi Black, apricot brandy, almond syrup & a delightful blend of grenadine and citrus juices. Served in a tiki mug. 14

VERDE DO MAR 100 ml

Served in a fish bowl. Bacardi rum, Compadre vodka, Midori Melon, Blue Curaçao, Peach Schnapps & Guaraná. 20

COPACABANA

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

PINEAPPLE BOMB

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

BLUE BEIJA-FLOR

Named after a Hummingbird, this vibrant mix of Blue Curaçao, Peach Schnapps, Compadre vodka & lime is served under a smoky cloud in a hanging nest-shaped glass. 15

MORNING STAR

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

FRENCH CONNECTION

A rich blend of herbal Chartreuse, sweet pear and zesty lime with a butterfly pea tea ice cube that changes the cocktail color as it melts. 15

AMARO BOMB • NEW

Caffo Vecchio Amaro del Capo dropped into crisp Guaraná makes a perfectly balanced flavour explosion. 12

WINE

HOUSE 9oz | 6oz

WHITE 17 | 12

RED 17 | 12

SPARKLING BOTTLE

Mangilli, Prosecco, *Italy* 40

WHITE WINE BOTTLE | 9oz | 6oz

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

Miolo Seival, Chardonnay *Brazil* 40 | 21 | 15

Louis Guntrum, Riesling *Germany* 40

ROSÉ BOTTLE

Tenuta Luzzolini Ciró, Rosato *Italy* 40

RED WINE BOTTLE | 9oz | 6oz

The Original, Pinot Noir *France* 40 | 21 | 15

Miolo Seival, Merlot *Brazil* 40 | 21 | 15

The Original, Cabernet Sauvignon *France* 41 | 22 | 16

L'Oie Du Périgord, Merlot *France* 44

Hey, Malbec *Argentina* 48 | 25 | 19

Volcanic Hills Magma, Red Blend *British Columbia* 48

Extroso Appassimento, Red Blend *Italy* 49

Rossi Di Medelana, Syrah *Italy* 49

Chateau Ferran Bordeaux Superieur, CabFranc, CabSauv, Merlot *France* 50

Collazzi Liberta, Merlot, CabFranc, Syrah *Italy* 66

Eros, Pinot Noir Malbec *Italy* 67

Miolo Lote 43, Cabernet Sauvignon-Merlot *Brazil* 76

Chateau Pontet Teyssier, Bordeaux Saint Émilion *France* 78

Reva, Barolo *Italy* 146

GLASS 177 ml | 266 ml ♦ BOTTLE 750 ml

FLAT BREAD

CHICKEN STROGANOFF

Chicken stroganoff stew on a crispy flat bread crust. Topped with mushrooms, a blend of cheeses and match stick potato. 20

SMOKY BARBECUE DELIGHT

Rosemary pork and chicken breast layered on our smoky house made barbecue sauce. Topped with zesty pickled cucumber, onion and ruccula, creating the perfect balance between savory and sweet. 25

TOMATO & CHEESE (VF)

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

GAUCHO DOG • NEW

Classic loaded Brazilian hotdog, slow cooked in tomato sauce and served in our house-made buns*. Topped with sweet caramelized onions, pickled cucumber, pickled onion, catupiry coleslaw, peas, corn, match stick potato, mayo, ketchup & mustard. 16

*Bun can be substituted with lettuce GF.

BEER BOTTLE

Grizzly Paw Rutting Elk 341ml *Canmore* 8
Grizzly Paw Grumpy Bear 341 ml *Canmore* 8
Banded Peak Mango Wheat 473ml *Calgary* 10
Kokanee 341 ml *Canada* 8
Negra Modelo or Special 355 ml *Mexico* 8
Mount Crushmore Pilsner 473 ml *Calgary* 10
Mongozo GF Organic Pilsner 330 ml *Belgium* 8
Village Blacksmith Black Ale 355 ml *Calgary* 8
Railyard Peach Sour 473 ml *Calgary* 10
Village Apple Cider 473 ml *Calgary* 10

DRAFT 600 ml | 1.5 L
Featured Beer 8 | 22
Premium Beer 10 | 28

NON-ALCOHOLIC BEER

Peroni *Italy* 9
Village Craft Blond *Calgary* 8
Village Craft IPA *Calgary* 8

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 and orange juices. 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 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

TROPICAL JUICE

Your Choice of: Mango, Passion Fruit or Guava. 5

DESSERT

MOUSSE DE MARACUJÁ

Light and creamy passion fruit mousse topped with a tangy passion fruit reduction. 9

CHURROS

A sweet pastry rolled in sugar and cinnamon. Served with warm chocolate and doce de leite dipping sauce. 9

BEIJO DE CHOCOLATE • NEW GF

A chocolate kiss made from a decadent, gluten-free dark chocolate brownie, topped with dark and white chocolate mousses. 16

ICE CREAM TRIO

Three of our housemade artisanal ice creams.

Ask your server about our exotic Brazilian flavours. 14

TAÇA DE SORVETE • NEW

The ultimate ice cream sundae includes our house made coconut ice cream that drips with Brigadeiro chocolate and coconut fudge.

Garnished with house made filled chocolates, honeycomb sugar, meringue crumble and topped with berries and whipped cream. 19

PUDIM DE LEITE

Our traditional creamy milk flan topped with a caramelized sugar drizzle. 10

TRÊS AMIGOS

Enjoy a sampling of three of our most popular desserts:

Mousse de Maracujá, Pudim de Leite & Churros. 20

DESSERT COCKTAILS

BLACK FOREST MARTINI

Indulge in this liquid cake, made with Frangelico, Creme de Cacao, vodka, whipped cream, chocolate and Amarena cherries. 16

AFFOGATO ESPRESSO MARTINI

Silky Kahlua liquor, vodka, espresso with hint of vanilla. Poured over our housemade Requeijão ice cream. 17

AFTERS

COFFEE single | double

Espresso 3 | 5

Macchiato 4 | 6

Café Canadense 5

Cappuccino 5 | 6

CAFÉ LATTE 6 | 7

Doce de leite, coca-mocha or pumpkin spice.

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 del Capo 11

Caffo Limoncino 11

Graham's Port 17 | 19 | 22

CACHAÇAS

Amazonia 8 | 45

Leblon 12

Jamel Gold 13

Avua Prata 16

Cachaça Flight 35

♦ 3 premium cachaça

HAPPY HOUR+

3-6PM

TUESDAY TO FRIDAY

\$6 Drinks

Gaucha Lager and IPA

6oz House Red & White Wine

All Well Highballs

TUESDAY

25% off

Flatbreads

WEDNESDAY

25% off

Snacks

THURSDAY

\$5 off

Barbecue Platter



Taste the Tradição.



GENERAL INFORMATION:

For reservations of 8 or more 18% gratuity will be added to the bill.

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 without notice based on availability & levies.

Prices are subject to change without notice.



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