

# DINNER RODÍZIO †

Experience Rodízio dining like never before! Barbecue chefs bring massive Gaucho-style skewers with tender cuts of the day, slicing various meats onto your plate until you flip the card to red.

## † DINNER RODÍZIO 68

*Includes soup, sides and salad in addition to:*

Picanha	Herbed Chicken Wings	Chicken Hearts
Garlic Top Sirloin	Chicken Wrapped with Bacon	Honey Mustard Lamb
Bottom Sirloin	Rosemary Pork	Barbecue Pineapple
Parmigiano Beef	Malagueta Spicy Sausage	Pão de Queijo
Rib Eye, Beef Ribs	Mild Brazilian Sausage	

CHOOSE FROM  
THE ITEMS BELOW



Gaicho proudly  
serves CAB®

## † SOUP

Enjoy a bowl of comfort, made fresh in-house. Ask your server for details.

## † SALADS

**CAESAR** romaine lettuce, with homemade croutons, parmesan cheese, maple bacon & housemade caesar dressing.

**POTATO SALAD** traditional maionese with palm hearts, corn, peas & carrots.

**AÇAÍ SLAW** cabbage, carrots, seasonal berries with an Açaí vinaigrette and pumpkin seeds.

**PINEAPPLE & CUCUMBER** sweet and crisp with mint and a splash of lime.

**SALADA MISTA** lollo rossa lettuce, radicchio, radish, artichoke, fennel, pickled onion & cucumber tossed in an herb dressing.

**BEETS** earthy and floral, served with rucula, pomegranate seeds, feta cheese and dill.

**WEDGE SALAD** iceberg lettuce, sun-dried tomatoes, fried capers and chives with gorgonzola cheese & a creamy gorgonzola dressing.

**TOMATO AND BOCCONCINI** with housemade nut free pesto. Topped with a balsamic reduction.

## † SIDES

**FEIJOADA** traditional black bean stew made with beef & pork, served with rice and farofa.

**CHICKEN STROGANOFF** savory and creamy with mushrooms and match stick potato, served on a bed of rice.

**FRITAS** housemade, fresh potato fries tossed in salt.

**MASHED POTATO** fresh herbs, topped with a cheddar and mozzarella crust.

**MOQUECA** fish of the day, sweet red peppers, palm oil and cilantro in a spicy coconut broth. Served with rice.

**MUSHROOMS SAUTEED** with white wine, onion, rosemary & garlic.

**FAROFA CAIPIRA** sautéed gluten free cassava flour with beef, sweet corn and raisins.

◆ PLEASE READ the general information on the back of the menu.

# LUNCH RODÍZIO

Experience Rodizio dining like never before! Barbecue chefs bring massive Gaucho-style skewers with tender cuts of the day, slicing various meats onto your plate until you flip the card to red.

 **LUNCH RODÍZIO 52** | *Includes soup, sides and salad in addition to:*

Picanha

Garlic Top Sirloin

Bottom Sirloin

Parmigiano Beef

Rosemary Pork

Malagueta Spicy Sausage

Mild Brazilian Sausage

Herbed Chicken Wings

Barbecue Pineapple

Pão de Queijo

CHOOSE FROM  
THE ITEMS BELOW



Gaicho proudly  
serves CAB®

## SOUP

Enjoy a bowl of comfort, made fresh in-house. Ask your server for details.

## SALADS

**CAESAR** romaine lettuce, parmesan cheese, homemade croutons, maple bacon & housemade caesar dressing.

**POTATO SALAD** traditional maionese with palm hearts, corn, peas & carrots.

**AÇAÍ SLAW** cabbage, carrots, seasonal berries with an Açaí vinaigrette and pumpkin seeds.

**SALADA MISTA** lollo rossa lettuce, radicchio, radish, artichoke, fennel, pickled onion & cucumber tossed in an herb dressing.

**BEETS** earthy and floral, served with rucula, pomegranate seeds, feta cheese and dill.

## SIDES

**FEIJOADA** traditional black bean stew made with beef & pork, served with rice and farofa.

**CHICKEN STROGANOFF** savory and creamy with mushrooms and match stick potato, served on a bed of rice.

**FRITAS** housemade, fresh potato fries tossed in salt.

**FAROFA CAIPIRA** sautéed gluten free cassava flour with beef, sweet corn and raisins.

**ARROZ BRANCO** Brazilian white rice, steamed with sautéed onion, garlic and fragrant bay leaf.

 PLEASE READ the general information on the back of the menu.

# 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

# DELÍCIAS

## CAMARÃO ASSADO

Heavenly barbecue prawns brushed with garlic butter and fresh basil.

½ skewer | full skewer 18 | 36

## MANDIOCA

Crispy manioc wedges – also known as cassava or yucca – are garnished with fragrant Parmigiano cheese and oregano. Served with our malagueta hot sauce. 12

## PASTEL

Savory pastry pocket filled with your choice of filling. Crispy on the outside yet delightfully soft inside.

chicken | beef | cheese. 10

## 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

# BEER BOTTLE

Grizzly Paw 341 ml *Canmore* 8

Kokanee 341 ml *Canada* 8

Negra Modelo or Special 355 ml *Mexico* 8

Corona 330 ml *Mexico* 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

# 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.



[www.brazilianbbq.ca](http://www.brazilianbbq.ca)