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 sides and salad in addition to:

Picanha Garlic Top Sirloin Chimichurri Bottom Sirloin Herbed Chicken Wings Chicken Wrapped with Bacon Parmigiano Beef Beef Ribs Rib Eye

Malagueta Spicy Sausage Mild Brazilian Sausage Rosemary Pork Chicken Hearts Honey Mustard Lamb Barbecue Pineapple Pão de Queijo

CHOOSE FROM THE ITEMS BELOW



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.

PALMITO SALAD palm heart and tomato, with basil, gazpacho vinagrete, topped with black olive tapenade and a lime jelly.

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, farofa and sautéed kale.

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 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.

■ LUNCH RODÍZIO 52

Includes sides and salad in addition to:

Picanha Garlic Top Sirloin Chimichurri 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



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, farofa and sautéed kale.

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.

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.

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.

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.

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

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

♦ lime | blueberry

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.

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.

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

COPACABANA

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

MORNING STAR

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

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

Enjoy a bubbly blend of sweet, citrusy and woodsy 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 pockets 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
Java The Hut Coffee Milk Stout 473 ml Fernie 10
The Professor Amber Lager 473 ml Fernie 10
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

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

CIIADANÁ

GUARANA
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

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

WINE |

HOUSE 9oz | 6oz

WHITE 17 | 12

RED 17 | 12

SPARKLING BOTTLE

Mangilli, Prosecco, Italy 39

WHITE WINE BOTTLE | 90z | 60z

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 | 90z | 60z

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 Pèrigord, Merlot France 43

Hey, Malbec Argentina 47 | 24 | 18

Volcanic Hills Magma, Red Blend British Columbia 47

Extroso Appassimento, Red Blend Italy 48

Rossi Di Medelana, Syrah Italy 48

Chateau Ferran Bordeaux Superieur, CabFranc, CabSauv, Merlot France 49

Collazzi Liberta, Merlot, CabFranc, Syrah Italy 65

Eros, Pinot Noir Malbec Italy 66

Miolo Lote 43, Cabernet Sauvignon-Merlot Brazil 75

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 GÂTEAL

Decadent chocolate cake with a molten chocolate centre. Served with with housemade Requeijão ice cream. 12

ICE CREAM TRIO

Three of our housemade artisanal ice creams.

Ask your server about our exotic Brazilian flavours. 12

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. 18

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 |

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 Americano 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.

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



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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