

DINNER RODÍZIO †

Rodizio 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.

† DINNER RODÍZIO | *Includes our sides and salad offerings in addition to:*

Picanha, Garlic Top Sirloin, Bottom Sirloin • **NEW**, Parmigiano Beef, Rib Eye, Beef Ribs, Rosemary Pork, Malagueta Spicy Sausage, Mild Brazilian Sausage, Herbed Chicken Wings, Chicken Wrapped with Bacon, Chicken Hearts, Honey Mustard Lamb, Barbecue Pineapple & Pão de Queijo. 68

CHOOSE YOUR SIDES. ORDER AS MUCH
& AS MANY TIMES AS YOU LIKE.



Gaucha proudly
serves CAB®

† SOUP • **NEW**

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, green onion, seasonal berries with an Açaí vinaigrette and pumpkin seeds. • **NEW**

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

SALADA MISTA romaine lettuce, radicchio, radish, artichoke, fennel & pickled onion 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 a creamy gorgonzola dressing. • **NEW**

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

† 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. • **NEW**

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

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

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

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

LUNCH RODÍZIO †

Rodizio 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 offerings in addition to:*

Picanha, Garlic Top Sirloin, Bottom Sirloin • **NEW**, Parmigiano Beef, Rosemary Pork, Malagueta Spicy Sausage, Mild Brazilian Sausage, Herbed Chicken Wings, Barbecue Pineapple & Pão de Queijo. 52

† GAUCHO LUNCH PLATE

Select one barbecue item listed and then choose your all-you-care-to-enjoy sides and salad offerings to accompany your barbecue. 40

TOP SIRLOIN | MILD BRAZILIAN SAUSAGE | ROSEMARY PORK
| CHICKEN WINGS

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† SALADS

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

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

AÇAI SLAW cabbage, carrots, green onion, seasonal berries with an Açai vinaigrette and pumpkin seeds. • **NEW**

SALADA MISTA romaine lettuce, radicchio, radish, artichoke, fennel & pickled onion tossed in an herb dressing.

BEEETS 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. • **NEW**

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

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

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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 | spicy lime • **NEW** | mango | passionfruit | pineapple & mint 16

CAIPIRINHA DE AÇAÍ

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

MOJITO

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

lime | blueberry • **NEW** 14

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

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, melon liqueur and pineapple juice. 14

BLACKBERRY BOURBON BRACER • **NEW**

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

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

FROZEN PIÑA COLADA

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

COPACABANA

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

COOL AS A CUCUMBER

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

SAGE SPRITZ • **NEW**

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

MORNING STAR

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

SMOKED OLD FASHION

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

SMOKED CINNAMON CUPOLA

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

BEER + BOTTLE

Grizzly Paw 341 ml *Canada* 8

Kokanee 341 ml *Canada* 8

Negra Modelo or Special 355 ml *Mexico* 8

Corona 330 ml *Mexico* 8

Railcard Peach Sour 473 ml *Canada* 10

RockCreek Apple Cider 355 ml *Canada* 8

DRAFT 600 ml | 1.5 L

Featured Beer 8 | 22

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 • NEW

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

ICE CREAM TRIO • NEW

Three of our housemade artisanal ice creams. Ask your server about our exotic Brazilian flavours. 12

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 †

PUMPKIN SPICE BATIDA • NEW

A creamy mix of Avua cachaça, Irish cream, whipped cream, pumpkin spice with a Graham cracker rim. 15

BLACK FOREST MARTINI • NEW

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

AFFOGATO ESPRESSO MARTINI • NEW

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, choco moca 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 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

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 • NEW

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

TROPICAL JUICE

Mango, Passion Fruit, Guava. 5



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 • NEW

Louis Guntrum, Riesling *Germany* 39

ROSÉ BOTTLE

Tenuta Luzzolini Ciró, Rosato *Italy* 39

RED BOTTLE | 9oz | 6oz

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

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

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

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 • NEW

Reva, Barbera *Italy* 81

Quilt Napa Valley, Cabernet Sauvignon *USA* 143

Reva, Barolo *Italy* 145



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, sides and salad bar may be consumed in-house only,
for a maximum two-hour seating.

All guests seated together at a table during lunch are kindly asked to
choose only one service method: Rodízio or Gaucho Plates.
Our food is gluten friendly and no MSG added.

We use compostable straws & napkins.
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