

# COCKTAILS

*Signature Cocktails* Make it a double for only \$4.00 more

**MINAS CAIPIRINHA** (1 oz.) \$10

Fresh lime muddled with sugar and your choice of *cachaça rum, vodka, sake* or *tequila* mixed and topped with crushed ice.

**CHAMBORINHA** (1 oz.) \$11

Fresh lime and blackberries muddled with sugar, *cachaça* and Chambord, mixed and topped with crushed ice.

**BATIDA** (1 oz.) \$10

*Cachaça*, coconut milk, cream, coconut syrup, and condensed milk, shaken.

**JUNE BUG** (1 oz.) \$10

Melon liqueur, banana liqueur, coconut syrup, pineapple juice, and fresh lime, shaken and strained into a chilled martini glass.

**PINEAPPLE FIZZ** (2 oz.) \$12

Pineapple juice with fresh lime, orange, spiced rum, banana liqueur, and blue curaçao, shaken and topped with a splash of Sprite, and strained into a chilled martini glass.

*Classic Cocktails*

**PORTONIC** (2 oz.) \$12

White port served over ice with tonic.

**PIMM'S CUP** (2 oz.) \$12

Cucumber and orange muddled with Pimm's gin and topped with ginger ale.

**OPUS** (2 oz.) \$13

Chambord and vodka mixed with pineapple and cranberry juice. Served in a chilled martini glass.

**CAESAR** (2 oz.) \$11

A traditional Caesar cocktail made with Brazilian vodka, rimmed with our house-made Brazilian mix of spices, and garnished with olives.

**OLD FASHIONED** (2 oz.) \$14

Bourbon gradually built and stirred over ice, a splash of angostura bitters, and brown sugar. Served in a double rocks glass with a flare of orange. Want a Brazilian twist on this classic? Try it with *cachaça* instead of bourbon.

## BEER

**TAP 16 oz. \$9**

**Village Brewery**

Blonde *Natural Golden Ale*  
Blacksmith *India Black Ale*

**BRAZILIAN BOTTLE**

Sul Americana 500 ml \$11

**BOTTLES**

Heineken \$8

Erdinger Non-Alcoholic \$9

Mongoz.o Gluten Free \$9

Molson Canadian \$7

Coors Light \$7

Corona \$7

## SPIRITS

**RUM**

Captain Morgan  
Dark \$7  
Spiced \$7  
White \$7

**BRAZILIAN RUM**

Jamel Cachaca \$8  
Weber Haus Cachaca  
Black \$9  
Extra Premium \$17

**VODKA**

Romanoff, Brazil \$8  
Grey Goose \$11

**GIN**

Beefeater London Dry \$8  
Bombay Sapphire \$9  
Hendrick's \$10

**SCOTCH**

Macallan Gold \$10  
Laphroaig 10 Years \$12  
Oban 14 Years \$15  
Lagavulin 16 Years \$21

**RYE**

Alberta Premium \$8  
Wiser's Deluxe \$8  
Crown Royal \$9

**BOURBON**

Maker's Mark \$9  
Knob Creek \$10  
Woodford Reserve \$10

**TEQUILA**

Don Julio Blanco \$11  
Don Julio Añejo \$13  
Jose Cuervo Gold \$8

**SAKE \$9**

**LIQUEUR**

Accademia Amaretto \$9  
Baileys \$8  
Bols Banana Liqueur \$8  
Bols Blue Curaçao \$8  
Bols Melon Liqueur \$8  
Chambord \$8  
Grand Marnier \$7  
Jägermeister \$8  
Kahlúa \$8  
Lucano Sambuca \$8

**IRISH WHISKEY**

Jameson \$8

# BAR FOOD MENU

PRE-ORDERING IS REQUIRED FOR LARGER PARTIES. NOT TO BE SERVED AT SAME TABLES WHERE RODZIO IS SERVED.

*Prato* PLATES

Fillet de Picanha AAA Alberta Grilled Top Sirloin \$18

Grilled with mushrooms, accompanied by salad and your choice of fries or rice.

Want to double up on the meat? Add \$9

Feijoada \$15

Our traditional black bean stew, rice, farofa (fried cassava flour) and orange slice

Estrogonoffe de Frango \$15

Chicken stroganoff sprinkled with hickory sticks and rice

Copacabana at Dusk \$11

Fish and shrimp ceviche cocktail

*Carne* MEAT

\*Accompanied by salad and your choice of fries, yam fries, polenta, or rice for only \$4

AAA Alberta Grilled Top sirloin (6 oz.) \$12

Bacon-wrapped Chicken (8 pcs) \$10

Chicken Wings (8 pcs) \$8

Chorizo Sausage (8 pcs) \$9

Torresmo Pork Belly \$8

*Petiscos* APPETIZERS

Coxinha Chicken and Cheese Fritter (6 pcs) \$9

Bolinho de Bacalhau Cod Croquettes (6 pcs) \$8

Mandioca Frita Fried Cassava \$7

Batata Frita Fries \$6

Batata Doce Frita Yam Fries \$6

Pão de Queijo Cheese Bread (6 pcs or 10pcs) \$9/\$13

*Uma Brisa Fresca Do Pomar*

A FRESH BREEZE FROM THE ORCHARD

\*Add Bacon-Wrapped Chicken (4 pcs) \$4

Carolina Salad \$11

Palm Heart and Tomato Salad \$13

Caesar Salad \$12

*Para Compartilhar* TO SHARE

BOSSA NOVA PLATTERS

Just as samba and jazz combined to form a lovely music genre, we have combined our favourites to give you these great selections.

<b>MEAT</b>	<b>\$27</b>	<b>PASTRY</b>	<b>\$22</b>
Beef – Chicken – Sausage		Pão de queijo – Bolinho de Chuva	
Bacon wrapped chicken		House Cake – Seasonal Fruit	
Vinaigrette		Chocolate Sauce or Doce de Leite	



# RODIZIO

*All-you-can-eat  
Brazilian Style*

**IGUARIAS** HOT AND COLD  
GOURMET DISHES AND SWEETS BAR

Our hot and cold gourmet dishes present the freshest vegetables, salads, and Brazilian dishes crafted from traditional recipes. Try one or have them all; it's up to you!

**CHURRASCO** BARBEQUED MEAT

Our expert passadores (carvers) will arrive at your table with skewers holding succulent cuts of meat. Our meat is always fresh from the grill and roasted to perfection in the authentic Brazilian style.

LUNCH/DINNER MEATS

- Picanha Top Sirloin
- Alcatra Prime Beef Hips
- Bife à Parmegiano Parmesan Beef
- Asa de Frango Chicken Wings
- Coração de Frango Chicken Hearts
- Linguíça de Porco Pork Sausage
- Chouriço Apimentado Chorizo Sausage
- Corte do Porco Pork
- Carneiro Lamb

DINNER MEATS

- Bife ao Alho Garlic Steak
- Costela de Boi Short Ribs
- Frango com Bacon Bacon-Wrapped Chicken
- Feature Ask our passadores

▲ Use the MINAS triangle to pace your meat service.

Senior Discount 20% off food (65 and older)

\*\*\*\*\* 16 -18 percent gratuity will be added to parties of six or more. \*\*\*\*\*  
We DO NOT split bills for parties over 10 people

Please do not waste food. Charges will apply to food waste.

# MINAS RODIZIO

SERVED EVERY DAY OF THE WEEK. OUR RODIZIO INCLUDES UNLIMITED SERVINGS OF BARBECUED MEATS, HOT SIDES, SALADS, FRESH SAUCES, FRUIT, HOMEMADE SWEET SPREADS, PASTRY, AND OUR FAMOUS CHEESE BREAD.

IGUARIAS ONLY INCLUDE UNLIMITED SERVINGS OF HOT AND COLD GOURMET DISHES AND SWEETS BAR.

DAY  
NIGHT

**Almoço Cotidiano** DOWNTOWN LUNCH **\$26**

**Monday through Friday**  
Kids 4 – 13 charged \$1.60 per year of age  
IGUARIAS ONLY **\$21**

**LUNCH SEATING TIME 1.5 HOURS**

**Café Colonial** COWBOY BRUNCH **\$29**

**Saturday and Sunday**  
Kids 4 – 13 charged \$1.80 per year of age  
IGUARIAS ONLY **\$23**

Celebrate your holidays with MINAS!  
Boas festas from Minas Brazilian Steakhouse.

**Especial de Feriado** HOLIDAYS **\$35**

**Holidays and special dates**  
Kids 4 – 13 charged \$2.00 per year of age  
IGUARIAS ONLY **\$30**

**BRUNCH SEATING TIME 2 HOURS**

**Jantar Cotidiano** EVERYDAY DINNER **\$39**

**Sunday through Thursday**  
Kids 4 – 13 charged \$2.30 per year of age  
IGUARIAS ONLY **\$34**

**Jantar Animado** LIVELY DINNER **\$44**

**Friday and Saturday**  
Kids 4 – 13 charged \$2.50 per year of age  
IGUARIAS ONLY **\$37**

Warm up on those cold nights with our live entertainment and a barbeque special!

**DINNER SEATING TIME 2 HOURS**

Please do not waste food. Charges will apply to food waste.

**CARDAPIO COMPLETO** COMPLETE MENU

Includes: **Iguarias, Churrasco, Drink\*, Dessert, and Coffee\***

**Almoço Cotidiano Jantar Cotidiano Jantar Animado**

**\$44 \$56 \$60**

\*Exceptions apply: Spirits and Cafe de Coador

## BRAZILIAN WINES

RED		5 oz. GLASS	BOTTLE
Casa Valduga	Arinarnoa		\$56
Casa Valduga Villa Lobos	Cabernet Sauvignon		\$70
Lidio Carraro	Tannat		\$175
Salton Paradoxo	Pinot Noir		\$42
Salton Desejo Reserve	Merlot		\$63
Salton Gerações	Cab. Sauv., Merlot, Cab. Franc		\$87
Casa Valduga Premium Raizes	Cabernet Franc	\$11	\$42
WHITE			
Salton Intenso	Sauvignon Blanc/Viognier		\$41
Salton Intenso	Moscato Bubbles		\$38

# WINES

## House Wine

**RED**  
**WHITE**

### Red

#### ARGENTINA

Estate Malbec Blend \$11 \$45  
Catena Alta Malbec \$84  
Reserva de Familia Malbec \$47

#### AUSTRALIA

Peter Lehmann Stonewell Shiraz \$120

#### CANADA

Burrowing Owl Merlot \$81

#### CHILE

Tabali Reserve Reserva Syrah \$52  
Car Men Air Carmenere \$40  
La Casa Carmenere, Malbec, Syrah \$42

#### FRANCE

Pigmentum Malbec \$41  
Vin de Pays de Vaucluse Grenache-Syrah \$45

#### ITALY

Nipoz.zano Chianti Rufina \$51  
Zenato Amarone Valpolicella \$73

#### MOLDOVA

Negru de Purcari Cab. Sauv., Saperavi, Rara Neagra \$79

#### PORTUGAL

Periquita Reserva Castelao, Touriga Nacional and Francesa \$41  
Vila Real Blend \$36  
Terra D'Alter Reserva Blend \$59  
Telhas Syrah, Viognier \$67

#### SOUTH AFRICA

Cathedral Cellars Cabernet Sauvignon \$10 \$39

#### SPAIN

Baron de Ley Tempranillo \$54  
Gustavete El Mudo Monastrell \$43  
7 Vinas Reserva Blend (91P Parker, 92 pt Guia Penin) \$99

#### USA

Complicated Pinot Noir \$50  
Foris Vineyards Pinot Noir \$62  
Joel Gott Zinfandel \$56  
Taken Cabernet Sauvignon, Merlot \$80

### White

#### CHILE

Montes Alpha Chardonnay \$57  
Tabali Viognier \$40

#### FRANCE

Pfaff Gewürztraminer \$45

#### ITALY

Corte Giacobbe Pinot Grigio Ramato \$48

#### NEW ZEALAND

Spy Valley Sauvignon Blanc \$12 \$51

#### SPAIN

Villa Conchi Selección Cava Brut \$44

#### USA

Foris Riesling \$59

#### PORT

Vila Real Tawny Port \$5  
Quevedo 40 Year Tawny Port \$29

5 oz. GLASS CARAFE  
\$9 \$12  
\$8 \$11

GLASS BOTTLE

\$11 \$45

\$84

\$47

\$120

\$81

\$52

\$40

\$42

\$41

\$45

\$51

\$73

\$79

\$41

\$36

\$59

\$67

\$10 \$39

\$54

\$43

\$99

\$50

\$62

\$56

\$80

GLASS BOTTLE

\$57

\$40

\$45

\$48

\$12 \$51

\$44

\$59

2 oz. GLASS

\$5

\$29

## SANGRIA

12oz. GLASS  
35oz. PITCHER

Red

\$12

\$34

White

\$11

\$31

# DESSERT & COFFEE

## Quitanda Mineira MINAS DESSERTS

**DOCE DO DIA** FEATURE DESSERT \$7

Ask your server for today's feature.

**BOLO DE BRIGADEIRO** CHOCOLATE CAKE \$7

Spongy chocolate cake topped with rich, thick, shiny chocolate frosting. Based on the famous Brazilian chocolate truffle known as brigadeiro.

**PUDIM BRASILEIRO** CREAM CARAMEL \$7

Creamy milk flan drizzled with caramel sauce.

**MOUSSE DE MARACUJÁ** PASSION FRUIT MOUSSE \$7

A traditional Brazilian treat. Creamy mousse made with fresh cream and tangy passion fruit.

**SORVETE COM BANANA ASSADA** ICE CREAM WITH BANANA \$7

Vanilla ice cream with grilled banana, topped with chocolate sauce.

**BOLO TRÊS LEITES** TRES LECHES CAKE \$7

Three types of milk poured over a spongy vanilla cake, topped with coconut shavings.

## Café COFFEE

**CAFEZINHO** ESPRESSO \$3

**CAFÉ COM LEITE** LATTE \$5

**CAFÉ COM LEITE E DOCE DE LEITE** DULCE DE LECHE LATTE \$6

**CARIOCA** AMERICANO \$4

**CAPUCHINO** CAPPUCINO \$5

**ACHOCOLATADO QUENTE** HOT CHOCOLATE \$4

**ACHOCOLATADO FRIO** CHOCOLATE MILK ON ICE \$4

## Café da Roça TRADITIONAL COUNTRYSIDE COFFEE

**CAFÉ DE COADOR** \$5

A time-honoured Brazilian coffee tradition from the state of Minas Gerais! Cloth-filtered espresso served right at your table in a traditional enamel cup.

## Cafés Especias SPECIALTY COFFEES

**CAFÉ UAI** \$9

An espresso with a shot of cachaça (sugar cane rum), topped with whipped cream.

**B52** \$8

**IRISH COFFEE** \$9

## Refrigerante SOFT DRINKS

**REGULAR** \$4

Coke, Sprite, ice tea, lime and ginger ale (Free refills)

**ORANGE JUICE** \$3

**CRANBERRY JUICE** \$3

**PINEAPPLE JUICE** \$3

**GUARANÁ** BRAZILIAN POP \$4

**SAN PELLEGRINO** WATER 500ml \$5

# EVENTS & CATERING

**Churrascaria & Restaurante**

403.454.2550

INFO@MINASSTEAKHOUSE.COM

MINASSTEAKHOUSE

OPEN 7 DAYS A WEEK

#EATATMINAS

