

# COCKTAILS

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

<b>MINAS CAIPIRINHA</b> (1 oz.) Fresh lime muddled with sugar and your choice of <i>cachaça rum, vodka, sake, or tequila</i> , mixed and topped with crushed ice.	<b>\$11</b>
<b>CHAMBORINHA</b> (1 oz.) Fresh lime and blackberries muddled with sugar, <i>cachaça</i> , and Chambord, mixed and topped with crushed ice.	<b>\$12</b>
<b>BATIDA</b> (1 oz.) Cachaça, coconut milk, cream, coconut syrup, and condensed milk, shaken.	<b>\$10</b>
<b>JUNE BUG</b> (1 oz.) Melon liqueur, banana liqueur, coconut syrup, pineapple juice, and fresh lime, shaken and strained into a chilled martini glass.	<b>\$10</b>
<b>PINEAPPLE FIZZ</b> (2 oz.) 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.	<b>\$12</b>
<b>Classic Cocktails</b>	
<b>PORTONIC</b> (2 oz.) Por wine served over ice with tonic.	<b>\$12</b>
<b>PIMM'S CUP</b> (2 oz.) Cucumber and orange muddled with Pimm's gin and topped with ginger ale.	<b>\$12</b>
<b>OPUS</b> (2 oz.) Chambord and vodka mixed with pineapple and cranberry juice. Served in a chilled martini glass.	<b>\$13</b>
<b>CAESAR</b> (2 oz.) A traditional Caesar cocktail made with Brazilian vodka, rimmed with our house-made Brazilian mix of spices, and garnished with olives.	<b>\$11</b>
<b>OLD FASHIONED</b> (2 oz.) 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. <i>Want a Brazilian twist on this classic? Try it with cachaça instead of bourbon.</i>	<b>\$14</b>

## 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

<b>RUM</b> Captain Morgan Dark <b>\$7</b> Spiced <b>\$7</b> White <b>\$7</b>	<b>SCOTCH</b> Macallan Gold <b>\$10</b> Laphroaig 10 Years <b>\$12</b> Oban 14 Years <b>\$15</b> Lagavulin 16 Years <b>\$21</b>
<b>BRAZILIAN RUM</b> Jamel Cachaça <b>\$8</b> Weber Haus Cachaça Black <b>\$9</b> Extra Premium <b>\$17</b>	<b>RYE</b> Alberta Premium <b>\$8</b> Wiser's Deluxe <b>\$8</b> Crown Royal <b>\$9</b>
<b>VODKA</b> Romanoff, Brazil <b>\$8</b> Grey Goose <b>\$11</b>	<b>BOURBON</b> Maker's Mark <b>\$9</b> Knob Creek <b>\$10</b> Woodford Reserve <b>\$10</b>
<b>GIN</b> Beefeater London Dry <b>\$8</b> Bombay Sapphire <b>\$9</b> Hendrick's <b>\$10</b>	<b>TEQUILA</b> Don Julio Blanco <b>\$11</b> Don Julio Añejo <b>\$13</b> Jose Cuervo Gold <b>\$8</b>

<b>SAKE</b> Ask your server <b>\$9</b>
<b>LIQUEUR</b> Accademia Amaretto <b>\$9</b> Baileys <b>\$8</b> Bols Banana Liqueur <b>\$8</b> Bols Blue Curaçao <b>\$8</b> Bols Melon Liqueur <b>\$8</b> Chambord <b>\$8</b> Grand Marnier <b>\$7</b> Jägermeister <b>\$8</b> Kahlúa <b>\$8</b> Lucano Sambuca <b>\$8</b>
<b>IRISH WHISKEY</b> Jameson <b>\$8</b>
<b>BRANDY 2oz</b> Casa Valduga XV years old <b>\$17</b>

# BAR FOOD MENU

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

## Prato PLATES

<b>FILLET DE PICANHA</b> Six-ounce AAA Alberta grilled top sirloin with mushrooms, accompanied by salad and your choice of fries or rice. <i>Want the steak only?</i>	<b>\$20</b>
<b>FEIJOADA</b> Our traditional black bean stew, rice, farofa (fried cassava flour), and orange slice.	<b>\$12</b>
<b>ESTROGONOFFE DE FRANGO</b> Chicken stroganoff sprinkled with hickory sticks and rice.	<b>\$15</b>
<b>COPACABANA AT DUSK</b> Fish and shrimp ceviche cocktail.	<b>\$11</b>

## Carne MEAT

Choose 1 Side for only	<b>\$4</b>
Choose 2 Sides for only	<b>\$7</b>
Choose 3 Sides for only	<b>\$10</b>
<b>Sides:</b> House Salad, fries, yam fries, fried cassava, pinto beans or rice	
AAA Alberta Grilled Top Sirloin (6 oz.)	<b>\$12</b>
Bacon-Wrapped Chicken (8 pcs.)	<b>\$10</b>
Chicken Wings (8 pcs.)	<b>\$8</b>
Chorizo Sausage (8 pcs.)	<b>\$9</b>
Torresmo Pork Belly	<b>\$8</b>
<b>Petiscos APPETIZERS</b>	
Coxinha Chicken and Cheese Fritter (6 pcs.)	<b>\$10</b>
Bolinho de Bacalhau Cod Croquettes (6 pcs.)	<b>\$9</b>
Mandioca Frita Fried Cassava	<b>\$8</b>
Polenta Frita Fried Polenta	<b>\$7</b>
Batata Frita Fries	<b>\$6</b>
Batata Doce Frita Yam Fries	<b>\$6</b>
Pão de Queijo Cheese Bread (6 pcs. or 10 pcs.)	<b>\$10/\$14</b>

## Uma Brisa Fresca Do Pomar

### A FRESH BREEZE FROM THE ORCHARD

*Add Bacon-Wrapped Chicken (4 pcs.)	<b>\$4</b>
Carolina Salad	<b>\$11</b>
Palm Heart and Tomato Salad	<b>\$13</b>
Caesar Salad	<b>\$12</b>

## Pana 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>\$28</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	
Rice portion	<b>\$4</b>		



# RODIZIO

*All-you-came-to-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 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 Cut of Pork  
Carneiro Leg of Lamb

### ADDITIONAL DINNER MEATS

Bife ao Alho Garlic Steak  
Costela de Boi Short Ribs  
Frango com Bacon Bacon-Wrapped Chicken  
Features 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 includes UNLIMITED SERVINGS of hot and cold gourmet dishes and sweets bar. (Churrasco not included.)

DAY	<b>Almoço Cotidiano</b> DOWNTOWN LUNCH		
	<b>Monday through Friday LUNCH SEATING TIME 1.5 HOURS</b>		
	Kids 4 – 13 charged \$1.60 per year of age		
	RODIZIO		\$26.90
	IGUARIAS ONLY		\$21.90
	<b>Café Colonial</b> COWBOY BRUNCH		
	<b>Saturday and Sunday BRUNCH SEATING TIME 2 HOURS</b>		
	Kids 4 – 13 charged \$1.80 per year of age		
	RODIZIO		\$29.90
	IGUARIAS ONLY		\$23.90
<b>Especial de Feniado</b> HOLIDAYS			
Celebrate your holidays with MINAS! Boas festas from Minas Brazilian Steakhouse.			
<b>Holidays and special dates BRUNCH SEATING TIME 2 HOURS</b>			
Kids 4 – 13 charged \$2.00 per year of age			
RODIZIO		\$38	
<b>Jantar Cotidiano</b> EVERYDAY DINNER			
<b>Sunday through Thursday DINNER SEATING TIME 2 HOURS</b>			
Kids 4 – 13 charged \$2.30 per year of age			
RODIZIO		\$41	
IGUARIAS ONLY		\$36	
<b>Jantar Animado</b> LIVELY DINNER			
Warm up on those cold nights with our live entertainment and a barbeque special!			
<b>Friday and Saturday DINNER SEATING TIME 2 HOURS</b>			
Kids 4 – 13 charged \$2.50 per year of age			
RODIZIO		\$46	
IGUARIAS ONLY		\$39	
<b>Candapio Completo</b> COMPLETE MENU			
Includes: <b>Iguarias, Churrasco, Drink*, Dessert, and Coffee*</b>			
<b>ALMOÇO COTIDIANO</b>	<b>JANTAR COTIDIANO</b>	<b>JANTAR ANIMADO</b>	
\$44	\$57	\$61	

\*Exceptions apply: Spirits and Cafe de Coador

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## BRAZILIAN WINES

		5 oz.	
RED		GLASS	BOTTLE
Casa Valduga	Arinarnoa		\$56
Casa Valduga Villa Lobos	Cabernet Sauvignon		\$70
Salton Desejo Reserve	Merlot		\$63
Salton Gerações	Cab. Sauv., Merlot, Cab. Franc		\$87
<b>WHITE</b>			
Salton Intenso	Sauvignon Blanc/Viognier		\$41
Salton Intenso	Moscato Bubbles		\$38

# WINES

<i>House Wine</i>		5 oz.	9 oz.
		GLASS	CARAFE
Red	Spanish Blend	\$9	\$12
White	Italian Pinot Grigio	\$8	\$11
<b>Red</b>		<b>GLASS</b>	<b>BOTTLE</b>
<b>ARGENTINA</b>			
Chacabuco	Malbec	\$11	
Estate	Malbec Blend		\$46
Reserva de Familia	Malbec		\$48
Hernandad	Malbec Premium		\$86
<b>CANADA</b>			
Burrowing Owl	Merlot		\$81
<b>CHILE</b>			
Santa Isle Gran Reserve	Pinot Noir		\$57
Tabali Reserve	Reserva Syrah		\$52
Car Men Air	Carmenere		\$43
La Casa	Carmenere, Malbec, Syrah		\$44
<b>FRANCE</b>			
Pigmentum	Malbec		\$41
Vin de Pays de Vaucluse	Grenache-Syrah		\$45
<b>ITALY</b>			
Nipozzano	Chianti Rufina		\$52
Zenato Amarone	Valpolicella		\$73
<b>MOLDOVA</b>			
Negru de Purcari	Cab. Sauv., Saperavi, Rara Neagra		\$79
<b>PORTUGAL</b>			
Periquita Reserva	Castelao, Touriga Nacional and Francesa		\$43
Vila Real	Blend		\$38
Terra D'Alter Reserva	Blend		\$59
Telhas	Syrah, Viognier		\$67
<b>SOUTH AFRICA</b>			
Cathedral Cellars	Cabernet Sauvignon	\$10	\$40
<b>SPAIN</b>			
Baron de Ley	Tempranillo		\$54
Gustavete El Mudo	Monastrell		\$43
7 Viñas Reserva	Blend (91P Parker, 92 pt Guía Peñín)		\$99
<b>USA</b>			
Complicated	Pinot Noir		\$50
Joel Gott	Zinfandel		\$56
Taken	Cabernet Sauvignon, Merlot		\$80
<b>White</b>		<b>GLASS</b>	<b>BOTTLE</b>
<b>CHILE</b>			
Montes Alpha	Chardonnay		\$57
Tabali	Viognier		\$42
<b>FRANCE</b>			
Pfaff	Gewürztraminer		\$45
<b>ITALY</b>			
Corte Giacobbe	Pinot Grigio Ramato		\$48
<b>NEW ZEALAND</b>			
Spy Valley	Sauvignon Blanc	\$12	\$52
<b>SPAIN</b>			
Villa Conchi Selección	Cava Brut		\$44
<b>USA</b>			
Foris	Riesling		\$59
<b>PORT</b>		<b>2 oz.</b>	<b>GLASS</b>
Vila Real	Tawny Port		\$5
Quevedo 40 Year	Tawny Port		\$29

## SANGRIA

	12 oz. GLASS	35 oz. PITCHER
Red	\$12	\$34
White	\$11	\$31

# DESSERT & COFFEE

<i>Quitanda Mineira</i> MINAS DESSERTS	
<b>CREME DE MAMÃO PAPAYA CREAM</b>	\$9
Papaya Cream is blended ice cream and papaya, served with chambord.	
<b>BOLO DE BRIGADEIRO CHOCOLATE CAKE</b>	\$7
Spongy chocolate cake topped with thick, shiny chocolate frosting. Based on the famous Brazilian chocolate truffle known as brigadeiro.	
<b>PUDIM BRASILEIRO CRÈME CARAMEL</b>	\$8
Creamy milk flan drizzled with caramel sauce.	
<b>MOUSSE DE MARACUJÁ PASSION FRUIT MOUSSE</b>	\$6
A traditional Brazilian treat. Creamy mousse made with fresh cream and tangy passion fruit.	
<b>SORVETE COM BANANA ASSADA ICE CREAM WITH BANANA</b>	\$7
Vanilla ice cream with grilled banana, topped with chocolate sauce.	
<b>BOLO TRÊS LEITES TRES LECHES CAKE</b>	\$8
Three types of milk poured over a spongy vanilla cake, topped with coconut shavings.	
<b>Café</b> COFFEE	
<b>CAFEZINHO ESPRESSO</b>	\$3
<b>CAFÉ COM LEITE LATTE</b>	\$5
<b>CAFÉ COM LEITE E DOCE DE LEITE DULCE DE LECHE LATTE</b>	\$6
<b>CARIOCA AMERICANO</b>	\$4
<b>CAPUCHINO CAPPUCCINO</b>	\$5
<b>ACHOCOLATADO QUENTE HOT CHOCOLATE</b>	\$4
<b>ACHOCOLATADO FRIO CHOCOLATE MILK ON ICE</b>	\$4

## *Café da Roça* TRADITIONAL COUNTRYSIDE COFFEE

<b>CAFÉ DE COADOR</b>	\$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 Especiais* SPECIALTY COFFEES

<b>CAFÉ UAI</b>	\$9
An espresso with a shot of cachaça (sugar cane rum), topped with whipped cream.	
<b>B52</b>	\$8
<b>IRISH COFFEE</b>	\$9

## *Refrigerante* SOFT DRINKS

<b>REGULAR</b>	\$4
Coke, Sprite, ice tea, lime and ginger ale (Free refills)	
<b>ORANGE JUICE</b>	\$3
<b>CRANBERRY JUICE</b>	\$3
<b>PINEAPPLE JUICE</b>	\$3
<b>GUARANÁ BRAZILIAN POP</b>	\$4
<b>SAN PELLEGRINO WATER 500ml</b>	\$5

# EVENTS & CATERING

**Churrascaria & Restaurante**

#EATATMINAS

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