

COCKTAILS

Signature Cocktails

MINAS CAIPIRINHA	\$10
Fresh lime muddled with sugar and your choice of <i>cachaça rum, vodka, sake, or tequila</i> , mixed and topped with crushed ice.	
CHAMBORINHA	\$11
Fresh lime and blackberries muddled with sugar, <i>cachaça</i> , and Chambord, mixed and topped with	
BATIDA	\$10
<i>Cachaça</i> , coconut milk, cream, coconut syrup, and condensed milk, shaken.	
JUNE BUG	\$10
Melon liqueur, banana liqueur, coconut syrup, pineapple juice, and fresh lime, shaken and strained into a chilled martini glass.	
PINEAPPLE FIZZ	\$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	
<i>Classic Cocktails</i>	
PORTONIC	\$12
White port served over ice with tonic.	
PIMM'S CUP	\$12
Cucumber and orange muddled with Pimm's gin and topped with ginger ale.	
OPUS	\$13
Chambord and vodka mixed with pineapple and cranberry juice. Served in a chilled martini glass.	
CAESAR	\$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. <i>Want a Brazilian twist on this classic? Try it with cachaça instead of bourbon.</i>	

BEER

TAP 16 oz. \$9	BOTTLES
Village Brewery	Heineken \$8
Blonde <i>Natural Golden Ale</i>	Erdinger Non-Alcoholic \$9
Blacksmith <i>India Black Ale</i>	Mongozo Gluten Free \$9
	Molson Canadian \$7
BRAZILIAN BOTTLE	Coors Light \$7
Sul Americana 500 ml \$11	Corona \$7

SPIRITS

RUM	SCOTCH	SAKE
Captain Morgan	Macallan Gold \$10	Ask your server \$9
Dark \$7	Laphroaig 10 Years \$12	
Spiced \$7	Oban 14 Years \$15	LIQUEUR
White \$7	Lagavulin 16 Years \$21	Accademia Amaretto \$9
BRAZILIAN RUM		Baileys \$8
Jamel Cachaça \$8	RYE	Bols Banana Liqueur \$8
Weber Haus Cachaça	Alberta Premium \$8	Bols Blue Curaçao \$8
Black \$9	Wiser's Deluxe \$8	Bols Melon Liqueur \$8
Extra Premium \$17	Crown Royal \$9	Chambord \$8
VODKA	BOURBON	Grand Marnier \$7
Romanoff, Brazil \$8	Maker's Mark \$9	Jägermeister \$8
Grey Goose \$11	Knob Creek \$10	Kahlúa \$8
	Woodford Reserve \$10	Lucano Sambuca \$8
GIN	TEQUILA	IRISH WHISKEY
Beefeater London Dry \$8	Don Julio Blanco \$11	Jameson \$8
Bombay Sapphire \$9	Don Julio Añejo \$13	
Hendrick's \$10	Jose Cuervo Gold \$8	

DESSERT & COFFEE

Quitanda Mineira

CREME DE MAMÃO PAPAYA CREAM	\$9
Fresh papaya blended with vanilla ice cream, served with chambord.	
BOLO DE BRIGADEIRO CHOCOLATE CAKE	\$8
Spongy chocolate cake topped with thick, shiny chocolate frosting. Based on the famous Brazilian chocolate truffle known as <i>brigadeiro</i> .	
PUDIM BRASILEIRO CRÈME 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 FRITA ICE CREAM WITH BANANA	\$7
Vanilla ice cream with fried banana, topped with chocolate sauce.	
BOLO TRÊS LEITES TRES LECHE CAKE	\$8
Three types of milk poured over a spongy vanilla cake, topped with coconut shavings.	
BOLINHOS DE CHUVA MINAS MINI DONUTS	\$7
Ten freshly made, Brazilian-style mini donuts, tossed in cinnamon and sugar, with your choice of <i>doce de leite</i> or <i>brigadeiro</i> Sauce.	
<i>Café</i> 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 Especiais SPECIALTY COFFEES

CAFÉ UAI	\$9
An espresso with a shot of <i>cachaça</i> (sugar cane rum), topped with whipped cream.	
B52	\$8
IRISH COFFEE	\$9
<i>Refrigerante</i> 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
 403.454.2660
 INFO@MINASSTEAKHOUSE.COM
 MINASSTEAKHOUSE
 #EATATMINAS



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*
- Linguiça de Porco *Pork Sausage*
- Chouriço Apimentado *Chorizo Sausage*
- Corte do Porco *Cut of Pork*

ADDITIONAL DINNER MEATS

- Carneiro *Leg of Lamb*
- Bife ao Alho *Garlic Steak*
- Costela de Boi *Short Ribs*
- Frango com Bacon *Bacon-Wrapped Chicken*
- Abacaxi Assado *Barbequed Pineapple*

▲ 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. 10% charge will apply to food waste.

MINAS RODIZIO

Served every day of the week. Our rodizio includes UNLIMITED SERVINGS of barbequed 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.)

Almoço Cotidiano DOWNTOWN LUNCH

Monday through Friday LUNCH SEATING TIME 1.5 HOURS

Kids 5 – 12 charged \$1.70 per year of age

RODIZIO	\$27.90
IGUARIAS ONLY	\$22.90

Café Colonial COWBOY BRUNCH

Saturday and Sunday BRUNCH SEATING TIME 2 HOURS

Kids 5 – 12 charged \$1.70 per year of age

RODIZIO	\$30
IGUARIAS ONLY	\$25.90

Jantar Cotidiano EVERYDAY DINNER

Sunday through Thursday DINNER SEATING TIME 2 HOURS

Kids 5 – 12 charged \$3.00 per year of age

RODIZIO	\$43.90
IGUARIAS ONLY	\$37.90

Jantar Animado LIVELY DINNER

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

Friday and Saturday DINNER SEATING TIME 2 HOURS

Kids 5 – 12 charged \$3.00 per year of age

RODIZIO	\$46.90
IGUARIAS ONLY	\$39.90

Especial de Feniado HOLIDAYS

Celebrate your holidays with MINAS! Boas festas from Minas!

Holidays and special dates SEATING TIME 2 HOURS

Kids 5 – 12 charged \$3.00 per year of age

BRUNCH	\$40
DINNER	\$50

Candapio Completo COMPLETE MENU

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

ALMOÇO	JANTAR
\$45	\$63

*Exceptions apply: Spirits and Cafe de Coador

Please do not waste food. 10% charge will apply to food waste.

BRAZILIAN WINES

RED		BOTTLE
Casa Valduga	Arinarnoa	\$56
Salton Desejo Reserve	Merlot	\$63
Salton Gerações	Cab. Sauv., Merlot, Cab. Franc	\$87
WHITE		
Salton Intenso	Sauvignon Blanc/Viognier	\$41
Salton Intenso	Moscato Bubbles	\$38

SANGRIA

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

BAR FOOD MENU

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

Prato PLATES

FILLET DE Picanha \$22

Six-ounce AAA Alberta grilled top sirloin with mushrooms, accompanied by salad and your choice of fries or rice.

FEIJOADA \$17

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

ESTROGONOFFE DE FRANGO \$16

Chicken stroganoff sprinkled with hickory sticks and rice.

SALMÃO GRELHADO \$21

Six-ounce salmon steak with mushrooms, sprinkled with capers, accompanied by salad and your choice of fries or rice.

COPACABANA AT DUSK \$12

Fish and shrimp ceviche cocktail.

Carne MEAT

Six-ounce AAA Alberta grilled top sirloin with mushrooms \$15

Bacon-Wrapped Chicken (8 pcs.) \$10

Chicken Wings (8 pcs.) \$9

Chorizo Sausage (8 pcs.) \$9

Torresmo Pork Belly \$9

Sides: House salad, fries, yam fries, fried cassava, pinto beans or rice \$4

Petiscos APPETIZERS

Pão de Queijo Cheese Bread (6 pcs. or 10 pcs.) \$10/\$14

Coxinha Chicken and Cheese Fritter (6 pcs.) \$10

Bolinho de Bacalhau Cod Croquettes (6 pcs.) \$9

Mandioca Frita Fried Cassava \$8

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.

MEAT \$32	PASTRY \$22
Beef – Chicken – Sausage	Pão de queijo – Bolinho de Chuva
Bacon-Wrapped Chicken	House Cake – Seasonal Fruit
Vinaigrette	Chocolate Sauce or Doce d Leite

FEIJOADA COMPLETA PARA DOIS FEIJOADA FOR 2 \$35

Black Bean Stew, Brazilian rice, farofa (toasted cassava flour), torresmo (fried pork belly), couve e laranja (Kale and fresh orange slices).

ESTROGONOFFE DE FRANGO PARA DOIS STROGANOFF FOR 2 \$33

Chicken stroganoff, Brazilian rice, fries, and your option of salad (Potato, Carolina or Caesar).



WINES

House Wine

Red	Spanish Blend	5 oz. GLASS \$9	9 oz. CARAFE \$12
White	Italian Pinot Grigio	\$8	\$11

Red

ARGENTINA

Chacabuco Estate	Malbec	\$11	\$46
Reserva de Familia Hermandad	Malbec Blend		\$48
	Malbec Premium		\$86

CANADA

Burrowing Owl	Merlot	\$81	
Black Market Wine Co.	Syrah	\$73	

CHILE

Santa Isle Gran Reserve	Pinot Noir	\$57	
Car Men Air	Carmenere	\$43	
La Casa	Carmenere, Malbec, Syrah	\$44	
Montemajor Salento	Primitivo	\$47	

FRANCE

Pigmentum	Malbec	\$41	
Vin de Pays de Vaucluse	Grenache-Syrah	\$45	
Gillmore Mariposa	Syrah, Merlot	\$50	

ITALY

Nipozzano	Chianti Rufina	\$51	
Zenato Amarone	Valpolicella	\$73	

MOLDOVA

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

Periquita Reserva	Castelao, Touriga Nacional and Francesa	\$43	
Vila Real	Blend	\$38	
Telhas	Syrah, Viognier	\$67	
Terra D'Alter Reserva	Blend	\$59	

SOUTH AFRICA

Cathedral Cellars	Cabernet Sauvignon	\$10	\$39
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SPAIN

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

USA

Complicated	Pinot Noir	\$50	
Joel Gott	Zinfandel	\$56	

White

CHILE Montes Alpha Chardonnay \$57

FRANCE Pfaff Gewürztraminer \$45

ITALY Corte Giacobbe Pinot Grigio Ramato \$48

Vignobles Gibault Sauvignon Blanc \$43

NEW ZEALAND Spy Valley Sauvignon Blanc \$12 \$52

PORTUGAL Terra D'Alter Viognier \$35

SPAIN Villa Conchi Selección Cava Brut \$44

USA Foris Riesling \$59

Port

Vila Real	Tawny Port	2 oz. GLASS \$5
Quevedo 40 Year	Tawny Port	\$29