



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 | pineapple & mint | apple & maple 13

BATIDA

A smooth, tropical cocktail made with fresh fruit juice, condensed milk and premium cachaça.

guava | coconut 13

CAIPIROSKA

Hand-muddled fruit blended with vodka and poured over ice.

mango | passion fruit 12

SAKERINHA

A Japan-Brazil fusion variation made with fresh fruit and Sake shaken with sugar and ice.

strawberry 12

AÇAI POMEGRANATE PUNCH

Amazonian power berry juice, vodka and a hint of Triple sec. 12

APEROL SPRITZ

Aperol, prosecco and splash of soda. 10

BERRY BEIJO

Chambord Royale, vodka, cranberry and pineapple juice. 12

BOURBON BASIL BREEZE

Bourbon, Jägermeister, cranberry with a hint of basil. 12

CAESAR GAUCHO

Clamato, smoked salt, house made malagueta hot sauce & vodka. 13

CURIOUS BEAR | In honour of the black bear that visited us.

Honey JD, brandy with a splash of Grand Marnier. 10

DARK N' STORMY

Royal Jamaican Spiced rum ginger beer and a splash of lime. 13

MOSCOW MULE

Russian Standard vodka, ginger, lime & mint. 13

MIMOSA BRASILEIRA

Sparkling wine & passion fruit juice. 12

MOJITO

Mint, lime & rum. 12

(ask your server about adding guaraná)

NEGRONI

Campari, gin, vermouth and orange. 10

PEARJITO

Mint, lime, pear and rum. 12

PINEAPPLE BOMB

Melon liqueur, vodka and pineapple juice. 12

WHISKEY COM GUARANÁ 45 ml

Whiskey and Guaraná soda. 11

BEER BOTTLE

Grizzly Paw Grumpy Bear 341 ml *Canada* 8

Grizzly Paw Rutting Elk 341 ml *Canada* 8

Kokanee 341 ml *Canada* 8

Negra Modelo 355 ml *Mexico* 8

Modelo Especial 355 ml *Mexico* 8

Corona 330 ml *Mexico* 8

Sul Americana 355 ml *Brazil* 8

Mongozo Mango 330 ml *Belgium* 10

RockCreek Apple Cider 355 ml *Canada* 8

DRAFT 600 ml | 2l.

Featured Beer 8 | 28

RODÍZIO

Rodízio 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 bar offerings in addition to:*

Rump Steak, Garlic Top Sirloin, Parmigiano Beef, Spicy Garlic Brisket, Rosemary Pork Loin, Gaucho Sausage, Herbed Chicken Wings, Barbecue Pineapple & Pão de Queijo 33

🔴 GAUCHO LUNCH PLATE

Select one barbecue item listed below and help yourself to our sides and salad bar offerings. 25

TOP SIRLOIN | MILD SAUSAGE | PORK LOIN | CHICKEN WINGS

The Lunch menu is served during lunch service only – check your restaurant for times.

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

Rump Steak, Garlic Top Sirloin, Parmigiano Beef, Spicy Garlic Brisket, Beef Ribs, Rosemary Pork Loin, Gaucho Sausage, Herbed Chicken Wings, Chicken Wrapped with Bacon, Chicken Hearts, Honey Mustard Lamb, Barbecue Pineapple & Pão de Queijo. 54



Gaicho proudly serves only CAB®

DELÍCIAS

CAMARÃO ASSADO

Heavenly barbecue prawns marinated with white wine & cilantro.

½ skewer | full skewer 15 | 30

MANDIOCA

Crispy manioc wedges – also known as cassava or yucca – are garnished with fragrant Parmigiano cheese and oregano. 10

PÃO DE QUEIJO

This traditional Brazilian cheese bread made from manioc flour is known for its crispy outside layer and moist centre. 12

Some delícias are offered as part of the Rodízio, ask your server for details.

BEVERAGES

GUARANÁ

Imported from Brazil, this refreshing soft drink is made from the tropical Guaraná berry. 4

ROYAL JAMAICAN GINGER BEER

Authentically brewed with locally grown Jamaican ginger 4

LIMONADE

A refreshing drink made to order with fresh limes. 5

TROPICAL JUICE

Mango, Passion Fruit, Guava, Açai-Pomegranate 5

GENERAL INFORMATION:

For groups of eight (8) guests and more will be added to the bill 18% gratuity.

All guests seated together at a table during lunch are kindly asked to choose only one service method: Rodízio or Gaucho Plates.

All You Care to Eat Rodízio, sides and salad bar may be consumed in-house only, for a maximum two-hour seating.

Our food is gluten friendly | No MSG Added

We use Compostable straws & napkins

No take home parcel requests please.



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 sauce. 8

PAVÉ DE CHOCOLATE

A Brazilian chocolate trifle made with alternating layers of Maria cookies and rich chocolate pudding. 8

TAÇA DECORADA

The ultimate ice-cream sundae dripping with Nutella & Brazilian coconut fudge, topped with whipped cream & Churros. Ask your server about adding espresso or your favourite liquor. 14

BANANA RECHEADA

Warm banana stuffed with doce de leite sauce. Served with vanilla ice-cream. 9

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

AFTERS

COFFEE single | double

Espresso 3 | 5

Macchiato 4 | 6

Café Americano 4

Cappuccino 5 | 6

CAFÉ LATTE 6 | 7

Doce de leite or choco moca.

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

SPECIALTY COFFEES

Irish Coffee Whiskey 10

Spanish Coffee Brandy & Kahlua 10

Café Brasileiro Cachaça 13

Café Italiano Vermouth 13

Café Latino Cuarenta Y Tres 13

Café Português Cognac 13

B-52 Kahlua, Triple Sec & Irish Cream 10

DIGESTIVES

Jagermeister Herbal Liquer 8

Luxardo Sambuca 8

Cuarenta y Tres Licor 43 10

Nonino Amaro 11

Profumi Costeria Limoncello 11

Cocchi Barolo Chinato 16

CACHAÇAS

Jamel Gold 15

Do Barão Reserva Especial 16



WINE

HOUSE GLASS | JAR

WHITE 8 | 20

RED 8 | 20

SPARKLING GLASS | BOTTLE

Campagnola Tenute Arnaces, Prosecco Brut *Italy* 13 | 40

Volcanic Hills, Bubbly Gewurtztraminer *British Columbia* 40

WHITE GLASS | BOTTLE

Voga, Moscato *Italy* 14 | 43

La Famiglia, Sauvignon Blanc *Australia* 13 | 40

The Original, Chardonnay *France* 13 | 40

L'Ora, Pinot Grigio *France* 40

Protea, Chenin Blanc *South Africa* 40

ROSÉ GLASS | BOTTLE

J. Bouchon Rose Reserva, Cabernet S. *Chile* 12 | 37

Volcanic Hills, Gamay Pinot Noir *British Columbia* 42

Lange Twins, Sangiovese Rose *California* 52

RED GLASS | BOTTLE

LIGHT & MEDIUM

Hacienda Lopez de Haro, Reserva Roija *Spain* 13 | 40

Manos Negra, Pinot Noir *Argentina* 13 | 40

La Famiglia, Merlot *Australia* 13 | 40

Halos de Jupiter, Grenache Syrah *France* 15 | 45

Volcanic Hills Magma Red Blend *British Colombia* 46

Campagnola, Ripasso Valpolicella *Italy* 49

Joel Gott, Zinfandel *California* 17 | 53

Pirramimma, Shiraz *Australia* 60

La Casella, Nobile di Montepulciano DOCG *Italy* 75

Chateau Malescasse, Bordeaux *France* 98

BOLD

Casa Santos Lima Colossal, Red Blend Reserva *Portugal* 13 | 40

Protea, Cabernet Sauvignon *South Africa* 13 | 40

Bodertown, Malbec *British Colombia* 43

Trapezio Vineyard Selection, Malbec *Argentina* 15 | 45

Gauchezco, Malbec *Argentina* 46

Lange Twins, Cabernet Sauvignon *California* 50

Tinto Negro, Limestone Block Malbec *Argentina* 52

Finca Trapezio, Malbec *Argentina* 53

Bodega Garzan, Reserva Tannat *Uruguay* 58

Noble Ridge, Meritage Blend *British Columbia* 60

Luigi Bosca, Cabernet Merlot Shiraz *Argentina* 66

Venta Las Vacas, Tempranillo *Spain* 77

Masi, Costasera Amarone *Italy* 94

Bobo Gran Corte, Malbec Cab Franc *Argentina* 98

Gauchezco, Malbec Oro *Argentina* 102

Paolo Conterno, Barolo Ginestra *Italy* 120

Quilt Napa Valley, Cabernet Sauvignon *California* 125

Tinto Negro Vineyard, 1955 Malbec *Argentina* 170

Caymus Vineyards, Cabernet Sauvignon *California* 175