

# RODIZIO

All-you-can-eat  
Brazilian Style

▲ Use the MINAS triangle to pace your meat service

## LUNCH/DINNER MEATS

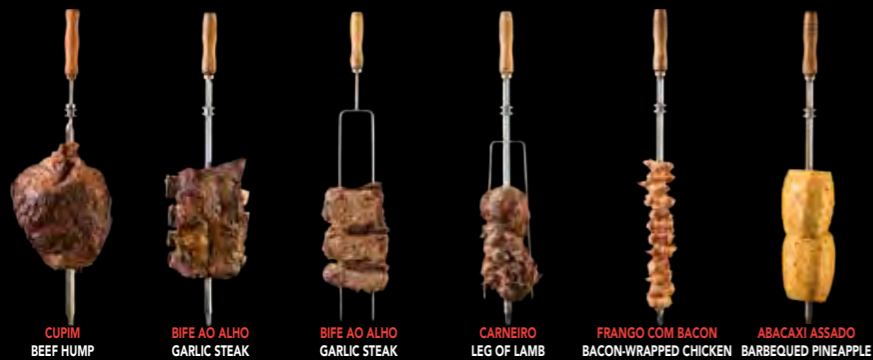


PICANHA TOP SIRLOIN    ALCATRA PRIME BEEF HIPS    BIFE À PARMEGIANO PARMESAN BEEF    CORTE DO PORCO CUT OF PORK



CHOURIÇO APIMENTADO CHORIZO SAUSAGE    LINGUIÇA DE PORCO PORK SAUSAGE    COXA DE FRANGO CHICKEN LEGS    CORAÇÃO DE FRANGO CHICKEN HEARTS

## ADDITIONAL DINNER MEATS



CUPIM BEEF HUMP    BIFE AO ALHO GARLIC STEAK    BIFE AO ALHO GARLIC STEAK    CARNEIRO LEG OF LAMB    FRANGO COM BACON BACON-WRAPPED CHICKEN    ABACAXI ASSADO BARBEQUED PINEAPPLE



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

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

# 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.

<b>MEAT</b> \$32	<b>PASTRY</b> \$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).



# EVENTS & CATERING

Churrascaria  
& Restaurante

403.464.2550  
INFO@MINASSTEAKHOUSE.COM  
MINASSTEAKHOUSE

#EATATMINAS



# COCKTAILS

## Signature Cocktails

**MINAS CAIPIRINHA** \$10  
Fresh lime muddled with sugar and your choice of cachaça rum, vodka, sake, or tequila, mixed and topped with crushed ice.

**CHAMBORINHA** \$11  
Fresh lime and blackberries muddled with sugar, cachaça, and Chambord, mixed and topped with

**BATIDA** \$10  
Cachaça, 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

## Classic Cocktails

**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. 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  
Molson Canadian \$7  
Coors Light \$7  
Corona \$7  
Vic Ale Oz yankee American Wheat \$7  
Erdinger Non-Alcoholic \$9  
Mongozo Gluten Free \$9

## SPIRITS

### RUM

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

### BRAZILIAN RUM

Jamel Cachaça \$8  
Weber Haus Cachaça 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

### BRANDY

Casa Valduga Brandy XV \$10

### SAKE

Ask your server \$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

# 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 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!

*Iguarias only includes unlimited servings of hot and cold gourmet dishes and sweets bar. (Churrasco not included.)*

## 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.

### Almoço Cotidiano DOWNTOWN LUNCH

Monday through Friday LUNCH SEATING TIME 1.5 HOURS

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

RODIZIO	\$28.99
IGUARIAS ONLY	\$22.99

### Café Colonial COWBOY BRUNCH

Saturday and Sunday BRUNCH SEATING TIME 2 HOURS

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

RODIZIO	\$30.99
IGUARIAS ONLY	\$25.99

### Jantar Cotidiano EVERYDAY DINNER

Sunday through Thursday DINNER SEATING TIME 2 HOURS

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

RODIZIO	\$45.99
IGUARIAS ONLY	\$37.99

### 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	\$48.99
IGUARIAS ONLY	\$40.99

### Especial de Feriado HOLIDAYS & SPECIAL DATES

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	\$42
DINNER	\$52

### Candapio Completo COMPLETE MENU

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

ALMOÇO JANTAR

\$47

\$65

\*Exceptions apply: Spirits and Cafe de Coador

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

# WINES

## House Wine

	5 oz. GLASS	9 oz. CARAFE
<b>Red</b> Italian Blend	\$12	\$34
<b>White</b> Italian Pinot Grigio	\$11	\$31

## SANGRIA

	12 oz. GLASS	35 oz. PITCHER
<b>Red</b>	\$12	\$34
<b>White</b>	\$11	\$31

## Brazilian Wines

RED		BOTTLE
<b>Casa Valduga</b>	Arinarnoa	\$56
<b>Salton Desejo Reserve</b>	Merlot	\$63
<b>Salton Gerações</b>	Cab. Sauv., Merlot, Cab. Franc	\$87
<b>Casa Valduga Raizes</b>	Cabernet Sauvignon	\$48
<b>Pizzato Reserva 2005</b>	Alicante Bouschet	\$50
WHITE		
<b>Salton Intenso</b>	Sauvignon Blanc/Viognier	\$41

## Port

	2 oz. GLASS
<b>Vila Real</b>	Tawny Port \$5
<b>Quevedo 20 Year</b>	Tawny Port \$10

## White

	5 oz. GLASS	9 oz. BOTTLE
ARGENTINA		
<b>Chacabuco Chenin Frizzante</b>	Dessert Wine Chenin Blanc	\$28
CHILE		
<b>Montes Alpha</b>	Chardonnay	\$57
FRANCE		
<b>Pfaff</b>	Gewürztraminer	\$45
ITALY		
<b>Corte Giacobbe</b>	Pinot Grigio Ramato	\$48
<b>Vignobles Gibault</b>	Sauvignon Blanc	\$43
NEW ZEALAND		
<b>39</b>	Sauvignon Blanc	\$9 \$39
SPAIN		
<b>Villa Conchi Selección</b>	Cava Brut	\$39
<b>Herencia Altas</b>	Garnatxa Blanca	\$39
USA		
<b>Foris</b>	Riesling	\$59

## Red

		5 oz. GLASS	9 oz. BOTTLE
ARGENTINA			
<b>Chacabuco</b>	Malbec	\$11	
<b>Estate</b>	Malbec Blend		\$46
<b>Reserva de Familia</b>	Malbec		\$48
<b>Hermandad</b>	Malbec Premium		\$86
CANADA			
<b>Burrowing Owl</b>	Merlot		\$81
<b>Black Market Wine Co.</b>	Syrah		\$73
CHILE			
<b>Santa Isle Gran Reserve</b>	Pinot Noir		\$57
<b>Car Men Air</b>	Carmenere		\$43
<b>La Casa</b>	Carmenere, Malbec, Syrah		\$44
<b>Montemajor Salento</b>	Primitivo		\$47
FRANCE			
<b>Pigmentum</b>	Malbec		\$41
<b>Vin de Pays de Vaucluse</b>	Grenache-Syrah		\$45
<b>Gillmore Mariposa</b>	Syrah, Merlot		\$50
ITALY			
<b>Nipozzano</b>	Chianti Rufina		\$51
<b>Zenato Amarone</b>	Valpolicella		\$89
MOLDOVA			
<b>Bastardo Bostavan</b>	Bastardo Magaraci		\$42
<b>Negru de Purcari</b>	Cabernet Sauvignon, Saperavi & Rara Neagra		\$79
<b>Rosu de Purcari</b>	Cabernet Sauvignon, Malbec & Merlot		\$82
PORTUGAL			
<b>Periquita Reserva</b>	Castelao, Touriga Nacional & Francesa		\$43
<b>Vila Real</b>	Blend		\$38
<b>Telhas</b>	Syrah, Viognier		\$67
<b>Terra D'Alter Reserva</b>	Blend		\$59
SPAIN			
<b>200 Monges Gran Reserva 2001</b>	Blend (93+ Parker, 91 pt Guía Peñín)		\$162
<b>7 Viñas Reserva</b>	Blend (91+ Parker, 92 pt Guía Peñín)		\$99
<b>Baron de Ley</b>	Tempranillo		\$54
<b>El Coto Crianza</b>	Best Selling Crianza in Spain, Tempranillo		\$42
USA			
<b>Joel Gott</b>	Zinfandel		\$56
<b>Liberty School</b>	Cabernet Sauvignon		\$44