

# **SPECIALTY DRINKS**

**MINIMUM 1 OZ. SPIRITS** 

FOR AN ADDITIONAL 5.00 KEEP OUR SOUVENIR RAINFOREST MONSOON GLASS.



# **MOUNT DAIQUIRI OF STRAWBERRY**

A refreshing frozen concoction made with Coconut Rum, fresh strawberries and other magical ingredients.

# MANGO TANGO

Fortified with Vodka and Cassis, bursting with Mango flavor, and served in our monsoon glass... a frosty cold, thirst quenching slushy that's super-delicious. **BAILEY'S BOA** 

A great smoothie, blended with Bailey's, swirled with chocolate and creamy yogurt.

# SMILEY'S SHARKNIP

A wee-nip of Southern Comfort, pineapple juice and grenadine, shaken to a frothy frenzy.



ASK YOUR SAFARI GUIDE FOR OUR SELECTION OF DOMESTIC AND IMPORTED BEERS. FOR AN ADDITIONAL 5.00 KEEP OUR SOUVENIR RAINFOREST TIKI GLASS.

**DRAFT DOMESTIC BEER** 

# **DRAFT IMPORTED BEER**

# SHOOTERS

FOR AN ADDITIONAL 2.00 KEEP OUR SOUVENIR RAINFOREST SHOT GLASS.

HEAD HUNTER Blue Curaco, Vodka and Lime Cordial. WITCH DOCTOR

WITCH DOCTOR Chambord, Vodka and Lime Cordial. **RAINDROP** Citrus Vodka, Lime Cordial with a sugar rim.

**GREEN LIZARD** Green Apple Sour Puss, Green Apple Vodka, Melon Liquer and Lime Cordial.

# **COFFEE CONJUNCTIONS**

MINIMUM 1 OZ. SPIRITS. JUNGLE SIZE YOUR DRINK.

**RAINFOREST COFFEE** Amaretto, Kahlua and Bailey's.

**MOCHA ALMOND COFFEE** Chocolate Liqueur and Amaretto.

**CAFE MAMBO** Kahlua and Mocha.

JUNGLE MUD Mocha, Bailey's and Kahlua. **FOREST MINT CAFE** Mocha, Peppermint Schnapps and Créme de Menthe.

**CRITTER CAFE** Mocha, Créme de Cacao and Grand Marnier.

**BREWED COFFEE OR HOT TEA** 

# **SMOOTHIES**

NON ALCOHOLIC DELIGHTS! FOR AN ADDITIONAL 5.00 KEEP OUR SOUVENIR RAINFOREST CELEBRATION GLASS.

**MONTY'S PYTHON** Strawberries and Grapes blended with non fat frozen yogurt.

**COCKATOO COCKTAIL** Kiwi, Banana and Strawberries blended with non fat frozen yogurt. **KEY WESTER** Banana and Strawberries blended with non fat frozen yogurt.

**SHEBA'S JUNGLE JUICE** Oreo® Cookies and Coffee blended with non fat frozen yogurt.

# **OTHER BEVERAGES**

SWEETENED ICED TEA • HOT TEA • COFFEE • MILK • CHOCOLATE MILK NATURAL STILL OR SPARKLING WATER • APPLE JUICE • PINEAPPLE JUICE ORANGE JUICE • GRAPEFRUIT JUICE • TOMATO JUICE



We proudly serve Coca-Cola products.



Attention guests! Please ask to speak with a manager regarding any food allergies prior to ordering. For parties of 10 or more, an optional 15% gratuity will be added. All prices subject to HST and PF (Promotional Fee of 3.8%). Taxes and fees extra.



## OVEN ROASTED GARLIC & RED PEPPER HUMMUS

A creamy dip flavoured with oven roasted garlic and roasted red peppers, accompanied with warmed Naan Bread.

### SPINACH & ARTICHOKE DIP

A creamy blend of artichoke hearts and spinach baked golden brown and topped with pico de gallo and Parmesan cheese. Served with a generous portion of tri-coloured nacho chips.

# AWESOME APPETIZER ADVENTURE

A great sampler of our Coastal calamari, spinach artichoke dip, pita quesadilla and Jungle Wings.

### COASTAL CALAMARI

Our tender calamari is lightly breaded in our own spicy flour blend and fried golden brown. Served with our own zesty horseradish rémoulade.

## RAINFOREST PITA QUESADILLA

A new twist to an old favourite! Grilled chicken, roasted red peppers, caramelized onions, and melted cheese on a grilled pita bread. Served with fresh pico de gallo and sour cream.

## **ISLAND BRUSCHETTA**

Fresh foccacia flat bread brushed with garlic oil & baked golden brown. Served with a mixture of Roma tomatoes and fresh basil. Drizzled with a light balsamic reduction and topped with Parmesan cheese.

# JUNGLE WINGS

1 lb. of lightly breaded chicken wings tossed in our hot, medium or mild sauce. Accompanied with baby carrots and a creamy Blue cheese dip.

# SOUPS, SIDE & SAFARI SALADS

### SOUP OF THE DAY

Chef's choice soup of the day served with a baked garlic breadstick. Ask your Safari Guide for details.

## PARADISE HOUSE SALAD

Crisp greens, Roma tomatoes and cucumbers with your choice of dressing and a baked garlic breadstick.

# LITTLE ISLANDER CAESAR SALAD

A classic Caesar salad with toasted croutons, bacon bits and Parmesan cheese.

#### **GREEK SALAD**

Romaine lettuce, julienne bell peppers, Bermuda onion, tomato and cucumber tossed in a red wine vinaigrette. Topped with crumbled feta cheese and kalamata olives. Served with a baked garlic breadstick.

# **BUFFALO FRIED**

**CHICKEN SALAD** Golden fried chicken tenders atop crisp greens in a chunky Blue cheese dressing. Garnished with Blue cheese crumbles, Roma tomatoes and Buffalo sauce.

# CHINA ISLAND

#### **CHICKEN SALAD**

Crisp Asian greens tossed with grilled chicken breast, potato sticks, rice noodles, toasted sesame seeds and Mandarin oranges. Tossed with Rainforest Cafe's signature China Island dressing.



# JOURNEY THROUGH OUR RETAIL VILLAGE

You'll discover souvenirs, gifts and apparel that will make your adventure in the rainforest unforgettable!





US pricing is based on currency exchange as of April 2015. Check with your credit card provider for daily posted rate. Ask your server for exchange rate on US cash. All prices are subject to tax and PF (Promotion Fee of 3.8%).

# SANDWICHES & BURGERS ENTREES

ALL BURGERS AND SANDWICHES ARE SERVED WITH KETTLE CHIPS OR SAFARI FRIES. SUBSTITUTE A LITTLE ISLANDER CAESAR SALAD, PARADISE HOUSE SALAD, OR SOUP.

### TREETOP BURGER

The top of our burger tree! An 8 oz. pure beef burger char-broiled and topped with melted Swiss cheese, crisp bacon and sautéed mushrooms. Served on a toasted Artisan bun with lettuce and tomato and side of creamy coleslaw.

**RAINFOREST BURGER** For a big taste, try our 8 oz. pure beef burger char-broiled and topped with melted Swiss cheese. Served on a toasted Artisan bun with lettuce and tomato and side of creamy coleslaw ...

**BOREAL FOREST BURGER** Our 8 oz. pure beef burger char-broiled and topped with melted Cheddar cheese, crisp bacon and BBQ sauce. Served on a toasted Artisan bun with lettuce and tomato and side of creamy coleslaw. Add mushrooms

# **BAMBA'S PULLED PORK SANDWICH** Go "hog wild" for our own BBQ sauce

marinated pulled pork, served on a toasted ciabatta bun. Accompanied with lettuce, tomato, crispy onion hay and side of creamy coleslaw. Served with our mango BBQ sauce for dipping.

### **OZZIE'S NATURE BURGER**

A grilled all natural vegetarian burger with sautéed mushrooms. Served on a toasted Artisan bun with lettuce and tomato and side of creamy coleslaw.

# **TRACEY TREE'S TOASTED**

TURKEY SANDWICH Shaved oven roasted turkey breast, crisp bacon, jalapeno Jack cheese and roasted red peppers. Topped with lettuce and tomato and served on a toasted foccacia bun with Creolé mustard mayonaisse and side of creamy coleslaw.

MAYA'S STEAK SANDWICH An 8 oz. AAA Canadian sirloin steak center-cut aged 21 days, grilled to your liking. Served on a garlic buttered hoagie with onion hay, sautéed mushrooms, lettuce and tomato, and side of creamy coleslaw Add Swiss cheese

# **MISTY MOUNTAIN CHICKEN CLUB**

Grilled Cajun chicken breast, topped with crisp bacon, jalapeno Jack cheese, shredded lettuce and tomato. Served on a toasted ciabatta bun with Safari sauce and side of creamy coleslaw.

TUKI'S PLANT WRAP Grilled zucchini, portabella mushrooms, roasted red peppers, tomatoes, shredded lettuce and baby spinach. Served with Swiss cheese and roasted red pepper mayonaisse on a warm herb-garlic tortilla shell and side of creamy coleslaw.

# PASTA ENTREES

ADD A LITTLE ISLANDER CAESAR SALAD, PARADISE HOUSE SALAD OR SOUP.

### **PLANET EARTH PASTA**

Grilled Andouille sausage, garlic, sautéed peppers and penne pasta tossed with a chunky marinara sauce. Topped with Parmesan cheese, cherry pepper and a baked garlic breadstick.

## **RASTA PASTA**

Grilled chicken, penne pasta, walnut pesto, broccoli, red peppers and spinach tossed in a garlic Alfredo sauce. Topped with Parmesan cheese and a baked garlic breadstick.

**IGGY'S WILD MUSHROOM ALFREDO** 

Smokey bacon sautéed with a wild mushroom blend tossed in our own garlic Alfredo sauce. Topped with Parmesan cheese and a baked garlic breadstick. Add chicken Add shrimp

### **MOGAMBO SHRIMP ROSE**

Tender shrimp, penne pasta, mushrooms, sundried tomatoes, crushed garlic and sweet peas tossed in a rose sauce. Topped with Parmesan cheese and a baked garlic breadstick.

### PASTALAYA

Shrimp, sautéed chicken breast, Andouille sausage, bell peppers and onions tossed in a "SPICY" Cajun sauce and served with linguine noodles. May be served with penne or Caribbean rice upon request.

# **HEALTHY CHOICE**

Gluten Free Pasta option available.



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# EAFOOD ENTREES

ADD A LITTLE ISLANDER CAESAR SALAD, PARADISE HOUSE SALAD OR SOUP.

**CEDARWOOD SALMON** Farm raised Atlantic salmon fillet seared on a cedar plank, served with our creamy cedar egg sauce, Caribbean rice and sautéed vegetables.

### CONGO FISH & CHIPS

Tender cod lightly beer battered served on a heaping portion of our Safari Fries. Accompanied with our zesty tartar sauce and creamy coleslaw.

# **SMILEY'S SHRIMP BAKE** 8 succulent shrimp tails baked in garlic butter and our three cheese

blend, topped with Parmesan cheese. Served with a baked garlic breadstick, Caribbean rice and sautéed vegetables.

### **TYPHOON TILAPIA**

Panko breaded and pan seared tilapia topped with fresh pico de gallo and lime. Served with Caribbean rice and sautéed vegetables.

# **BEEF. PORK & CHICKEN ENTREES**

ADD A LITTLE ISLANDER CAESAR SALAD, PARADISE HOUSE SALAD OR SOUP.

# **MOJO BONES**

A full rack of slow-roasted pork ribs, dry rubbed and basted with our Smokin' Mojo BBQ sauce, served with creamy coleslaw and Safari Fries.

#### **MAYA'S MIXED GRILL**

A playful combination of Mojo Bones, Grilled Shrimp and Tuscan Chicken served with Safari Fries and sautéed vegetables. Add sautéed mushrooms

Add caramelized onions

# **TUSCAN CHICKEN**

Balsamic and tomato marinated chicken breast charbroiled and dressed with cucumber, tomato and kalamata olive salad. Served with red skinned mashed potatoes and honey Dijon mustard sauce.

### **CHICKEN FRIED CHICKEN**

Breaded chicken breast, fried golden brown and served with red skinned mashed potatoes, creamy country gravy and sautéed vegetables.

### JUNGLE CHOP

Feast on a 10 oz. Bone-in Pork Chop charbroiled and smothered in our own BBQ sauce. Served with red skinned mashed potatoes, sautéed vegetables and a side of mango BBQ sauce. Add sautéed mushrooms Add caramelized onions

# JUNGLE BEEF &

**BARBIE COMBO** Enjoy a AAA 8 oz. top sirloin paired with a BBQ shrimp skewer, red skinned mashed potatoes and sautéed vegetables. Served with a roasted red pepper sauce. Add sautéed mushrooms Add caramelized onions

### **PRIMAL STEAK**

A 12 oz. AAA center cut N.Y Strip steak, aged 21 days charbroiled and served with garlic butter. Accompanied with red skinned mashed potatoes and sautéed vegetables. Add sautéed mushrooms

Add caramelized onions



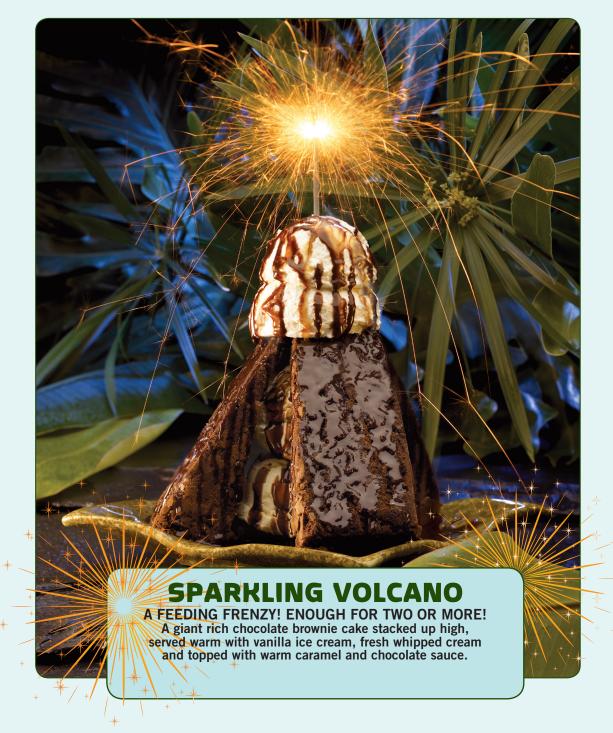
SAFARI FRIES **CARIBBEAN RICE TRI-COLOURED NACHO CHIPS** SAUTÉED VEGETABLES MASHED POTATOES **KETTLE CHIPS ONION RINGS** 

SAUTÉED MUSHROOMS EXTRA DIPPING SAUCE 4 oz. **BBO SHRIMP GRILLED CHICKEN CARAMELIZED ONIONS CREAMY COLESLAW** 





# DESSERTS



**GORILLAS IN THE MIST** 

Chocolate topped banana cheesecake, served with fresh whipped cream.

**CHOCOLATE DIABLO** Dark chocolate cake layered with rich chocolate, served with raspberry sauce and fresh whipped cream.

**RIO'S CLASSIC APPLE CRUMBLE** 

A classic apple crumble warmed and served with ice cream and caramel sauce.

# **U.S. LOCATIONS**

TEMPE, AZ • ANAHEIM, CA • ONTARIO, CA • SAN FRANCISCO, CA ORLANDO, FL (DOWNTOWN DISNEY<sup>®</sup> MARKETPLACE) • ORLANDO, FL (DISNEY ANIMAL KINGDOM<sup>®</sup>) SUNRISE, FL • CHICAGO, IL • GURNEE, IL • SCHAUMBURG, IL • BURLINGTON, MA AUBURN HILLS, MI • BLOOMINGTON, MN • ATLANTIC CITY, NJ • EDISON, NJ • LAS VEGAS, NV NASHVILLE, TN • GALVESTON, TX GRAPEVINE, TX • HOUSTON, TX • KATY, TX SAN ANTONIO, TX • SEATTLE, WA

# **INTERNATIONAL LOCATIONS**

NIAGARA FALLS, CANADA • TOKYO, JAPAN LONDON, ENGLAND • PARIS, FRANCE • DUBAI, U.A.E.

# CALL 1.800.394.3839 FOR THE LOCATION NEAREST YOU WWW.NIAGARAFALLSRAINFORESTCAFE.COM

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