



Generous pours and fresh ingredients, blended together by our top-shelf talent. Come on — let's stir up some fun.

Order your drink with a souvenir glass!

GET YOUR FRUIT ON

SANGRIA

Available by the pitcher or glass, made with fresh fruit and tropical juices! Choose from: RED made with Open VQA Niagara Gamay Merlot and Bacardi Rum or WHITE made with Woodbridge Zinfandel, orange vodka and Triple Sec.

BANANA BERRY COLADA (202.)

Malibu with piña colada, banana and strawberry puree.

FRUITAPALOOZA (20Z.)

Malibu, Banana Liqueur, sweet & sour mix and strawberry purée, topped with lemon-lime soda.

TROPICAL ROCK (20Z.)

SMIRNOFF Raspberry Vodka, Crème de Banana Liqueur, pina colada mix and a Melon Liqueur float and garnished with a maraschino cherry.

COMFORTABLY RUM

HURRICANE (20Z.)

A rumbling blend of orange, mango and pineapple juice, infused with Captain Morgan's Rum, Captain Morgan's Dark Rum, Disaronno Amaretto and grenadine and garnished with an orange and marachino cherry.

RUM RUNNER (20Z.)

Captain Morgan's Rum, Crème de Banana Liqueur and Blackberry Liqueurs, Grenadine, orange juice and sweet & sour mix topped with Dark Rum.

BIG KABLUE-NA (20Z.)

Malibu Coconut Rum, Blue Curacao, piña colada mix and lime juice.

BAHAMA MAMA (20Z.)

Bacardi Rum, Malibu Coconut Rum, Crème de Banana Liqueur, pineapple juice, orange juice and grenadine.





MARGARITA MADNESS

RAZ RITA (20Z.)

JOSE CUERVO GOLD Tequila, Triple Sec, Monin Raspberry and fresh raspberries.

LOVELY RITA (20Z.)

JOSE CUERVO GOLD Tequila, Cointreau Orange Liqueur.

EXOTIC MARGARITA (202.)

PATRÓN Silver Tequila and Cointreau Orange Liqueur mixed with Monin Pomegranate.

MIXED BERRY RITA (202.)

JOSE CUERVO GOLD Tequila, Cointreau Orange Liqueur, Monin Wildberry, and fresh blended mixed berries.

TRIPLE PLATINUM MARGARITA (20Z.)

JOSE CUERVO GOLD Tequila, Cointreau Orange Liqueur and Grand Marnier

HARD CORE

BLOODY CAESAR (202.)

SMIRNOFF Vodka, clamato juice, seasoned with salt, pepper, Tabasco sauce, Worcestershire sauce, celery salted rim and garnished with celery and lime.

SOUTHERN ROCK (20z.)

SMIRNOFF Vodka, Jack Daniel's Whiskey, Southern Comfort, Chambord mixed with sweet & sour mix and topped with lemon-lime soda.

ELECTRIC BLUES (20Z.)

SMIRNOFF Vodka, Captain Morgan's Rum, Gordon's Gin, Blue Curacao and sweet & sour mix topped with lemon-lime soda.

Our cocktails are composed by our mixologists from a premium well selection featuring SMIRNOFF, CAPTAIN MORGAN, GORDON'S Gin, Jose Cuervo Gold Tequila, Seagram's V.O. and Jim Beam

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LUSCIOUS LEMONADES AND SASSY SOURS

RED BERRY PRESS (302.)

Pressed tableside and great for sharing! Homemade lemonade, SMIRNOFF Orange Vodka, fresh lemons, strawberries and raspberries.

STRAWBERRY LEMONADE (202.)

Bacardi Rum, strawberry puree, simple syrup with fresh strawberries and lemonade.

NIAGARA PURPLE MIST (20Z.)

Captain Morgan's White Rum, Raspberry Vodka, Blue Curacao, grenadine, sweet & sour mix topped with lemon-lime soda.

SUMMER IN A JAR

ROCKIN MAI TAI TEA (202.)

A perfect blend of Jack Daniels, Amaretto, Captain Morgan Spiced Rum, lemonade, pineapple juice topped with Sprite® and grenadine.

MOJITO (20Z.)

Captain Morgan's Rum muddled with fresh mint, lime wedges and simple syrup topped with club soda.

SUMMER SPLASH DAIQUIRI (20Z.)

Bacardi Lemon Rum, Amaretto, mango, sweet and sour mix, and strawberry puree.

SEX ON THE BEACH (20Z.)

SMIRNOFF Vodka, Peach Schnapps, mixed with orange juice and cranberry juice.





ALTERNATIVE ROCK ALCOHOL-FREE

Alcohol-free fun for all ages!

Order your drink with a souvenir glass!

WILDBERRY SMOOTHIE

A frozen delight of fresh bananas, piña colada mix, orange juice and raspberry.

MANGO TANGO

Monster® Energy Drink, Mango Purée and orange juice.

STRAWBERRY BASIL LEMONADE

Fresh strawberries and basil muddled together with made-from-scratch lemonade.

GROUPIE GRIND

Finest Call Mango Purée, piña colada mix and pineapple juice blended with a fresh strawberry swirl.

MANGO-BERRY COOLER

A tropical blend of mangos, strawberries, pineapple juice, orange juice and sweet & sour mix topped with Sprite.

BERRILICIOUS

Blended with fresh strawberries with orange juice then garnished with a fresh strawberry, orange and raspberry syrup.

NIAGARA TWISTED SHAKES

Get it in a souvenir hurricane glass or pint glass for an additional fee.

BANANA FOSTER (202.)

Captain Morgan's Spiced Rum and Créme de Banana Liqueur blended with banana and vanilla ice cream topped with whip cream.

MUDSLIDE (20Z.)

SMIRNOFF Vodka, Kahlua and Baileys blended with vanilla ice cream topped with whip cream, chocolate syrup and cherry.

CHOCOLATE MONKEY (20Z.)

Kahlua, créme de Banana Liqueur and Créme de Cocao dark blended with vanilla ice cream topped with whip cream and chocolate syrup.

FROZEN CAPPUCCINO (20Z.)

Baileys, Kahlua and Frangelico blended with vanilla ice cream topped with whip cream and a acherry.

BLUE VELVET (20Z.)

Black Raspberry Liqueur, Melon Liqueur blended with vanilla ice cream topped with whip cream.

HARD ROCK PROUDLY SERVES THE FOLLOWING BEVERAGES:

Coke[®], Diet Coke[®], Sprite[®], Orange Soda, Dad's Root Beer[®], Gingerale[®], Monster[®] Energy Drink, Nestea[®] Sweetened Iced Tea

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WINE

All wines are available by the bottle, 9 oz or 6 oz glass, except where noted. *Can't finish your bottle? We can cork the rest of the bottle so you can take it with you.

WHITE WINES

JACKSON-TRIGGS CHARDONNAY - VQA Niagara

JACKSON-TRIGGS SAUVIGNON BLANC - VQA Niagara

WOODBRIDGE BY ROBERT MONDAVI PINOT GRIGIO -

California

JACKSON-TRIGGS RIESLING/GEWURZTRAMINER - VQA

Niagara

WOODBRIDGE BY ROBERT MONDAVI ZINFANDEL - California

INNISKILLIN PINOT GRIGIO - VQA Niagara

KIM CRAWFORD SAUVIGNON BLANC - New Zealand

RED WINES

JACKSON-TRIGGS MERLOT - VQA Niagara

JACKSON-TRIGGS CABERNET FRANC/SAUVIGNON - VQA

Niagara

JACKSON-TRIGGS CABERNET/SHIRAZ - VQA Niagara

JACKSON-TRIGGS SHIRAZ - VQA Niagara

MEIOMI PINOT NOIR - California

RUFFINO SUPER TUSCAN - Italy

ROBERT MONDAVI CABERNET SAUVIGNON - California

ICE WINE

INNISKILLIN ESTATE VIDAL ICEWINE

VQA Niagara





Order your beer with a souvenir glass!

BEER

Our selection of beer may be available in bottles or on draft. Served in a souvenir glass for a little extra. Your server will tell you our additional selections available.

DRAFT

Local Craft Beer

NIAGARA BREWING COMPANY NIAGARA PREMIUM LAGER* BEERDEVIL IPA SEASONAL CRAFT

Ask your server

MOLSON CANADIAN COORS LIGHT RICKARD'S RED CREEMORE SPRINGS HEINEKEN

BOTTLE

MOLSON CANADIAN COORS LIGHT MGD HEINEKEN SOL

MOLSON EXEL (non-alcoholic)





*Award winning Niagara Premium Lager!



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STARTERS SALADS SIGNATURE

The best ingredients in authentic creations, handcrafted by artists formerly known as chefs. This is what you came here for. Let's get this party started. **Ј**ИМВО СОМВО





STARTERS

JUMBO COMBO

A collection of our most popular appetizers: Signature Wings, Onion Rings, Tupelo Chicken Tenders, hand made Spring Rolls and Potato Skins. Served with honey mustard, hickory barbecue, sour cream and blue cheese dressing.*

TUPELO CHICKEN TENDERS

Hand-breaded, lightly fried tenderloins of chicken, served with honey mustard and hickory barbecue sauces.*

ROCKIN' WINGS

Wings, marinated with our signature smoked dry rub, slow roasted and served with blue cheese and carrot and celery sticks. Choice of dry seasoned or Buffalo style with our Classic Rock, Tangy or Heavy Metal sauces.

POTATO SKINS

Crispy potato skins filled with our cheese blend, smoked bacon and green onions. Served with a side of sour cream.

HARD ROCK NACHOS

Tortilla chips piled high and layered with three bean mix, Monterey Jack and cheddar cheeses, pico de gallo, jalapeños and green onions. Garnished with sour cream. Add chicken (5.00)* or barbecue pulled pork (4.00)*

GRILLED CHICKEN QUESADILLA

Grilled chicken and pineapple, tossed in our own Tangy BBQ sauce with melted Jack cheese and stuffed in a chili-dusted tortilla. Served Hard Rock Salsa and sour cream. Substitute grilled fajita beef (3.00)*

CANADIAN POUTINE

French fries covered with cheese and gravy. Add barbeque pulled pork (4.00)*, bacon (2.00)* or grilled fajita beef (5.50)*

SALADS

CAESAR SALAD

Romaine lettuce tossed in our homemade Caesar dressing, topped with garlic croutons and shaved Parmesan cheese. Add grilled chicken (5.00),* grilled shrimp (11.99)* or grilled salmon (11.99)*

HAYSTACK CHICKEN SALAD

This Hard Rock special combines fresh mixed greens, carrots, corn, pico de gallo and shredded cheese. Topped with Tupelo fried chicken or a grilled chicken breast. Tossed with ranch dressing and topped with spiced pecans and crisp tortilla straws. †*

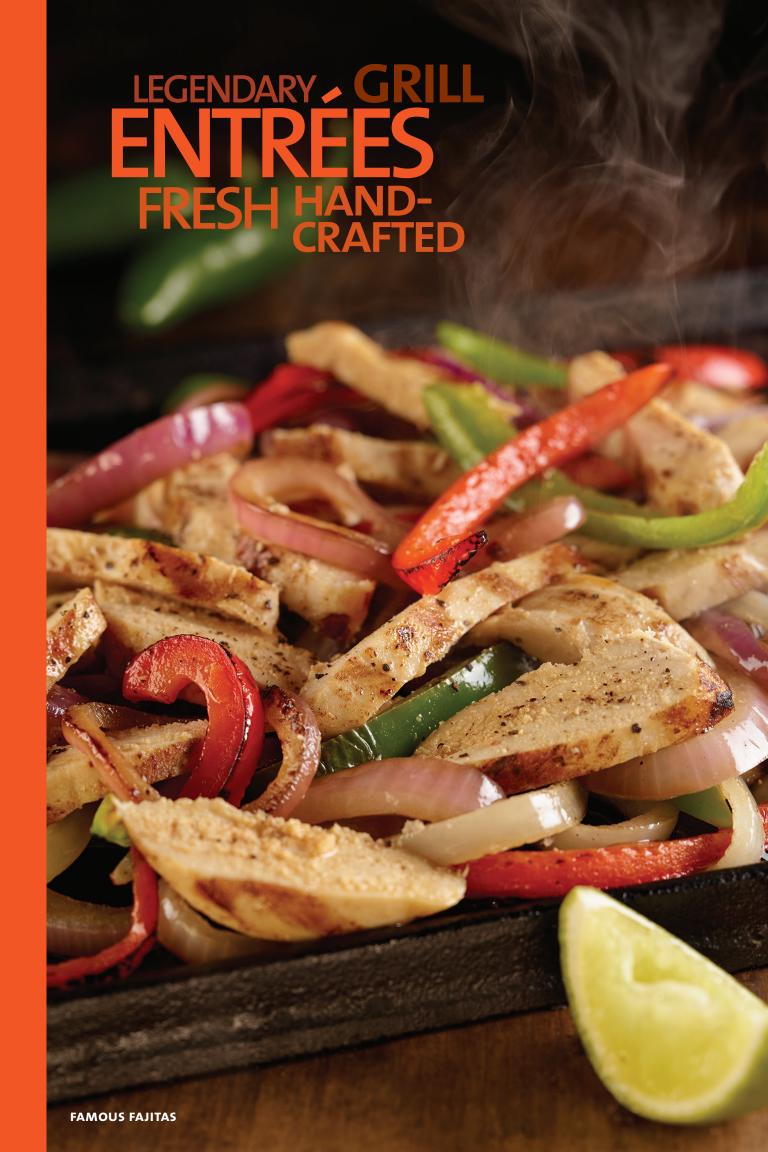
GRILLED CHICKEN ARUGULA SALAD

Baby arugula, thinly sliced grilled chicken, spicy pecans, dried cranberries and fresh oranges tossed in lemon balsamic vinaigrette, topped with crumbled feta cheese.^{†*}

Choose from our homemade dressings: ranch, honey mustard, Caesar, blue cheese, balsamic vinaigrette, lite Italian and oil & vinegar.

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†Contains nuts or seeds. *Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. © 2014 Hard Rock International - FR 4/14



ENTRÉES

It doesn't get any better than this: the freshest ingredients, sourced directly by our chefs and transformed into a feast fit for a rock star.

Complement your entrée with a glass of one of our fine wines. Add a side Caesar or House Salad (4.00).

TWISTED MAC, CHICKEN & CHEESE

Cavatappi macaroni tossed in a three-cheese sauce with roasted red peppers, topped with Parmesan parsley bread crumbs and grilled chicken breast.*

BLACKENED CHICKEN PASTA

Cavatappi pasta tossed with our creamy garlic Alfredo sauce, pico de gallo, fresh spinach leaves and lightly charred Andouille sausage. Topped with a grilled Cajun chicken breast and a sprinkle of Romano parsley. Served with garlic toast.*

GRILLED ATLANTIC SALMON

8-oz filet, grilled tender and drizzled with sweet and spicy barbecue sauce. Served with Yukon Gold mashed potatoes and seasonal vegetables.*

BATTERED FISH & CHIPS

Battered Cod fried golden brown, served with fries and a citrus spiked tartar sauce and homemade coleslaw.

NEW YORK STRIP STEAK

Big and juicy USDA choice 28-day aged 12-oz New York strip steak, seasoned and fire-grilled just the way you like it. Topped with maître d' butter and served with Yukon Gold mashed potatoes and seasonal vegetables. Add a shrimp skewer (11.99)

FAMOUS FAJITAS

Your choice of grilled chicken, beef or shrimp, served with pico de gallo, Monterey Jack and cheddar cheese, fresh guacamole, sour cream and warm tortillas.*

duo combo trio combo grilled beef grilled chicken grilled shrimp

SIDES

Seasoned French Fries
Onion Rings
Twisted Mac & Cheese
Fresh Seasonal Vegetables

Yukon Gold Mashed Potatoes Grilled Shrimp Garden Salad

Carrots, tomatoes, Feta, cranberries and garlic croutons.

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BURGERS BBQ SANDWICHES

You know how phenomenal artists take something real and raw and make it legendary? Yeah, our burgers are like that.









BURGERS

ORIGINAL BURGER

Every fresh half-pound burger is made with our proprietary blend of premium beef. Grilled medium well and served on toasted brioche bun with seasoned fries and special sauce.

For an extra 2.00 make it a

LEGENDARY® BURGER

Topped with bacon, cheddar cheese, golden fried onion ring, crisp lettuce and vine ripened tomato.*

For an extra 2.00 make it a

BIG CHEESEBURGER

Topped with your choice of three thick slices of American, Monterey Jack, cheddar or Swiss cheese, served with crisp lettuce, vine-ripened tomato and red onion.*

For an extra 2.00 make it a

JAVA LAVA BURGER - NEW

Awakened with espresso rub and house made lava sauce, crunchy java onions melted Tillamook cheddar cheese, smoked bacon, crisp lettuce and vine-ripened tomato, garnished with fried jalepeños.*

For an extra 2.00 make it a

HICKORY BARBECUE BACON & CHEESE

Basted with hickory barbecue sauce and topped with caramelized onions, cheddar cheese, bacon, crisp lettuce and vine-ripened tomato.*

For an extra 2.00 make it a CANADIAN BURGER EH!

Our Local Legendary® 1/2-lb burger cranks our Original Legendary up a notch to the next level. Prepared with local flavour and flair, our "Local Legendary" is unique in each of our cafes!* Ask your server for more details.

OUINOA BURGER - NEW

A house made patty of quinoa, red onion, Portobello mushrooms, eggs, Cheddar, pecans, barley, soy sauce and breadcrumbs, topped with Sriracha hummus, arugula and tomatoes.*

CLASSIC BURGER

Every 6 oz. burger is made with our proprietary blend of premium beef. Grilled medium well and served on toasted brioche bun with seasoned fries and special sauce.*

Add a side Casear or House Salad (4.00). Sub seasoned fries for onion rings (3.50) poutine (3.00) or side twisted mac (3.50). Extras 2.00 each: caramelized onions, cheese or bacon

SANDWICHES

HONEY MUSTARD GRILLED CHICKEN SANDWICH

Toasted brioche bun with honey mustard, topped with bacon, melted Jack cheese, grilled chicken, dijon mayonnaise, iceberg lettuce and a slice of vine-ripened tomato.*

CLASSIC CLUB SANDWICH

Toasted sourdough bread layered with rich mayonnaise, iceberg lettuce, vine-ripened tomato, bacon and thinly sliced grilled chicken.*

OPEN FACED 80Z. SIRLOIN SANDWICH

Choice aged sirloin grilled to perfection, carved over toasted garlic bread, smothered with mushrooms and caramelized onions, topped with melted Swiss cheese and gravy. Served with seasoned fries.*

All our sandwiches are served with seasoned fries and citrus coleslaw. Add a side Casear or House Salad (4.00). Sub seasoned fries for onion rings (3.50) poutine (3.00) or side twisted mac (3.50).

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SMOKEHOUSE

Get your napkins ready, because our fork-tender signature smokehouse specialties are marinated in awesomeness before they're slow-cooked, right here in our own in-house smokers.

Served with seasoned fries, cowboy beans and citrus coleslaw. Complement with a Caesar or House Salad (4.00).

HICKORY-SMOKED RIBS

Fall-off-the-bone tender St. Louis-style ribs, rubbed with our signature seasonings and basted with hickory barbecue sauce.

BARBECUE CHICKEN

Half chicken, basted with our hickory barbecue sauce and roasted until fork-tender.

HICKORY-SMOKED BARBECUE COMBO

Perfect for people who want it all — your choice of ribs, chicken or pulled pork.

duo combo trio combo

SMOKEHOUSE SANDWICHES

Love me tender? One bite of our slow-cooked, authentically Memphis pulled pork or chicken and you'll know why we'd never trust something as important as this to anyone else.

Served with seasoned fries, cowboy beans and citrus coleslaw.

HICKORY-SMOKED PULLED PORK

Hand-pulled smoked pork with hickory barbecue sauce on a toasted brioche.

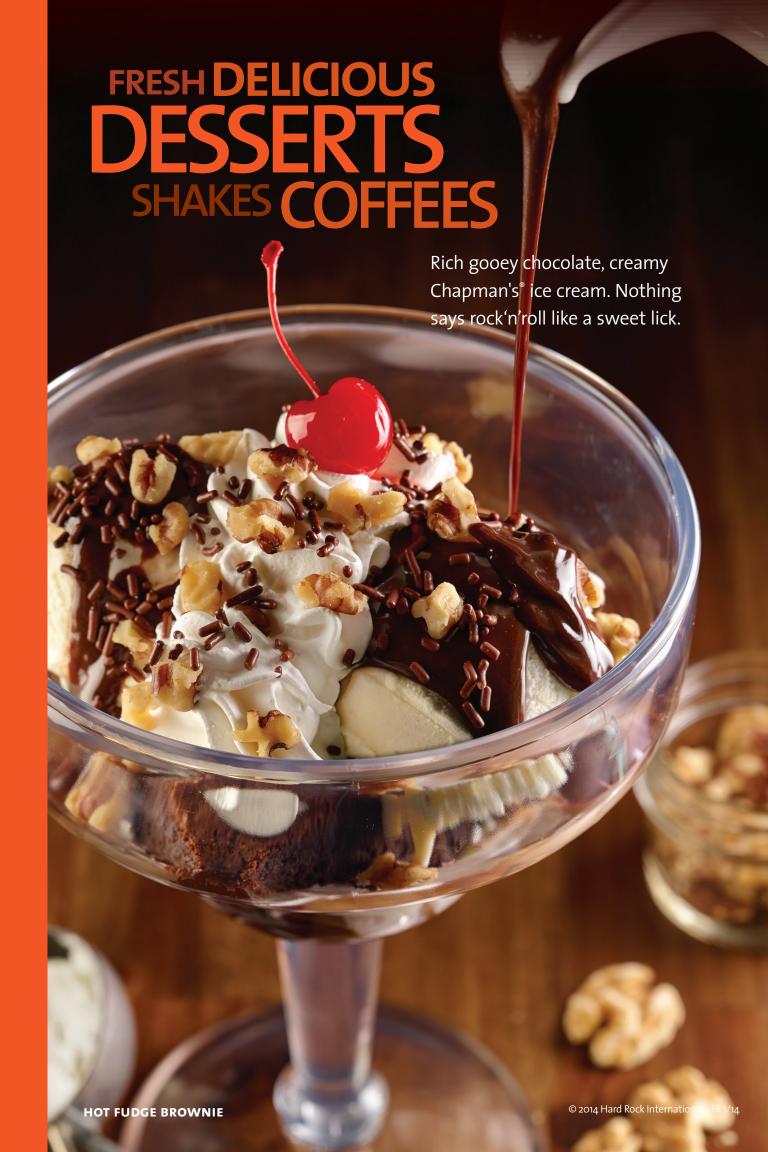
THE TEXAN

Hickory-smoked pulled pork with chipotle barbecue sauce, cheddar cheese, crispy fried jalapeños and onions, piled tall on toasted brioche.

Go big (10-oz)

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DESSERTS

HOT FUDGE BROWNIE

Chapman's® vanilla ice cream and hot fudge on a fresh brownie, topped with chopped walnuts, chocolate sprinkles, fresh whipped cream and a cherry.†

CHEESECAKE MADE WITH OREO® COOKIE PIECES

Made in-house, a generous helping of Oreo® cookies baked in our rich and creamy NY-style cheesecake, with a decadent Oreo® cookie crust.

CHOCOLATE MOLTEN CAKE

Dense, chocolatey cake with a lava-like center of rich, oozing molten chocolate. Served warm with vanilla ice cream, topped with chocolate sauce, icing sugar and covered with caramel.

CHAPMAN'S® ICE CREAM

Choose from chocolate or vanilla.† Small Large

FRESH APPLE COBBLER

Served warm with vanilla ice cream, topped with walnuts and caramel sauce.†

Thick, juicy apples are mixed with the finest spices and baked until golden brown. Our fresh apple cobbler is so good you'll think your grandmother made it!

ICEWINE

SEE WINE PAGE FOR FULL SELECTION.

HOT BEVERAGES

COFFEE
DECAF
HOT CHOCOLATE
CAPPUCCINO
ESPRESSO
TEA

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SPANISH COFFEE (1.5 oz.)

Kahlua, Brandy and coffee with a sugared rim topped with whip cream and a cherry.

B52 COFFEE (1.5 oz.)

Kahlua, Baileys, Grand Marnier and coffee with a sugared rim topped with whip cream and a cherry.

MONTE CRISTO (1.5 oz.)

Kahlua, Grand Marnier and coffee with a sugared rim topped with whip cream and a cherry.

CORDIALS

Enjoy on the rocks or ask your server to add a splash of your favorite to your coffee.

DISARANNO AMARETTO
KAHLÚA
BAILEYS IRISH CREAM
COINTREAU ORANGE LIQUEUR
FRANGELICO
GRAND MARNIER

No meal is complete without a fine cotton T-shirt, like our Classic Logo-T, the best-selling souvenir on earth. Please feel free to stop by the Rock Shop* for yours.

We are often asked about gratuities.

Quality service is customarily acknowledged by a gratuity of 15%. Thank You!

Group parties or special events available. Please call 905-356-ROCK (7625).

Gift cards are available year-round. Ask your server.