



COOL DOWN AND KEEP THE GLASS

Get your favourite beverage in a souvenir glass, for an extra \$7.50 and take it home with you!

SUMMER IN A JAR

2 oz of liquor

ROCKIN MAI TAI TEA

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

MOJITO

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

SUMMER SPLASH DAIQUIRI

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

STRAWBERRY LEMONADE

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

BIG KABLU-NA

Coconut Rum, Blue Curacao, pina colada mix and lime juice.



WHITE WINES

JACKSON-TRIGGS CHARDONNAY

VQA Niagara

JACKSON-TRIGGS SAUVIGNON BLANC

VQA Niagara

INNISKILLIN PINOT GRIGIO

VQA Niagara

RED WINES

JACKSON-TRIGGS MERLOT

VQA Niagara

JACKSON-TRIGGS CABERNET FRANC

VQA Niagara

SANGRIA

Made with fresh fruit and tropical juices, assorted liqueurs and wine, available in white or red.

ALCOHOL-FREE



VIRGIN FROZEN DRINKS

Pina Colada, Strawberry Daquiri, Mango Tango and Berry Cooler

THE CLASSICS

2 oz of liquor

HURRICANE

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.

FRUITAPALOOZA

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

BLOODY CAESAR

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

LONG ISLAND ICED TEA

Long Island mix liqueur topped with sweet and sour mix and coke.

BAHAMA MAMA

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

PINA COLADA

Frozen concoction of Captain Morgan's Rum and pina colada mix.

BEER

*Award Winning Niagara Premium Lager



DRAFT

(16oz.)

Local Craft Selections

HONEYMOON PEACH RADLER

NIAGARA PREMIUM LAGER*



PITCHERS

(60 oz.)

DOMESTIC BOTTLE

MOLSON CANADIAN
COORS LIGHT
MGD

DOMESTIC BUCKET

IMPORTED BOTTLE

SOL
HEINEKEN

IMPORTED BUCKET

PROUDLY SERVING THE FOLLOWING BEVERAGES:

Coke®, Diet Coke®, Sprite®, Orange Soda, Gingerale®,
Monster® Energy Drink, Nestea® Sweetened Iced Tea

US menu pricing is based on major credit card exchange rates as of June 2020. Please note that the US cash exchange rate fluctuates and does not reflect the major credit card rate printed. Please ask your server for today's US cash house exchange rate. All prices are subject to tax and LF (Local Fee of 3.8%)



STARTERS

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.

POTATIO 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 or BBQ Pulled Pork

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.*

CANADIAN POUTINE

French fries covered with cheese and gravy.

Add BBQ Pulled Pork or Bacon

BURGERS

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 3.00 make it a

LEGENDARY® BURGER

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

For an extra 3.00 make it a

HICKORY BARBECUE BACON & CHEESE

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

QUINOA BURGER

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.*



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SALADS

CAESAR SALAD

Romaine lettuce tossed in our homemade Caesar dressing, topped with garlic croutons and shaved Parmesan cheese.

Add Grilled Chicken, Grilled Shrimp or Grilled Salmon

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.†*

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.

HICKORY-SMOKED PULLED PORK

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

ENTRÉES

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.*

BATTERED FISH & CHIPS

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

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.*

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

KIDS

RAZZI'S REDONKULOUS CHICKEN TENDERS

Hand breaded chicken tenderloins, fried golden brown served with fries. Comes with honey mustard and BBQ sauce on the side.

THE MAC-DADDY MAC & CHEESE

Every Roxtar's favourite - Twisted macaroni & creamy cheese sauce served with garlic toast.

BUDDY'S BANGIN' BURGER WITH CHEESE

a lil' version of our famous Hard Rock Cafe burger with American Cheese on a classic bun served with fries.

We hold allergy information for all menu items, please speak to your server for further details. If you suffer from a food allergy, please ensure that your server is aware at the time of order. † Contains nuts or seeds. * These items contain (or may contain) raw or undercooked ingredients. 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. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request.