



Rainforest Cafe®

A WILD PLACE TO SHOP AND EAT®

DRINKS

THE OASIS

Minimum 1oz. Spirits.

MOUNT DAIQUIRI OF STRAWBERRY

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

BAILEY'S BOA

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

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.

SMILEY'S SHARKNIP

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

FOR AN ADDITIONAL COST KEEP OUR SOUVENIR RAINFOREST MONSOON GLASS

COFFEE CONCOCTIONS

Minimum 1oz. Spirits.

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 Crème de Menthe.

CRITTER CAFE

Mocha, Crème de Cacao and Grand Marnier.

BREWED COFFEE OR HOT TEA

FOR AN ADDITIONAL COST KEEP OUR SOUVENIR RAINFOREST COLLECTIBLE MUG

BEER

Ask your Safari Guide for our selection of domestic and imported beers.

Draft Domestic Beer
Draft Imported Beer

FOR AN ADDITIONAL COST KEEP OUR SOUVENIR RAINFOREST PILSNER GLASS

SMOOTHIES

Non alcoholic delights! Blended with low fat yogurt.

MONTY'S PYTHON

Strawberry, Grape and Cranberry Juice.

COCKATOO COCKTAIL

Kiwi, Banana, Strawberry and Cranberry Juice.

KEY WESTER

Strawberry, Banana and Cranberry Juice.

SHEBA'S JUNGLE JUICE

Oreo® Cookies and Coffee.

RAINFOREST RICKY

A mixture of Pineapple, Apple, Strawberry, Orange and Grapefruit Juices, served straight up or over ice.

FOR AN ADDITIONAL COST KEEP OUR SOUVENIR RAINFOREST MONSOON GLASS

SHOOTERS

HEAD HUNTER

Blue Curaco, Vodka and Lime Cordial.

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 Liqueur and Lime Cordial.

FOR AN ADDITIONAL COST KEEP OUR SOUVENIR RAINFOREST SHOT GLASS

OTHER BEVERAGES

ICED TEA • MILK • NATURAL STILL OR SPARKLING WATER

APPLE JUICE • PINEAPPLE JUICE • ORANGE JUICE • GRAPEFRUIT JUICE

We proudly serve Coca-Cola products.



SOUPS & SALADS

APPETIZERS

OVEN ROASTED GARLIC & RED PEPPER HUMMUS

A creamy dip flavoured with oven roasted garlic and roasted red peppers, accompanied with toasted Pita Bread.

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 QUESADILLAS

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

HONEY DIJON CHICKEN STRIPS

Golden fried chicken tenders with a sweet honey Dijon sauce served with sesame noodle salad.

SPICY MANGO CHICKEN WINGS

1 lb. of lightly breaded chicken wings tossed in our own spicy mango butter sauce. Accompanied with baby carrots and a creamy lime dipping sauce.

SEASIDE CLAM CHOWDER

A New England speciality, loaded with tender clams, potatoes and vegetables.

SOUP OF THE DAY

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

LITTLE ISLANDER CAESAR SALAD

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

PARADISE HOUSE SALAD

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

AWESOME APPETIZER ADVENTURE

A great sampler for the truly courageous! Ideal for two or more, featuring our Spicy Mango Chicken Wings, Salmon Artichoke Dip, Pita Quesadillas and Island Bruschetta.

CALYPSO SALMON ARTICHOKE DIP

Fresh salmon, artichoke hearts, onions, spinach, spices and Parmesan cheese, blended with a creamy mayonnaise and baked golden brown. Served with a generous portion of tri-coloured nacho chips.

ISLAND BRUSCHETTA

Fresh tomato foccacia 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.

POSEIDON'S MEDITERRANEAN SHRIMP

8 Phyllo pastry encrusted shrimp fried golden brown and served with a creamy Taziki sauce.

BUFFALO FRIED CHICKEN SALAD

Golden fried chicken tenders atop crisp garden greens, red cabbage and shredded carrots in a chunky Blue cheese dressing. Garnished with Blue cheese crumbles and buffalo sauce.

BIG ISLANDER CAESAR SALAD

A classic Caesar salad tossed with our own Caesar dressing, bacon bits and Parmesan cheese.

With chicken

With shrimp

CHINA ISLAND CHICKEN SALAD

Crisp greens tossed with grilled chicken breast, potato sticks, rice noodles, toasted sesame seeds, red cabbage and shredded carrots. Tossed with our Rainforest Cafe 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!

SANDWICHES & BURGERS

ALL BURGERS AND SANDWICHES ARE SERVED WITH POTATO CHIPS OR SAFARI FRIES. SUBSTITUTE A LITTLE ISLANDER CAESAR SALAD, PARADISE HOUSE SALAD OR SEASIDE CLAM CHOWDER FOR AN ADDITIONAL COST

TREETOP BURGER

8 oz. of pure beef charbroiled and topped with melted Swiss cheese, 2 slices of crisp bacon and sautéed mushrooms. Served on a toasted sesame seed bun with lettuce, tomato and Bermuda onion.

RAINFOREST BURGER

8 oz. of pure beef charbroiled and topped with melted Swiss cheese. Served on a toasted sesame seed bun with lettuce, tomato and Bermuda onion.

BOREAL FOREST BURGER

8 oz. of pure beef charbroiled and topped with melted Cheddar cheese, 2 slices of crisp bacon and BBQ sauce. Served on a toasted sesame seed bun with lettuce, tomato and Bermuda onion.

With sautéed mushrooms

OZZIE'S NATURE BURGER

A grilled all natural vegetarian burger with sautéed mushrooms and pico de gallo. Served on a toasted sesame seed bun accompanied with leaf lettuce.

TUKI'S PLANT SANDWICH

Grilled zucchini, portabella mushrooms, roasted red peppers, tomatoes, shredded lettuce and baby spinach with Swiss cheese and Creole mustard mayo on a toasted foccacia bun.

TRACEY TREE'S TOASTED TURKEY WRAP

6 oz. of oven roasted turkey, romaine lettuce, tomato, bacon and our cheese blend. Seasoned with Creole mustard mayo, wrapped in a warm flour tortilla.

MISTY MOUNTAIN CHICKEN CLUB

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

CHA! CHA!'S CHICKEN WRAP

Grilled marinated chicken breast, lettuce, tomato, Bermuda onion and our cheese blend wrapped in a tomato tortilla. Seasoned with our own spicy Safari sauce.

MAYA'S STEAK SANDWICH

A 8 oz. AAA Canadian sirloin steak center-cut aged 21 days, grilled to your liking. Served open faced on garlic buttered bread with onion rings, sautéed mushrooms, lettuce and tomato.

With Swiss cheese

ADD A LITTLE ISLANDER CAESAR SALAD, PARADISE HOUSE SALAD OR SEASIDE CLAM CHOWDER FOR AN ADDITIONAL COST

PLANET EARTH PASTA

Penne pasta lightly tossed in olive oil and garlic in a chunky marinara sauce. Topped with fresh basil, Mozzarella and Parmesan cheeses, served with 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.

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.

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.

TOP OFF YOUR ORDER

Enhance your meal with one or more of our delicious add-on items.

Add Shrimp • Add Chicken



BEEF, PORK & CHICKEN SEAFOOD

ALL SEAFOOD ENTREES SERVED WITH CARIBBEAN RICE AND A SAUTÉED FRESH VEGETABLE MEDLEY UNLESS NOTED. ADD A LITTLE ISLANDER CAESAR SALAD, PARADISE HOUSE SALAD OR SEASIDE CLAM CHOWDER FOR AN ADDITIONAL COST.

SMILEY'S SHRIMP BAKE

8 succulent shrimp tails baked in garlic butter and our three cheese blend, topped with Parmesan cheese. Served with a warm garlic breadstick, Caribbean rice and sautéed vegetables.

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

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

JAMBALAYA

Shrimp, sautéed chicken breast, Andouille sausage, bell peppers and onions tossed in a "SPICY" Cajun sauce and served with Caribbean rice.

Served with penne noodles upon request.

ADD A LITTLE ISLANDER CAESAR SALAD, PARADISE HOUSE SALAD OR SEASIDE CLAM CHOWDER FOR ONLY AN ADDITIONAL COST.

TUSCAN CHICKEN

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

MOJO BONES

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

CHICKEN FRIED CHICKEN

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

JUNGLE CHOP

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

With sautéed mushrooms

With caramelized onions

MAYA'S MIXED GRILL

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

With sautéed mushrooms

With caramelized onions

JUNGLE BEEF & BARBIE COMBO

Enjoy a AAA 8 oz. top sirloin paired with a BBQ shrimp skewer, red skinned garlic mashed potatoes and sautéed vegetables. Served with a roasted red pepper sauce.

With sautéed mushrooms

With 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 garlic mashed potatoes and sautéed vegetables.

With sautéed mushrooms

With caramelized onions

SIDES

SAFARI FRIES

CARIBBEAN RICE

TRI-COLOURED NACHO CHIPS

SAUTÉED VEGETABLES

GARLIC MASHED POTATOES

KETTLE CHIPS

SAUTÉED MUSHROOMS

EXTRA DIPPING SAUCE 2 oz.

4 oz.

BBQ SHRIMP

GRILLED CHICKEN

CARAMELIZED ONIONS

COLESLAW



DESSERTS



SPARKLING VOLCANO

Enough for two or more! A giant rich chocolate brownie cake stacked up high, served warm with vanilla ice cream, fresh whipped cream and topped with warm caramel and chocolate sauce.

CHOCOLATE DIABLO

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

GORILLAS IN THE MIST

Chocolate topped banana cheesecake served with fresh whipped cream.

RIO'S CLASSIC APPLE CRUMBLE

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

U.S. LOCATIONS

PHOENIX, AZ • ANAHEIM, CA • COSTA MESA, CA • ONTARIO, CA • SAN FRANCISCO, CA
WEST HARTFORD, CT • ORLANDO, FL • FT. LAUDERDALE, FL • CHICAGO, IL • GURNEE, IL
SCHAUMBURG, IL • BOSTON, MA • DETRIOT, MI • MINNEAPOLIS, 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

TORONTO, CANADA • NIAGARA FALLS, CANADA • TOKYO, JAPAN • LONDON, ENGLAND
CAIRO, EGYPT • PARIS, FRANCE • CANCUN, MEXICO • MEXICO CITY, MEXICO
ISTANBUL, TURKEY • DUBAI, U.A.E. (OPEN 2009)

CALL 1.800.394.3839 FOR THE LOCATION NEAREST YOU
WWW.RAINFORESTCAFE.COM