

FROM THE BAR

MINIMUM 1 OZ. SPIRITS

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

COFFEE CONCOCTIONS

MINIMUM 1 OZ. 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 Créme de Menthe. CRITTER CAFE Mocha, Créme de Cacao and Grand Marnier. BREWED COFFEE OR HOT TEA

BEER

ASK YOUR SAFARI GUIDE FOR OUR SELECTION OF DOMESTIC AND IMPORTED BEERS.

DRAFT DOMESTIC BEER

DRAFT IMPORTED BEER

SMOOTHIES

NON ALCOHOLIC DELIGHTS!

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.

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 Liquer and Lime Cordial.

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.



Rainforest Cafe Specialty



APPETIZERS

Bruschetta.

sour cream.

coleslaw.

ISLAND BRUSCHETTA

WILD MUSHROOM FLAT BREAD PIZZA

Wild mushrooms and spinach blended with cream cheese, spread over a foccacia flat bread. Lightly baked and topped with diced tomatoes and drizzled with a balsamic reduction.

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 parmesan cheese. Served with a generous portion of tri-coloured nacho chips.

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.

TORPEDO SHRIMP

Features 6 jumbo phyllo encrusted shrimp fried golden brown and served with a tangy sweet chilli sauce.

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.

SEASIDE CLAM CHOWDER

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

PARADISE HOUSE SALAD

Crisp greens, red cabbage, Roma tomatoes, carrots 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

JUNGLE WINGS

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.

AWESOME APPETIZER ADVENTURE

RAINFOREST PITA QUESADILLA

SPICY MANGO CHICKEN STRIPS

and topped with Parmesan cheese.

and a creamy Blue cheese dip.

A great sampler of our Spicy Mango Chicken Strips,

Spinach Artichoke Dip, Pita Quesadillas and Island

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

Golden fried chicken strips, tossed in our own spicy mango butter sauce. Accompanied with creamy

Fresh 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

1 lb. of lightly breaded chicken wings tossed in our hot,

medium or mild sauce. Accompanied with baby carrots

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.

📙 CHINA ISLAND CHICKEN SALAD

Crisp greens tossed with grilled chicken breast, potato sticks, rice noodles, toasted sesame seeds, Mandarin oranges, red cabbage and shredded carrots. 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!



Sainforest Cafe Specialty

NIAGARA 04/12

SANDWICHES & BURGERS

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 potato bun with lettuce, tomato and Bermuda onion.

RAINFOREST BURGER

For a big taste, try our 8 oz. pure beef burger charbroiled and topped with melted Swiss cheese. Served on a toasted potato bun with lettuce, tomato and Bermuda onion.

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 potato bun with lettuce, tomato and Bermuda onion.

OZZIE'S NATURE BURGER

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

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, creamy coleslaw and our mango BBQ sauce.

TRACEY TREE'S TOASTED TURKEY WRAP

Shaved oven roasted turkey breast, romaine lettuce, tomato, bacon and our cheese blend. Seasoned with Creole mustard mayonaisse and wrapped in a warm herb and garlic tortilla.

MAYA'S STEAK SANDWICH

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

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 coleslaw.

CHA! CHA!'S CHICKEN WRAP

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

TUKI'S PLANT SANDWICH

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



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.

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.*



SEAFOOD

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 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

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 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.

TUSCAN CHICKEN

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

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

Feast on a 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.

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.

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.



SAFARI FRIES CARIBBEAN RICE TRI-COLOURED NACHO CHIPS SAUTÉED VEGETABLES GARLIC MASHED POTATOES KETTLE CHIPS ONION RINGS SAUTÉED MUSHROOMS EXTRA DIPPING SAUCE BBQ SHRIMP GRILLED CHICKEN CARAMELIZED ONIONS COLESLAW



Rainforest Cafe Specialty

Spicy Item

DESSERTS

SPARKLING VOLCANO

A feeding frenzy! 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.

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 • COSTA MESA, CA • ONTARIO, CA • SAN FRANCISCO, CA WEST HARTFORD, CT • ORLANDO, FL (DOWNTOWN DISNEY[®] MARKETPLACE) ORLANDO, FL (DISNEY ANIMAL KINGDOM[®]) • 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

TORONTO, CANADA • 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