

The image features a vibrant, detailed illustration of a tropical rainforest. The scene is filled with various types of green foliage, including large monstera leaves, palm fronds, and smaller plants with orange berries. A path or stream winds through the center of the forest. The overall atmosphere is lush and dense. In the center of the image, the words "Rainforest Cafe" are written in a large, stylized, red font with a white outline and a black drop shadow. The word "Rainforest" is on the top line, and "Cafe" is on the bottom line, with a registered trademark symbol (®) to its upper right.

**Rainforest
Cafe®**

SPECIALTY DRINKS

MINIMUM 1 OZ. SPIRITS
FOR AN ADDITIONAL COST 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.

BEER

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

DRAFT DOMESTIC BEER

DRAFT IMPORTED BEER

SHOOTERS

FOR AN ADDITIONAL COST KEEP OUR SOUVENIR RAINFOREST SHOT GLASS.

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.

COFFEE CONCOCTIONS

MINIMUM 1 OZ. SPIRITS. JUNGLE SIZE YOUR DRINK FOR AN ADDITIONAL COST.

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

SMOOTHIES

NON ALCOHOLIC DELIGHTS!
FOR AN ADDITIONAL COST 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



60% certified coffee



Rainforest Cafe Specialty

We proudly serve Rainforest Alliance Certified™ coffee.

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. You may choose to increase or decrease the amount. Taxes and fees extra.

APPETIZERS

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 Spicy Beef Empanadas, Spinach Artichoke Dip, Island Bruschetta and Spicy Mango Chicken Strips.

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!

 Rainforest Cafe Specialty

 Spicy Item

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SANDWICHES & BURGERS

ENTRÉES

All burgers and sandwiches are served with Kettle chips or Safari Fries. Substitute a Little Islander Caesar Salad, Paradise House Salad, or Soup for additional cost.

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.

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.

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.

Add mushrooms for additional cost.

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 creamy coleslaw. Served with our mango BBQ sauce for dipping.

OZZIE'S NATURE BURGER

A grilled all natural vegetarian burger with sautéed mushrooms, lettuce and tomato. Served on a toasted Artisan bun.

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 mayonnaise.

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.

Add Swiss cheese for additional cost.

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.

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 mayonnaise on a warm herb-garlic tortilla shell.

PASTA ENTRÉES

Add a Little Islander Caesar Salad, Paradise House Salad or Soup for additional cost.

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 or shrimp for additional cost.

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 for an additional cost.

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SEAFOOD ENTRÉES

Add a Little Islander Caesar Salad, Paradise House Salad or Soup for only additional cost.

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 ENTRÉES

Add a Little Islander Caesar Salad, Paradise House Salad or Soup for only additional cost.



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.

Add sautéed mushrooms or add caramelized onions for additional cost

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.

Add sautéed mushrooms or add caramelized onions for additional cost

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.

Add sautéed mushrooms or add caramelized onions for additional cost



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.

Add sautéed mushrooms or add caramelized onions for additional cost

SIDES

SAFARI FRIES

CARIBBEAN RICE

TRI-COLOURED NACHO CHIPS

SAUTÉED VEGETABLES

GARLIC MASHED POTATOES

KETTLE CHIPS

ONION RINGS

SAUTÉED MUSHROOMS

EXTRA DIPPING SAUCE 4 oz.

BBQ SHRIMP

GRILLED CHICKEN

CARAMELIZED ONIONS

COLESLAW



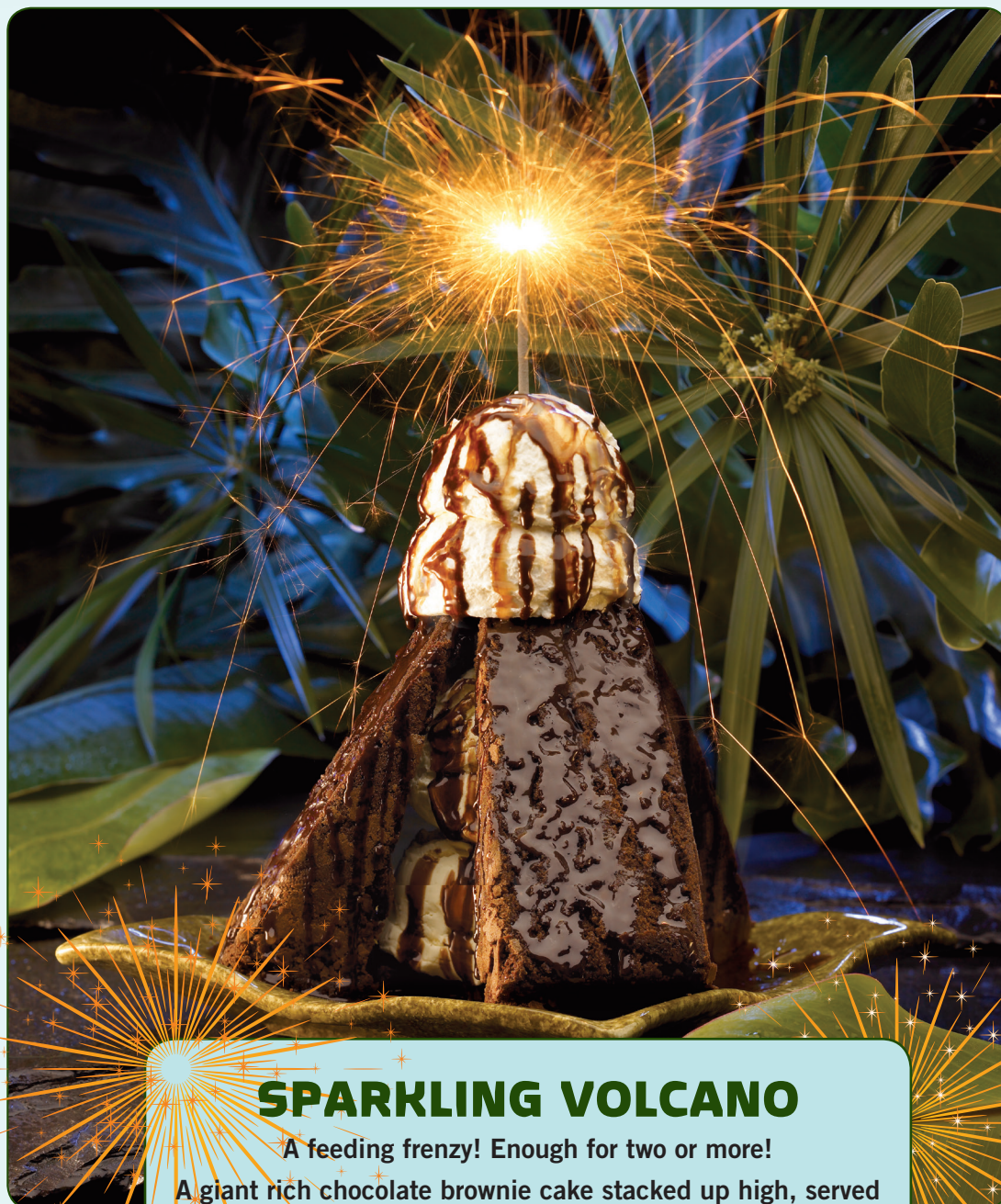
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DESSERTS



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 • ONTARIO, CA • SAN FRANCISCO, CA
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

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