GET YOUR FRUIT ON

SANGRIA
Available by the pitcher or glass. Choose from RED: Woodbridge by Robert Mondavi Merlot, BACARDI Superior Rum; or WHITE: Sutter Home White Zinfandel and SVEDKA Clementine Vodka. Both made with fresh fruit and tropical juices.

BANANA BERRY COLADA
Malibu Tropical Banana, Malibu Black Rum, fresh bananas, strawberries and piña colada mix.

FRUITAPALOOZA
Malibu Tropical Banana, Malibu Black Rum, sweet & sour and strawberry purée, topped with Sierra Mist®.

WATERMELON COOLER
Tropical juices and Finest Call Watermelon purée mixed with BACARDI Limón Rum and BACARDI Superior Rum.

COMFORTABLY RUM

HURRICANE
Orange, mango and pineapple juice, infused with BACARDI Superior Rum, BACARDI Select Rum, Amaretto and Finest Call Grenadine. (Pictured on front.)

PORT OF MISCHIEF
Sailor Jerry Spiced Rum, Monin Agave, Sandeman Ruby Port, pineapple and lime juice.

BIG KABLUE-NA
BACARDI Coconut Rum, DeKuyper Blue Curacao, piña colada mix and lime juice.

ISLAND SPICE
CAPTAIN MORGAN ORIGINAL SPICED Rum, Domaine de Canton Ginger Liqueur, Monin Vanilla and exotic island flavors.

BAHAMA MAMA
BACARDI Superior Rum, Malibu Coconut, DeKuyper Crème de Banana, pineapple and orange juice.

Order your drink with a souvenir glass!
MARGARITA MADNESS

AIR MEXICO
Take flight with a sample of three signature mini margaritas! Made with AVIÓN Silver Tequila and Cointreau Orange Liqueur. Choose three: wildberry, pomegranate, watermelon, blue curacao, mango or cucumber. Accompanied by a personal-sized-portion of chips & salsa.

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

WATERMELON RITA
AVIÓN Silver Tequila and Cointreau Orange Liqueur mixed with Finest Call Watermelon purée.

MIXED BERRY RITA
1800 Reposado Tequila, Cointreau Orange Liqueur, Monin Wildberry, fresh blackberries, blueberries and raspberries.

TRIPLE PLATINUM MARGARITA
Sauza Tres Generaciones Plata Tequila, Cointreau Orange Liqueur and Grand Marnier.

HARD CORE

ULTIMATE LONG ISLAND ICED TEA •
Cîroc Vodka, BOMBAY SAPPHIRE Gin, Pyrat XO Reserve Rum and Cointreau Orange Liqueur with sweet & sour and a splash of Pepsi®.

SOUTHERN ROCK •
Jack Daniel’s Tennessee Whiskey, Southern Comfort, Chambord Black Raspberry Liqueur and SMIRNOFF Vodka, mixed with sweet & sour and topped with Sierra Mist®.

ELECTRIC BLUES •
SMIRNOFF Vodka, BACARDI Superior Rum, Beefeater Gin, DeKuyper Blue Curacao and sweet & sour topped with Sierra Mist®.

• TAKE A SIP ON THE LIGHTER SIDE
Substitute Finest Call Sweet & Sour Lite in any cocktail made with sweet & sour for a low-cal version.

Our cocktails are composed by our mixologists from a premium well selection featuring SMIRNOFF, BACARDI, Beefeater, Sauza Gold, Seagram’s 7, Jim Beam and Cutty Sark.
LUSCIOUS LEMONADES AND SASSY SOURS

RED BERRY PRESS
Pressed tableside and great for sharing! Homemade lemonade, SVEDKA Clementine Vodka, fresh lemons, strawberries and raspberries.

RASPBERRY MINT LEMONADE
SMIRNOFF Raspberry Twist Vodka, Beefeater Gin, ST. GERMAIN Elderflower Liqueur, raspberries, mint and lemon topped with Sierra Mist®.

PURPLE HAZE •
SMIRNOFF Vodka, Beefeater Gin and BACARDI Black Razz Rum mixed with sweet & sour topped with Sierra Mist® and Chambord Black Raspberry Liqueur.

MOJITO MOJO

STAWBERRY MOJITO
BACARDI Dragonberry Rum muddled with strawberries, mint and lime topped with club soda.

MOJITO
BACARDI Superior Rum muddled with fresh mint and lime topped with club soda.

PINEAPPLE COCONUT MOJITO
BACARDI Coconut Rum, piña colada mix, pineapple, mint and lime topped with club soda and toasted coconut.

MAGICAL MYSTERY MOJITO
Hendrick’s and ST. GERMAIN Elderflower Liqueur, muddled with lime juice, mint and Monin Cucumber.

• Substitute Finest Call Sweet & Sour Lite in any cocktail made with sweet & sour for a low-cal version.
HARD ROCK PROUDLY SERVES PEPSI AND THE FOLLOWING BEVERAGES:

Pepsi®, Diet Pepsi®, Sierra Mist®, Dr. Pepper®, Mountain Dew®, Red Bull® Energy Drink, Red Bull® Sugarfree, Twinings® of London Teas

TWISTED SHAKES

All shakes feature Ben & Jerry’s® ice cream. Get it in a souvenir hurricane glass or pint glass for an additional fee.

CHOCOLATE CHERRY SODA SHAKE
Chocolate ice cream blended with Red Stag by Jim Beam and Monin Spiced Brown Sugar poured over Pepsi.

VANILLA ROCK BEER SHAKE
Root beer, SVEDKA Vanilla Vodka, CAPTAIN MORGAN ORIGINAL SPIiced Rum, Monin Spiced Brown Sugar and vanilla ice cream topped with a dollop of whipped cream.

TWIST & SHOUT SHAKE
BACARDI OakHeart Spiced Rum, Guinness, DeKuyper Dark Crème de Cacao, chocolate syrup, vanilla ice cream and Monin Salted Caramel. Topped with whipped cream, caramel, chocolate syrup and bacon pieces.

CLASSIC DINER-STYLE MILK SHAKES
Made with your choice of vanilla or chocolate Ben & Jerry’s® ice cream.

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 Monin Wildberry.

MANGO TANGO
Red Bull® Energy Drink, Finest Call 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 topped with Sierra Mist®.

BERRILICIOUS
Monin Wildberry blended with fresh strawberries and orange juice then garnished with a fresh strawberry and orange.

HARD ROCK PROUDLY SERVES PEPSI AND THE FOLLOWING BEVERAGES:
WINE

All wines are available by the bottle, 12 oz carafe or 6 oz glass, except where noted.

WHITE WINES

NINE VINES MOSCATO, Southeastern Australia
SUTTER HOME WHITE ZINFANDEL, Napa, CA
CLOS DU BOIS PINOT GRIGIO, Sonoma, CA
SANTA MARGHERITA PINOT GRIGIO, Alto Adige, Italy
KIM CRAWFORD SAUVIGNON BLANC (bottle only), Marlborough, New Zealand
WOODBRIDGE BY ROBERT MONDAVI CHARDONNAY, California, CA
HIDDEN CRUSH CHARDONNAY, Central Coast, CA
THE DREAMING TREE CHARDONNAY, Central Coast, CA

RED WINES

ESTANCIA PINOT NOIR, Monterey, CA
WOODBRIDGE BY ROBERT MONDAVI MERLOT, California, CA
CLOS DU BOIS MERLOT, Sonoma, CA
VILLA ANTINORI ROSSO, Toscana, Italy
REX GOLIATH CABERNET, Napa, CA
SIMI LANDSLIDE CABERNET (bottle only), Alexander Valley, CA
DROPS OF JUPITER RED BLEND, California Red
THE DREAMING TREE CRUSH, North Coast, CA
ESTANCIA PASO ROBLES RESERVE MERITAGE (bottle only), Monterey, CA
FRANCISCAN MAGNIFICAT RED BLEND (bottle only)– Napa Valley

BUBBLY

KORBEL BRUT (splits), Sonoma, CA
AVISSI PROSECCO, Veneto, Italy
PIPER HEIDSIECK CHAMPAGNE RED LABEL (bottle only), Reims, France
PERRIER JOUËT GRAND BRUT (bottle only) Epernay, France

Enjoy Avissi Prosecco as a cocktail with an added splash of flavor. Choose Monin Wildberry, Monin Pomegranate or the uniquely delicious flavor of ST. GERMAIN Elderflower Liqueur.

Signature Artist Series Wine
Our draft beer selection features 24 of the finest beers available locally and around the world. Ask your server for details.

**PALE LAGER**
- Heineken
- Corona Extra
- Corona Light

**AMERICAN-STYLE LAGER**
- Budweiser
- Bud Light
- Michelob ULTRA
- Miller Lite
- Coors Light

**ALCOHOL FREE**
- O’Doul’s

Order your beer with a souvenir glass!
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.
SPINACH ARTICHOKE DIP
Warm, creamy blend of spinach, artichokes and cheese, topped with Romano cheese and served with fried pita chips.

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

ROCKIN’ WINGS
Jumbo wings, coated with our signature smoked dry rub, slow roasted and served with blue cheese and carrot and celery sticks. Choice of Buffalo style or grilled with our Classic Rock, Tangy or Heavy Metal sauces or dry seasoned.

BALSAMIC TOMATO BRUSCHETTA
Toasted artisan bread topped with herb cream cheese and marinated Roma tomatoes and fresh basil, served with a drizzle of basil oil and shaved Parmesan.

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*

COBB SALAD
Mixed greens topped with grilled chicken, avocado, tomatoes, red onions, egg, smoked bacon and Monterey Jack and cheddar cheeses. Served with choice of dressing.*

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

NACHOPALOOZA
Tortilla chips piled high and layered with three bean mix, white cheddar cheese sauce, Monterey Jack and cheddar cheeses, pico de gallo, jalapenos and green onions. Garnished with sour cream. Add smoked beef brisket (5.50)*, fajita chicken (4.00)* or fajita beef (5.50)*

SOUTHWEST CHICKEN SPRING ROLLS
Stuffed with spinach, black beans, cilantro, corn, jalapenos, diced red peppers and jack cheese. Served on crispy tortilla straws with a side of Hard Rock salsa and guacamole-chipotle ranch dressing. Topped with diced red peppers and green onions. Served with a fresh lime wedge.

CAESAR SALAD NACHOPALOOZA ROCKIN’ WINGS

GRilled CHickEN CHop sALAD
Mixed greens, topped with thinly sliced grilled chicken, tomatoes, spicy pecans, carrots, cheddar and Monterey Jack cheeses, roasted corn and red peppers, tossed in homemade white balsamic vinaigrette and drizzled with tangy barbecue sauce.*

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.*

†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 - US 3/14 F1
LEGENDARY GRILL
ENTRÉES FRESH HAND-CRAFTED

FAMOUS FAJITAS
**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.

**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.*

**GRILLED NORWEGIAN SALMON**
8-oz filet, wrapped in cedar paper, grilled tender and drizzled with sweet and spicy barbecue sauce with maître de butter. Served with Yukon Gold mashed potatoes and seasonal veggie.*

**FRIED SHRIMP PLATTER**
A generous portion of lightly breaded jumbo shrimp, served with citrus coleslaw, seasoned fries and spicy cocktail sauce.

**BEER BATTERED FISH & CHIPS**
Beer battered cod fried golden brown, served with fries and a citrus spiked tartar sauce and homemade coleslaw.

**BONE-IN RIB EYE**
USDA choice 28-day aged 16-oz bone-in rib eye steak, grilled to perfection, topped with maître d’ butter. Served with Yukon Gold mashed potatoes and seasonal veggie.* Add a shrimp skewer*

**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 hash brown waffles and seasonal veggie.*
Add a shrimp skewer*

**FILET MIGNON**
7-oz filet mignon grilled to perfection and accompanied with a peppercorn sauce. Served with Yukon Gold mashed potatoes and seasonal veggie.* Add a shrimp skewer*

**PRIME RIB**
12-oz prime rib roasted just the way you like it. Served with Yukon Gold mashed potatoes, seasonal veggies, house made horseradish sauce and au jus.*
Add a shrimp skewer*

**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

---

* 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.
PULLED HICKORY SMOKEHOUSE BRISKET HAND-CRAFTED

HICKORY-SMOKED PULLED PORK
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 (3.00).

HICKORY-SMOKED RIBS
St. Louis-style ribs, rubbed with our signature seasonings and basted with hickory barbecue sauce.

HICKORY-SMOKED BARBECUE COMBO
Perfect for people who want it all — your choice of ribs, pulled pork or beef brisket.

- duo combo
- trio combo

SMOKEHOUSE SANDWICHES
Love me tender? One bite of our slow-cooked, authentically Memphis pulled pork or brisket 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 toasted brioche.

SMOKED BEEF BRISKET
Slow-cooked beef brisket topped with hickory barbecue sauce and crispy onions on a grilled sourdough bread.

THE TEXAN
Hickory-smoked pulled pork with chipotle barbecue sauce, cheddar and Monterey Jack cheese, crispy fried jalapeños and onions, piled high on a toasted brioche.

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

Every half-pound Angus burger is made with our proprietary blend of premium USDA grade beef. Grilled medium well (unless you say otherwise) and served on a toasted brioche bun with seasoned fries. Add a side Caesar or House Salad.

ORIGINAL LEGENDARY® BURGER
Topped with smoked bacon, cheddar cheese, golden fried onion ring, crisp lettuce and vine ripened tomato.*

THE 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.*

RED, WHITE & BLUE BURGER
Laced and grilled with our spicy Buffalo sauce and cajun seasoning then topped with crumbled blue cheese and a crisp fried onion ring.* Served with crisp lettuce and vine-ripened tomato.

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

Sub onion rings or add braised mushrooms or caramelized onions

MUSHROOM & SWISS BURGER
Smothered with sautéed mushrooms and Swiss cheese, topped with crisp lettuce, vine-ripened tomato and red onion.*

LOCAL LEGENDARY®
Our Local Legendary® 1/2-lb burger cranks our Original Legendary up a notch to the next level. Prepared with local flavor and flair, our ‘Local Legendary’ is unique in each of our cafes!* Ask your server or check your table top menu for more details.

CLASSIC BURGER
6-oz premium blend Angus burger, topped with crisp lettuce, vine-ripened tomato and red onion.*
Add American, Monterey Jack, cheddar or Swiss cheese (1.25). Add bacon (1.50).

LEGENDARY TURKEY BURGER
Grilled juicy turkey burger, topped with pepper jack cheese, sliced avocado, red onion, crisp lettuce, vine ripened tomato and jerk mayo. Served on a brioche bun with seasoned fries.*

VEGGIE LEGGIE
Our grilled Veggie Leggie patty is topped with a grilled portobello mushroom, zucchini, yellow squash and roasted red pepper. Served on a toasted bun with mayo, leaf lettuce, sliced tomato and grilled sweet onions.*

SANDWICHES

All our sandwiches are served with seasoned fries and citrus coleslaw. (Sub onion rings or add a Caesar or House Salad.)

HONEY MUSTARD GRILLED CHICKEN & HAM SANDWICH
Toasted brioche bun with honey mustard, topped with smoked bacon, melted Jack cheese, grilled chicken and thinly sliced ham, 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, smoked bacon and thinly sliced grilled chicken.*

†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.
Fresh Delicious Desserts Shakes Coffees

Rich gooey chocolate, creamy Ben & Jerry's® ice cream. Nothing says rock’n’roll like a sweet lick.
DESSERTS

HOT FUDGE BROWNIE
Ben & Jerry’s® vanilla ice cream and hot fudge on a fresh homemade 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.

BEN & JERRY’S® ICE CREAM
Choose from chocolate or vanilla.

BAKER’S CHOICE  Seasonally priced
Ask your server about today’s special dessert made from scratch on the premises!

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!

HOT BEVERAGES

COFFEE
DECAF
HOT CHOCOLATE
SPECIALTY TEAS FROM TWININGS OF LONDON

†Contains nuts or seeds.
SALTED CARAMEL CAFÉ
Tia Maria, Baileys Irish Cream, Monin Salted Caramel, half & half, topped with whipped cream, caramel corn and caramel sauce.

IRISH KISS
Jameson Irish Whiskey, Baileys Irish Cream and Monin Spiced Brown Sugar, topped with whipped cream, chocolate morsels and chocolate syrup.

ICED CARAMEL
Baileys Irish Cream, Disaronno Amaretto, Monin Salted Caramel, shaken with half & half and topped with whipped cream and caramel sauce.

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

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

We are often asked about gratuities.
Quality service is customarily acknowledged by a gratuity of 18%. Thank You!

Group parties or special events available. Please call +1-800-723-7625. | Gift cards are available year-round. Ask your server.

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.