

# SIGNATURE COCKTAILS

## SOUTHERN ROCK

Jack Daniel's Whiskey, Peach syrup, Raspberry syrup, Vodka and sour mix, topped with lemon-lime soda.

## BLACKBERRY SPARKLING SANGRIA

A signature blend of red wine, the fresh flavors of blackberries,cranberry juice and squeeze of orange, topped with sparkling wine.

## ROCKIN' FRESH RITA

Silver Tequila, fresh lime juice and agave syrup, finished with our signature sweet and savory rim.

## ULTIMATE LONG ISLAND ICED TEA

Vodka, Gin, Rum, Cointreau, house-made sour mix finished with a splash of Pepsi®.

NEW

## TROPICAL MAGARITA

Silver Tequila, house-infused with fresh strawberries, Cointreau and the fresh flavors of guava, pineapple and lime juice.

NEW

## ESPRESSO MARTINI

Vodka, Kahlúa, fresh-brewed espresso shaken until frothy and chilled.

## ELECTRIC BLUES

Vodka, Bacardi Superior Rum, Gin, Blue Curaçao syrup and house-made sour mix, topped with lemon-lime soda.

## HURRICANE

Our signature cocktail and a 1940s New Orleans classic! Bacardi Superior Rum, a blend of orange, mango, pineapple juice and grenadine, finished with a float of Dark Rum and Amaretto syrup.

## CLASSIC CARIBBEAN MOJITO

A treasured favorite with a little extra jazz! Bacardi Superior Rum, fresh mint, lime juice and sparkling soda, with a Bacardi Gold floater and a powdered sugar sprinkle.

NEW

## SPARKLING BLUE HAWAIIAN

A tropical American classic invented in Hawaii in 1957! Bacardi Superior Rum, Coconut syrup, Lemon Vodka, Blue Curaçao syrup shaken with fresh lime juice and pineapple juice, finished with sparkling wine

## BANANA BERRY COLADA

Mailbu coconut Rum, Coconut syrup, Dark Rum, fresh banana, strawberries.

## PASSION FRUIT MAI TAI

A Tiki classic invented in the 1940s in California! Spiced Rum, passion fruit and a blend of traditional Tiki flavors, topped with

## ROCK HOUSE RUM PUNCH

Bacardi Superior Rum, Dark Rum and our signature blend of tropical juices, topped with sparkling fresh ginger flavours and an Orchid.

# WINE

## BUBBLY

**DOM PERIGNON ROSE**, France

**DOM PERIGNON BRUT**, France

**MOET & CHANDON ICE**, France

**MOET & CHANDON IMPERIAL**

**NECTAR ROSE**, France

**VEUVE CLICQUOT ROSE**, France

**VEUVE CLICQUOT BRUT**, France

**MOET & CHANDON ROSE**, France

**MOET & CHANDON BRUT**, France

**MARTINI ROSE**, Italy

**MARTINI PROSECCO**, Italy

## RED WINES

**NOBLE HILL SYRAH**, South Africa

**MOUTON CADET BORDEUX ROUGE**, France

**ESCUDO ROJO ROUGE**, Chile

**THOMAS BARTON BORDEUX**, France

**B&G MERLOT**, France

## WHITE WINES

**NOBLE HILL VIOGNIER**, South Africa

**ESCUDO ROJO CHARDONNAY**, Chile

**THOMAS BARTON GRAVES BLANC**, France

**B&G CHARDONNAY**, France

## ROSE

**MATEUS ROSE**, Portugal

**NOBLE HILL MOURVEDRE ROSE**, South Africa

**B&G ROSE**, France

# BEER

## BUDWEISER KING OF BEERS

STAR LARGE

HEINEKEN LARGE

STAR RADLER

# DESSERTS & MILKSHAKES BOOZY MILKSHAKES

## COOKIES & CREAM MILKSHAKE

Vanilla Vodka, creamy vanilla ice cream, white chocolate and Oreo® cookies, finished with white chocolate whipped cream and sugar dusted house-made brownie squares. • *Non-Alcoholic version, served in a signature mini-milk jug*

## HOT FUDGE MILKSHAKE

Jim Beam Bourbon, Captain Morgan Dark Rum, vanilla ice cream, dark chocolate sauce and a hint of coconut, finished with white chocolate whipped cream, a chocolate butterscotch rim and a fresh strawberry. *Non-Alcoholic version, served in a signature mini-milk jug*

# ALTERNATE ROCK ALCOHOL FREE

## STRAWBERRY BASIL LEMONADE

A refreshing lemonade muddled with fresh strawberries and basil.

## MANGO TANGO

Red Bull®, Mango Purée and orange juice.

# THE LOCAL FAVORITE

## CHAPMAN

ADD VODKA

# SPIRIT, LIQUEURS, & APERITIFS

## COGNAC

MARTEL BLUE SWIFT

HENNESSY VSOP

DUSSE VSOP

## WHISKY

JOHNNIE WALKER BLUE LABEL

JACK DANIELS SINGLE BARREL

JOHNNIE WALKER GOLD LABEL

JAMESON BLACK BARREL

JACK DANIELS NO.7

JACK DANIELS GENTLEMAN JACK

JOHNNIE WALKER BLACK LABEL

## SINGLE MALTS

GLENFIDDICH 18 YRS

GLENFIDDICH 15 YRS

GLENFIDDICH 12 YRS

## TEQUILA

PATRON ANEJO

## VODKA

CIROC FLAVOURS ASK SERVER

CIROC REGULAR

GREY GOOSE FLAVOURS ASK SERVER

GREY GOOSE

## GIN

MONKEY 47

HENDRICKS

BOMBAY SAPPHIRE

## LIQUEURS

JAGERMEISTER

KAHLUA

MALIBU

BAILEYS

## RUM

BACARDI CARTA ORO

BACARDI OAKHEART

BACARDI CARTA BLANCA

## APERITIFS

CAMPARI

MARTINI EXTRA DRY

MARTINI BIANCO

MARTINI ROSSO

MARTINI BITTERS

## SHOOTERS

### JAGERBOMB

A favorite drink of party-goers everywhere, the jagerbomb is a combination of jagermeister and an energy drink.

### B-52

Kahlua, Baileys Irish Cream, and Cointreau.

### LEMON DROP



LAGOS

# DRINKS & DESSERTS



HURRICANE

From the moment you step inside Hard Rock Cafe, you're in the presence of greatness. There are legends on the walls, in the speakers, behind the bar, and at the grill. Since 1971, we've stood for food that's bold, drinks that are cold, and music that's loud. It all attracts a certain kind of guest. Those that aren't afraid to get up and rock out. Because nothing is more legendary than the spirit of rock n' roll.

f /HARDROCKCAFELAGOS t @HRCLAGOS i @HRCLAGOS

# STARTERS & SHAREABLES

Flavor, spice and an extra helping of attitude. That's worth celebrating.

## JUMBO COMBO

A collection perfect for sharing: signature wings, onion rings, Tupelo chicken tenders, Southwest spring rolls and tomato bruschetta. Served with honey mustard, blue cheese dressing and our house-made barbecue sauce. ●

## CLASSIC NACHOS

Crisp tortilla chips layered with ranch-style beans and a four-cheese sauce blend, topped with fresh Pico de Gallo, spicy jalapeños, pickled red onions, melted cheddar cheese, and green onions, served with sour cream on the side. ●

WITH GRILLED CHICKEN ●

WITH FAJITA STEAK ●

ADD GUACAMOLE ●

## ONE NIGHT IN BANGKOK SPICY SHRIMP

227g of crispy shrimp, tossed in a cream, spicy sauce, topped with green onions and sesame seeds, served on a bed of creamy coleslaw. † ●

## SOUTHWEST SPRING ROLLS

Crispy spring rolls with black beans, roasted corn, mixed cheddar cheese, red peppers and jalapeños with a guacamole ranch dipping sauce. Vegetarian ●  
Non-Vegetarian ●

## THREE-CHEESE & ROMA TOMATO FLATBREAD

Mozzarella and mixed cheddar cheese, Roma tomatoes and fresh basil, drizzled with cilantro pesto. ●

## SOUTHWEST CHICKEN FLATBREAD

Grilled chicken, avocado, shredded mozzarella, fresh Pico de Gallo, diced red peppers and green onions, finished with chipotle aioli. ●

## WINGS

Our signature slow-roasted wings tossed with classic Buffalo or barbecue sauce, served with carrots, celery and blue cheese dressing. Full ●  
Half ●

# STEAK BURGERS

All Legendary Steak Burgers are served with fresh toasted brioche buns and seasoned fries. Substitute your fries for Cheese Fries with Smoked Bacon

## ORIGINAL LEGENDARY® BURGER

The burger that started it all! burger, with smoked bacon, cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato, served with our signature steak sauce on the side. ●

NEW

## BBQ BACON CHEESEBURGER

Fresh beef steak burger, seasoned and seared with a signature spice blend, topped with house-made barbecue sauce, crispy shoestring onions, cheddar cheese, smoked bacon, leaf lettuce and vine-ripened tomato.\* ●

## THE BIG CHEESEBURGER

Three thick slices of cheddar cheese melted on our fresh Beef steak burger, served with leaf lettuce, vine-ripened tomato and red onion.\*

NEW

## DOUBLE DECKER DOUBLE CHEESEBURGER

*A tribute to our 1971 "Down Home Double Burger"* Two stacked fresh steak burgers with American cheese, mayonnaise, leaf lettuce, vine-ripened tomato and red onion.\* ●

## CAULIFLOWER BURGER

A house-made patty of cauliflower, garlic, egg, goat cheese oregano & breadcrumbs top with grilled zucchini, squash and Monterey jack cheese with arugula, tomato and garlicaioli\* ●

## LOCAL LEGENDARY – SUYABURGER

Prepared with local flavor and flair, our Local Legendary is unique in each of our cafes! \*Ask your server for more details.

## Add an upgrade to your Steak Burger

Smoked Bacon ●

Golden Onion Rings ●

Boozy Milkshake ●

NEW

# SANDWICHES

Served with seasoned fries or substitute Cheese Fries with Smoked Bacon

## BBQ PULLED PORK SANDWICH

Hand-pulled smoked pork with our house-made barbecue sauce, served on a toasted fresh bun with coleslaw and sliced Granny Smith apples. ●

## GRILLED CHICKEN SANDWICH

227g grilled chicken with melted white cheddar cheese, smoked bacon, leaf lettuce and vine-ripened tomato, served on a toasted fresh bun with honey mustard sauce. ●

## CLASSIC CLUB SANDWICH

227g grilled chicken breast, sliced and served with smoked bacon, vine-ripened tomato, leaf lettuce and mayonnaise on toasted sourdough. ●

# SALADS

## GRILLED CHICKEN CAESAR SALAD

227g chicken breast, grilled and sliced with fresh romaine tossed in a classic Caesar dressing, topped with parmesan crisps, croutons and shaved parmesan cheese. Full ● | Half ●

Substitute Grilled Salmon\* ● or Grilled Shrimp

## CALIFORNIA-STYLE COBB SALAD

Grilled chicken, avocado, roasted corn, black beans, white cheddar cheese, pomegranate seeds, and toasted pepitas on a bed of fresh mixed greens tossed in a creamy ranch dressing. Full ● | Half ●

## STEAK SALAD

227g grilled fajita steak on a bed of fresh mixed greens tossed in a blue cheese vinaigrette, with pickled red onions, red peppers and Roma tomatoes, finished with crispy shoestring onions and blue cheese crumbles. ●

## PREMIUM SIDES SERVED À LA CARTE

Seasoned Fries ●

Fresh Vegetables ●

Twisted Mac & Cheese ●

Golden Onion Rings ●

Golden Mashed Potatoes ●

# SPECIALTY ENTREES

Complement with a Fresh Beet Side Salad or a Classic Caesar Side Salad

## BABY BACK RIBS

Pork ribs seasoned with our signature spice blend, then glazed with our house-made barbecue sauce and grilled to perfection, served with seasoned fries, coleslaw and ranch-style beans.

Imp Full •  
Imp Half •

## TENDERLOIN STEAK

8 oz. tenderloin steak, topped with herb butter; served with golden mashed potato, brown sauce and fresh vegetables. •

Enjoy Surf n' Turf style with Shrimp Scampi, add •

## RIB EYE STEAK

8 oz. imported Rib eye steak, topped with herb butter; served with golden mashed potato, brown sauce and fresh vegetables •

Enjoy Surf n' Turf style with Shrimp Scampi, add •

## TWISTED MAC, CHICKEN & CHEESE

Grilled chicken breast, sliced and served on cavatappi pasta tossed in a four-cheese sauce blend with diced red peppers •

## SMOKEHOUSE BBQ COMBO

Slow-cooked Baby Back Ribs and hand-pulled smoked pork served with our house-made barbecue sauce. The perfect combination of our smokehouse specialties, served with seasoned fries, coleslaw and ranch-style beans. •

Add BBQ Chicken - Trio Combo •

## HICKORY-SMOKED BARBECUE CHICKEN

Half chicken, brined then basted with our hickory barbecue sauce and roasted until fork-tender. •

## GRILLED NORWEGIAN SALMON

227g cedar-wrapped grilled salmon with herb butter and house-made barbecue sauce, served with golden mashed potatoes and fresh vegetables. •

## TUPELO CHICKEN TENDERS

Crispy chicken tenders served with seasoned fries, honey mustard and our house-made barbecue sauce. •

# DESSERTS & MILKSHAKES

From Boozy Milkshakes to Hot Fudge Brownies, nothing says rock n' roll like a sweet lick. Cheers to desserts that rock!

# DESSERTS

## HOT FUDGE BROWNIE

Warm chocolate brownie topped with vanilla ice cream, hot fudge, chopped walnuts, chocolate sprinkles, fresh whipped cream and a cherry. •

NEW

## NEW YORK CHEESECAKE

Rich and creamy NY-style cheesecake served with thin layers of chocolate and caramel sauce, finished with sprinkles of butter-scotch.

## ICE CREAM

Choose from vanilla, strawberry or chocolate. Small •  
Large •

# BOOZY MILKSHAKES

## COOKIES & CREAM MILKSHAKE

Creamy vanilla ice cream, white chocolate and Oreo cookies, finished with white chocolate whipped cream and sugar dusted house-made brownie squares. •

Non-Alcoholic version, served in a signature mini-milk jug •

# LOCAL FAVORITES

STARTERS AND SHAREABLES

## RED HOT CHILI FRIES

Cajun spiced crispy fries topped with cheddar cheese sauce, sweet chili drizzle and tangy salsa. • =

## SPICY PEPE WINGS

Jumbo wings, marinated with a classic Nigerian pepper dry rub slow roasted and served with blue cheese and carrot. Full • | Half •

## GRILLED CHICHEN SUYA

Classic Nigerian Suya spice rubbed chicken skewers with a Hard Rock twist.

# LOCAL ENTREES

## SPICY JOLLOF RICE

Grilled Suya Chicken

Grilled Fish

Grilled Prawns

## HICKORY-SMOKED BARBECUE SUYA SPICE CHICKEN

Nigerian-Styled spiced rubbed half chicken, grilled and basted with Pepe sauce. Served with seasoned fries, cowboy beans and coleslaw.



LAGOS



# LEGENDARY



From the moment you step inside Hard Rock Cafe, you're in the presence of greatness. There are legends on the walls, in the speakers, behind the bar, and at the grill. Since 1971, we've stood for food that's bold, drinks that are cold, and music that's loud. It all attracts a certain kind of guest. Those that aren't afraid to get up and rock out. Because nothing is more legendary than the spirit of rock n' roll.

f /HARDROCKCAFELAGOS @HRCLAGOS @HRCLAGOS