

AWESOME APPETIZER ADVENTURE



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Chimi-Cha-Chas, Spinach & Artichoke Dip, Cheese Curds, Chicken Tenders 26.99
Add a side of St. Louis style pork spareribs 10.99

APPETIZERS

QUESO ONLY 14.99

ADD BEEF 4.99

CHICKEN QUESADILLAS

Cajun chicken, cheddar and Monterey Jack cheese, pico de gallo 18.99

JUNGLE WINGS 16.99

HAND BREADED CHICKEN TENDERS 16.99

FRIED PICKLES 14.99
Served with Jalapeno ranch

PEPPERONI FLATBREAD

Marinara sauce, mozzarella cheese, pepperoni 15.99

SPINACH & ARTICHOKE DIP 14.99

CHEESE CURDS

Fried Wisconsin cheddar cheese curds, served with Jalapeno ranch 14.99

BEEF LAVA NACHOS

Peppers, onions, black bean chili, Monterey Jack cheese, cheddar cheese, Chili Con Queso, green onions, sour cream, pico de gallo, salsa 22.99

BEEF LAVA NACHOS



ADD ONS

GRILLED SHRIMP 9.99

FRIED SHRIMP 10.99

COCONUT SHRIMP 11.99

SHRIMP SCAMPI 9.99

ST. LOUIS STYLE PORK SPARERIBS 13.99

SIDES

SEASONAL VEGETABLES

ISLAND RICE

SAFARI FRIES

TROPICAL SLAW

RED SKINNED MASHED POTATOES

ADD AN ADDITIONAL SIDE TO ANY ENTRÉE FOR 6.99

PASTAS

ANACONDA PASTA
Gluten sensitive quinoa pasta, local garden vegetables, mushrooms, basil, shaved Parmesan cheese, red pepper flakes, white wine tomato sauce 24.99
Add chicken 5.00 Add shrimp 6.00

RASTA PASTA
Sautéed chicken, broccoli, red peppers, spinach, garlic, pesto alfredo sauce, cavatappi pasta 27.99

CREOLE MAC N CHEESE
Shrimp, andouille sausage, peppers, red onion, cheese sauce, chili butter bread crumbs, tomatoes, cavatappi pasta 27.99

PASTALAYA



PASTALAYA (SPICY)
Shrimp, sautéed chicken, bell peppers, onions, tomatoes, andouille sausage, hot & spicy Cajun sauce, linguini 28.99

Sub Gluten-Sensitive quinoa pasta 2.00

HOUSE FAVORITES

ALLERGY FRIENDLY

RAINFOREST ORIGINAL

TASTE OF THE ISLANDS



TASTE OF THE ISLANDS
Caribbean Coconut Shrimp, mango habanero glazed shrimp, jerk seasoned tilapia topped with pineapple salsa, island rice, seasonal vegetables 35.99

SEAFOOD

CARIBBEAN COCONUT FRIED SHRIMP
Island rice, seasonal vegetables, coconut curry, tropical slaw 25.99

SHRIMP SAMPLER PLATTER
Bourbon BBQ glazed shrimp, Caribbean Coconut Shrimp, Fried Shrimp, Shrimp Scampi, island rice 31.99

ALOHA SALMON & SHRIMP
Hawaiian glazed salmon & shrimp, seasonal vegetables, Jasmine rice 33.99

FRIED SHRIMP
Safari fries 24.99

FISH-N-CHIPS
Served English-style, coconut curry tropical slaw, Safari fries 25.99

ADD SOUP OR SALAD TO ANY ENTRÉE FOR 7.99

BEEF, PORK & CHICKEN

MOJO BONES
Half rack of St. Louis style pork spareribs, Smokin' Mojo BBQ sauce, coconut curry tropical slaw, Safari fries 31.99
Add additional 1/2 rack of ribs 13.99

AMAZON FEAST*
Combination of Rotisserie Chicken & slow-roasted St. Louis style pork spareribs basted with our Smokin' Mojo BBQ sauce, served with Safari fries 33.99

JUNGLE STEAK & SHRIMP*
Sirloin steak, Shrimp Scampi, Caribbean Coconut Shrimp, seasonal vegetables 36.99

ROTISSERIE CHICKEN
Half of a slow-roasted chicken served with red skinned mashed potatoes & seasonal vegetable 26.99

PRIMAL STEAK*
USDA choice char-broiled 12oz New York strip steak, red skinned mashed potatoes, seasonal vegetables 39.99

BOMBAY CHICKEN & SHRIMP
Sautéed chicken & shrimp, stir-fry vegetables, spicy curry sauce, served with Jasmine rice 27.99

RIBS, STEAK & SHRIMP TRIO



RIBS, STEAK & SHRIMP TRIO*
Mojo Bone Ribs, sirloin steak, Caribbean Coconut Shrimp, coconut curry tropical slaw, Safari fries 38.99

KOREAN SPICY STIR-FRY
Chicken, broccoli, carrots, Gochujang sauce, Mandarin oranges, peppers, crispy wontons, red cabbage, green onions sesame seeds, Jasmine rice 24.99

SANDWICHES & BURGERS

All items served with Safari fries

RAINFOREST BURGER*
Cheese, lettuce, tomato, onion, pickle spear 20.99

BBQ BACON CHEESEBURGER*
Smokin' Mojo BBQ sauce, cheddar cheese, bacon, lettuce, tomato, onion, pickle spear 22.99

BEYOND BURGER*
Plant based patty, Swiss cheese, caramelized onions, spicy boom boom sauce, lettuce, tomato, pickle spear 22.99
Sub Gluten-Free bun 2.00

PORTOBELLO WRAP
Tomato basil wrap, spinach, red onions, roasted red peppers, grilled portobello mushroom, roasted garlic balsamic dressing 17.99

BIMINI CHICKEN SANDWICH
Caribbean fried chicken, hot honey drizzle, topped with coconut curry tropical slaw 22.99

THE BEASTLY BURGER*
Two patties, American cheese, lettuce, tomato, onion, pickle spear 27.99

ADD BACON, SAUTÉED MUSHROOMS OR GUACAMOLE TO ANY SANDWICH FOR 3.99

PHILLY CHEESESTEAK
Chopped sirloin, mozzarella cheese, peppers, onions, served on a hoagie roll 21.99

BLUE MOUNTAIN CHICKEN SANDWICH
Grilled lemon chicken, bacon, Swiss cheese, lettuce, tomato, onion, boom boom sauce 22.99

JUNGLE TURKEY WRAP
Shaved turkey breast, tomatoes, bacon, lettuce, Caesar dressing, flour tortilla, with coleslaw 18.99

Taxes & Fees. 8% state tax and 3.5% destination marketing fee. The destination marketing fee is an administrative assessment/fee that is charged by the Hotel to market the Hotel property and generally promote the Niagara Falls tourist market. This fee is not purported to be a tip, gratuity or services charge, and will not be distributed as a tip or gratuity to the Hotel's employees who provide services to guests. Before placing your order, please inform your server if a person in your party has a food allergy. *All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. A suggested gratuity of 20% will be added to checks for parties of 8 or more. Please feel free to increase or decrease the suggested gratuity based on your dining experience. Rainforest Cafe Niagara Falls is a licensed location. The Rainforest Cafe brand is wholly owned by Landry's Inc. We do not accept Landry's gift certificates.

BUY THE DRINK, KEEP THE GLASS

- ON DRINKS PURCHASED IN GLASSES WITH RAINFOREST CAFE LOGO* (16.50 FOR 21 OZ.) -

FUSION MARGARITA

Cazadores Blanco Tequila, Bacardi Pineapple Rum, Midori Melon Liqueur, pineapple juice, sweet & sour

PANAMA PUNCH

Don Q 151 Rum, Myers's Original Dark Rum, peach schnapps, 99 Bananas Liqueur, crème de cassis, orange & pineapple juices



STRAWBERRY MOJITO

Cruzan Strawberry Rum, strawberry purée and sweet & sour muddled with fresh mint and lime, topped with Sprite

MONGOOSE MAI TAI

Don Q Coconut Rum, Myers's Original Dark Rum, DeKuyper Crème de Almond Liqueur, orange and pineapple juices

TROPICAL GETAWAY

Pinnacle Tropical Punch, Vodka, tropical juices and Finest Call Grenadine

GREEN PYTHON

Don Q Coconut Rum, Skyy Citrus Vodka, 99 Bananas Liqueur, Midori Melon Liqueur, pineapple & sour mix

10.00 REFILLS

CHEETAH RITA

Our premium margarita with Monte Alban Silver Tequila, Patrón Citrónge Orange Liqueur and fresh lime juice

BLUE NILE

Cruzan Mango Rum, DeKuyper Blue Curacao Liqueur, Finest Call Blood Orange Sour with sweet & sour

CORONARITA

Frozen margarita topped with a Coronita Extra®! Choose from Original, Blue or Strawberry 16.99

ISLAND DAIQUIRI

Bacardi Superior Rum with choice of Strawberry, Piña Colada or Raspberry Purée 14.99

DRAGONBERRY MULE

Bacardi Dragon Berry Rum, St-Germain Elderflower Liqueur, strawberry purée, fresh lime juice, ginger beer 14.99

BEER

AMERICAN CRAFT & DOMESTIC

Budweiser • Bud Light • Coors Light
Miller Lite • Michelob Ultra
Yuengling • Angry Orchard Crisp Apple Cider
O'Douls (N/A) • Southern Tier IPA

IMPORT

Labatt • Labatt Light • Modelo Especial
Corona Extra • Corona Light • Heineken
Stella Artois • Molson Canadian
Dos Equis Ambar Especial • Rotating Seltzers

DRAFT

Served in your own take home souvenir 20 oz. Pilsner Glass! 15.50

Coors Light • Ellicottville Blueberry Wheat
Sam Adams Seasonal Selection
Big Ditch Hayburner • Blue Moon Belgian
Flying Bison Rusty Chain



10.00 REFILLS

WINE

SPARKLING WINE	Glass	Bottle
Barefoot Bubbly Split.....	14	
WHITE, BLUSH & ROSÉ		
Ecco Domani.....	14	40
Pinot Grigio, Italy		
Dark Horse.....	14	40
Chardonnay, California		
Chateau Ste. Michelle.....	14	40
Riesling, Washington		
Barefoot.....	12	32
Moscato, California		
Beringer.....	12	32
White Zinfandel, California		
Kim Crawford.....	17	46
Sauvignon Blanc, New Zealand		
RED		
CK Mondavi.....	14	40
Cabernet Sauvignon, California		
Barefoot.....	12	32
Merlot, California		
Mark West.....	14	40
Pinot Noir, California		
Apothic.....	14	40
Red Winemaker's Blend California		

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Rainforest Cafe®

KIDS CHARACTER CUPS*



choose from:

CHA! CHA!
CHERRY

BAMBA BLUE
RASPBERRY

COCA-COLA®

SMOOTHIES & FREEZES

— YOU KEEP THE GLASS! —

21 OZ. CELEBRATION OR LIGHTNING GLASS* (NON-ALCOHOLIC)

KEY WESTER

Strawberries, bananas,
nonfat frozen yogurt

RAINFOREST RICKY

Mix of apple, pineapple,
orange, strawberry, grapefruit
juices. Available over ice or
straight up

SWIMMING HOLE

Refreshing blend of lemonade,
Monin Mango and Blue
Curacao Syrups



BRAZILIAN FREEZE

Coconut, pineapple,
raspberry purée, banana
blended with ice

STRAWBERRY LEMONADE

A refreshing lemonade made
with real strawberries

*Frozen or on the rocks

RASPBERRY LEMONADE

A refreshing lemonade
made with
raspberry purée

*Frozen or on the rocks



*Items Served In Souvenir Cup • May Be Subject To An Additional Charge • Availability Subject To Change