

AWESOME APPETIZER ADVENTURE



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

APPETIZERS

BEEF CHILE CON QUESO 15.99

CHICKEN QUESADILLAS
Cajun chicken, Monterey Jack cheese, cheddar cheese, pico de gallo 18.99

SHRIMP SCAMPI FLATBREAD
Alfredo sauce, mozzarella cheese, red onions, red pepper flakes, green onions 15.99

JUNGLE WINGS 16.99

HAND BREADED CHICKEN TENDERS 15.99

PEPPERONI FLATBREAD
Marinara sauce, mozzarella cheese, pepperoni 15.99

SPINACH & ARTICHOKE DIP 14.99

CHEESE STICKS 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 19.99

SOUP & SALADS

SOUP OF THE DAY 8.99

LITTLE ISLANDER CAESAR SALAD 9.99

PARADISE HOUSE SALAD
Mixed greens, tomatoes, carrots, cucumbers, croutons, choice of dressing 9.99

TROPICAL ISLAND CHICKEN SALAD
Mangos, strawberries, grapes, roasted pumpkin seeds, honey-lime vinaigrette 23.99

BIG ISLANDER CAESAR SALAD 18.99
Chicken 23.99 Shrimp 24.99

CHINA ISLAND CHICKEN SALAD
Grilled chicken, mixed greens, Mandarin oranges, sesame seeds, carrots, rice noodles, green onions, wonton strips, China Island dressing 23.99

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

CARIBBEAN RICE

SAFARI FRIES

COLESLAW

RED SKINNED MASHED POTATOES

ADD AN ADDITIONAL SIDE TO ANY ENTRÉE FOR 5.99

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

PASTAS

ANACONDA PASTA
Gluten sensitive 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, penne pasta 27.99

CREOLE MAC N CHEESE
Shrimp, andouille sausage, peppers, red onion, cheese sauce, chili butter bread crumbs, tomatoes, penne pasta 26.99

HOUSE FAVORITES **ALLERGY FRIENDLY** **RAINFOREST ORIGINAL**

TASTE OF THE ISLANDS



SEAFOOD

TASTE OF THE ISLANDS
Caribbean Coconut Shrimp, mango habanero glazed shrimp, jerk seasoned tilapia topped with pineapple salsa, Caribbean rice, seasonal vegetables 34.99

FRIED SHRIMP
Safari fries 24.99

FISH-N-CHIPS
Served English-style, coleslaw, Safari fries 24.99

CARIBBEAN COCONUT FRIED SHRIMP
Coleslaw, plum sauce, Safari fries 25.99

ALOHA SALMON & SHRIMP
Hawaiian glazed salmon & shrimp, seasonal vegetables, Jasmine rice 32.99

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, coleslaw, 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 spare ribs 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 35.99

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

PRIMAL STEAK*
USDA choice char-broiled Sirloin steak, red skinned mashed potatoes, seasonal vegetables 36.99

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, coleslaw, Safari fries 37.99

SANDWICHES & BURGERS

All items served with Safari fries

RAINFOREST BURGER*
Cheese, lettuce, tomato, onion, pickle spear 19.99

BBQ BACON CHEESEBURGER*
Smokin' Mojo BBQ sauce, cheddar cheese, bacon, lettuce, tomato, onion, pickle spear 21.99

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

PULLED PORK BURGER*
Burger patty with BBQ pulled pork, coleslaw, crispy fried onions, pickle spear 22.99

THE BEASTLY BURGER*
Two patties, American cheese, lettuce, tomato, onion, pickle spear 26.99

PHILLY CHEESESTEAK
Chopped sirloin, mozzarella cheese, peppers, onions, served on a hoagie roll 20.99

BLUE MOUNTAIN CHICKEN SANDWICH
Grilled lemon chicken, bacon, Swiss cheese, lettuce, tomato, onion, boom boom sauce 17.99

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

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 foodborne illness. A suggested gratuity of 18% 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* (15.50 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

MONGOOSE MAI TAI

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

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

MOSCOW MULE

New Amsterdam Vodka, fresh lime juice, ginger beer 13.99

DRAGONBERRY MULE

Bacardi Dragon Berry Rum, St-Germain Elderflower Liqueur, strawberry purée, fresh lime juice, ginger beer 13.99

BEER

AMERICAN CRAFT & DOMESTIC

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

IMPORT

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

DRAFT

Served in your own take home souvenir 20oz. Pilsner Glass!
Coors Light • Ellicottville Blueberry Wheat
Sam Adams Seasonal Selection
Big Ditch Hayburner • Blue Moon Belgian
Flying Bison Rusty Chain



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 Moscato.....	12	32
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®

CHA! CHA! CHARACTER CUP*



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

RASPBERRY LEMONADE

A refreshing lemonade
made with
raspberry purée

FRESH FRUIT LEMONADE

STRAWBERRY

Fresh lemonade made
with strawberries

RASPBERRY

Fresh lemonade made
with raspberries

MOJITO

Muddled fresh mint, limes combined
with lemonade
(a non-alcoholic twist on a classic)



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