

# SIGNATURE COCKTAILS

**ADD A COLLECTIBLE GLASS FOR \$5.50** 

## **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 Bacardi Black Rum and Amaretto. \$10.99

# **CLASSIC CARIBBEAN MOJITO**

A treasured favorite with a little extra jazz!
Bacardi Superior Rum, fresh mint, lime juice and sparkling soda, with a premium Bacardi Añejo Cuatro floater and a powdered sugar sprinkle. \$10.99

# **SPARKLING BLUE HAWAIIAN**

A tropical American classic invented in Hawaii in 1957! Malibu Coconut Rum, Absolut Citron Vodka, DeKuyper Blue Curaçao shaken with fresh lime juice and pineapple juice, finished with LaMarca Prosecco. \$10.99

# **BANANA BERRY COLADA**

Malibu Coconut Rum, Bacardi Black Rum, fresh banana, strawberries and coconut piña colada mix.† \$11.99

# **PASSION FRUIT MAI TAI**

A Tiki classic invented in the 1940s in California! Sailor Jerry Spiced Rum, passion fruit and a blend of traditional Tiki flavors. \$11.99



# **BAHAMA MAMA**

Bacardi Superior Rum, Malibu Coconut Rum, DeKuyper Crème de Banana, the fresh flavors of orange and pineapple, finished with a splash of grenadine. \$10.99

# **ROCK HOUSE RUM PUNCH**

Cruzan Aged Light Rum, Myers's Dark Rum and our signature blend of tropical juices, topped with sparkling Fever-Tree Ginger Beer. \$11.99

# FROZEN ULTIMATE PIÑA COLADA

Our House-made Ultimate Piña Colada Mix topped with Myers's Dark Rum. \$9.99

# FROZEN ROCKIN' FRESH MARGARITA

Milagro Silver Tequila, Monin Agave Nectar, and fresh lime juice. \$9.99



# JAM SESSIONS

# RELIVE THIS MOMENT WITH YOUR OWN COLLECTIBLE GLASS FOR \$5.50

# **SOUTHERN ROCK**

Jack Daniel's Whiskey, Southern Comfort, Chambord Raspberry Liqueur, Smirnoff Vodka and sour mix, topped with Sprite<sup>®</sup>. \$9.99

## **ROCKIN' FRESH RITA**

Milagro Silver Tequila, fresh lime juice and agave nectar, finished with our signature sweet and savory rim. \$9.99

Upgrade to Patrón Silver Tequila for \$2.00

# TROPICAL MARGARITA

Sauza Tres Generaciones Plata Tequila, house-infused with fresh strawberries, Cointreau Orange Liqueur, and the fresh flavors of guava, pineapple and lime juice. \$9.99

# **ELECTRIC BLUES**

Smirnoff Vodka, Bacardi Superior Rum, Beefeater Gin, DeKuyper Blue Curaçao and house-made sour mix, topped with Red Bull® for a little extra energy. \$9.99

# **RHYTHM & ROSÉ MULE**

Absolut Vodka, Band of Roses Rosé, the refreshing flavors of passion fruit, green tea and lime finished with Fever-Tree Ginger Beer, served in our signature Mule Mug. \$12.99



# **BLACKBERRY SPARKLING SANGRIA**

A signature blend of red wine, the fresh flavors of blackberries, cranberry juice and squeeze of orange, topped with bubbly LaMarca Prosecco. \$9.99

## **ULTIMATE LONG ISLAND ICED TEA**

Tito's Handmade Vodka, Bombay Sapphire Gin, Sailor Jerry Spiced Rum, Cointreau Orange Liqueur, house-made sour mix finished with a splash of Coca-Cola®. \$9.99

# **ESPRESSO MARTINI**

Grey Goose Vodka, Kahlúa, fresh brewed espresso shaken until frothy and chilled. \$9.99



# **BEER & WINE**

# WINE

WHITE &	<b>SPARKLING</b>	WINES
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\$14.00 \$46.00 **CHATEAU STE. MICHELLE RIESLING** \$12.00 \$40.00 **FLOWERS CHARDONNAY** MIONETTO MOSCATO DOLCE \$12.00 KIM CRAWFORD SAUVIGNON BLANC \$11.00 \$38.00 **MASI "MASIANCO" PINOT GRIGIO** \$11.00 \$38.00 **BROKEN EARTH CHARDONNAY** \$9.00 \$34.00 LA MARCA PROSECCO \$9.00

Glass 6oz

Bottle



\$48.00 **OBERON CABERNET SAUVIGNON** \$15.00 \$46.00 LA CREMA MONTEREY PINOT NOIR \$14.00 \$10.00 \$36.00 **HESS CABERNET SAUVIGNON BROKEN EARTH MERLOT** \$9.00 \$34.00 **RISATA SCARLET SEMI SWEET** \$9.00 \$34.00 **BROKEN EARTH "CdR" BLEND** \$9.00 \$34.00



# BEER

**ADD A COLLECTIBLE GLASS FOR JUST \$5.50** 

# **BOTTLE**

Domestic

**BUD LIGHT** 

**BUDWEISER** 

**COORS LIGHT** 

MICHELOB ULTRA

MILLER LITE

**Import** 

**HEINEKEN** 

**CORONA PREMIER** 

**GUINNESS** 

# **ON TAP**

Ask your server about our current offerings.

Domestic

Import

**BUD LIGHT** 

HEINEKEN

**BUDWEISER** 

MODELO

COORS LIGHT

STELLA



# ALTERNATIVE ROCK (ALCOHOL FREE)

**ADD A COLLECTIBLE GLASS FOR \$5.50** 

# **STRAWBERRY BASIL LEMONADE**

A refreshing lemonade muddled with fresh strawberries and basil. \$6.95

#### **MANGO TANGO**

Red Bull®, Finest Call Mango Purée and orange juice. \$6.95

# **PINEAPPLE LEMONADE**

Hand-muddled pineapple shaken with a refreshing bubbly lemonade, finished with a grilled pineapple slice. \$6.95

# **RED BULL®**

Hard Rock Proudly serves Red Bull® and the following flavors: Original, Sugar-Free, Yellow, Red, Blue. \$3.95

# **HOT BEVERAGES**

ESPRESSO \$2.95

DOUBLE ESPRESSO \$3.95

CAPPUCCINO \$3.95

CAFFE LATTE \$3.95

# **COLD BEVERAGES**

PROUDLY SERVING Coca PRODUCTS
AND THE FOLLOWING BEVERAGES: \$2.95

COCA-COLA®

DR PEPPER®

DIET COKE®

**FANTA® ORANGE** 

SPRITE®

MINUTE MAID® LEMONADE

BARQ'S ROOT BEER®

**RASPBERRY TEA** 







# STARTERS & SHAREABLES

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



CLASSIC

# **SPINACH & ARTICHOKE DIP**

A creamy blend of romano and cheddar cheese, chopped spinach and artichoke hearts, served with crispy tortilla chips and house-made pico de gallo on the side. \$10.95

## **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 and Monterey Jack cheese, and scallions, served with sour cream on the side. \$11.95

Add Grilled Chicken \$5.00 or Grilled Steak\* \$6.95

## ONE NIGHT IN BANGKOK SPICY SHRIMP™

8oz of crispy shrimp, tossed in a creamy, spicy sauce, topped with scallions, served on a bed of coleslaw. \$14.95

## WINGS

Our signature slow-roasted jumbo wings tossed with Classic Buffalo or BBQ sauce, served with celery and blue cheese dressing. \$12.95

# **FOUR-CHEESE ITALIAN FLATBREAD**

Four-cheese Italian blend, fresh basil, drizzled with cilantro pesto. \$12.95

# **BBQ CHICKEN FLATBREAD**

Grilled fresh chicken, house-made barbecue sauce, shredded cheddar and Monterey Jack cheese, pickled red onions, roasted corn, finished with scallions. \$13.95

#### FOUR-CHEESE & PEPPERONI FLATBREAD

Four-cheese Italian blend, pepperoni, fresh basil, drizzled with cilantro pesto. \$13.95

## **ALL-AMERICAN SLIDERS**

Three mini-burgers with melted American cheese, crispy onion ring and creamy coleslaw on a toasted brioche bun.\* \$13.95

# **ONION RING TOWER**

Our signature crispy onion rings perfectly seasoned and served with barbecue and ranch sauce. \$6.95









# LEGENDARY® STEAK BURGERS

Since 1971, we've been serving burgers to legends who love great taste and Rock n' Roll. We're proud to serve premium, fresh Steak Burgers.

Just like the strings of a guitar must be perfectly tuned to play a great melody, every detail matters for Hard Rock's Legendary® Steak Burgers.

ORIGINAL LEGENDARY® BURGER

# FRESH BAKER'S BUN

Fresh burgers deserve a fresh bun. Each bun is toasted to order.

# SIGNATURE SAUCE

Sweet and a little smoky, designed to complement each steak burger.

# STEAK MATTERS

It's fresh and it's premium because flavor comes first.

# **GOLDEN ONION RING**

It's all about the Ultimate Crunch!

# **DOUBLE THE CHEESE**

Not one slice but two slices on each and every steak burger.

# BETTER WITH GREAT BACON

Everything is better with great bacon! Especially our Applewood bacon.

# STEAK BURGERS

All Legendary® Steak Burgers are served with fresh toasted buns and seasoned fries. Substitute your fries for our Signature Onion Rings for \$3.95

# ORIGINAL LEGENDARY® BURGER

The burger that started it all! Fresh steak burger, with applewood bacon, cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato, served with our signature steak sauce on the side.\* \$15.95

# **BBQ BACON CHEESEBURGER**

Fresh steak burger, seasoned and seared with a signature spice blend, topped with house-made barbecue sauce, crispy shoestring onions, cheddar cheese, applewood bacon, leaf lettuce and vine-ripened tomato.\* \$15.95

# THE BIG CHEESEBURGER

Three slices of cheddar cheese melted on our fresh steak burger, served with leaf lettuce, vine-ripened tomato and red onion.\* \$14.95

# **DOUBLE DECKER DOUBLE CHEESEBURGER**

A tribute to our 1971 "Down Home Double Burger"
Two stacked steak burgers with American cheese, leaf lettuce, vine-ripened tomato and red onion.\* \$21.95

# THE IMPOSSIBLE™ BURGER

100% plant-based vegan patty, topped with cheddar cheese and a crispy onion ring, served with leaf lettuce and vine-ripened tomato.† \$16.95

# **SURF 'N' TURF BURGER**

Our signature steak burger topped with One Night in Bangkok Spicy Shrimp™ on a bed of spicy slaw.\* \$20.95











# **SANDWICHES**

Served with fresh toasted buns and seasoned fries.

# **BBO PULLED PORK SANDWICH**

Tender pulled pork with our house-made honey BBQ sauce, pickles, and coleslaw, served with seasoned fries. \$13.95

# **GRILLED CHICKEN SANDWICH**

8oz grilled chicken with melted Monterey Jack cheese, applewood bacon, leaf lettuce and vine-ripened tomato, served on a toasted fresh bun with honey mustard sauce. \$12.95

# **CLASSIC CLUB SANDWICH**

8oz grilled fresh chicken, sliced and served with applewood bacon, vine-ripened tomato, leaf lettuce and mayonnaise on toasted sourdough. \$12.95

# THE TRIUMPH" FAMOUS JACKSONS' CHICKEN SANDWICH

Chicken breast in a honey brushed homemade crispy batter, pickled red onion, frisee lettuce and a spicy aioli sauce, served on a toasted bun. \$12.95

Recipe by Marlon, Tito, Jackie & Jermaine Jackson

# SALADS

# **GRILLED CHICKEN CAESAR SALAD**

8oz chicken breast, grilled and sliced with fresh romaine tossed in a classic Caesar dressing, topped with parmesan crisps, croutons and shaved parmesan cheese. \$14.95 Substitute Grilled Salmon\* \$3.00 or Grilled Shrimp \$3.00

# **STEAK SALAD**

8oz grilled 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.\* \$17.95









# SPECIALTY ENTRÉES

# **BABY BACK 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. \$26.95

## **BONE-IN RIBEYE**

USDA Choice 16oz bone-in ribeye grilled and topped with herb butter, served with your choice of seasoned fries or Yukon Gold mashed potatoes and fresh vegetables.\* \$31.95 Enjoy Surf n' Turf style with grilled shrimp \$4.95

# **NEW YORK STRIP STEAK**

USDA Choice 120z New York strip steak, grilled and topped with herb butter, served with your choice of seasoned fries or Yukon Gold mashed potatoes and fresh vegetables.\* \$28.95

## **FAMOUS FAJITAS**

Classic Tex-Mex-style fajitas, served with fresh Pico de Gallo, Monterey Jack and cheddar cheese, house-made guacamole, sour cream and warm tortillas.

Grilled Chicken \$17.95
Grilled Steak\* \$19.95
Grilled Shrimp \$19.95
Duo Combo \$20.95
Trio Combo \$21.95
Veggie Fajitas \$15.95

# TWISTED MAC, CHICKEN & CHEESE

100% all-natural grilled chicken breast, sliced and served on cavatappi pasta tossed in a four-cheese sauce blend with diced red peppers. \$17.95

# **SMOKEHOUSE BBO 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. \$23.95

## **CEDAR PLANK SALMON**

Oven-roasted salmon on a cedar plank with a sweet and spicy mustard glaze, served with grilled corn on the cob and a house salad.\* \$21.95

# **TUPELO CHICKEN TENDERS**

Crispy, fresh chicken tenders served with seasoned fries, honey mustard and our house-made barbecue sauce. \$14.95

# HARD ROCK PROUDLY SERVES PURELY Meat Co.









# DESSERTS & MILKSHAKES

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

COOKIES & CREAM MILKSHAKE



# **DESSERTS**

## **HOT FUDGE BROWNIE**

Warm chocolate brownie topped with vanilla bean ice cream, hot fudge, chopped walnuts, chocolate sprinkles, fresh whipped cream and a cherry.† \$9.95

# **NEW YORK CHEESECAKE**

Rich and creamy NY-style cheesecake served with thin layers of chocolate and caramel sauce, finished with sprinkles of toffee-almond crunch.† \$7.95

# **HOMEMADE APPLE COBBLER**

Old-fashioned apple cobbler with warm Granny Smith apples, baked until golden brown and topped with vanilla bean ice cream, chopped walnuts and caramel sauce. \$8.95

# **ICE CREAM**

Vanilla

Small \$4.95

Large \$5.95

# **COOKIES & CREAM MINI MILKSHAKE**

Creamy vanilla bean ice cream, white chocolate and Oreo® cookies, finished with white chocolate whipped cream and sugar-dusted brownie squares served in a signature mini-milk jug. \$7.95







# HARD ROCK EVENTS



From an intimate unplugged meeting to a full-blown production, Hard Rock's unique and comprehensive resources allow you to execute corporate meetings & events, convention receptions, incentive rewards, or even a rockin' wedding.

To find out how you can host your next event at a Hard Rock Cafe near you visit www.hardrockmeetings.com.