

## JAM SESSIONS

#### RELIVE THIS MOMENT WITH YOUR OWN COLLECTIBLE GLASS

#### **SOUTHERN ROCK**

Jack Daniel's Whiskey, Southern Comfort, Chambord Raspberry Liqueur, Smirnoff Vodka and sour mix, topped with Sprite®. \$9.99 | with glass \$15.99 (204 cal)

#### **ROCKIN' FRESH RITA**

Milagro Silver Tequila, fresh lime juice and agave nectar, finished with our signature sweet and savory rim. \$9.99 | with glass \$15.99 (251 cal) Upgrade to Patrón Silver Tequila for \$2.00 more.

#### 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 | with glass \$15.99 (220 cal)

#### **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 | with glass \$15.99 (199 cal)

#### RHYTHM & ROSÉ MULE

BLACKBERRY

**SPARKLING SANGRIA** 

Absolut Vodka, Broken Earth Grenache Rosé, the refreshing flavors of passion fruit, green tea and lime finished with Fever-Tree Ginger Beer, served in our signature Mule Mug. \$9.99 (391 cal)

SOUTHERN ROCK

#### **BLACKBERRY SPARKLING SANGRIA**

A signature blend of red wine, the fresh flavors of blackberries, cranberry juice and squeeze of orange, topped with bubbly La Marca Prosecco. \$9.99 | with glass \$15.99 (211 cal)

#### **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 Coke®. \$11.75 | with glass \$15.99 (233 cal)

#### NEW ES

#### **ESPRESSO MARTINI**

Grey Goose Vodka, Kahlúa, fresh brewed espresso shaken until frothy and chilled. \$9.50 (200 cal)



## SIGNATURE COCKTAILS

\$15.99 INCLUDES YOUR OWN COLLECTIBLE GLASS

#### 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. \$9.99 (236 cal)

#### **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. \$9.99 (163 cal)

#### NEW S

#### **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 La Marca Prosecco. \$9.99 (190 cal)

#### **BANANA BERRY COLADA**

Malibu Coconut Rum, Bacardi Black Rum, fresh banana, strawberries and coconut piña colada mix.† \$9.99 (322 cal)

#### **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. \$9.99 (260 cal)

#### **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. \$9.75 (206 cal)

#### **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. \$9.75 (185 cal)





We hold allergy information for all menu items, please speak to your server for further details. If you suffer from a food allergy, please ensure that your server is aware at the time of order. † Contains nuts or seeds.

## WINE

Red Wine (6oz) 111 cal | White Wine (6oz) 109 cal | Sparkling (5oz) 100 cal



Glass 6oz

\$12.00

\$6.00

Glass 6oz

\$9.00

\$9.00

\$9.00

\$10.00

\$8.00

\$7.00

Bottle

\$44.00

\$20.00

Bottle

\$28.00

\$30.00

\$29.00

\$36.00

\$28.00

\$22.00

BUBBLES		
LA MARCA PROSECCO, Italy		
STANFORD BRUT, California		

## WHITE & ROSÉ WINES BERINGER MOSCATO, Napa BROKEN EARTH GRENACHE ROSÉ, Paso Robles

TOMASSI LE ROSSE PINOT GRIGIO, Italy
WISE VILLA SAUVIGNON BLANC, Sierra Foothills
HARD ROCK CHARDONNAY, Paso Robles

**MONTEVINA WHITE ZINFANDEL,** Amador County

#### **RED WINES**

KLD WINLS		
BROKEN EARTH BLEND, Paso Robles	\$9.00	\$33.00
BROKEN EARTH MERLOT, Paso Robles	\$9.00	\$34.00
LOUIS MARTINI CABERNET, Sonoma County	\$12.00	\$45.00
WISE VILLA PINOT NOIR, Sierra Foothills	\$14.00	\$50.00
HARD ROCK CABERNET, Paso Robles	\$8.00	\$28.00



## BEER

#### \$11.99 INCLUDES YOUR 200Z COLLECTIBLE PINT GLASS

Please inquire with your server for our additional craft offerings.

#### **BOTTLE**

Domestic \$4.25	
BUD LIGHT	(147 cal
BUDWEISER	(193 cal
COORS LIGHT	(102 cal
MICHELOB ULTRA	(95 cal
MILLER LITE	(120 cal

#### *Import* \$5.25

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CORONA EXTRA	(148 cal)
GUINNESS DRAUGHT (CAN)	(145 cal)
MODELO ESPECIAL	(144 cal)
HEINEKEN	(170 cal)
HEINEKEN O.O	(69 cal)

#### **HARD SELTZER AND CIDER**

**ANGRY ORCHARD** \$4.75 (190 cal)

WHITE CLAW BLACK CHERRY HARD SELTZER

\$6.00 (100 cal)

WHITE CLAW MANGO HARD SELTZER

\$6.00 (100 cal)

#### **ON TAP**

#### **ASK ABOUT OUR LOCAL DRAFT OFFERINGS!**

Domestic \$4.75

BUD LIGHT	(147 cal)
BUDWEISER	(193 cal)
COORS LIGHT	(102 cal)

Import and Craft \$5.50

,	, , , , ,	
STELLA ART	OIS BELGIAN WHITE	(142 cal
CORONA		(148 cal
MODELO ES	PECIAL	(131 cal
BLUE MOON	I	(170 cal



# STARTERS & SHAREABLES Flavor, spice and an outre Living

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





#### **CLASSIC NACHOS**

Crisp tortilla chips layered with ranch-style beans and a four-cheese sauce blend, topped with fresh pico de gallo, spicy jalapeños, pickledred onions, melted cheddar and Monterey Jack cheese, and scallions, served with sour cream on the side. \$13.95 (2115 cal)

Add Guacamole \$3.25 (123 cal) or Grilled Chicken \$6.00 (260 cal) or Grilled Steak\* \$7.00 (451 cal)

#### **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. \$12.95 (970 cal)

#### 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 (1030 cal)

#### **FOUR-CHEESE ITALIAN FLATBREAD**

Four cheese Italian blend, homemade pizza sauce, fresh basil, drizzled with cilantro pesto \$13.50 (1330 cal)

#### **SOUTHWEST CHICKEN FLATBREAD**

Grilled, 100% all-natural chicken, avocado, shredded mozzarella, fresh pico de gallo, diced red peppers and scallions, finished with chipotle aioli. \$14.95 (1525 cal)

#### **BBO CHICKEN FLATBREAD**

Grilled fresh chicken, house-made barbecue sauce, shredded cheddar and Monterey Jack cheese, pickled red onions, roasted corn, finished with scallions. \$14.95 (1166 cal)

#### **FOUR-CHEESE & PEPPERONI FLATBREAD**

Four-Cheese Italian blend, homemade pizza sauce, pepperoni, fresh basil, drizzled with cilantro pesto. \$13.95 (1152 cal)

Our signature slow-roasted jumbo wings tossed with classic Buffalo or barbecue sauce, served with celery and blue cheese dressing. \$15.95 (1142 cal)

#### **ALL-AMERICAN SLIDERS**

Three mini-burgers with melted American cheese, crispy onion ring and creamy coles law on a toasted brioche bun.\* \$15.50 (1810 cal)

#### **BUFFALO-STYLE SLIDERS**

Three mini-burgers with crispy onion ring, classic Buffalo sauce and blue cheese dressing on a toasted brioche bun.\* \$15.50 (1630 cal)

#### **WHISKEY BACON JAM SLIDERS**

Three mini-burgers with American cheese, crispy onion ring and homemade Jack Daniel's Whiskey bacon jam on a toasted brioche bun.\* \$15.50 (1880 cal)











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## 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 Cheese Fries with Applewood Bacon \$3.99 (960 cal), Onion Rings \$3.50 (850 cal) or our House Side Salad \$3.50 (380 cal)

#### 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.\* \$17.95 (1660 cal)

#### SURF & TURF BURGER

Our signature steak burger topped with One Night in Bangkok Spicy Shrimp™ on a bed of spicy slaw.\* \$20.95 (1720 cal)

#### 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.\* \$17.95 (1940 cal)

#### THE BIG CHEESEBURGER

Three slices of cheddar cheese melted on our fresh steak burger, served with leaf lettuce, vine-ripened tomato and red onion.\* \$17.50 (1780 cal)

#### DOUBLE DECKER DOUBLE CHEESEBURGER

A tribute to our 1971 "Down Home Double Burger"
Two stacked steak burgers with American cheese, mayonnaise, leaf lettuce, vine-ripened tomato and red onion.\*
\$23.95 (2470 cal)

#### 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.† \$18.50 (1151 cal)





SURF & TURF BURGER





DOUBLE DECKER DOUBLE CHEESEBURGER

Add an upgrade to your Steak Burger

Applewood Bacon \$2.50 (84 cal)

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Golden Onion Rings \$7.50 (850 cal)

Boozy Milkshake \$11.99 (1240-1450 cal)

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## **SANDWICHES**

Served with seasoned fries or substitute your fries for Cheese Fries with Applewood Bacon \$3.99 (960 cal), Onion Rings \$3.50 (850 cal) or our House Side Salad \$3.50 (380 cal)

#### **BBQ PULLED PORK SANDWICH**

Tender pulled pork with our house-made barbecue sauce, pickles and coleslaw served with seasoned fries. \$14.95 (1031 cal)

#### **GRILLED CHICKEN SANDWICH**

8oz grilled fresh chicken with melted Monterey Jack cheese, applewood bacon, leaf lettuce and vine-ripened tomato, served on a toasted fresh bun with honey mustard sauce. \$15.50 (1124 cal)

#### **CLASSIC CLUB SANDWICH**

8oz grilled fresh chicken, sliced and served with applewood bacon, vine-ripened tomato, leaf lettuce and mayonnaise on toasted sourdough. \$15.50 (1553 cal)

#### HOT CHICKEN CRISPY SANDWICH

3 crispy fresh chicken tenders, creamy tarragon ranch, pickles and lettuce, served on a toasted bun. \$15.50 (1695 cal)





## **SALADS**

#### **GRILLED CHICKEN CAESAR SALAD**

8oz fresh chicken breast, grilled and sliced with fresh romaine tossed in a classic Caesar dressing, topped with parmesan crisps, croutons and shaved parmesan cheese. \$18.95 (890 cal)

Substitute Grilled Salmon\* \$23.95 (368 cal) or Grilled Shrimp \$22.95 (153 cal)

#### **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.\* \$19.50 (1200 cal)

#### PREMIUM SIDES SERVED À LA CARTE

Seasoned Fries \$5.00 (288 cal)
Fresh Vegetables \$5.00 (109 cal)
Twisted Mac & Cheese \$6.50 (1167 cal)
Golden Onion Rings \$7.50 (850 cal)
Yukon Gold Mashed Potatoes \$5.00 (308 cal)
Cheese Fries \$6.99 (395 cal)
Garlic Fries \$6.99 (289 cal)
Cajun Fries \$6.99 (395 cal)
Parmesan Fries \$6.99 (395 cal)
Grilled Corn on the Cob \$4.00 (150 cal)

## SPECIALTY ENTRÉES

Complement with a House Side Salad \$6.00 (380 cal) or a Classic Caesar Side Salad \$6.00 (288 cal)

#### **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. \$29.95 (2062 cal)

#### **BONE-IN RIBEYE**

USDA Choice 16oz bone-in ribeye grilled and topped with herb butter, served with Yukon Gold mashed potatoes and fresh vegetables.\* \$36.95 (1528 cal)

Enjoy Surf n' Turf style with Shrimp Scampi, add \$8.95 (270 cal)

#### **NEW YORK STRIP STEAK**

USDA Choice 120z New York strip steak, grilled and topped with herb butter, served with Yukon Gold mashed potatoes and fresh vegetables.\* \$34.95 (1266 cal)

Enjoy Surf n' Turf style with Shrimp Scampi, add \$8.95 (270 cal)

#### **FILET MIGNON**

USDA Choice 8oz center-cut filet, served with Yukon Gold mashed potatoes and fresh vegetables.\* \$38.95 (891 cal) Enjoy Surf n' Turf style with Shrimp Scampi, add \$8.95 (270 cal)

#### **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	\$20.95 (1341 cal)
Grilled Steak*	\$21.95 (1433 cal)
Grilled Shrimp	\$21.95 (1640 cal)
Duo Combo	\$22.95 (1387 cal)
Trio Combo	\$23.95 (1485 cal)
Veggie Fajitas	\$18.95 (833 cal)

#### **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. \$19.95 (2014 cal)

#### **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. \$27.50 (1740 cal)

#### **CEDAR PLANK SALMON**

An oven-roasted Norwegian salmon on a cedar plank with a sweet and spicy mustard glaze, served with grilled corn on the cobb and a house salad. \$22.95 (975 cal)

#### **TUPELO CHICKEN TENDERS**

Crispy, fresh chicken tenders served with seasoned fries, honey mustard and our house-made barbecue sauce. \$17.95 (1171 cal)









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## DESSERTS & MILKSHAKES From Boozy 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.† \$10.95 (1801 cal)

#### 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.† \$9.95 (820 cal) *Strawberry or Oreo flavor available* 

#### **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 (1502 cal)

#### **ICE CREAM**

Choose from vanilla or chocolate. Small \$5.50 (193 cal) Large \$6.50 (576 cal)

## BOOZY MILKSHAKES

#### COOKIES & CREAM MILKSHAKE

Absolut Vanilia Vodka, creamy vanilla bean ice cream, white chocolate and Oreo® cookies, finished with white chocolate whipped cream and sugar-dusted brownie squares. \$11.99 (1450 cal)

Non-Alcoholic version, served in a signature mini-milk jug \$7.99 (1000 cal)

#### M HOT FUDGE MILKSHAKE

Jim Beam Bourbon, Myers's Dark Rum, vanilla bean ice cream, dark chocolate sauce and a hint of coconut, finished with white chocolate whipped cream, a chocolate & toffee-almond rim and a fresh strawberry.† \$11.99 (1240 cal)

Non-Alcoholic version, served in a signature mini-milk jug \$7.99 (1010 cal)





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## **ALTERNATIVE ROCK**

#### (ALCOHOL FREE)

**\$10.99 INCLUDES YOUR COLLECTIBLE GLASS** 

#### **STRAWBERRY BASIL LEMONADE**

A refreshing lemonade muddled with fresh strawberries and basil. \$6.25 (186 cal)

#### **MANGO TANGO**

Red Bull®, Finest Call Mango Purée and orange juice. \$6.25 (120 cal)

#### **DESCRIPTION OF THE PROPERTY O**

Hand-muddled pineapple shaken with a refreshing bubbly lemonade, finished with a grilled pineapple slice. \$6.25 (211 cal)

## HOMEMADE MINI-MILKSHAKES

Our Mini-Milk jug milkshakes are a perfect way to treat yourself!

#### (III) COOKIES & CREAM MINI-MILKSHAKE

All-natural Madagascar vanilla bean ice cream blended with white chocolate and Oreo® cookies, finished with white chocolate whipped cream and a sugar-dusted brownie square. \$7.99 (1000 cal)

#### M HOT FUDGE MINI-MILKSHAKE

All-natural Madagascar vanilla bean ice cream with dark chocolate sauce and a hint of coconut, finished with white chocolate whipped cream, a chocolate & toffee-almond rim and a fresh strawberry.† \$7.99 (1010 cal)

Please note: This item does contain nuts.

#### **HOT BEVERAGES**

Espresso \$4.25 (5 cal) Cappuccino \$5.50 (90 cal)

Double Espresso \$5.25 (10 cal) Caffe Lattè \$5.95 (150 cal)

#### PROUDLY SERVING Coalcolar PRODUCTS AND THE FOLLOWING BEVERAGES

Coca-Cola®, Diet Coca-Cola®, Sprite®, Barq's Root Beer®, Dr. Pepper®, Fanta® Orange, Minute Maid® Lemonade, Red Bull® Energy, Red Bull Tropical®, Red Bull® Sugar Free, and Twinning's® of London Teas.

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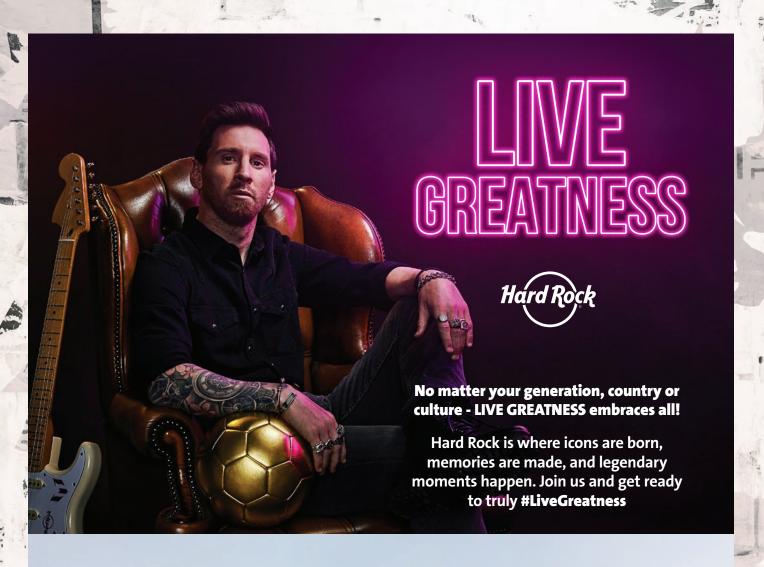


STRAWBERRY BASIL LEMONADE









## 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.