

HURRICANE MARGARITA
COCKTAILS
KEEPERS TOP-SHELF



HURRICANE

RELIVE THIS MOMENT

WITH YOUR OWN
COLLECTIBLE GLASS



SIGNATURE COCKTAILS

ASK YOUR SERVER ABOUT WHICH COCKTAILS WE SERVE ON SOUVENIR GLASSES, AND GET YOURS FOR AN ADDITIONAL PRICE!

BAHAMA MAMA

BACARDÍ Superior Rum , Malibu Coconut Rum, mixed with banana liqueur, orange and pineapple juice.

BIG KABLUE-NA

Malibu Coconut Rum, Blue Curaçao, our piña colada mix and lime juice.

Our cocktails are composed by our mixologists from a premium well selection featuring: SMIRNOFF, BACARDÍ, BEEFEATER, SAUZA GOLD, BOMBAY SAPPHIRE and JACK DANIEL'S

HURRICANE

An explosive mix of orange, mango and pineapple juice infused with BACARDI Superior Rum, Dark BACARDI Rum and Amaretto, with a splash of grenadine syrup. Garnished with orange and a maraschino cherry.

MAI TAI ONE ON

BACARDÍ Gold Rum, Cointreau Orange Liqueur, a splash of orange and lime juice, and Almond Monin Syrup.

FRUITAPALOOZA

Malibu Coconut Rum, banana liqueur, our sweet & sour mix and strawberry puree, with a splash of lemon soda.



SANGRÍA

WHITE SANGRÍA

ULTIMATE
LONG ISLAND
ICED TEA

PURPLE HAZE

ELECTRIC BLUES

SOUTHERN ROCK

JAM SESSIONS

ASK YOUR SERVER ABOUT WHICH COCKTAILS WE SERVE ON SOUVENIR GLASSES, AND GET YOURS FOR AN ADDITIONAL PRICE!

SANGRÍA

Available per glass. Choose from: RED: Merlot, BACARDÍ Superior Rum; or WHITE: Chardonnay, Orange Vodka, Triple Sec. Both made with fresh fruit.

ULTIMATE LONG ISLAND ICED TEA

A delicious premium mix of Vodka, Bombay Gin, BACARDÍ Superior Rum and Triple Sec. Combined with our Sweet&Sour mix and a splash of coke.

PURPLE HAZE

SMIRNOFF Vodka, Beefeater Gin, BACARDÍ Superior Rum, mixed with our Sweet&Sour mix and Cassis Liqueur.

FERNET WITH COKE

Our Argentine Classic Fernet Branca with coke.

ELECTRIC BLUES

SMIRNOFF Vodka, BACARDÍ Superior Rum, Beefeater Gin, Blue Curaçao y a splash of our Sweet&Sour mix topped with lemon soda.

SOUTHERN ROCK

Jack Daniel's Tennessee Whiskey, Southern Comfort, Cassis Liqueur and SMIRNOFF Vodka, mixed with Sweet&Sour and a splash of lemon soda.

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MAKE YOUR NEXT TOAST

MARGARITA MADNESS

TRIPLE PLATINUM MARGARITA

Premium Silver Tequila, Cointreau Orange Liqueur and Grand Marnier.

EXOTIC MARGARITA

Premium Silver Tequila, Cointreau Orange Liqueur, mixed with Grenadine Syrup .

MANGO TEQUILA SUNRISE

Gold Tequila, BACARDÍ Rum, Orange Juice, Mango Puree and Grenadine Syrup.

WATERMELON RITA

Premium Silver Tequila, Cointreau Orange Liqueur, mixed with Watermelon Puree.



WATERMELON
RITA

TRIPLE PLATINUM
MARGARITA

EXOTIC
MARGARITA

MANGO TEQUILA
SUNRISE

MOJITO MOJO

ASK YOUR SERVER ABOUT WHICH COCKTAILS WE SERVE ON SOUVENIR GLASSES, AND GET YOURS FOR AN ADDITIONAL PRICE!



STRAWBERRY MOJITO

MOJITO

PINEAPPLE COCONUT
MOJITO

RED RASPBERRY MINT LEMONADE

ABSOLUT RASPBERRY Vodka, BEEFEATER Gin, Elderflower Syrup, Red Berries Mix, Mint and Lemon. Mixed with lemon soda.

MOJITO

BACARDÍ Superior Rum muddled with fresh mint, topped with club soda.

STRAWBERRY MOJITO

BACARDÍ Superior Rum muddled with strawberries, mint and lime, topped with club soda.

PINEAPPLE COCONUT MOJITO

BACARDI Superior Rum, our Home-made Piña Colada Mix, fresh pineapple, mint and a splash of club soda. Garnished with toasted coconut.

EPIC WITH YOUR OWN COLLECTIBLE GLASS

ALTERNATIVE ROCK (ALCOHOL-FREE)

ALCOHOL-FREE AND FUN FOR ALL AGES!

MANGO-BERRY COOLER

A tropical blend of Mangoes, Strawberries, pineapple and orange juice, our Sweet&Sour Mix and a splash of lemon soda.

BERRILICIOUS

Frozen wild berries blended with fresh strawberries and orange juice, garnished with a fresh strawberry and orange.

MANGO TANGO

Energy Drink, Mango Puree and Orange Juice.

STRAWBERRY BASIL LEMONADE

Fresh strawberries and basil muddled together with made-from-scratch lemonade.



DRINKS

SODAS

Coca Cola, Sprite, Coca Cola Zero, Fanta, Tonic Schweppes and Grapefruit Schweppes.

FLAVORED WATER

BOTLED WATER

BOTLED SPARKLING WATER

LEMONADE

ENERGY DRINK

CLASSIC DINER-STYLE MILK SHAKES

An old-fashioned classic with your choice of vanilla, chocolate, strawberry or dulce de leche ice cream.

Ask your server about which shakes we serve on a souvenir glass, and get yours for an additional price!



WINES

SWEET

Santa Julia Chenin

Malamado Sweet Red

GLASS

BOTTLE

WHITE

Postales Chardonnay

Postales Sauvignon Blanc

Luigi Bosca Sauvignon Blanc

GLASS

BOTTLE

RED WINES - MALBEC

Postales Roble

Santa Julia

Cafayate

D.V. Catena

Luigi Bosca

GLASS

BOTTLE

RED WINES - CABERNET SAUVIGNON

Postales Fin del Mundo

Santa Julia

Luigi Bosca

GLASS

BOTTLE

CHAMPAGNE

Mumm Extra Brut.

Champagne 187

Chandon Extra Brut

GLASS

BOTTLE

We welcome all parties, groups and events. Let Rock wake you up with our
CORPORATE BREAKFASTS AND BRUNCHS FROM 15 GUESTS ONWARDS.

For more information please call + 542901430511 or write at
marketing@hardrockush.com No meal is complete without your fine cotton classic logo
t-shirt, best-selling souvenir on Earth. Feel free to stop by our **ROCK SHOP.**

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HOT DRINKS

- SMALL COFFEE
- JARRITO COFFEE
- DOUBLE COFFEE
- CAPUCCINO
- SUBMARINE
- CHOICE OF TEA

SPECIAL DRINKS

- BAILEY'S COFFEE
- AMARULA COFFEE
- IRISH COFFEE

CORDIALS

- AMARETTO DISARONNO
- BAILEY'S
- COINTREAU
- DRAMBUIE
- JÄGERMEISTER
- KAHLÚA

LOCAL CHOICE

- HAM AND CHEESE TOASTS
- SPRING TOASTS
- HAM AND CHEESE TOASTS WITH FRIES
- CROISSANT
- HAM AND CHEESE CROISSANT



COFFEE



BAILEY'S COFFEE

THIS IS YOUR MOMENT

BRING IT HOME WITH A COLLECTIBLE GLASS

BEER

Ask your server about which drinks we serve on a souvenir glass, and get yours for an additional price! Our selection of beer may be available in bottles or on draft. Your server will tell you about our additional selections available.

DRAFT	BOTTLE	IMPORTED BOTTLE	
LOCAL CRAFT	QUILMES x 355cc	HEINEKEN x 355cc	CORONA x 355cc
	QUILMES STOUT x 340cc	STELLA ARTOIS x 330cc	ESTRELLA X 330cc
	Amber Pale Ale	SCHÖFFERHOFER	
	Golden Ale		
Fueguian Porter			
IPA			



Group parties or special events available. Please call +54 2901 430511 or send an e-mail to marketing@hardrockush.com
No meal is complete without a fine cotton T-shirt, like our Classic Logo-T, the best-selling souvenir on earth. Please feel free to stop by the Rock Shop® for yours.

JUMBO COMBO **NACHOS** **STARTERS** **SIGNATURE** **SALADS**

The best ingredients in authentic creations, handcrafted by artists formerly known as chefs. This is what you came here for. Let's get this party started.



DESSERTS

HOT FUDGE BROWNIE

Vanilla ice cream and hot fudge on a dense chocolate brownie, topped with chopped walnuts, chocolate sprinkles, fresh whipped cream and a cherry.†

CHEESECAKE MADE WITH OREO® COOKIE PIECES

A rich and creamy NY-style cheesecake baked with a generous helping of Oreo® cookies, drizzled with chocolate sauce with a decadent Oreo® cookie crust.

ICE CREAM

Choose from vanilla, chocolate, strawberry or dulce de leche.

Small:
Large:

CLASSIC DINER-STYLE MILK SHAKES

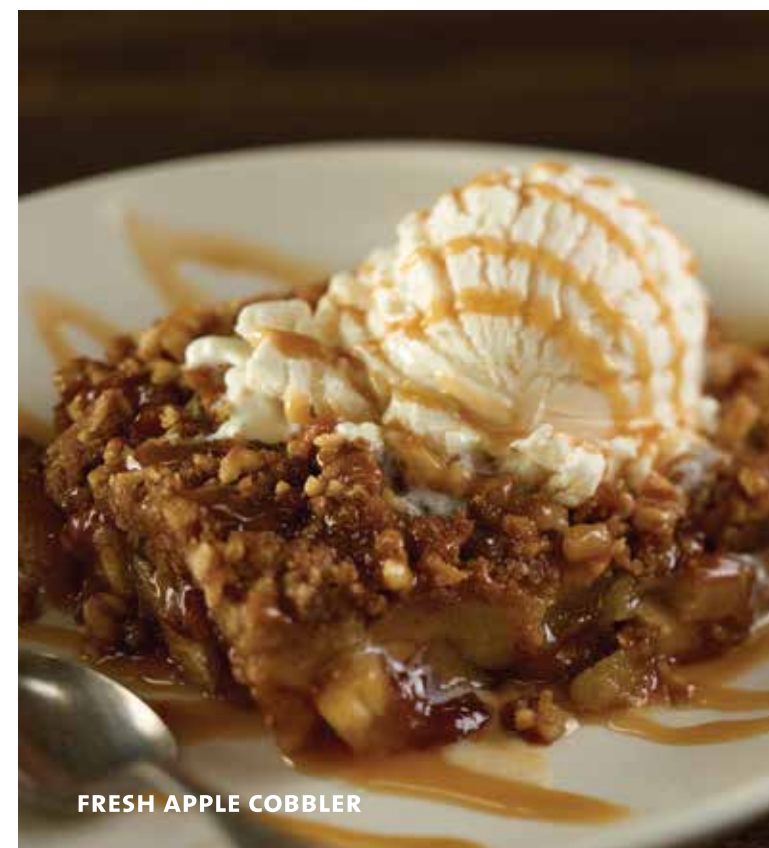
Choose your favorite from vanilla, chocolate, strawberry or dulce de leche ice cream. Another Hard Rock Cafe Legend.

ASK YOUR SERVER ABOUT WHICH DRINKS WE SERVE ON A SOUVENIR GLASS, AND GET YOURS FOR AN ADDITIONAL PRICE!

VANILLA
CHOCOLATE
STRAWBERRY
DULCE DE LECHE

FRESH APPLE COBBLER

Thick, juicy apples are mixed with the finest spices and baked until golden brown. Our apple cobbler is so good you'll think your grandmother made it! Served warm with vanilla ice cream, topped with walnuts and caramel sauce.†



FRESH APPLE COBBLER



CHEESECAKE MADE WITH OREO® COOKIE PIECES

FRESH DELICIOUS DESSERTS SHAKES COFFEES

Rich gooey chocolate, creamy ice cream. Nothing says rock'n'roll like a sweet lick.

STARTERS

JUMBO COMBO

A collection of our most popular appetizers: jumbo wings, onion rings, Tupelo chicken tenders, Southwest spring rolls and potato skins. Served with our homemade honey mustard, Hickory barbecue and blue cheese dressings.*

MOZZARELA STICKS

Golden sticks of mozzarella cheese, deliciously hand-breaded with spices. Served with our marinara sauce.

ROCKIN' WINGS

Jumbo wings, coated with our signature smoked dry rub, slow roasted and served with blue cheese and carrot and celery sticks. Choice of Buffalo style or grilled with our Classic Rock, Tangy or Heavy Metal sauces or dry seasoned.

CAULIFLOWER WINGS

One of the most recent creations of our chef: crispy cauliflower Buffalo style "wings". Served with blue cheese, carrots and celery sticks.

CLASSIC NACHOS

Tortilla chips piled high and layered with three bean mix, Monterrey Jack and cheddar cheeses, pico de gallo, jalapeños and green onions. Garnished with sour cream.

Add side of fresh guacamole

Add grilled chicken

*Add fajita beef or pork**

POTATO SKINS

Crispy potato skins filled with our homemade cheese sauce, smoked bacon and green onions. Served with a side of our sour cream.

TUPELO CHICKEN TENDERS

Hand-breaded, lightly fried tenderloins of chicken, served with honey mustard and Hickory barbecue sauces.*

ARGENTINE EMPANADAS

Your choice of local, fried Argentine empanadas. Served with the dressing of your choosing.

SALADS

CAESAR SALAD

Freshly chopped romaine lettuce tossed in our homemade Caesar dressing, topped with garlic croutons, shredded Roman cheese and shaved Parmesan cheese. *Add grilled chicken* or grilled salmon**

COBB SALAD

Fresh diced avocado, tomato, marinated grilled chicken, red onions, hard-boiled egg and smoked bacon with Monterrey Jack cheese. Placed on top of a bed of fresh mixed greens. Served with your choice of dressing.*

HAYSTACK CHICKEN SALAD

This Hard Rock special combines fresh mixed greens, carrots, corn, diced tomatoes, pico de gallo and shredded cheese. Topped with Tupelo fried chicken or a grilled chicken breast. Tossed with ranch dressing and topped with spiced pecans and crisp tortilla straws.†*

GRILLED CHICKEN CHOP SALAD

Mixed greens topped with grilled chicken, tomato, spiced pecans, carrot, cheddar and mozzarella cheeses, corn and red peppers. Tossed with homemade balsamic vinaigrette and drizzled with Tangy barbecue sauce.†*

†Contains nuts or seeds. *Consuming raw or undercooked hamburgers, meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



COBB SALAD



MOZZARELLA STICKS



CLASSIC NACHOS

LEGENDARY GRILL ENTRÉES FRESH HAND- CRAFTED



NEW YORK STRIP STEAK

SMOKEHOUSE

Our fork-tender signature smokehouse specialties are marinated and smoked before they're slow-cooked right here in our own in-house smokers using walnut wood and spiced barbecue sauce crafted by our chef. This way we achieve our authentic smoked flavor combined with our freshest ingredients.

Served with seasoned fries, cowboy beans and citrus coleslaw. Complement with a Caesar or House salad.

HICKORY-SMOKED BARBECUE COMBO

A delicious combination for people who want it all! Choose our smoked pulled pork or barbecue-seasoned chicken, along with tender St. Louis-style ribs.*

Served with our homemade barbecue sauce.

HICKORY-SMOKED RIBS

Fall-off-the-bone tender St. Louis-style ribs, rubbed with our signature seasonings and basted with homemade Hickory barbecue sauce.*

Ask for our half-ribs.

BARBECUE CHICKEN

Half chicken, seasoned and rubbed with our homemade Hickory barbecue sauce, slow-cooked until tender.*

SANDWICHES

Our signature sandwiches are made with fresh chicken or smoked pulled pork, with the freshest ingredients. Served with seasoned fries and citrus coleslaw. Complement with a Caesar or House salad(\$140) or crispy onion rings.

HICKORY-SMOKED PULLED PORK

8oz of hand-pulled smoked pork with tangy slaw and barbecue sauce. Served on toasted brioche.*

THE TEXAN

8oz of Hickory-smoked pulled pork, with chipotle barbecue sauce, cheddar and Monterrey Jack cheeses, crispy fried jalapeños and onions, piled high on a toasted brioche.*

HONEY MUSTARD GRILLED CHICKEN

SANDWICH

Toasted brioche bun, topped with 8oz of grilled chicken, smoked bacon, melted Monterrey Jack cheese, dijon mayonnaise, iceberg lettuce and a slice of vine-ripened tomato.*

CLASSIC CLUB SANDWICH

Thinly sliced grilled chicken, smoked bacon, vine-ripened tomato, iceberg lettuce and rich mayonnaise on homemade, toasted sourdough bread.*

SIRLOIN SANDWICH

Your choice of sirloin steak! Ham, mozzarella cheese, fresh lettuce, vine-ripened tomato and homemade mayonnaise. Served on toasted sourdough bread.*

HICKORY-SMOKED PULLED PORK



THE TEXAN



CLASSIC CLUB SANDWICH



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PULLED HICKORY SMOKEHOUSE HAND-CRAFTED



HICKORY-SMOKED RIBS

ENTRÉES

We present the main event: premium cuts, not frozen, fresh chicken and responsible-origin salmon, turned into an authentic feast fit for a rock star. It doesn't get any better than this!

Complement your entrée with a glass of our fine wines. Add a Caesar or House salad.

FAMOUS FAJITAS

Your choice of grilled chicken or steak with red peppers and onions, served with pico de gallo, Monterrey Jack and cheddar cheeses, fresh guacamole, sour cream and warm tortillas.*

- Duo Combo
- Grilled Steak
- Grilled Chicken

TWISTED MAC, CHICKEN & CHEESE

Cavatapi macaroni tossed in a three-cheese sauce with roasted red peppers, topped with Parmesan parsley bread crumbs and grilled chicken breast.* Substitute with homemade barbecue smoked pulled pork.

NEW YORK STRIP STEAK

Big and juicy 12oz Argentine Bife de Chorizo (340grs) seasoned with our chef's mix of spices and fire-grilled to the point of your liking. Topped with herb butter, served with mashed and seasonal vegetables.*

SIRLOIN STEAK

Grilled sirloin steak medallion with maitre 'd butter, served with delicious mashed potatoes and seasonal vegetables.*

GRILLED CHICKEN MARSALA

Marinated grilled chicken breast served on top of spaghetti with mushrooms, garlic, Parmesan cheese and fresh spinach leaves, topped with Marsala wine sauce. Served with seasonal vegetables*

ROASTED TOMATO PASTA

Cavatapi macaroni, delicious roasted tomato sauce and seasonal vegetables. Served with Parmesan cheese and garlic bread.

FRESH GRILLED SALMON

Carefully selected 8oz salmon filet, grilled tender and and drizzled with sweet and spicy barbecue sauce and herb butter. Served with mashed potatoes and fresh seasonal vegetables.*

SIDES

- Seasoned French fries
- Fresh seasonal vegetables
- Twisted Mac & Cheese
- Crispy onion rings
- Mashed potatoes
- Side House salad
- Side Caesar salad

HARD ROCK'S SAVORY ARTISAN FRIES

Take your pick:

- CHILI POWDER & CHIPOTLE KETCHUP
- PARMESAN & GARLIC HERB MAYONNAISE
- HERB MAYONNAISE & CHIMICHURRI

AVAILABLE FOR AN ADDITIONAL PRICE



FRESH GRILLED SALMON



FAMOUS FAJITAS



TWISTED MAC, CHICKEN & CHEESE

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LEGENDARY HICKORY BURGERS BBQ

You know how phenomenal artists
take something real and raw and make
it legendary? Yeah, our burgers are
like that.



ATOMIC BURGER

LEGENDARY BURGERS

Every fresh 8oz burger is made with the highest quality premium Argentine beef blend, created especially for Hard Rock. Grilled medium well (unless you say otherwise) and served on toasted brioche bun from our local baker. All hamburgers include our seasoned French fries.

ATOMIC BURGER

Try the most popular burger in town, topped with spicy fried onions, atomic fried jalapeños, melted mozzarella cheese, arugula, vine-ripened tomato and homemade siracha mayo.*

HICKORY BARBECUE BACON CHEESEBURGER

Basted with our delicious homemade Hickory barbecue sauce and topped with caramelized onions, melted cheddar cheese, smoked bacon, crisp lettuce and vine-ripened tomato.*

CAULIFLOWER BURGER

Our most recent veggie burger: a mix of cauliflower, garlic, goat cheese, oregano and bread crumbs. Crowned with grilled zucchini and yellow pumpkin, melted Monterey Jack cheese, arugula, garlic alioli and vine-ripened tomato.*

BLACK BEAN BURGER

Nutritive burger made with black beans, quinoa, bread crumbs, red peppers, onion, garlic, cumin, egg, melted cheddar cheese arugula and vine-ripened tomato.

ORIGINAL LEGENDARY® BURGER

The burger that started it all! A juicy half-pound premium Argentine beef burger, topped with smoked bacon, melted cheddar cheese, a golden fried onion ring, crisp lettuce and vine-ripened tomato.*

THE BIG CHEESEBURGER

Topped with your choice of three thick slices of American, Monterey Jack, cheddar or Swiss melted cheeses. Served with crisp lettuce, vine-ripened tomato and red onion.*
Add smoked bacon.

LOCAL LEGENDARY BURGER

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

MUSHROOM & SWISS BURGER

Topped with sautéed mushrooms and melted Swiss cheese, vinegar-soaked crisp lettuce, vine-ripened tomato and red onions.*
Add smoked bacon.

Upgrade any Legendary Burger with these premium sidekicks:

Smoked bacon
Sautéed mushrooms
BBQ Caramelized onions
Crispy onion rings
5'3" Viner-style shake

Substitute our chicken breast at no charge.

HARD ROCK'S SAVORY ARTISAN FRIES

Take your pick:

CHILI POWDER & CHIPOTLE KETCHUP
PARMESAN & GARLIC AND HERB MAYONNAISE
HERB MAYONNAISE & CHIMICHURRI

AVAILABLE FOR AN ADDITIONAL PRICE



MUSHROOM &
SWISS BURGER



HICKORY BARBECUE
BACON CHEESEBURGER



CAULIFLOWER BURGER

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