



CLASSIC NACHOS

# EATS



ORIGINAL LEGENDARY® BURGER

## STARTERS & SHAREABLES

### 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. \$14.75

Add Grilled Chicken \$6.00 or Grilled Steak\* \$7.00

### ONE NIGHT IN BANGKOK SPICY SHRIMP™

8oz of crispy shrimp, tossed in a creamy, spicy sauce, topped with scallions and sesame seeds, served on a bed of coleslaw.† \$16.50

### WINGS

Our signature slow-roasted jumbo wings tossed with classic Buffalo or barbecue sauce, served with carrots, celery and blue cheese dressing. \$16.75

### ALL-AMERICAN SLIDERS

Three mini-burgers with melted American cheese, crispy onion ring and creamy coleslaw on a toasted brioche bun.\* \$15.75

## LEGENDARY® STEAK BURGERS

All Legendary® Steak Burgers are served with fresh toasted buns and seasoned fries. Substitute your fries for our Signature Onion Rings for \$3.50

### ORIGINAL LEGENDARY® BURGER

The burger that started it all! Steak burger, with applewood bacon, cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato.\* \$17.95

### THE BIG CHEESEBURGER

Three slices of cheddar cheese melted on our steak burger, served with leaf lettuce, vine-ripened tomato and red onion.\* \$17.95

### 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.\* \$24.95

### BBQ BACON CHEESEBURGER

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.\* \$18.95

### 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.† \$20.95

## 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. \$29.95

### NEW YORK STRIP STEAK

USDA Choice 12oz New York strip steak, grilled and topped with herb butter, served with seasoned fries and fresh vegetables.\* \$33.95

### 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. \$22.50

### 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. \$27.95

### TUPELO CHICKEN TENDERS

Crispy chicken tenders served with seasoned fries, honey mustard and our house-made barbecue sauce. \$18.95

### GRILLED NORWEGIAN SALMON

Grilled salmon with herb butter and house-made barbecue sauce, served with fresh vegetables.\* \$25.95

## SALADS & SANDWICHES

### 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. \$19.95

Substitute Grilled Salmon\* \$22.90

### 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.\* \$19.95

### 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. \$16.95

### BBQ PULLED PORK SANDWICH

Hand-pulled smoked pork with our house-made barbecue sauce, served on a toasted fresh bun with coleslaw and sliced Granny Smith apples. \$16.50



DOUBLE DECKER DOUBLE CHEESEBURGER



BABY BACK RIBS



STEAK SALAD

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. \* These items contain (or may contain) raw or undercooked ingredients. 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. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request.

# SIGNATURE COCKTAILS

**\$16.99 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. \$11.50

## CLASSIC CARIBBEAN MOJITO

*A treasured favorite with a little extra jazz!*

Bacardi Superior Rum, house-made mint syrup, fresh squeezed lime juice and sparkling soda, with a premium Bacardi Añejo Cuatro floater and a powdered sugar sprinkle. \$12.75

# JAM SESSIONS

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

## BLACKBERRY SPARKLING SANGRIA

A signature blend of red wine, the fresh flavors of blackberries, cranberry juice and squeeze of orange, topped with bubbly Riondo Prosecco. \$10.25 | with glass \$16.99

## ROCKIN' FRESH RITA

Milagro Silver Tequila, fresh lime juice and agave nectar, finished with our signature sweet and savory rim. \$10.25 | with glass \$16.99  
*Upgrade to Patrón Silver Tequila for \$2.50 more.*

## ULTIMATE LONG ISLAND ICED TEA

Tito's Handmade Vodka, Bombay Sapphire Gin, Sailor Jerry Spiced Rum and Cointreau Orange Liqueur with sweet & sour and a splash of Coca-Cola. \$11.99 | with glass \$16.99

# ALTERNATIVE ROCK (ALCOHOL FREE)

## STRAWBERRY BASIL LEMONADE

A refreshing lemonade muddled with fresh strawberries and basil. \$6.99 | with glass \$11.99

## COOKIES & CREAM MINI-MILKSHAKE

All-natural Madagascar vanilla bean ice cream blended with white chocolate and Oreo® cookies, finished with whipped cream and a sugar-dusted brownie square. \$8.99

# 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.† \$12.50

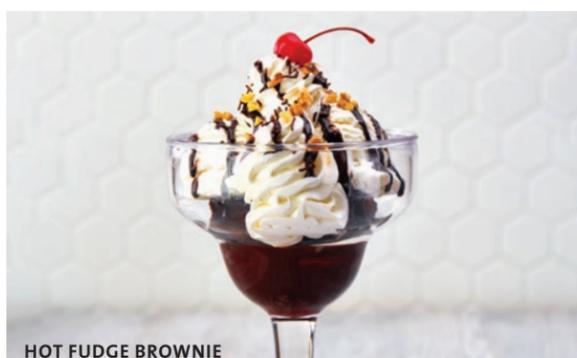
## NEW YORK CHEESECAKE

Rich and creamy NY-style cheesecake served with thin layers of chocolate and caramel sauce, finished with sprinkles of toffee-almond crunch.† \$9.50

*Hard Rock proudly serves Coca-Cola® 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® Sugar Free, and Twinning's® of London Teas.*



BLACKBERRY SPARKLING SANGRIA



HOT FUDGE BROWNIE



# WINE

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

## BUBBLES

	Glass 6oz	Bottle
<b>LA MARCA PROSECCO</b> , Italy	\$12.00	\$44.00
<b>STANFORD BRUT</b> , California	\$6.00	\$20.00

## WHITE & ROSÉ WINES

	Glass 6oz	Bottle
<b>14 HANDS MOSCATO</b> , Washington	\$9.00	\$28.00
<b>BROKEN EARTH GRENACHE ROSÉ</b> , Paso Robles	\$9.00	\$30.00
<b>TOMASSI LE ROSSE PINOT GRIGIO</b> , Italy	\$9.00	\$29.00
<b>WISE VILLA SAUVIGNON BLANC</b> , Sierra Foothills	\$10.00	\$36.00
<b>HARD ROCK CHARDONNAY</b> , Paso Robles	\$8.00	\$28.00
<b>MONTEVINA WHITE ZINFANDEL</b> , Amador County	\$7.00	\$22.00

## RED WINES

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

# BEER

**\$11.99 INCLUDES YOUR 20oz COLLECTIBLE PINT GLASS**

*Please inquire with your server for our additional craft offerings.*

## BOTTLE

Domestic \$4.00

<b>BUD LIGHT</b>	(147 cal)
<b>BUDWEISER</b>	(193 cal)
<b>COORS LIGHT</b>	(102 cal)
<b>MICHELOB ULTRA</b>	(95 cal)
<b>MILLER LITE</b>	(120 cal)

Import \$4.75

<b>CORONA EXTRA</b>	(148 cal)
<b>GUINNESS DRAUGHT</b>	(145 cal)
<b>MODELO ESPECIAL</b>	(144 cal)
<b>HEINEKEN</b>	(170 cal)

## ON TAP

Domestic \$4.75

<b>BUD LIGHT</b>	(147 cal)
<b>BUDWEISER</b>	(193 cal)
<b>COORS LIGHT</b>	(102 cal)

Import and Craft \$4.75

<b>STELLA ARTOIS BELGIAN WHITE</b>	(142 cal)
<b>CORONA</b>	(148 cal)
<b>MODELO ESPECIAL</b>	(131 cal)
<b>SUTTER BUTTES WATER TOWER IPA</b>	(195 cal)
<b>SUTTER BUTTES SEASONAL</b>	(200 cal)
<b>TRACK 7 PANIC IPA</b>	(158 cal)
<b>BLUE MOON</b>	(170 cal)
<b>SAM ADAMS, SEASONAL</b>	(175 cal)
<b>SIERRA NEVADA PALE ALE</b>	(175 cal)
<b>SIERRA NEVADA HAZY LITTLE THING</b>	(214 cal)
<b>FIRESTONE WALKER 805 BLONDE ALE</b>	(141 cal)
<b>NEW CASTLE BROWN</b>	(138 cal)
<b>ALASKAN AMBER</b>	(180 cal)

## HARD SELTZER AND CIDER

<b>ANGRY ORCHARD</b>	\$4.75 (190 cal)
<b>WHITE CLAW BLACK CHERRY HARD SELTZER</b>	\$6.00 (100 cal)
<b>WHITE CLAW MANGO HARD SELTZER</b>	\$6.00 (100 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. \* These items contain (or may contain) raw or undercooked ingredients. 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. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request.