**Appetizers**

- **Tortilla Chips, Salsa and Fresh Guacamole (VG) $13**
- **Artichoke Dip $13**
  A Cheesy Base Loaded with Spinach, Marinated Artichokes, and Garlic Served with House Pita Chips
- **Dueling California Hummus $13**
  Smoky Chipotle Pumpkin Hummus, and Roasted Gilroy Garlic Hummus, Served with House Pita Chips
- **Rhino Sized Pretzel $16**
  Extra Large Almond Dukkah Soft Baked Pretzel with Pub Mustard and Horseradish Bacon Beer Cheese Dip

**Salads**

- **Fall Panzanella Salad (VG) $17**
  Pretzel Crouton with Butternut Squash, Brussels Sprouts, Green Apple, Dried Cranberries, Roasted Pumpkin Seed, Goat Cheese and Kale Served with Maple Dijon Vinaigrette
- **Watusi-Wedge Salad $17**
  Chopped Sugar Cured Bacon, Blue Cheese Mousse Horn, Sundried Tomato, Corn and Peppers, Cashews, House Buttermilk Ranch

**Entrée**

- **Watering Hole Power Bowl (VG/GF) $16**
  Chipotle Lime Red Quinoa Pilaf, Black Bean, Guacamole, Charred White Corn, Pickled Red Onion, Hard Boiled Egg, Crispy Tortilla Chips, Avocado-Cilantro Vinaigrette, Cajito Cheese
- **Kilimanjaro BLT $17**
  Sugar Cured Bacon, Aged Provolone Cheese, Butter Lettuce, Sliced Roasted Chicken, Tomato, and Avocado Aioli, Served on a Croissant
- **Smoked Pork Belly Burnt Ends $19**
  Braai Smoked and Sticky Pork Belly Burnt Ends, Fiery Chopped Jalapeno-Slaw on Sliced White Bread
- **King of The Jungle Filet Mignon Sandwich $20**
  Tender Carved Filet Mignon, Horseradish-Chive White Cheddar, Baby Arugula, Crispy Onion, Marinated Sundried Tomato, And Chimichurri Aioli
- **Kid’s Meal $10**
  A Souvenir Package with your choice of the following entrées: Peanut Butter and Jelly Sandwich or Mac N Cheese Includes: Baby Carrots, Jungle Crackers and Choice of Beverage in a Kid’s Souvenir Cup

**Dessert**

- **Cast Iron Cookie Skillet $11**
  Baked to Order and Topped with Vanilla Bean Ice Cream
- **Dream Bomba $12**
  A Heart of Caramel Surrounded By Peanut Butter Gelato, Coated In Milk Chocolate Served with a Peanut Butter Drizzle, and Whipped Cream
- **Sugar Crusted Brule Cheesecake $12**
  Tall Sliced Brule Crusted Cheesecake with Fluffy Whipped Cream and Seasonal Berries

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Menu items are prepared in a facility that contains and processes the following allergens. This menu may contain eggs, peanuts, milk, shellfish, fish, nuts, soybean, or wheat. Please inform your server of ANY allergies so we can better serve you. Thank you.
**Specialty Cocktails**

- **Charging Rhino 14**
  California Citrus Vodka, Lemon Juice, Simple Syrup and Splash of Kiwi Puree

- **Cheetah-Rita 14**
  Refreshing Blend of Lime Juice, 1800 Reposado Tequila and a Spot of Grand Marnier Served On the Rocks

- **Margarita Flight 21**
  Includes 3 Specialty Margaritas Inspired by Africa and 1 Classic.

- **Peri Peri Bloody Mary 15**
  House Made Bloody Mary Mix, Vodka, Adorned with Pickled Carrots, Spicy Green Beans, and a Peri Peri Stuffed Olive.

- **Ghanaian Ginger Mule 14**
  House made Ghanaian Ginger Tea, Cinnamon, Lime, and Grey Goose

- **Dawa 13**
  Absolute Vodka, sugar, lime, Honey

- **Serengeti Sunset 14**
  Coconut Rum, Orange, Pineapple, Grenadine Served in a souvenir cup.

**Wine**

- **11 glass / 36 bottle**
  Chardonnay, SAFE Saving Animals from Extinction

- **12 glass / 39 bottle**
  Pinot Grigio, Noble Vines Prosecco, Ruffino

**Beer**

- **Draft 11**
  Ask Your Server for Our Current Selections

- **Safari Flight 16**
  3 Draft Beer Flights and a Cheetah-Rita Taster

- **Craft Bottled Beer 10**
  Strauss Columbia Street Amber Stone IPA Hangar 24 Orange

**Non Alcoholic**

- **Soft Drinks 5**
- **Ice Tea 5**
- **Coffee 5**
- **Bottled Water Sparkling and Still 4**

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**Wine Wednesdays**

Join Us on Wednesdays for ½ Priced Bottles of Wine with Purchase of 2 Entrees.

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**Proposition 65 Warning:** Drinking distilled spirits, beers, coolers, wine, and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.