**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 entrees: 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
**Specialty Cocktails**

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

**Cheetah-Rita 14**
Refresh 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
Pinot Grigio, Noble Vines
Prosecco, Ruffino

**12 glass / 39 bottle**
Merlot, St. Francis
Cabernet Sauvignon, SAFE Saving Animals from Extinction

**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

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

**Non Alcoholic**
Soft Drinks 5
Ice Tea 5
Coffee 5
Bottled Water Sparking and Still 4

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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.