MONDAY - FRIDAY

Opens at 11AM

Watering Hole

Appetizers
Artichoke Dip $12
A Cheesy Base Loaded with Spinach, Marinated Artichokes, and Garlic Served with House Pita Chips
Dueling California Hummus $12
Smoked San Diego Jalapeno and Roasted Gilroy Garlic Served with House Pita Chips
Rhino Sized Pretzel $15
Extra Large Almond Dukkah Soft Baked Pretzel with Pub Mustard and Horseradish Bacon Beer Cheese Dip

Salads
Berry Fields (Veg/GF) $15
Seasonal Berries, Candied Pecans, Goat Cheese, Raspberry Vinaigrette on Fresh Baby Spinach
Watering Hole Power Bowl (VEG/GF) $16
Chipotle Lime Red Quinoa Pilaf, Black Bean, Avocado, Charred White Corn, Pickled Red Onion, Hard Boiled Egg, Crispy Tortilla Chips, Avocado-Cilantro Vinaigrette, Cotija Cheese

South Africa Durban Bunny Chow $14
(100% bunny free)
House Made Spicy Chicken Curry with Potatoes, Carrots, and Peas Served in a Loaf of Bread

Entrée
Served with Blue Potato Chips
Kilimanjaro Club Croissant $17
Piled High Rotisserie Chicken Breast, Provolone Cheese, Sugar Cured Bacon, Tomato, Crisp lettuce, Served with Chive Aioli
Grilled California Tri-Tip $19
Tender Angus Tri-Tip Steak, Pub Mustard, Pickled Onion, Arugula, Cheddar, Local Ciabatta Bread
Short Rib Tacos $20
Avocado Aioli, Pickled Onion, Charred White Corn and Peppers, Chipotle Lime Red Quinoa Pilaf

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 $10
Baked to Order and Topped with Vanilla Bean Ice-Cream
Malva $12
Warm South African Cake Served with Vanilla Bean Ice-Cream

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.
SATURDAY & SUNDAY

Opens at 9:30AM

Watering Hole

**Appetizers**

- **Artichoke Dip** $12
  A Cheesy Base Loaded with Spinach, Marinated Artichokes, and Garlic Served with House Pita Chips

- **Avocado Toast** $12
  Shaved Watermelon Radish, Baby Arugula, Hardboiled Egg Sprinkled With Everything Bagel Seasoning

- **Exotic Fruit Platter** $14
  Chef’s Selection of Exotic Fruit

- **Rhino Sized Pretzel** $15
  Extra Large Almond Dukkah Soft Baked Pretzel with Pub Mustard and Horseradish Bacon Beer Cheese Dip

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**South Africa Durban Bunny Chow** $14
(100% bunny free)
House Made Spicy Chicken Curry with Potatoes, Carrots, and Peas Served in a Loaf of Bread

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**Breakfast**

- **French Toast Casserole** $14
  Stuffed With Fresh Berries and Creamy Mascarpone, 100% Pure Maple Syrup

- **Savannah Breakfast Taco** $20
  Scrambled Eggs, Marinated Angus Short Rib, Corn and Peppers, Avocado Aioli, Tortilla Strips, Jalapeno, Cheddar Cheese and Our Rice Quinoa Blend

- **Monte Cristo Sandwich** $16
  Oven-Roasted Turkey, Ham, Swiss Cheese between Brioche French Toast Slices, Finished With Powdered Sugar and Blackberry Preserves

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**Entrée**

**Lunch**

- **Berry Fields** (Veg/GF) $15
  Seasonal Berries, Candied Pecans, Goat Cheese, Raspberry Vinaigrette on Fresh Baby Spinach

- **Short Rib Melt** $17
  Pulled Angus Beef Short Rib, Gooey Mac and Cheese, Cheddar and Provolone Cheese, Chive Aioli, Between Ciabatta

- **Kilimanjaro Chicken BLT** $17
  Piled High Rotisserie Chicken Breast, Provolone Cheese, Sugar Cured Bacon, Tomato, Crisp lettuce, Served with Chive Aioli

- **Kids Meal** $10
  A Souvenir Package with Your Choice of: Peanut Butter and Jelly Sandwich or Mac N Cheese

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**Dessert**

- **Malva Pudding** $12
  Warm South African Cake Served with Vanilla Bean Ice-Cream

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Watering Hole

Specialty Cocktails

Charging Rhino 13
California Citrus Vodka, Lemon Juice, Simple Syrup and Splash of Kiwi Puree
Cheetah-Rita 13
Refreshing Blend of Lime Juice, 1800 Respado Tequila and a Spot of Grand Marnier Served On the Rocks
Mimosa or Margarita Flight 21
Includes 3 Specialty Mimosas or 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 12
Absolute Vodka, sugar, lime, Honey
Serengeti Sunset 13
Coconut Rum, Orange, Pineapple, Grenadine

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

Non Alcoholic

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

Safari Sundowner
Join Us on Saturdays and Sundays from 3pm until 5pm for $1 off Draft Beer, and Premium Cocktails.

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