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

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

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

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

Dessert

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

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