

# Food & Wine Festival

## MARKETPLACES

LA STYLE - HOLLYWOOD LAND	
<input type="checkbox"/> Glazed BBQ Pork Belly (SS) - \$8.50	
<input type="checkbox"/> Gyro-inspo Flatbread w/ Impossible Ground Beef (SS) - \$6.75	
Beverages	
<input type="checkbox"/> Mezcaleros Ancho Sandia Margarita - \$14	
<input type="checkbox"/> Sake-Melon '75 - \$14	
<input type="checkbox"/> Red or Green Grapes Glow Cube - \$5.50	
D* LISH	
<input type="checkbox"/> Black & Tan Beef Potato Puffs (SS) - \$8.50	
<input type="checkbox"/> Cubano Slider w/ pork, ham, and swiss cheese on hawaiian roll (SS) - \$7.50	
Beverages	
<input type="checkbox"/> Central California Cooler - Peach, Apple, Orange and Lemon Juice (NA,SS) \$6.50	
<input type="checkbox"/> Chocolate-Marshmallow Cold Brew Cocktail - Irish Whiskey, Mexico Origin Coffee, Chocolate Syrup, Almond Milk & Toasted Marshmallow (SS) - \$15	
<input type="checkbox"/> Red or Green Grapes Glow Cube - \$5.50	
NUTS ABOUT CHEESE	
<input type="checkbox"/> Peanut Butter & Jelly Mac (SS) - \$8.25	
<input type="checkbox"/> Next Level Crackers & Cheese (SS) - \$8.00	
<input type="checkbox"/> Snickers Caramel-Peanut Milk Chocolate Mickey Macaron (SS) - \$6.50	
Beverages	
<input type="checkbox"/> Spicy-Honey Apricot Cocktail - Rye Whiskey, Apricot, Orange, Lemon Juice, Spicy Honey Syrup and Bitters - \$14	
<input type="checkbox"/> Red or Green Grapes Glow Cube - \$5.50	
UNCORK CALIFORNIA	
<input type="checkbox"/> California Artisan Cheese Selection (SS) - \$8.50	
<input type="checkbox"/> Chocolate Hazelnut Crunch (SS) - \$6.50	
Beverages	
<input type="checkbox"/> Tropical Mimosa Flight - \$16	
<input type="checkbox"/> Passion Fruit & Banana Mimosa - \$15	
<input type="checkbox"/> Green Apple & Lychee Mimosa - \$15	
<input type="checkbox"/> Cherry, Yuzu & Ginger Mimosa - \$15	
<input type="checkbox"/> Silverado Vineyards, Miller Ranch, Sauvignon Blanc, Yountville-Napa Valley - \$11	
<input type="checkbox"/> Josh Cellars, Pinot Grigio, California - \$12	
<input type="checkbox"/> McBride Sisters, Chardonnay, Central Coast - \$14	
<input type="checkbox"/> Sebastiani, Merlot, Sonoma County - \$12	
<input type="checkbox"/> Meiomi Wines, Pinot Noir, California - \$14	

SS = Sip & Savor

NA = Non-alcoholic

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UNCORK CALIFORNIA (continued)	
<input type="checkbox"/> Robert Mondavi, Private Selection Aged in Bourbon Barrels, Cabernet Sauvignon, Monterey County - \$13	
<input type="checkbox"/> Domaine Chandon, Brut, California - \$15	
<input type="checkbox"/> White Wine Flight - \$16	
<input type="checkbox"/> Red Wine Flight - \$17	
<input type="checkbox"/> Red or Green Grapes Glow Cube - \$5.50	
BERRY PATCH	
<input type="checkbox"/> Strawberry Cheesecake (SS) - \$6.50	
<input type="checkbox"/> Blueberry-Buttermilk Pie (SS) - \$6	
Beverages	
<input type="checkbox"/> Cherry-Chocolate-Mint Dessert Cocktail - Vodka, Crème de Menthe Liqueur, Cherry, Chocolate Syrup, Coconut Cream and Heavy Whipping Cream - \$15	
<input type="checkbox"/> Red or Green Grapes Glow Cube - \$5.50	
CALIFORNIA CRAFT BREWS	
<input type="checkbox"/> IPA Sausage Dog (SS) - \$7	
Beverage	
<input type="checkbox"/> Brewery X, Boysenberry Lemonade, Hard Seltzer, Anaheim - \$10.25	
<input type="checkbox"/> Bottle Logic, Tropical Hideaway, Sour, Anaheim - \$13.00	
<input type="checkbox"/> Radiant Beer Co., Blank State, Witbier, Anaheim - \$13.00	
<input type="checkbox"/> Ficklewood, Yondershop, Hard Cider, Long Beach - \$15.25	
<input type="checkbox"/> Ballast Point, Aloha Sculpin, Hazy IPA, San Diego - \$15.25	
<input type="checkbox"/> Trademark, A La Playa, Mexican Style Lager, Long Beach - \$13.00	
<input type="checkbox"/> Calicraft, Tiki Time, Tropical Wheat, Walnut Creek - \$14.25	
<input type="checkbox"/> Boomtown, Mic Czech, Pilsner, Los Angeles - \$13.00	
<input type="checkbox"/> The Bruery, Goses are Red, Gose, Placentia - \$14.25	
<input type="checkbox"/> Karl Strauss® Brewing Co., Tangible, Fruited IPA, San Diego - \$14.25	
<input type="checkbox"/> Stereo, Robot, Imperial Red IPA, Placentia - \$11.50	
<input type="checkbox"/> Crowns and Hops, BPLB, Hazy Double IPA, Inglewood - \$15.25	
<input type="checkbox"/> Bright & Balanced Beer Flight - Trademark, A La Playa, Mexican Style Lager, Long Beach; Brewery X, Boysenberry Lemonade Hard Seltzer, Anaheim; Calicraft, Tiki Time, Tropical Wheat, Walnut Creek; Bottle Logic, Tropical Hideaway, Sour, Anaheim - \$17.00	
<input type="checkbox"/> Bigger & Bolder Beer Flight - Crowns and Hops, BPLB, Hazy Double IPA, Inglewood; Ballast Point, Aloha Sculpin, Hazy IPA, San Diego; Karl Strauss® Brewing Co., Tangible, Fruited IPA, San Diego; Stereo, Robot, Imperial Red IPA, Placentia - \$17.00	

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PEPPERS CALI-ENTE	
<input type="checkbox"/> Chile Relleno Empanada (SS)- \$8.50	
<input checked="" type="checkbox"/> Ají de Gallina - Spicy Yellow Chile Creamed Chicken with Jasmine Rice and Olive Tapenade (SS)- \$7.25	
Beverages	
<input checked="" type="checkbox"/> Cantarito-style Paloma - Reposado Tequila, Habanero-Pineapple Juice, Rock Melon Syrup, Lime and Fresca - \$14	
<input type="checkbox"/> Red or Green Grapes Glow Cube - \$5.50	
I HEART ARTICHOKEs	
<input type="checkbox"/> Chicharron-crusted Fried Artichoke Dip (SS)- \$6.50	
<input checked="" type="checkbox"/> Artichoke Toast with California Olive Tapenade (SS)- \$6.75	
Beverages	
<input checked="" type="checkbox"/> Passion Fruit Rum Cocktail - White Rum, Cynar, Passion Fruit, Orange, Guava, Orgeat and Lime - \$15	
<input type="checkbox"/> Red or Green Grapes Glow Cube - \$5.50	
AVOCADO TIME	
<input type="checkbox"/> Petite Avocado Impossible Burger (SS) - \$8	
<input checked="" type="checkbox"/> Frozen Guacamole - Avocado Paleta w/ Lime Crema, Pico de Gallo, Chile-Lime Seasoning & Tortilla Crunch (SS) - \$5.50	
Beverages	
<input checked="" type="checkbox"/> Ruby Grapefruit Sparkling Beverage - Grapefruit Juice, Raspberry Syrup, Agave Nectar and Mineral Water (NA,SS) - \$5	
<input type="checkbox"/> Duckhorn Vineyards, Sauvignon Blanc, Napa Valley - \$14	
<input checked="" type="checkbox"/> Red or Green Grapes Glow Cube - \$5.50	
GOLDEN DREAMS	
<input type="checkbox"/> Honey-Orange-glazed Verlasso® Salmon Salad (SS)- \$8.00	
<input checked="" type="checkbox"/> Mango-Carrot Gazpacho (SS) - \$8.25	
Beverages	
<input checked="" type="checkbox"/> Orange-Honey Cold Brew - Mexico Origin Coffee, Orange Blossom Honey, White Chocolate, Orange Juice, Vanilla, Orange Extract & Almond Milk (NA,SS) - \$6	
<input type="checkbox"/> Pineapple-Tiki Bitter Cocktail - Aged Rum, Campari, Pineapple Juice, Orgeat, Lime Juice & Tiki Bitters - \$14	
<input checked="" type="checkbox"/> Rombauer Vineyards, Chardonnay, Carneros Napa Valley - \$18	
<input type="checkbox"/> Red or Green Grapes Glow Cube - \$5.50	

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CLUCK A DOODLE MOO	
<input type="checkbox"/> Ranch Wings (SS)- \$8.50	
<input checked="" type="checkbox"/> French Onion Grilled Beef Tenderloin Slider (SS) - \$8.50	
Beverages	
<input checked="" type="checkbox"/> Blackberry-Lavender Lemonade - Blackberry, Pineapple Juice, Lavender & Lemon Juice (NA,SS) - \$6	
<input type="checkbox"/> Coronado Brewing, Weekend Vibes, IPA, San Diego - \$13	
<input checked="" type="checkbox"/> Wild Barrel, White Rabbit, Belgian Style White, Temecula - \$13	
<input type="checkbox"/> Brouwerij West, Dig My Earth, DIPA, Los Angeles - \$13	
<input checked="" type="checkbox"/> SLO Brew, Pink Lemonade, Lager, San Luis Obispo - \$13	
<input type="checkbox"/> Sampler Beer Flight - SLO Brew, Pink Lemonade, Lager, San Luis Obispo; Wild Barrel, White Rabbit, Belgian Style White, Temecula; Coronado Brewing, Weekend Vibes, IPA, San Diego; Brouwerij West, Dig My Earth, DIPA, Los Angeles - \$17	
<input checked="" type="checkbox"/> Red or Green Grapes Glow Cube - \$5.50	
GARLIC KISSED	
<input type="checkbox"/> Grilled Top Sirloin (SS)- \$8.25	
<input checked="" type="checkbox"/> Carbonara-Garlic Mac & Cheese (SS) - \$8	
Beverages	
<input checked="" type="checkbox"/> Rosemary-Bitter Orange Mule - Vodka, Aperol, Orange Juice, Lime Juice, Rosemary Syrup and Ginger Beer - \$14	
<input type="checkbox"/> Austin Hope, Cabernet Sauvignon, Paso Robles - \$16	
<input checked="" type="checkbox"/> Red or Green Grapes Glow Cube - \$5.50	

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## Festival-inspired Offerings

BUENA VISTA STREET	
Willie's Churro Cart	<input type="checkbox"/> Mango Churro (SS)
AVENGERS CAMPUS	
Pym Test Kitchen (MO)	<input type="checkbox"/> Elote Pretzel - topped w/ corn three ways, cilantro, radish, cotija, & flavored crema
Pym Tasting Lab (MO)	<input checked="" type="checkbox"/> Snack Molecules - Mini pretzels, honey-roasted peanuts, & popped sorghum w/ spring flavors
Terran Treats	<input type="checkbox"/> Raspberry Spiral Ration (SS)
PACIFIC WARF	
Pacific Wharf Café (MO)	<input type="checkbox"/> Avocado Toast (SS)
Lucky Fortune Cookery (MO)	<input checked="" type="checkbox"/> Mushroom Bao (SS)
Cocina Cucamonga (MO)	<input type="checkbox"/> Strawberry Horchata (SS, NA) <input checked="" type="checkbox"/> Strawberry Horchata with Spiced Rum
Cappuccino Cart (MO)	<input type="checkbox"/> Horchata Cold Brew (SS)
Sonoma Terrace (MO)	<input checked="" type="checkbox"/> Aged White Cheddar Lager Soup w/ toasted fig & prosciutto sandwich (SS)  <input type="checkbox"/> Red or Green Grapes Glow Cube - \$5.50
PIXAR PIER	
Lamplight Lounge Boardwalk	<input type="checkbox"/> Blue Peach-Basil Cocktail <input checked="" type="checkbox"/> Smoked Pineapple Bourbon
Lamplight Lounge	<input type="checkbox"/> Ribeye for Two <input checked="" type="checkbox"/> Cookies and Cream Donuts  <input type="checkbox"/> Blue Peach-Basil Cocktail - Gin, elderflower liqueur, peach, basil simple syrup, lemon, blue curaçao, & fresh basil  <input checked="" type="checkbox"/> Smoked Pineapple Bourbon - Bourbon whiskey, Italian bitters apéritif, honey simple syrup, grilled pineapple, & lemon juice

MO = Mobile Order

SS= Sip and Savor Pass eligible

Made by: [@come\\_with\\_me\\_to\\_disney](https://www.come_with_me_to_disney.com)

PARADISE GARDEN PARK	
Paradise Garden Grill (MO)	<input type="checkbox"/> Brisket Fries (SS) <input checked="" type="checkbox"/> Char Siu Ribs w/ rice & almond cabbage salad (SS) <input type="checkbox"/> Impossible Gyro <input checked="" type="checkbox"/> Jerk Chicken  <input type="checkbox"/> Beer-battered Fish Tacos (SS) <input checked="" type="checkbox"/> Strawberry Shortcake (SS) <input type="checkbox"/> Bourbon-Strawberry Lemonade <input checked="" type="checkbox"/> Mexican-style Lager
Paradise Garden Grill Beer Garden	<input type="checkbox"/> Salt & Lime Lager, Honey Blonde Ale, Passionfruit Wheat Ale, Sour Ale, Black Lager, Mango Habanero Apple Hard Cider, Blueberry Saison, Hazy IPA, Imperial Stout, IPA, Barrel-Aged Scotch Ale, Mead, Beer Garden Flight
Paradise Garden Carts	<input checked="" type="checkbox"/> Pretzel Bites with beer cheese sauce -(SS) <input type="checkbox"/> Berry Cotton Candy <input checked="" type="checkbox"/> IPA
Smokejumpers Grill (MO)	<input type="checkbox"/> Pepperoni Pizza Slider (SS) <input checked="" type="checkbox"/> Peach-Blueberry Lemonade w/ blueberry boba (SS, NA) <input type="checkbox"/> Peach-Blueberry Lemonade Cocktail - Vodka and blue curaçao, peach-blueberry lemonade, and blueberry flavor-filled boba
Churros near Redwood	<input checked="" type="checkbox"/> Maple Bacon Churro (SS)
DOWNTOWN DISNEY	
La Brea Bakery	<input type="checkbox"/> Avocado Toast Trio
Ballast Point Brewing Co.	<input checked="" type="checkbox"/> They will be offering a rotating menu
Black Tap	<input type="checkbox"/> Banana Pudding Shake
Splitsville Luxury Lanes	<input checked="" type="checkbox"/> Turkey Clubettes
Ralph Brennan's	<input type="checkbox"/> New Orleans Beer Flight
Naples Ristorante e Bar	<input checked="" type="checkbox"/> Sangria Flight Special
Tortilla Jo's	<input type="checkbox"/> Ja-Jalapeño Margarita
Uva Bar & Cafe	<input checked="" type="checkbox"/> Tapas Menu: Choose from Avocado Shrimp Toast, Grilled Ham & Cheese with tomato soup, or Crispy Duck Wings.
Catal Restaurant	<input type="checkbox"/> Sunday Supper: Sunday nights from 5 p.m. with such offerings as Fried Chicken, Meatloaf Brisket Short Rib, & Chicken Pot Pie