

Food & Wine Festival

MARKETPLACES

LA STYLE - HOLLYWOOD LAND

- ☐ Glazed BBQ Pork Belly (SS) - \$8.50
- ☐ Gyro-inspo Flatbread w/ Impossible Ground Beef (SS)- \$6.75

Beverages

- ☐ Mezcaleros Ancho Sandia Margarita - \$14
- ☐ Sake-Melon '75 - \$14
- ☐ Red or Green Grapes Glow Cube - \$5.50

D* LISH

- ☐ Black & Tan Beef Potato Puffs (SS)- \$8.50
- ☐ Cubano Slider w/ pork, ham, and swiss cheese on hawaiian roll (SS)- \$7.50

Beverages

- ☐ Central California Cooler - Peach, Apple, Orange and Lemon Juice (NA,SS) \$6.50
- ☐ Chocolate-Marshmallow Cold Brew Cocktail - Irish Whiskey, Mexico Origin Coffee, Chocolate Syrup, Almond Milk & Toasted Marshmallow (SS)- \$15
- ☐ Red or Green Grapes Glow Cube - \$5.50

NUTS ABOUT CHEESE

- ☐ Peanut Butter & Jelly Mac (SS) - \$8.25
- ☐ Next Level Crackers & Cheese (SS) - \$8.00
- ☐ Snickers Caramel-Peanut Milk Chocolate Mickey Macaron (SS) - \$6.50

Beverages

- ☐ Spicy-Honey Apricot Cocktail - Rye Whiskey, Apricot, Orange, Lemon Juice, Spicy Honey Syrup and Bitters - \$14
- ☐ Red or Green Grapes Glow Cube - \$5.50

UNCORK CALIFORNIA

- ☐ California Artisan Cheese Selection (SS)- \$8.50
- ☐ Chocolate Hazelnut Crunch (SS) - \$6.50

Beverages

- ☐ Tropical Mimosa Flight - \$16
- ☐ Passion Fruit & Banana Mimosa - \$15
- ☐ Green Apple & Lychee Mimosa - \$15
- ☐ Cherry, Yuzu & Ginger Mimosa - \$15
- ☐ Silverado Vineyards, Miller Ranch, Sauvignon Blanc, Yountville-Napa Valley - \$11
- ☐ Josh Cellars, Pinot Grigio, California - \$12
- ☐ McBride Sisters, Chardonnay, Central Coast - \$14
- ☐ Sebastiani, Merlot, Sonoma County - \$12
- ☐ Meiomi Wines, Pinot Noir, California - \$14

SS = Sip & Savor

NA = Non-alcoholic

Made by: @come_with_me_to_disney

UNCORK CALIFORNIA (continued)

- ☐ Robert Mondavi, Private Selection Aged in Bourbon Barrels, Cabernet Sauvignon, Monterey County - \$13
- ☐ Domaine Chandon, Brut, California - \$15
- ☐ White Wine Flight - \$16
- ☐ Red Wine Flight - \$17
- ☐ Red or Green Grapes Glow Cube - \$5.50

BERRY PATCH

- ☐ Strawberry Cheesecake (SS) - \$6.50
 - ☐ Blueberry-Buttermilk Pie (SS)- \$6
- Beverages
- ☐ Cherry-Chocolate-Mint Dessert Cocktail - Vodka, Crème de Menthe Liqueur, Cherry, Chocolate Syrup, Coconut Cream and Heavy Whipping Cream - \$15
 - ☐ Red or Green Grapes Glow Cube - \$5.50

CALIFORNIA CRAFT BREWS

- ☐ IPA Sausage Dog (SS)- \$7
- Beverage
- ☐ Brewery X, Boysenberry Lemonade, Hard Seltzer, Anaheim - \$10.25
 - ☐ Bottle Logic, Tropical Hideaway, Sour, Anaheim - \$13.00
 - ☐ Radiant Beer Co., Blank State, Witbier, Anaheim - \$13.00
 - ☐ Ficklewood, Yondershop, Hard Cider, Long Beach - \$15.25
 - ☐ Ballast Point, Aloha Sculpin, Hazy IPA, San Diego - \$15.25
 - ☐ Trademark, A La Playa, Mexican Style Lager, Long Beach - \$13.00
 - ☐ Calicraft, Tiki Time, Tropical Wheat, Walnut Creek - \$14.25
 - ☐ Boomtown, Mic Czech, Pilsner, Los Angeles - \$13.00
 - ☐ The Bruery, Goses are Red, Gose, Placentia - \$14.25
 - ☐ Karl Strauss® Brewing Co., Tangible, Fruited IPA, San Diego - \$14.25
 - ☐ Stereo, Robot, Imperial Red IPA, Placentia - \$11.50
 - ☐ Crowns and Hops, BPLB, Hazy Double IPA, Inglewood - \$15.25
 - ☐ 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
 - ☐ 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

Food & Wine Festival

MARKETPLACES

PEPPERS CALI-ENTE

- ☐ Chile Relleno Empanada (SS)- \$8.50
- ☒ Aji de Gallina - Spicy Yellow Chile Creamed Chicken with Jasmine Rice and Olive Tapenade (SS)- \$7.25

Beverages

- ☒ Cantarito-style Paloma - Reposado Tequila, Habanero-Pineapple Juice, Rock Melon Syrup, Lime and Fresca - \$14
- ☐ Red or Green Grapes Glow Cube - \$5.50

I HEART ARTICHOKE

- ☐ Chicharron-crust Fried Artichoke Dip (SS)- \$6.50
- ☒ Artichoke Toast with California Olive Tapenade (SS)- \$6.75

Beverages

- ☒ Passion Fruit Rum Cocktail - White Rum, Cynar, Passion Fruit, Orange, Guava, Orgeat and Lime - \$15
- ☐ Red or Green Grapes Glow Cube - \$5.50

AVOCADO TIME

- ☐ Petite Avocado Impossible Burger (SS) - \$8
- ☒ Frozen Guacamole - Avocado Paleta w/ Lime Crema, Pico de Gallo, Chile-Lime Seasoning & Tortilla Crunch (SS) - \$5.50

Beverages

- ☒ Ruby Grapefruit Sparkling Beverage - Grapefruit Juice, Raspberry Syrup, Agave Nectar and Mineral Water (NA,SS) - \$5
- ☐ Duckhorn Vineyards, Sauvignon Blanc, Napa Valley - \$14
- ☒ Red or Green Grapes Glow Cube - \$5.50

GOLDEN DREAMS

- ☐ Honey-Orange-glazed Verlasso® Salmon Salad (SS)- \$8.00
- ☒ Mango-Carrot Gazpacho (SS) - \$8.25

Beverages

- ☒ Orange-Honey Cold Brew - Mexico Origin Coffee, Orange Blossom Honey, White Chocolate, Orange Juice, Vanilla, Orange Extract & Almond Milk (NA,SS) - \$6
- ☐ Pineapple-Tiki Bitter Cocktail - Aged Rum, Campari, Pineapple Juice, Orgeat, Lime Juice & Tiki Bitters - \$14
- ☒ Rombauer Vineyards, Chardonnay, Carneros Napa Valley - \$18
- ☐ Red or Green Grapes Glow Cube - \$5.50

SS = Sip & Savor SS = Sip & Savor
 NA = Non-alcoholic NA = Non-alcoholic

Made by: @come_with_me_to_disney

CLUCK A DOODLE MOO

- ☐ Ranch Wings (SS)- \$8.50
- ☒ French Onion Grilled Beef Tenderloin Slider (SS) - \$8.50

Beverages

- ☒ Blackberry-Lavender Lemonade - Blackberry, Pineapple Juice, Lavender & Lemon Juice (NA,SS) - \$6
- ☐ Coronado Brewing, Weekend Vibes, IPA, San Diego - \$13
- ☒ Wild Barrel, White Rabbit, Belgian Style White, Temecula - \$13
- ☐ Brouwerij West, Dig My Earth, DIPA, Los Angeles - \$13
- ☒ SLO Brew, Pink Lemonade, Lager, San Luis Obispo - \$13
- ☐ 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

- ☒ Red or Green Grapes Glow Cube - \$5.50

GARLIC KISSED

- ☐ Grilled Top Sirloin (SS)- \$8.25
- ☒ Carbonara-Garlic Mac & Cheese (SS) - \$8

Beverages

- ☒ Rosemary-Bitter Orange Mule - Vodka, Aperol, Orange Juice, Lime Juice, Rosemary Syrup and Ginger Beer - \$14
- ☐ Austin Hope, Cabernet Sauvignon, Paso Robles - \$16
- ☒ Red or Green Grapes Glow Cube - \$5.50

Food & Wine Festival

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 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 type="checkbox"/> Mushroom Bao (SS)
Cocina Cucamonga (MO)	<input type="checkbox"/> Strawberry Horchata (SS, NA)
	<input type="checkbox"/> Strawberry Horchata with Spiced Rum
Cappuccino Cart (MO)	<input type="checkbox"/> Horchata Cold Brew (SS)
Sonoma Terrace (MO)	<input 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 type="checkbox"/> Smoked Pineapple Bourbon
Lamplight Lounge	<input type="checkbox"/> Ribeye for Two
	<input type="checkbox"/> Cookies and Cream Donuts
	<input type="checkbox"/> Blue Peach-Basil Cocktail - Gin, elderflower liqueur, peach, basil simple syrup, lemon, blue curacao, & fresh basil
	<input 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

PARADISE GARDEN PARK	
Paradise Garden Grill (MO)	<input type="checkbox"/> Brisket Fries (SS)
	<input type="checkbox"/> Char Siu Ribs w/ rice & almond cabbage salad (SS)
	<input type="checkbox"/> Impossible Gyro
	<input type="checkbox"/> Jerk Chicken
	<input type="checkbox"/> Beer-battered Fish Tacos (SS)
	<input type="checkbox"/> Strawberry Shortcake (SS)
	<input type="checkbox"/> Bourbon-Strawberry Lemonade
	<input 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 type="checkbox"/> Pretzel Bites with beer cheese sauce -(SS)
	<input type="checkbox"/> Berry Cotton Candy
	<input type="checkbox"/> IPA
Smokeyjumpers Grill (MO)	<input type="checkbox"/> Pepperoni Pizza Slider (SS)
	<input type="checkbox"/> Peach-Blueberry Lemonade w/ blueberry boba (SS, NA)
	<input type="checkbox"/> Peach-Blueberry Lemonade Cocktail - Vodka and blue curacao, peach-blueberry lemonade, and blueberry flavor-filled boba
Churros near Redwood	<input type="checkbox"/> Maple Bacon Churro (SS)
DOWNTOWN DISNEY	
La Brea Bakery	<input type="checkbox"/> Avocado Toast Trio
Ballast Point Brewing Co.	<input type="checkbox"/> They will be offering a rotating menu
Black Tap	<input type="checkbox"/> Banana Pudding Shake
Splitsville Luxury Lanes	<input type="checkbox"/> Turkey Clubettes
Ralph Brennan's	<input type="checkbox"/> New Orleans Beer Flight
Naples Ristorante e Bar	<input type="checkbox"/> Sangria Flight Special
Tortilla Jo's	<input type="checkbox"/> Ja-Jalapeño Margarita
Uva Bar & Cafe	<input 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