

Festival of the Holidays – Marketplaces

MARKETPLACES

HOLIDAY DUETS MARKETPLACE

- ☐ **Southern Mac ‘n Cheese:** Cajun-style mac & cheese w/ andouille sausage & spiced panko crunch **SS** - \$8.50
- ☒ **Pork Belly Adobo:** Garlic fried rice with braised pork belly, chicharron pieces, & green onions **SS** - \$8.00
- ☐ **Ceylon Splash:** Ceylon Black Tea, passion fruit juice, coconut syrup, & calamansi purée garnished w/ an edible purple orchid (NA) **SS** - \$6.50
- ☒ **Huckleberry Sake Sangria:** Merlot, sake, huckleberry syrup, orange juice, cinnamon syrup topped w/ sparkling water & garnished w/ orange wheel - \$15.00

BREWS & BITES MARKETPLACE

- ☐ **IMPOSSIBLE Chorizo Queso Fundido** topped with chopped cilantro served with house-made tortilla chips **SS**- \$7.50
- ☒ **Two Coast Brewing Co. Saint Father Festbier** - \$14.25
- ☐ **North Coast Brewing Red Seal Ale (Nitro)** - \$14.25
- ☒ **Stone Brewing Imperial Stout** - \$14.25
- ☐ **Golden Road Brewing Christmas Cart Wheat Ale** - \$13.00
- ☒ **Brewery X Happy Holihaze Blood Orange Hazy IPA** - \$14.25
- ☐ **Stereo Brewing Love Buzz Coffee Amber Ale** - \$14.25
- ☒ **Sierra Nevada Celebration Fresh Hop IPA** - \$13.00
- ☐ **Alesmith Brewing Nut Brown Ale** - \$13.00
- ☒ **Ficklewood Ciderworks Bramblebark** - \$16.00
- ☐ **Juneshine Hard Kombucha Açai Berry** - \$14.25
- ☒ **Allagash Brewing Curieux Bourbon Barrel-Aged Golden Ale** - \$16.00
- ☐ **Bottle Logic Pumpkin Spice Latte Stout** - \$13.00
- ☒ **Seasonal Special Beer Flight** - \$17.00
- ☐ **Festive Favorites Beer Flight** - \$17.50
- ☒ **Holiday Hoppiness Beer Flight** - \$13.00

WINTER SLIDERLAND MARKETPLACE

- ☐ **Holiday Ham Slider** w/ cranberry-bacon jam & Gruyère on a salt & pepper brioche bun **SS**- \$9.00
- ☒ **Brisket Slider** w/ smoked onions & horseradish ketchup on pretzel roll **SS**-\$ 9.00
- ☐ **Cherry-Mango Punch:** Cherry syrup, mango, & peach nectars w/ lemon juice garnished w/ a frozen peach **SS**- \$6.50
- ☒ **Tiramisu Yule Log Cocktail:** Vodka, hazelnut liqueur, oat milk, tiramisu syrup & chocolate bitters, garnished w/ Valrhona chocolate powder - \$16.00

GRANDMA'S RECIPES MARKETPLACE

- ☐ **IMPOSSIBLE Meatloaf with Mashed Potatoes:** w/ classic gravy & crispy shallots **SS**- \$8.00
- ☒ **Pumpkin Layered Cheesecake:** Layers of New York-style cheesecake, pumpkin gooey cake, & graham cracker topped w/ spiced Chantilly & a chocolate decoration **SS**- \$7.00
- ☐ **Hummingbird Cocktail:** Bourbon, crème de banana Liqueur, pineapple juice, banana purée, butter pecan syrup, cinnamon sugar, demerara, & vanilla bean garnished w/ a pineapple wedge - \$15.00
- ☒ **Blood Orange-Pom Limeade:** Pomegranate & lime juices w/ cookie butter & blood orange syrups garnished w/ a lime wheel **SS**- \$6.50

A TWIST ON TRADITION MARKETPLACE

- ☐ **Curry Mac ‘n Cheese:** with cilantro oil & crispy garbanzos **SS** - \$8.25
- ☒ **Lox & Everything Bagel Nachos:** Bagel chips, cream cheese, diced smoked salmon, everything spice, & mixture of onions, tomatoes, & capers **SS**- \$8.50
- ☐ **Guava-Melon Lassi:** Guava nectar, rock melon syrup, nonfat yogurt, & honey garnished w/ cinnamon whipped cream & honey-flavored cereal **SS**- \$7.00

MAKING SPIRITS BRIGHT MARKETPLACE

- ☐ **Mickey Mouse-shaped Gingerbread Cookie** **SS**- \$7.50
- ☒ **Santa's Milk & Cookies Hot Cocoa:** whole milk w/ flavors of cookies & cream & white chocolate topped w/ flavored whipped cream (NA) **SS**- \$6.50
- ☐ **Maple-Hazelnut Hot Buttered Rum:** Rum, maple, hazelnut, demerara, butter, cinnamon, nutmeg, & clove garnished w/ salted caramel whipped cream, sea salt, & demerara sugar sprinkle - \$16.00
- ☒ **Red Wine Flight:** Sebastiani Cabernet Sauvignon, Kunde Merlot, & Alexander Valley Vineyards Syrah - \$19.00
- ☐ **White Wine Flight:** Zaca Mesa Viognier, Fess Parker Winery Chardonnay, Dr Loosen, Riesling, & Domaine Ste Michelle Brut Sparkling - \$18.00

FAVORITE THINGS MARKETPLACE

- ☐ **Chicken Tikka Masala:** with cardamom basmati rice, lemon raita, cilantro, & garlic naan crumble **SS**- \$7.50
- ☒ **Mrs. Claus' Hot Cocoa Macaron:** a red macaron w/ chocolate hot cocoa filling & ganache with a chocolate decoration - \$6.50
- ☐ **Churro Toffee Cold Brew Latte Cocktail:** Mexico Origin Blend Coffee, coffee liqueur, demerara, cinnamon sugar, vanilla bean, & almond milk garnished w/ churro syrup, whipped cream, & chocolate toffee crumbles - \$16.00
NA - \$6.75 **SS**

MERRY MASHUPS MARKETPLACE

- ☐ **Turkey Poutine:** Layers of roasted turkey, sweet potato bites, cheese curds, & gravy topped w/ frosted cranberries **SS**- \$8.00
- ☒ **Esquites Carnitas Mac & Cheese:** mac & cheese w/ carnitas, salsa macha, spiced puffed rice, freeze-dried corn, & cilantro **SS**- \$8.50
- ☐ **Spicy Apple Cider Margarita:** Reposado tequila, apple cider, house-made ghost pepper-cinnamon syrup, raspberry syrup, & lime juice garnished w/ an apple chip - \$15.00

VISIONS OF SUGARPLUMS

- ☐ **Sweet Potato-stuffed Corn Muffin** with red beans, rice, and green onions **SS**- \$7.25
- ☒ **Chocolate Bourbon-flavored Tart w/ TWIX cookie bar pieces:** Layers of caramel & chocolate bourbon-flavored mousse made w/ TWIX cookie bar pieces **SS**- \$7.00
- ☐ **Cranberry-Chai Pisco Punch:** South American Brandy, cranberry, and lemon juices with cranberry and chai syrups garnished with a lemon wheel - \$15.00
- ☒ **Piña-Hibiscus Mezcal Mule:** Mezcal, pineapple-ginger-lemon purée, pineapple, lemon juices, hibiscus syrup, and ginger beer garnished with a pineapple wheel - \$15.00

TREATS FOR SANTA CART

- ☐ **Santa's Milk & Cookies Hot Cocoa:** Whole milk w/ flavors of cookies & cream & white chocolate topped w/ flavored whipped cream - \$6.50
- ☒ **Hot Buttered Rum:** Rum, maple, hazelnut, Demerara sugar, butter, cinnamon, nutmeg, clove, & salted caramel - \$16.00
- ☐ **Mickey Snowman Cookie** decorating kit - \$10.00

SEASONAL OUTDOOR CARTS

- ☐ **Gingerbread Cake** w/ a molasses glaze, a gingerbread man, & sprinkles **SS**
- ☒ **Bean & Cheese Pupusa** w/ side of curtido & tomato sauce **SS**
- ☐ **Calidad Spiked Sparkling Agua Fresca:** Sweet prickly pear & tangy pomegranate flavors

Available at all Festival Marketplaces

- ☐ **Purple Mickey Mouse Jingle Bell Glow Cube** - \$6.00

SS = Sip & Savor Pass Eligible

NA = Non-alcoholic

Made by: @come_with_me_to_disney

FESTIVAL OF HOLIDAYS FOODIE CHECKLIST

Festival-inspired Offerings

HOLLYWOOD LAND	
Pym Tasting Lab (MO)	<input type="checkbox"/> Snack Molecules: Mini pretzels, honey-roasted peanuts, & popped sorghum w/ winter flavors SS- \$7.50
Terran Treats	<input type="checkbox"/> Hot Chocolate Churro: Hazelnut chocolate, spicy chocolate streusel, & mini marshmallows SS- \$6.75
PACIFIC WARF	
Pacific Wharf Café (MO)	<input type="checkbox"/> Holiday Sandwich: Black Forest ham, mustard spread, cranberry mayo, & arugula on stuffing roll served w/ chips - \$13.29
	<input type="checkbox"/> Chicken Tortilla Soup w/ grilled corn, fresh onion, & cilantro topped w/ crispy tortilla strips served in bread bowl - \$11.99
	<input type="checkbox"/> Peppermint Bark Bread Pudding: White chocolate, chocolate chips & peppermint w/ whipped topping & crème anglaise SS- \$6.49
	<input type="checkbox"/> Mickey Shaped Ginerbread - \$7.49
	<input type="checkbox"/> Sliver Christmas Tree Sipper - \$24.69
	<input type="checkbox"/> Festival of the Holidays SS Tumbler - \$27.99
	<input type="checkbox"/> Holiday Travel Tumbler - \$13.49
Cocina Cucamonga (MO)	<input type="checkbox"/> Capirotada: Mexican bread pudding w/ raisins, peanuts, walnuts, & green apples topped with fresh bananas, sweetened condensed milk, & toasted coconut SS- \$ 6.49
	<input type="checkbox"/> Holiday Ponche: Holiday-spiced guava drink served with fresh fruit and sugar cane SS (NA) - 5.99
	<input type="checkbox"/> Tumblers - SS \$27.99 Travel - \$13.49
	<input type="checkbox"/> Winter Margarita: Black Cherry - \$14.50
	<input type="checkbox"/> Holiday Ponche Cocktail: Holiday-spiced guava drink served with fresh fruit, sugar cane, and a shot of tequila - \$16.00
Pacific Wharf Cappuccino Cart (MO)	<input type="checkbox"/> Caramel Toffee Horchata Cold Brew: rice & cinnamon beverage flavored w/ toffee & finished w/ whipped topping, caramel drizzle, & toffee SS- \$7.25
	<input type="checkbox"/> Salted Caramel-Mocha Bunt Cake - \$7.00
	<input type="checkbox"/> Mickey shaped Gingerbread - \$7.50
	<input type="checkbox"/> Tumblers - SS \$30.00 Travel - \$14.50
Sonoma Terrace (MO)	<input type="checkbox"/> Colombian Empanadas: beef empanadas, w/ aji verde & cabbage salad w/ cilantro dressing & escabeche SS- \$8.49
	<input type="checkbox"/> Mistletoe Mule: w/ cranberry juice & agave w/ a sprig of rosemary & a cape cranberry - \$16.00

PARADISE GARDEN PARK	
Viva Navidad at Paradise Garden Grill (MO)	<input type="checkbox"/> IMPOSSIBLE Albondigas Soup: IMPOSSIBLE meatballs in a vegetable soup SS- \$12.49
	<input type="checkbox"/> Loaded Yucca Fries w/ arbol chile cheese sauce, carne asada, guacamole, sour cream, & pickled red onion SS- \$12.49
	<input type="checkbox"/> Pozole Dip Torta: Pozole-braised pork torta w/ hominy spread, cabbage, radish, cilantro, & jalapeño w/ side of pozole consommé - \$12.99
	<input type="checkbox"/> Chicken Tinga Arepa: Handmade arepa topped with refried beans, chicken Tinga, cabbage, avocado, & queso fresco SS- \$7.99
	<input type="checkbox"/> Chicken Tinga Burrito: Chicken Tinga, rice, & beans in a flour tortilla served w/ corn tortilla chips - \$12.99
	<input type="checkbox"/> Mango Tres Leches: Tres leches parfait w/ white cake & mango purée topped w/ caramel Chantilly, green whipped topping, & sprinkles SS- \$6.49
	<input type="checkbox"/> Watermelon Candy Cocktail: Tequila, watermelon schnapps, and pineapple juice with a Chamoy and chile-lime seasoned rim - \$17.00
	<input type="checkbox"/> Tumblers - SS \$27.99 Travel - \$13.49
GRIZZLY PEAK	
Smokeyjumpers Grill (MO)	<input type="checkbox"/> Loaded Latkes: Traditional latkes loaded w/ smoked brisket & topped w/ horseradish cream & scallions SS- \$8.49
	<input type="checkbox"/> Christmas Weath Mickey Bowl w/ fries- \$16.19
	<input type="checkbox"/> Gingerbread Mickey Bowl w/ fries - \$16.19
	<input type="checkbox"/> Maple Bacon Shake - \$8.99
	<input type="checkbox"/> Pineapple Limeade - \$5.49
	<input type="checkbox"/> Stainless Steel Tumblers - \$27.99

MO = Mobile Order

SS= Sip and Savor Pass Eligible

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