

# LUNAR NEW YEAR FOODIE GUIDE

## MARKETPLACES

### BAMBOO BLESSINGS

**Mickey Mouse-shaped Hot Dog Bun:** Brioche-style Mickey Mouse-shaped buns stuffed with hot dog & finished with sesame seeds & scallions - \$7.50

**Mickey Mouse-shaped Purple Sweet Potato Macaron:** Red macaron filled with purple sweet potato buttercream & a crème fraîche center - \$7

#### BEVERAGES

**Young Master Brewery Pale Ale:** with mandarin & bergamot zest - \$13.25

**Four Sons Lunar New Year IPA** - \$10.50

**Master Gao Brewery Baby Jasmine Tea Lager** - \$13.25

**Three Weavers Brewing Co. Moon Rabbit:** Golden stout with vanilla & Vietnamese cinnamon - \$13

**Stereo Brewing Co. Gingerine:** Ginger wheat ale with tangerine, honey, & lemon juice - \$13

**Brewery X Green Tea Rice Lager** - \$13

**Anderson Valley Brewing Co. Black Rice Ale** - \$13

**Tsingtao Premium Lager** - \$1.50

**Tsingtao topped with a frozen mango beer foam** - \$12.75

**Lucky Flight:** Tsingtao, Young Master Brewery, Stereo Brewing Co & 3 Weavers Brewing Co - \$17.50

**Prosperity Flight:** 4 Sons Brewing, Master Gao Brewery, Brewery X & Anderson Valley Brewing - \$17

**Lotus Flower Glow Cube** - \$6.25

### LUCKY 8 LANTERN

**Quesabirria Eggroll:** with Guajillo pepper consommé filled with Oaxaca cheese, beef birria, & a side of guajillo pepper consommé - \$9

**Mandarin Mousse Cake:** Layers of mandarin mousse with vanilla cake & clementine compote finished with white chocolate crunch balls & a tangerine glaze - \$6.25

#### BEVERAGES

**Coconut-Lavender Matcha Foam Iced Coffee:** Joffrey's Coffee & Tea Co. French Bistro Blend, coconut milk, coconut cream, & white chocolate sauce garnished with lavender matcha, coconut foam, sea salt, & purple sanding sugar (NA) - \$6.50

**Lotus Flower Glow Cube** - \$6.25

### RED DRAGON SPICE TRADERS

**Gochujang Elote:** Steamed corn on the cob rolled in gochujang aïoli & cotija cheese drizzled with spicy gochujang sauce - \$7.50

**Red Spice Fried Chicken Bites:** Fried chicken chicharrones in spicy red chile sauce - \$8.75

#### BEVERAGES

**Guava Whiskey Cocktail:** Whiskey, ginger liqueur, guava nectar, coconut cream, & lime juice garnished with a lime wheel - \$15

**Dancing Firecracker:** Pineapple & lime juices, guava nectar, spicy honey, & house-made hibiscus syrup garnished with a lime wheel (NA) - \$6.50

**Lotus Flower Glow Cube** - \$6.25

### WRAPPED WITH LOVE

**Pork and Shrimp Wontons:** with a black garlic sauce - \$8.75

**Bok Choy & Mushroom Dumplings** with a black garlic sauce - \$8.75

#### BEVERAGES

**Pineapple Baijiu Cocktail:** Dark Rum, baijiu, Allspice Dram, pineapple and orange juices, & falernum syrup garnished with a dried red pineapple chip - \$16

**Grapefruit-Melon Wine Cocktail:** Sauvignon blanc, grapefruit liqueur, watermelon purée, rock melon syrup, and lime juice garnished with skewered grapes - \$15

**Lotus Flower Glow Cube** - \$6.25

### PROSPERITY BAO & BUN

**Pepperoni Pizza Bao Bun** served with marinara - \$9

**Char Siu BBQ Pork Bao:** with pickled red onion and jalapeño - \$9

#### BEVERAGES

**Peach Yuja-Ade:** Yuja-lemongrass purée, dragon fruit & peach syrups, lemon juice, & butterfly pea flower tea garnished with a lemon wheel (NA) - \$6.50

**Soju Peach Yuja Ade:** Soju, yuja-lemongrass purée, dragon fruit & peach syrups, lemon juice, and butterfly pea flower tea garnished with a lemon wheel - \$16

**Lychee Celebration:** Gin, prosecco, lychee syrup, yuja-lemongrass purée, & grapefruit juice garnished with an edible purple orchid - \$15

**Lotus Flower Glow Cube** - \$6.25

### LONGEVITY NOODLE CO.

**Garlic Noodles:** Long noodles tossed in zesty garlic butter with parmesan - \$7.50

**Spicy Pork DanDan Noodles:** Pan-fried noodles with ground pork & spicy tri-chile sauce - \$8.50

#### BEVERAGES

**Raspberry Oat Milk Tea:** Joffrey's Coffee & Tea Co. Ceylon Tea, raspberry & demerara syrups, & oat milk garnished with skewered raspberries - \$6.50

**Lotus Flower Glow Cube** - \$6.25

SS = Sip & Savor Eligible

NA = Non-alcoholic

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

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## FESTIVAL INSPIRED

### PACIFIC WARF

Pacific Wharf Café (MO)	<input type="checkbox"/> <b>White Chocolate Apple Bread Pudding:</b> Granny Smith Apples & white chocolate with crème anglaise & whipped topping
Lucky Fortune Cookery (MO)	<input checked="" type="checkbox"/> <b>Mango Sticky Rice:</b> Taro & coconut sticky rice with mango gel, toasted coconut, & fresh mango
	<input type="checkbox"/> <b>Lotus Flower Glow Cube</b>
Magic Key Terrace* (RES)	<input checked="" type="checkbox"/> <b>Pork Spare Ribs</b> with peanut-chile sauce, Asian slaw, toasted peanuts, & crispy noodles
Cappuccino Cart (MO)	<input type="checkbox"/> <b>Green Tea Horchata</b>
	<input checked="" type="checkbox"/> <b>Dalgona Coffee Bundt Cake:</b> Coffee Bundt cake filled with sweet milk & topped with dalgona foam
Sonoma Terrace (MO)	<input type="checkbox"/> <b>Pad Thai Spring Roll:</b> Shrimp with scrambled eggs, noodles, crushed peanuts, & Thai basil served with tangy slaw & pad Thai sauce

### PIXAR PIER

Lamplight Lounge Boardwalk	<input type="checkbox"/> <b>Surf &amp; Turf Fried Rice:</b> Five Spice-rubbed New York steak, sautéed shrimp, fried rice, ginger pea purée, & chile oil topped with a carrot salad
	<input checked="" type="checkbox"/> <b>Sesame Seed Donuts:</b> Donuts topped with sesame seed brittle and served with a kaya jam dipping sauce
	<input type="checkbox"/> <b>Three Weavers Brewing Co. Seafarer Kolsch-style</b>
	<input checked="" type="checkbox"/> <b>Lamplight Lounge Lunar New Year Cocktail:</b> Han Soju, Aperitivo Aperol, carrot & orange juices, & cream of coconut garnished with a raspberry & mint
Lamplight Lounge (RES)	<input type="checkbox"/> <b>Pork Dumplings</b> with Chinese broccoli, roasted mushrooms, Fresno chiles, & fried shallots
	<input checked="" type="checkbox"/> <b>Lamplight Lounge Lunar New Year Cocktail:</b> Han Soju, Aperitivo Aperol, carrot & orange juices, and cream of coconut garnished with a raspberry & mint

### PARADISE GARDEN PARK

Paradise Garden Grill (MO)	<input type="checkbox"/> <b>Kimchi Bokkeumbap:</b> Kimchi, potato, carrot, & onion fried rice with egg & Korean chili paste topped with crispy sweet & sour tofu & black sesame seeds
	<input checked="" type="checkbox"/> <b>Shrimp Lo Mein:</b> Lo mein noodles tossed with shrimp, mushrooms, onions, carrots, & bok choy
	<input type="checkbox"/> <b>Dak Bulgogi:</b> Korean BBQ chicken served with rice & kimchi
	<input checked="" type="checkbox"/> <b>Bánh Mì:</b> Grilled pork belly with pickled carrots, cucumbers, daikon, & jalapeños with spicy mayo
	<input type="checkbox"/> <b>Sweet and Sour Whole Fish:</b> with steamed rice & stir-fried vegetables (served family-style for two)
	<input checked="" type="checkbox"/> <b>Tiger Milk Boba Tea</b> with brown sugar (NA)
	<input type="checkbox"/> <b>Hite Beer</b>
	<input checked="" type="checkbox"/> <b>Blackberry Soju Cocktail:</b> Soju, blackberry purée, & lemon juice with a hint of ginger
	<input type="checkbox"/> <b>Lotus Flower Glow Cube</b>
Boardwalk pizza & Pasta	<input checked="" type="checkbox"/> <b>Milk Tea Taro Cheesecake:</b> Milk tea cheesecake with a taro mousse
Churros near Goofy's Sky School	<input type="checkbox"/> <b>Almond Cookie Churro:</b> coated in cookie crumble & topped with almond icing

### OUTDOOR FOOD CARTS (available Jan.19 - Feb.12)

<input type="checkbox"/> <b>Chicken Bao:</b> Steamed bao with chicken, butternut squash, & lime served with a spicy red curry sauce
<input checked="" type="checkbox"/> <b>Teriyaki Turkey Leg</b>
<input type="checkbox"/> <b>Baked Coconut Almond Nian Gao:</b> Baked sticky rice cake topped with coconut & almonds
<input checked="" type="checkbox"/> <b>Purple Grape Cotton Candy</b>
<input type="checkbox"/> <b>ACE High! Hard Cider Imperial Apple Cider</b>
<input checked="" type="checkbox"/> <b>Master Gao Brewery Puffed Rice Chinese Pale Ale</b>

MO = Mobile Order

SS= Sip and Savor Pass eligible

RES = Reservation Recommended

\* = Magic Key holder must be present

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## DTD & HOTELS

### GRAND CALIFORNIAN HOTEL

Hearthstone Lounge	<input type="checkbox"/> <b>Rabbit Firecracker:</b> Spiced rum, orange brandy, lemon oil, honey, & black tea garnished with star anise & pink peppercorns
Holiday Cart	<input checked="" type="checkbox"/> <b>Lunar New Year Cookie</b>
	<input type="checkbox"/> <b>Assorted Pretzel Sticks</b>
Storyteller's Cafe (RES)	<input checked="" type="checkbox"/> <b>Offering Lunar New Year-inspired offerings</b> such as fried rice & spring rolls

### DISNEYLAND HOTEL

Goofy's Kitchen (RES)	<input type="checkbox"/> <b>Offering Lunar New Year-inspired offerings</b> such as fried rice & spring rolls
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RES = Reservation Recommended

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### DOWNTOWN DISNEY

Black Tap (Jan.20 - Feb.15)	<input type="checkbox"/> <b>Year of The Rabbit CrazyShake:</b> Vanilla-frosted rim with red & gold sixlet, Chinese zodiac rabbit vanilla cupcake, red & gold rock candy, whipped cream, red sprinkles, & caramel drizzle
Catal Restaurant (Jan.20 - Feb.15)	<input checked="" type="checkbox"/> <b>Pork Belly Bao Bun:</b> Pork belly, soy Gochujang glaze, baby mixed greens, spring onions, spicy mayo, & charred lemon
	<input type="checkbox"/> <b>Kung Pao Paella:</b> Valenciano paella rice, kung pao chicken, lemon vinaigrette, spring onions, water chestnuts, roasted peppers, roasted peanuts, & chiles
	<input checked="" type="checkbox"/> <b>Lunar Eclipse:</b> Gin, cherry liqueur, triple sec, lime juice, pineapple juice, grenadine, & bitters and topped with soda & gold glitter
Mad Dumplings (Jan.13 - Feb.5 starting at 3PM daily)	<input type="checkbox"/> <b>Food truck</b> serving unique dumplings & rice dishes
Naples (Jan.20 - Feb.15)	<input checked="" type="checkbox"/> <b>Firecracker Chicken Pizza:</b> Hoisin, mozzarella cheese, marinated chicken, carrot strings, & firecracker sauce with sliced green onion
	<input type="checkbox"/> <b>Lunar New Year Margarita:</b> Tequila blanco, pomegranate juice, lime juice, agave, & simple syrup with a pinch of salt
Sprinkles (Jan.16 - 29 while supplies last)	<input checked="" type="checkbox"/> <b>Lunar New Year Gold Bunny Almond Red Velvet:</b> Red velvet cake with slivered almonds lined with an almond cookie crust & topped with almond cream cheese frosting
	<input type="checkbox"/> <b>Lunar New Year Red Box:</b> 3 Lunar New Year Gold Bunny Almond Red Velvet cupcakes, 3 Almond Red Velvet cupcakes, 3 Dark Chocolate cupcakes, 3 Strawberry cupcakes, & 8 LE red envelopes
Tortilla Jo's (Jan.20 - Feb. 15)	<input checked="" type="checkbox"/> <b>Asian Tuna Nachos:</b> Tuna marinated in Vietnamese-style sauce with diced tomatoes, green onions, cilantro, sesame seeds, avocado cream, Asian spiced aioli, & Vietnamese-style glazed sauce
	<input type="checkbox"/> <b>New Year Sunrise:</b> Rum, grenadine, lime juice, orange juice & pineapple juice
Uva Bar & Cafe (Jan.20 - Feb.15)	<input checked="" type="checkbox"/> <b>Lunar Eclipse:</b> Gin, cherry liqueur, triple sec, lime juice, pineapple juice, grenadine, & bitters topped with soda & gold glitter