

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 aioli & 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

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☐ **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

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FESTIVAL INSPIRED

PACIFIC WARF	
Pacific Wharf Café (MO)	<input type="checkbox"/> White Chocolate Apple Bread Pudding: Granny Smith Apples & white chocolate with crème anglaise & whipped topping
Lucky Fortune Cookery (MO)	<input type="checkbox"/> Mango Sticky Rice: Taro & coconut sticky rice with mango gel, toasted coconut, & fresh mango
	<input type="checkbox"/> Lotus Flower Glow Cube
Magic Key Terrace* (RES)	<input type="checkbox"/> Pork Spare Ribs with peanut-chile sauce, Asian slaw, toasted peanuts, & crispy noodles
Cappuccino Cart (MO)	<input type="checkbox"/> Green Tea Horchata
	<input type="checkbox"/> Dalgona Coffee Bundt Cake: Coffee Bundt cake filled with sweet milk & topped with dalgona foam
Sonoma Terrace (MO)	<input type="checkbox"/> Pad Thai Spring Roll: Shrimp with scrambled eggs, noodles, crushed peanuts, & Thai basil served with tangy slaw & pad Thai sauce
PIXAR PIER	
Lamplight Lounge Boardwalk	<input type="checkbox"/> Surf & Turf Fried Rice: Five Spice-rubbed New York steak, sautéed shrimp, fried rice, ginger pea purée, & chile oil topped with a carrot salad
	<input type="checkbox"/> Sesame Seed Donuts: Donuts topped with sesame seed brittle and served with a kaya jam dipping sauce
	<input type="checkbox"/> Three Weavers Brewing Co. Seafarer Kolsch-style
	<input type="checkbox"/> Lamplight Lounge Lunar New Year Cocktail: Han Soju, Aperitivo Aperol, carrot & orange juices, & cream of coconut garnished with a raspberry & mint
Lamplight Lounge (RES)	<input type="checkbox"/> Pork Dumplings with Chinese broccoli, roasted mushrooms, Fresno chiles, & fried shallots
	<input type="checkbox"/> Lamplight Lounge Lunar New Year Cocktail: 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"/> Kimchi Bokkeumbap: Kimchi, potato, carrot, & onion fried rice with egg & Korean chili paste topped with crispy sweet & sour tofu & black sesame seeds
	<input type="checkbox"/> Shrimp Lo Mein: Lo mein noodles tossed with shrimp, mushrooms, onions, carrots, & bok choy
	<input type="checkbox"/> Dak Bulgogi: Korean BBQ chicken served with rice & kimchi
	<input type="checkbox"/> Bánh Mi: Grilled pork belly with pickled carrots, cucumbers, daikon, & jalapeños with spicy mayo
	<input type="checkbox"/> Sweet and Sour Whole Fish: with steamed rice & stir-fried vegetables (served family-style for two)
	<input type="checkbox"/> Tiger Milk Boba Tea with brown sugar (NA)
	<input type="checkbox"/> Hite Beer
	<input type="checkbox"/> Blackberry Soju Cocktail: Soju, blackberry purée, & lemon juice with a hint of ginger
	<input type="checkbox"/> Lotus Flower Glow Cube
Boardwalk pizza & Pasta	<input type="checkbox"/> Milk Tea Taro Cheesecake: Milk tea cheesecake with a taro mousse
Churros near Goofy's Sky School	<input type="checkbox"/> Almond Cookie Churro: coated in cookie crumble & topped with almond icing
OUTDOOR FOOD CARTS (available Jan.19 - Feb.12)	
<input type="checkbox"/> Chicken Bao: Steamed bao with chicken, butternut squash, & lime served with a spicy red curry sauce	
<input type="checkbox"/> Teriyaki Turkey Leg	
<input type="checkbox"/> Baked Coconut Almond Nian Gao: Baked sticky rice cake topped with coconut & almonds	
<input type="checkbox"/> Purple Grape Cotton Candy	
<input type="checkbox"/> ACE High! Hard Cider Imperial Apple Cider	
<input type="checkbox"/> Master Gao Brewery Puffed Rice Chinese Pale Ale	

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

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DOWNTOWN DISNEY	
Black Tap (Jan.20 - Feb.15)	<input type="checkbox"/> Year of The Rabbit CrazyShake: 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 type="checkbox"/> Pork Belly Bao Bun: Pork belly, soy Gochujang glaze, baby mixed greens, spring onions, spicy mayo, & charred lemon
	<input type="checkbox"/> Kung Pao Paella: Valenciano paella rice, kung pao chicken, lemon vinaigrette, spring onions, water chestnuts, roasted peppers, roasted peanuts, & chiles
	<input type="checkbox"/> Lunar Eclipse: 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"/> Food truck serving unique dumplings & rice dishes
Naples (Jan.20 - Feb.15)	<input type="checkbox"/> Firecracker Chicken Pizza: Hoisin, mozzarella cheese, marinated chicken, carrot strings, & firecracker sauce with sliced green onion
	<input type="checkbox"/> Lunar New Year Margarita: Tequila blanco, pomegranate juice, lime juice, agave, & simple syrup with a pinch of salt
Sprinkles (Jan.16 - 29 while supplies last)	<input type="checkbox"/> Lunar New Year Gold Bunny Almond Red Velvet: Red velvet cake with slivered almonds lined with an almond cookie crust & topped with almond cream cheese frosting
	<input type="checkbox"/> Lunar New Year Red Box: 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 type="checkbox"/> Asian Tuna Nachos: 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"/> New Year Sunrise: Rum, grenadine, lime juice, orange juice & pineapple juice
Uva Bar & Cafe (Jan.20 - Feb.15)	<input type="checkbox"/> Lunar Eclipse: Gin, cherry liqueur, triple sec, lime juice, pineapple juice, grenadine, & bitters topped with soda & gold glitter