

Food & Wine Festival

MARKETPLACES

LA STYLE - HOLLYWOOD LAND	
<input type="checkbox"/> Glazed BBQ Pork Belly (SS) - \$9.00	
<input type="checkbox"/> Impossible Gyro-Inspired Naan - Flatbread with Impossible Ground Beef w/ Chipotle Hummus, Tzatziki & Spiced Crispy Chickpeas (SS) - \$8.00	
Beverages	
<input type="checkbox"/> Echo Park Cooler (SS, NA) - Ceylon & Raspberry Rose Tea, Raspberry Purée, Lychee & Rose Syrups & Lime Juice, garnished w/ Lime Wheel - \$7.00	
D* LISH	
<input type="checkbox"/> Beef & Barley Poutine (SS) - Potato Bites w/ Braised Beef Short Rib, Cheese Curds, Stout Gravy & Lager Micro Sponge - \$9.00	
<input type="checkbox"/> Cubano Slider (SS) - Slow-roasted, Mustard-crusted Pork & Sliced Smoked Ham w/ Melted Swiss Cheese & Pickle, served on Hawaiian Roll - \$8.75	
Beverages	
<input type="checkbox"/> Apricot Tequila Colada - Reposado Tequila, Aperol, Apricot Purée, Coconut Cream & Orange & Lime Juices, garnished w/ a Lime Wheel - \$15.00	
<input type="checkbox"/> Sake-Melon '75 - Sake, Ginger Liqueur, Prosecco, Rock Melon Syrup & Lemongrass Citron Purée, garnished w/ an Edible Purple Orchid - \$15.00	
NUTS ABOUT CHEESE	
<input type="checkbox"/> Petite Burrata (SS) - Grilled Ciabatta with Tomato & Olive Jam, Burrata Cheese, Pesto and Freeze-dried Balsamic - \$8.75	
<input type="checkbox"/> Crackers & Cheese (SS) - Herb Crackers w/ White Cheddar Fromage Blanc, Spicy Salami Spread & Cherry Jam - \$8.00	
<input type="checkbox"/> Mickey Mouse Macaron w/ SNICKERS (SS) - Chocolate Mickey Macaron w/ Caramel Ganache & SNICKERS Bar Pieces - \$6.75	
Beverages	
<input type="checkbox"/> Flowers & Bees - Gin, Elderflower Liqueur, Lemon Juice, Honey, Hibiscus & Lavender Syrups, garnished w/ a Purple Pansy - \$16.00	
UNCORK CALIFORNIA	
<input type="checkbox"/> California Artisan Cheese Plate (SS) - Featuring Marin French Cheese Co. Jalapeño Triple Cream Brie, Fiscalini Farmstead Purple Moon Cheddar & Craft Beer Cheddar - \$8.50	
<input type="checkbox"/> Celebration Chocolate Fudge Brownie (SS) - Gooey Chocolate Brownie w/ Pecans, topped w/ Chocolate Pecan Glaze & finished w/ Chocolate Pearls & Silver Stars - \$6.50	
Beverages	
<input type="checkbox"/> Century of Magic Mimosa Flight - 1923: Prosecco, White Cranberry Juice, White Peach Syrup & Lemon Juice, 1939: Prosecco, Pineapple & Orange Juices, w/ Passion Fruit & Guava Nectar, 1955: Prosecco, Dragon Fruit & Rose Syrups & Lemon Juice - \$18.00	

SS = Sip & Savor

NA = Non-alcoholic

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UNCORK CALIFORNIA (continued)	
<input type="checkbox"/> 1923 Mimosa - Prosecco, White Cranberry Juice, White Peach Syrup and Lemon Juice - \$17.00	
<input type="checkbox"/> 1939 Mimosa - Prosecco, Pineapple, Passion Fruit & Orange Juices with Guava Nectar - \$17.00	
<input type="checkbox"/> 1955 Mimosa - Prosecco, Dragon Fruit & Rose Syrups and Lemon Juice - \$17.00	
<input type="checkbox"/> Daou Vineyards, Chardonnay, Paso Robles, California - \$17.00	
<input type="checkbox"/> Meiomi, Rosé, Coastal California - \$11.75	
<input type="checkbox"/> Duckhorn Vineyards, Sauvignon Blanc, St. Helena, California - \$16.25	
<input type="checkbox"/> McBride Sisters Wine Company, Red Blend, Oakland, California - \$14.00	
<input type="checkbox"/> Garnet Vineyards, Pinot Noir, Sonoma Coast, California - \$15.00	
<input type="checkbox"/> Robert Mondavi Vineyards, Private Selection Cabernet Sauvignon aged in Bourbon Barrels, Napa, California - \$11.75	
<input type="checkbox"/> Scharffenberger Cellars, Brut, Mendocino County - \$14.00	
<input type="checkbox"/> White Wine Flight - Duckhorn Vineyards, Sauvignon Blanc, St. Helena, California Daou Vineyards, Chardonnay, Paso Robles, California Meiomi, Rosé, Coastal California* - \$18.50	
<input type="checkbox"/> Red Wine Flight - Garnet Vineyards, Pinot Noir, Sonoma Coast, California McBride Sisters Wine Company, Red Blend, Oakland, California Robert Mondavi Vineyards, Private Selection Cabernet Sauvignon aged in Bourbon Barrels, Napa, California - \$19.00	
BERRY PATCH	
<input type="checkbox"/> Kenny's Family Cheesecake (SS) - topped with Mixed Berry Compote - \$6.50	
<input type="checkbox"/> Blueberry Buttermilk Pie (SS) - \$6.50	
Beverages	
<input type="checkbox"/> Blueberry Pancake Cold Brew - (SS, NA) Joffrey's Mexico Origin Coffee, Maple, Brown Butter & Demerara Syrup & Oat Milk, w/ Blueberry Sweet Cream w/ Cream, Oat Milk, Vanilla Syrup, Blueberry Syrup & Purée, garnished w/ Cinnamon-flavored Cereal Crumble - \$6.75	
CALIFORNIA CRAFT BREWS	
<input type="checkbox"/> IPA Sausage Dog (SS) - on a Soft Pretzel Roll with Onion-Pepper Jardinière, Cheddar Cheese Sauce and Malt Vinegar Onion Crunch - \$7.25	
Beverage	
<input type="checkbox"/> La Bodega Brewing Company, Buena Suerte - \$14.25	
<input type="checkbox"/> Unsung Brewing Co., Buzzman - \$14.25	
<input type="checkbox"/> Harland Brewing Co., Rumbler - \$14.25	
<input type="checkbox"/> Altamont Brewing, Maui Waui IPA - \$14.25	
<input type="checkbox"/> Barrelhouse Brewing, Mango IPA - \$13.00	
<input type="checkbox"/> Delahunt Brewing Co., 1924 Raspberry Blonde - \$14.25	
<input type="checkbox"/> Brewery X, Pineapple Vanilla Milkshake - \$13.00	
<input type="checkbox"/> Bottle Logic Brewing Co., Aurora Borealis - \$14.25	
<input type="checkbox"/> Chapman Crafted Beer, Zodiac Series - \$13.00	
<input type="checkbox"/> Crowns & Hops Brewing Co., The Dopest Hazy IPA - \$14.25	
<input type="checkbox"/> Golden Road Brewing, Strawberry Cart - \$13.00	
<input type="checkbox"/> Ballast Point Brewing Co., Watermelon Dorado - \$14.25	

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CALIFORNIA CRAFT BREWS (continued)

- Russian River Brewing Company, Happy Hops IPA** - \$13.00
- Bright & Balanced Beer Flight** - La Bodega Brewing Company, Buena Suerte - Golden Road Brewing, Strawberry Cart - Harland Brewing Co., Rumbler - Chapman Crafted Beer, Zodiac Series - \$17.50
- IPA Beer Flight** - Altamont Brewing, Maui Wauip IPA - Crowns & Hops Brewing Co., The Dopest Hazy IPA - Brewery X, Pineapple Vanilla Milkshake - Ballast Point Brewing Co., Watermelon Dorado - \$17.00
- Fun with Flavor Beer Flight** - Unsung Brewing Co., Buzzman - Delahunt Brewing Co., 1924 Raspberry Blonde - Barrelhouse Brewing, Mango IPA - Bottle Logic Brewing Co., Aurora Borealis - \$17.50

PEPPERS CALI-ENTE

- Chile Relleno Empanada (SS)** - w/ Arbol Pepper Salsa & Oaxaca & Cotija Cheeses (SS) - \$8.50
- Camarones a la Diabla (SS)** - Spicy Shrimp with California Chile and Cilantro Rice - \$8.50
- Beverages**
- Cantarito-Style Paloma** - Reposado Tequila, Habanero-Pineapple Juice, Rock Melon Syrup, Lime and Fresca w/ a Pineapple Wheel & Chile-Lime Seasoning - \$15.00

I HEART ARTICHOKEs

- Artichoke Pizzetta (SS)** - Artichoke & Roasted Garlic Cream Cheese w/ Sun-dried Tomatoes, Pickled Onions & Lemon Olive Oil-drizzled Micro Greens - \$7.25
- Artichoke Toast w/ Olive Tapenade (SS)** - w/ Artichoke Cream Cheese, & Olive & Artichoke Tapenade w/ Olive Oil - \$6.75
- Beverages**
- Passion Fruit Rum Cocktail** - White Rum, Italian Amaro, Passion Fruit Nectar, Orange & Lime Juices & Guava Purée, garnished w/ Orange Wedge - \$16.00

AVOCADO TIME

- Impossible Nacho Mac & Cheese (SS)** - Cheddar Mac w/ Impossible Ground Beef, Tomatoes, Olives, Jalapeños & Guacamole - \$7.00
- Impossible Al Pastor Taco (SS)** - Al Pastor Taco w/ Impossible Pork, Grilled Pineapple & Avocado-Tomatillo Sauce - \$7.25
- Beverages**
- Blackberry-Lavender Lemonade (SS,NA)** - Blackberry Purée & Syrup, Lavender Syrup, Pineapple & Lemon Juices, garnished w/ Lemon Wheel - \$6.50

GOLDEN DREAMS

- Elote Paleta** - Sweet Corn Paleta with Parm Crema, Chile-Lime Seasoning, Corn Crunch and Cilantro - \$6.00
- Roasted Beet & Goat Cheese Flatbread** - w/ Basil Pesto - \$7.25
- Beverages**
- Central California Cooler (N/A)** - Peach Purée, Apple, Orange & Lemon Juices, w/ an Apple Chip - \$6.75

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CLUCK A DOODLE MOO

- Smoked Honey-Habanero Chicken Wings (SS)** - Chicken Wings tossed in Honey-Habanero Seasoning - \$8.50
- BBQ Beef Brisket Slider (SS)** - w/ Fiscalini Farmstead Smoked Cheddar w/ Dill Pickles on Salt & Pepper Brioche - \$9.00
- Chipotle-Pineapple Bourbon Sour** - Bourbon, Pineapple & Lime Juices, Honey Syrup & Chipotle Sour Purée, w/ a Dried Red Pineapple Wheel - \$17.00
- Smoked Cherry Mezcal-iki Cocktail** - Dark Rum, Mezcal, Cherry Purée, Grapefruit & Lime Juices, Vanilla Syrup & Bitters, garnished w/ a Dried Grapefruit Chip - \$16.00

GARLIC KISSED

- Carbonara Garlic Mac & Cheese w/ Peppered Bacon (SS)** - \$8.50
- Grilled Top Sirloin (SS)** - w/ Roasted Garlic-Gruyère Smashed Potatoes & Black Garlic Chimichurri - \$9.00
- Beverages**
- Raspberry Limoncello-Ade** - Raspberry Limoncello-AdeLimoncello, Grapefruit Liqueur, Mint Syrup, Raspberry Syrup & Lemon Juice, w/ a White Orchid - \$16.00
- Guava-Lychee Mule** - Vodka, Guava Nectar, Ginger & Lychee Syrups, Lemon Juice, topped w/ Guava & Grapefruit Hard Cider, garnished w/ a Lemon Wheel - \$17.00

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Festival-inspired Offerings

BUENA VISTA STREET	
Willie's Churro Cart	<input type="checkbox"/> Pineapple-Coconut Churro (SS) - w/ Pineapple Sugar, Pineapple Topping, Coconut Cream Icing & Toasted Coconut - \$6.75
AVENGERS CAMPUS	
Terran Treats	<input type="checkbox"/> Like a Lemon-Raspberry Pie Churro - Raspberry-flavored Spiral Churro w/ Lemon & Marshmallow Glaze & Pie Crust Crumbles - \$6.75
PACIFIC WARF	
Pacific Wharf Café (MO)	<input type="checkbox"/> Grilled Peach Toast (SS) - w/ Ricotta-Mascarpone Spread & Arugula Salad on Toasted Sourdough - \$9.99
	<input checked="" type="checkbox"/> Berries & Cream Bread Pudding - Berry Bread Pudding w/ Whipped Topping, Strawberry Sauce & Crème Anglaise - \$6.49
Festival Cart	<input type="checkbox"/> Pretzel Bites - w/ Beer Cheese Sauce \$7.00
	<input checked="" type="checkbox"/> Ballast Point Brewing Co., Speedboat , Salt & Lime Blonde Ale \$11.50
	<input type="checkbox"/> Brewery X , Orange Electrolyte Hard Seltzer \$14.25
Cocina Cucamonga (MO)	<input checked="" type="checkbox"/> Strawberry Horchata (SS, NA) - Rice & Cinnamon Beverage w/ Strawberry Sauce - \$5.49
	<input type="checkbox"/> Strawberry Horchata with Spiced Rum - Rice & Cinnamon Beverage w/ Strawberry Sauce & Spiced Rum - \$16.00
Cappuccino Cart (MO)	<input checked="" type="checkbox"/> Seasonal Margarita - Mango Margarita - \$14.50
	<input type="checkbox"/> Horchata Cold Brew (SS) - \$7.25
Sonoma Terrace (MO)	<input checked="" type="checkbox"/> Half Black Forest Ham Grilled Cheese (SS) - Sourdough Grilled Cheese w/ Black Forest Ham, Smoked Mozzarella & Red Wine-poached Pear Jam, w/ Sun-dried Tomato-Cheese Sauce - \$8.00
	<input type="checkbox"/> Food & Wine CORKCICLE® Jade Stemless Wine Glass - \$30.00
	<input checked="" type="checkbox"/> Food & Wine CORKCICLE® Dragonfly Stemless Wine Glass - \$30.00
PIXAR PIER	
Lamplight Lounge	<input type="checkbox"/> Ribeye for 2 paired w/ a Glass of Wine - Share a 28oz Bone-in Ribeye w/ Glazed Baby Carrots, Poblano-Potato Bake, Roasted Mushrooms, Cipollini Onions, & Bourbon-Bacon Compound Butter w/ Cookies & Cream Donuts for Dessert
	<input checked="" type="checkbox"/> Cookies and Cream Donuts - w/ Crème-filled Chocolate Cookie pieces & w/ Vanilla & Cookie Dipping Sauce - \$10.00
	<input type="checkbox"/> Lamplight Lounge Food & Wine Cocktail - Gin, Elderflower Liqueur, Peach, Basil Simple Syrup, Lemon, Blue Curaçao & Fresh Basil - \$18.00

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HOLLYWOOD LAND	
Churros at Hollywood Land	<input type="checkbox"/> Tiramisu Churro (SS) - Rolled in Vanilla-Cocoa Sugar & drizzled w/ Espresso Sauce - \$6.75
Hollywood Lounge (MO)	<input checked="" type="checkbox"/> Margarita Flight - Watermelon, Cucumber, & Mango Margaritas w/ Chile-Lime Seasoning - \$18.00
	<input type="checkbox"/> Backlot Michelada - Modelo Especial Michelada w/ Chile-Lime Seasoning & Lime - \$12.75
	<input checked="" type="checkbox"/> Dragon fruit Soju Mule - Soju, Dragon Fruit Syrup, Lime Juice & Ginger Ale, garnished w/ DOLE® Dragon Fruit - \$16.00
Studio Catering Co (MO)	<input type="checkbox"/> Korean Fried Chicken Slider (SS) - w/ Gochujang Sauce, Kimchi, Coleslaw & Pickled Onions, on Sweet Hawaiian Bread - \$11.49
	<input checked="" type="checkbox"/> Watermelon Punch (SS, NA) - Korean-style Watermelon Punch w/ Sprite & Oat Milk - \$5.99
PARADISE GARDEN PARK	
Paradise Garden Grill (MO)	<input type="checkbox"/> Torta de Chilaquiles - Telera Bread w/ Green Chilaquiles, Chorizo Beans, Chipotle Crema, Pickled Onions, Cilantro & Avocado Spread - \$13.99
	<input checked="" type="checkbox"/> Bulgogi Fried Rice (SS) - w/ Kimchi, Egg, Pickled Cucumber, Green Onions & Sesame Seeds - \$14.49
	<input type="checkbox"/> Impossible Gyro Fries (SS) - Waffle Fries w/ Gyro-Spiced Impossible Ground Beef, Cauliflower Cheese Sauce, Tomatoes, Cucumbers, Onions, Tzatziki & Pita Bread - \$12.99
	<input checked="" type="checkbox"/> Buffalo Mac and Cheese (SS) - Topped w/ Roasted Buffalo Cauliflower, Ranch, & Carrot & Celery Salad - \$13.99
	<input type="checkbox"/> Peach-Blueberry Cobbler (SS) - \$6.49
	<input checked="" type="checkbox"/> Wine Float Cocktail - Tequila, Triple Sec, Agave & Lime & Orange Juices w/ a Red Wine Float - \$16.00
Paradise Garden Grill Beer Garden	<input type="checkbox"/> Perfect Day IPA , Buenaveza Salt & Lime Lager, Get Up Offa That Brown, Ride on 10 Hop Hazy IPA, Cali Creamin' Vanilla Cream Ale, Or Xata Blonde Ale, Rez Dog Hefeweizen, Coffee Porter, Build Your Own Flight of Four Beers
DOWNTOWN DISNEY	
Naples Ristorante e Bar	<input type="checkbox"/> Pizza Caprina - White Pizza (without sauce), fresh mozzarella and bruschetta tomato mix topped with fresh arugula and goat cheese
Ballast Point Brewing Co.	<input checked="" type="checkbox"/> Tomato & Burrata - (3/3 - 3/31) California-grown heirloom cherry tomato, California burrata, parsley, garlic, shallots, red wine vinegar & olive oil
	<input type="checkbox"/> Coconut Curry Shrimp (4/1 - 4/24) - Marinated shrimp served on white rice with curry broth & nori leaf
Ralph Brennan's Jazz Kitchen	<input checked="" type="checkbox"/> BBQ Shrimp & Grits - Gulf shrimp in New Orleans "BBQ Sauce" w/ roasted garlic, lemon, Worcestershire sauce & creole seasonings, over andouille sausage & parmesan grits
Splitsville Luxury Lanes	<input type="checkbox"/> Grilled Ahi & Avocado - Seared buttery ahi tuna tossed in kimchi ponzu & stuffed into scored & grilled avocado, w/ sushi rice, drizzled w/ kimchi ponzu & spicy mayo, garnished w/ sesame seeds & served w/ wonton chips