

2021 Disney California Adventure Festival of Holidays Foods



Brews & Bites

- Impossible Chorizo Queso Fundido with House-made Tortilla Chips
- Assorted Beers and Beer Flights

Favorite Things

- Holiday Stuffing Mac & Cheese
- Chana Masala with Grilled Garlic Naan
- Hibiscus Ginger Mezcal Mule

Grandma's Recipes

- Impossible Arepa Encantada
- Gingerbread Mickey
- Berries 'n' Crema (Non-Alcoholic)
Huckleberry, strawberry, and raspberry house-made syrup, condensed and whole milk, and fruit-flavored cereal topped with house-made strawberry whipped cream

Holiday Duets

- Braised Pork Belly Adobo with Garlic Fried Rice
- Shrimp & Grits with Andouille Sausage
- Pabana Cachaça Colada
Cachaça, passionfruit, banana, mango, coconut cream, and lime
- Calamansi Melon Lemonade
Calamansi, cantaloupe, and house-made lemonade

Making Spirits Bright

- Cinnamon & Sugar Holiday Tart
- "Hot Cocoa" Marshmallow Macaron
- Chandon, Sparkling Wine, Brut
- White Wine and Red Wine Flights
- Maple Hazelnut Hot Buttered Rum
Rum and maple syrup with flavors of hazelnut, cinnamon, nutmeg, and clove topped with house-made salted caramel whipped cream

Merry Mashups

- Esquites Carnitas Mac & Cheese
featuring Oaxaca and Cotija cheeses with spiced puffed rice
- Holiday Spiced Wings with citrus cranberries
- Holiday Mix
- Honey Guava Pisco Punch
Pisco, guava, spicy honey syrup, ginger, and lime juice

Treats for Santa

- Mickey Snowman Cookie Decorating Kit
- Holiday Mix
- Beverages
- Maple Hazelnut Hot Buttered Rum
Rum and maple syrup with flavors of hazelnut, cinnamon, nutmeg, and clove topped with house-made salted caramel whipped cream

A Twist on Tradition

- Reimagined Beef Brisket Wellington
- Reuben Potato Bites
with Russian Dressing & Rye Toast Crumble
- Red Sangria
- Sauvignon Blanc
- Churro Toffee Cold Brew Latte
Joffrey's Coffee & Tea Company Mexico Origin-blend Coffee, Demerara and cinnamon sugar, vanilla bean and almond milk topped with whipped cream and churro toffee pieces

Winter Sliderland

- Nashville Hot Turkey Slider with dill pickle
- Beef Pot Roast on Potato Roll
- Bourbon Cranberry Cocktail
Bourbon, cranberry, orange, and cinnamon
- Prickly Pear Tea Lemonade
Joffrey's Coffee & Tea Co. Ceylon Black Tea (cold brew), prickly pear beverage syrup, and house-made lemonade

Paradise Garden Grill

- Chile Relleno Plate
Roasted poblano stuffed with veggie stew topped with roasted tomato sauce and tofu crema served with Spanish rice and black beans (plant-based)
- House-made Pozole
Mild red chile and pork stew with hominy topped with shredded cabbage, onions, radish, lime, and oregano served with tortilla chips (Sip and Savor Pass portion eligible)



Paradise Garden Grill (continued)

- Torta al Pastor
Soft telera roll, chorizo beans, pork al pastor, cabbage, guacamole, and crema served with tortilla chips and molcajete salsa (Sip and Savor Pass eligible)
- Street-Style Tacos
Three corn tortilla tacos filled with carne asada, carnitas, and chicken with white onion and fresh cilantro served with Spanish rice and black beans topped with queso blanco (Sip and Savor Pass portion eligible)
- Pineapple Tres Leches Roulade
Vanilla sponge with layers of pineapple filling and cinnamon buttercream finished with white chocolate mousse and tres leches soak
- Kids' Street-Style Tacos
Corn tortilla taco filled with choice of carne asada, carnitas, or chicken served with Spanish rice and black beans topped with queso blanco and choice of small lowfat milk or small DASANI Water
- Kids' Cheese Quesadilla
A whole-wheat tortilla with melted cheese served with a mandarin orange and choice of small lowfat milk or small DASANI Water
- Kids' Fruit Quesadilla
A whole-wheat tortilla with melted cheese served with a mandarin orange and choice of small lowfat milk or small DASANI Water

Additional Locations

- **Paradise Gardens Seasonal Cart**
 - Beef Tamale with Red Sauce
 - Guava and Cheese Pan Dulce
Guava and cheese pan dulce finished with a colorful chocolate sarape
 - Maple-Hazelnut Hot Buttered Rum
Rum and maple syrup with flavors of hazelnut, cinnamon, nutmeg, and clove topped with house-made salted caramel whipped cream
- **Pacific Wharf Café**
 - Apple Fritter Bread Pudding
Warm apple-cinnamon bread pudding served with whipped cream and warm salted caramel sauce
- **Pacific Wharf Coffee Cart**
 - Blueberry Apple Cider
- **Grizzly Peak Churro Cart**
 - Peppermint Churro
Churro coated with crushed candy canes and drizzled with chocolate and vanilla icing
- **Hollywood Churro Cart**
 - Chocolate-Hazelnut-Strawberry Churro
Classic churro drizzled with chocolate-hazelnut and strawberry sauces
- **Lucky Fortune Cookery** (mobile order available)
 - Bao Bun with Seasonal Fruit
Crispy bao bun filled with seasonal fresh fruit tossed in a berry sauce and dusted with powdered sugar
- **Smokejumpers Grill** (mobile order available)
 - Holiday Shake
Spiced shake garnished with green whipped cream and a red wreath donut
 - Loaded Latke
Traditional latke loaded with smoked brisket topped with soy yogurt-horseradish sauce and scallions
- **Sonoma Terrace** (mobile order available)
 - Avocado Cheese Steak
Thinly sliced steak with grilled onions, bell peppers, jalapeños, avocado spread, and melted jack cheese
 - Peppermint Cold Brew Cocktail
Cold brew with coffee liqueur, a splash of crème de menthe, and crème de cacao garnished with a miniature candy cane
 - Cranberry Mule
A twist on a classic mule with cranberry juice and agave garnished with a sprig of rosemary and a cape cranberry
- **Studio Catering Truck** (mobile order available)
 - Deconstructed Carnitas Tamal
Rajas con queso tamale, carnitas, salsa verde, avocado salsa, crema, and queso fresco
- **Willy's Churros on Buena Vista Street**
 - Chocolate-Pecan Churro
Classic churro topped with maple glaze, toasted pecans, and chocolate drizzle
- **Pym Tasting Lab** (mobile order available)
 - Holiday Snack Molecules
Gingerbread and Mexican hot chocolate caramel corn, mini pretzels, honey-roasted peanuts, dried cranberries, and popped sorghum
- **Terran Treats**
 - Pineapple-Coconut Ration
Pineapple-flavored spiral churro dipped in a coconut-flavored glaze and sprinkled with toasted coconut

