

2022 Disney California Adventure Food and Wine Festival Foods

Avocado Time

Food Items:

- Petite Avocado Impossible Burger with dairy-free pepper jack (available with Sip & Savor Pass) — \$8.00
- Frozen Guacamole: Avocado paleta with lime crema, pico de gallo, and chile-lime seasoning (available with Sip & Savor Pass) (NEW) — \$5.50

Beverages:

- Ruby Grapefruit Sparkling Beverage: Grapefruit juice, raspberry syrup, agave nectar, and Topo Chico mineral water (non-alcoholic) (available with Sip & Savor Pass) (NEW) — \$5.00

Berry Patch

Food Items:

- Strawberry Cheesecake with lemon Chantilly (available with Sip & Savor Pass) (NEW) — \$6.50
- Blueberry-Buttermilk Pie (available with Sip & Savor Pass) (NEW) — \$6.00

Beverages:

- Cherry-Chocolate-Mint Dessert Cocktail: Vodka, crème de menthe liqueur, cherry, chocolate syrup, coconut cream, and heavy whipping cream (NEW) — \$15.00

California Craft Brews

Food Item:

- IPA Sausage Dog on a soft pretzel roll with onion-pepper Jardinière, cheddar cheese sauce, and malt vinegar-jalapeño crunch (available with Sip & Savor Pass) (NEW) — \$7.00

Beverages:

- Bright & Balanced Beer Flight: Trademark, A La Playa, Mexican Style Lager, Long Beach, Brewery X, Boysenberry Lemonade, Hard Seltzer, Anaheim; Calicraft, Tiki Time, Tropical Wheat, Walnut Creek; Bottle Logic, Tropical Hideaway, Sour, Anaheim — \$17.00
- Bigger & Bolder Beer Flight: Crowns and Hops, BPLB, Hazy Double IPA, Inglewood; Ballast Point, Aloha Sculpin, Hazy IPA, San Diego; Karl Strauss® Brewing Co., Tangible, Fruited IPA, San Diego; Stereo, Robot, Imperial Red IPA, Placentia — \$17.00

Cluck-A-Doodle-Moo

Food Items:

- Ranch Wings with hot sauce drizzle (available with Sip & Savor Pass) — \$8.50
- French Onion Grilled Beef Tenderloin Slider: Grilled beef tenderloin topped with a Gruyère cheese sauce and caramelized onions served on an onion roll (available with Sip & Savor Pass) — \$8.50

Beverages:

- Blackberry-Lavender Lemonade: Blackberry, pineapple juice, lavender syrup, and lemon juice (non-alcoholic) (available with Sip & Savor Pass) (NEW) — \$6.00
- Sampler Beer Flight: SLO Brew, Pink Lemonade, Lager, San Luis Obispo; Wild Barrel, White Rabbit, Belgian Style White, Temecula; Coronado Brewing, Weekend Vibes, IPA, San Diego; Brouwerij West, Dig My Earth, DIPa, Los Angeles — \$17.00

D-Lish

Food Items:

- Black & Tan Beef Potato Puffs: Karl Strauss Wreck Alley stout gravy and lager micro sponge (available with Sip & Savor Pass) (NEW) — \$8.50
- Cubano Slider: Slow-roasted mustard-crusted pork and sliced smoked ham with melted Swiss cheese and slice of pickle served on a Hawaiian roll (available with Sip & Savor Pass) (NEW) — \$7.50

Beverages:

- Central California Cooler: Peach, apple, orange, and lemon juice (non-alcoholic) (available with Sip & Savor Pass) (NEW) — \$6.50
- Chocolate Marshmallow Cold Brew Cocktail: Irish whiskey, Joffrey's Coffee & Tea Co. Mexico Origin Coffee, chocolate syrup, almond milk, and toasted marshmallow (NEW) — \$15.00

Garlic Kissed

Food Items:

- Grilled Top Sirloin with roasted garlic-Gruyère smashed potatoes and black garlic chimichurri (available with Sip & Savor Pass) (NEW) — \$8.25
- Carbonara-Garlic Mac & Cheese with Nueske's® Peppered Bacon (available with Sip & Savor Pass) — \$8.00

Beverages:

- Rosemary Bitter Orange Mule: Vodka, Aperol, orange juice, lime juice, rosemary syrup, and ginger beer (NEW) — \$14.00

Golden Dreams

Food Items:

- Honey-Orange-glazed Salmon Salad with citrus vinaigrette (available with Sip & Savor Pass) (NEW) — \$8.00

- Mango-Carrot Gazpacho with grilled shrimp and jalapeño crema (available with Sip & Savor Pass) (NEW) — \$8.25

Beverages:

- Orange-Honey Cold Brew: Joffrey's Coffee & Tea Co. Mexico Origin Coffee, orange blossom honey, white chocolate, orange juice, vanilla, orange extract, and almond milk (non-alcoholic) (available with Sip & Savor Pass) (NEW) — \$6.00
- Pineapple-Tiki Bitter Cocktail: Aged rum, campari, pineapple juice, orgeat, lime juice and tiki bitters (NEW) — \$14.00

I Heart Artichokes

Food Items:

- Chicharron-crusted Fried Artichoke Dip with smoked pepper crema and featuring Cacique® Oaxaca Cheese (available with Sip & Savor Pass) (NEW) — \$6.50
- Artichoke Toast with Olive Tapenade: Toasted sliced baguette with artichoke cream cheese, topped with olive & artichoke tapenade and drizzled with olive oil (available with Sip & Savor Pass) — \$6.75

Beverages:

- Passion Fruit Rum Cocktail: White rum, Italian bitter aperitif, passion fruit, orange, guava, orgeat, and lime (NEW) — \$15.00

LA Style

Food Items:

- Glazed BBQ Pork Belly with furikake-togarashi mac salad (available with Sip & Savor Pass) (NEW) — \$8.50
- Gyro-inspired Flatbread featuring Impossible Ground Beef with chipotle hummus, tzatziki and spiced crispy chickpeas (available with Sip & Savor Pass) (NEW) — \$6.75

Beverages:

- Mezcaleros Ancho Sandia Margarita: Mezcal, ancho chile liqueur, watermelon, mango, lime, and agave nectar (NEW) — \$14.00
- Sake-Melon '75: Sake, ginger liqueur, prosecco, rock melon syrup, and lemongrass-citron purée (NEW) — \$14.00

Nuts About Cheese

Food Items:

- Peanut Butter & Jelly Mac with brown sugar streusel and strawberry crackle (available with Sip & Savor Pass) (NEW) — \$8.25
- Next Level Crackers & Cheese: House-made herb crackers with white cheddar-infused fromage blanc, spicy prosciutto spread, and cherry jam (available with Sip & Savor Pass) (NEW) — \$8.00
- SNICKERS Caramel-Peanut Milk Chocolate Mickey Macaron: Chocolate Mickey macaron filled with caramel ganache and SNICKERS pieces (available with Sip & Savor Pass) — \$6.50

Beverages:

- Spicy Honey-Apricot Cocktail: Rye Whiskey, apricot, orange, lemon juice, spicy honey syrup, and bitters (NEW) — \$14.00

Peppers Cali-Ente

Food Items:

- Chile Relleno Empanada with Arbol Pepper Salsa featuring Cacique® Oaxaca and Cotija Cheeses (available with Sip & Savor Pass) (NEW) — \$8.50
- Ají de Gallina: Spicy yellow chile creamed chicken with jasmine rice and olive tapenade (available with Sip & Savor Pass) (NEW) — \$7.25

Beverages:

- Cantarito-style Paloma: Reposado Tequila, Habanero-Pineapple Juice, Rock Melon Syrup, Lime and Fresca® — \$14.00

Uncork California

Food Items:

- California Artisan Cheese Selection: Vella Cheese Company® Habanero Jack and Point Reyes Farmstead Cheese Company's® TomaProvence (available with Sip & Savor Pass) — \$8.50
- Chocolate Hazelnut Crunch: Chocolate-hazelnut mousse topped with chocolate-hazelnut glaze and a gold leaf (available with Sip & Savor Pass) — \$6.50

Beverages:

- White Wine Flight: Silverado Vineyards, Miller Ranch, Sauvignon Blanc, Yountville-Napa Valley; Josh Cellars, Pinot Grigio, California; Mc Bride Sisters, Chardonnay, Central Coast — \$16.00
- Red Wine Flight: Sebastiani, Merlot, Sonoma County; Meiomi Wines, Pinot Noir, California; Robert Mondavi, Private Selection Aged in Bourbon Barrels, Cabernet Sauvignon, Monterey County — \$17.00
- Green Apple & Lychee Mimosa: Flavors of green apple and lychee (NEW) — \$15.00
- Passion Fruit & Banana Mimosa: Flavors of passion fruit and banana (NEW) — \$15.00
- Cherry, Yuzu & Ginger Mimosa: Flavors of cherry, yuzu and ginger (NEW) — \$15.00
- Tropical Mimosa Flight — \$16.00



2022 Disney California Adventure Food and Wine Festival Foods

Paradise Garden Grill

Food Items:

- Brisket Fries: French fries topped with shredded smoked BBQ brisket, cheddar cheese sauce, pico de gallo, chipotle crema, and green onions *(available for Sip & Savor Pass)* *(allergy-friendly options available)*
- Char Siu Ribs: Chinese-inspired grilled pork ribs with steamed rice and almond-cabbage salad *(available for Sip & Savor Pass)* *(allergy-friendly options available)* **(NEW)**
- Impossible Gyro: Seasoned plant-based meat served in pita bread with dairy-free tzatziki, seasoned tomatoes, cucumber, and onions *(allergy-friendly options available)* **(NEW)**
- Jerk Chicken: Caribbean-inspired half chicken with mango-pineapple salsa served with black beans, white rice, and fried plantains *(allergy-friendly options available)*
- Beer-battered Fish Tacos: Baja-style beer-battered fish on corn tortillas topped with slaw, pico de gallo, cilantro crema, and lime wedge with house-made tortilla chips and roasted red chile-tomato salsa *(available for Sip & Savor Pass)* *(allergy-friendly options available)*
- Strawberry Shortcake: Pound cake with fresh strawberries and mascarpone crème *(available with Sip & Savor Pass)*

Beverages:

- Bourbon-Strawberry Lemonade garnished with fresh strawberry and mint **(NEW)**

Additional Food Items and Locations

Churros near Redwood Creek Challenge Trail

Food Item:

- Maple Bacon Churro: Cinnamon sugar, maple icing, and crumbled bacon *(available with Sip & Savor Pass)*

Cocina Cucamonga

Beverage:

- Strawberry Horchata: House-made rice and cinnamon beverage with strawberry sauce *(non-alcoholic)* *(available with Sip & Savor Pass)* **(NEW)**
- Strawberry Horchata with Spiced Rum: House-made rice and cinnamon beverage with strawberry sauce and spiced rum **(NEW)**

Lamplight Lounge Boardwalk Dining

Beverages:

- Blue Peach-Basil Cocktail: Gin, elderflower liqueur, peach, basil simple syrup, lemon, blue curaçao, and fresh basil **(NEW)**
- Smoked Pineapple Bourbon: Bourbon whiskey, Italian bitters apéritif, honey simple syrup, grilled pineapple, and lemon juice **(NEW)**

Lamplight Lounge

Food Items:

- Ribeye for Two: Share a 28 ounce bone-in ribeye with gastrique-glazed baby carrots, poblano-potato bake, roasted vine tomatoes, cipollini onions, and bourbon-bacon compound butter paired with a specially selected glass of wine and Cookies and Cream Donuts for dessert.
- Cookies and Cream Donuts topped with crème-filled chocolate cookie pieces served with a vanilla and cookie dipping sauce **(NEW)**

Beverages:

- Blue Peach-Basil Cocktail
- Smoked Pineapple Bourbon

Lucky Fortune Cookery

Food Item:

- Mushroom Bao: Hoisin-glazed mushrooms, Asian slaw, and jalapeño in a steamed bao *(available with Sip & Savor Pass)* **(NEW)**

Pacific Wharf Café

Food Item:

- Avocado Toast: Smashed avocado on toasted sourdough bread, fire-roasted cherry tomatoes, mozzarella, cilantro, and balsamic reduction *(available with Sip & Savor Pass)* **(NEW)**

Pacific Wharf Cappuccino Cart

- Horchata Cold Brew: Creamy blend of cold brew and house-made rice and cinnamon beverage *(available with Sip & Savor Pass)* **(NEW)**

Paradise Garden Grill Beer Garden

Beverages:

- Beer Garden Flight

Paradise Gardens Special Event Cart

Food Items:

- Pretzel Bites with beer cheese sauce *(available with Sip & Savor Pass)* **(NEW)**
- Berry Cotton Candy **(NEW)**



Pym Test Kitchen

Food Item:

- Elote Pretzel: Five-ounce pretzel topped with corn three ways, cilantro sprigs, radish, cotija, and flavored crema **(NEW)**

Pym Tasting Lab

Food Item:

- Snack Molecules: Mini pretzels, honey-roasted peanuts, and popped sorghum with spring flavors **(NEW)**

Smokejumpers Grill

Food Item:

- Pepperoni Pizza Slider: Angus beef and pork sausage patty, pepperoni, pizza sauce, mozzarella cheese, and fried pepperoni served on a ciabatta slider roll and topped with a pepperoncini *(available with Sip & Savor Pass)* **(NEW)**

Beverages:

- Peach-Blueberry Lemonade with blueberry flavor-filled boba *(non-alcoholic)* *(available with Sip & Savor Pass)* **(NEW)**
- Peach-Blueberry Lemonade Cocktail: Vodka and blue curaçao, peach-blueberry lemonade, and blueberry flavor-filled boba **(NEW)**

Sonoma Terrace

Food Item:

- Old World Aged White Cheddar Lager Soup with toasted fig and prosciutto sandwich *(available with Sip & Savor Pass)* **(NEW)**

Terran Treats

Food Item:

- Raspberry Spiral Ration: Yellow strawberry spiral churro with berry compote *(available with Sip & Savor Pass)* **(NEW)**

Willie's Churro

Food Item:

- Mango Churro: Mango sauce, chile-lime sugar, and tamarind chamoy *(available with Sip & Savor Pass)* **(NEW)**

Downtown Disney District Offerings

Ballast Point Brewing Company

Featured Food Item:

- Ballast Point Brewing Co. will be offering a rotating menu throughout the Food & Wine Festival including: Striped Bass, Nashville Portobello, and Olive Oil Cake

Black Tap Craft Burgers and Shakes

Featured Beverage:

- Banana Pudding Shake: Ice cream gets even creamier when banana bread pudding is added to the blender. The shake is topped off with luscious whipped cream, a maraschino cherry, and crushed vanilla wafers.

Catal Restaurant

Featured Food Item:

- Sunday Supper: Offered on Sunday nights from 5 p.m. to close with such offerings as Fried Chicken, Meatloaf Brisket Short Rib, and Chicken Pot Pie

Le Brea Cafe

Featured Food Item:

- Avocado Toast Trio: Avocado toast three ways-including avocado with an over-easy egg, avocado with sautéed shrimp, and avocado with caprese-style cherry tomatoes all served on La Brea Bakery bread

Naples Ristorante e Bar

Featured Beverage:

- Sangria Flight Special: Enjoy three 4 ounce pours of refreshing sangria – red, rosé and white wine.

Ralph Brennan's Jazz Kitchen

Featured Beverage:

- New Orleans Beer Flight: 5 ounce pours of a lager, amber, and dark brown ale

Splitsville Luxury Lanes

Featured Food Item:

- Turkey Clubettes: A terrific trio of sliders layered with warm roasted turkey breast, crispy bacon, Swiss cheese, lettuce, tomato, and house-made sauce

Tortilla Jo's

Featured Beverage:

- Ja-Jalapeño Margarita: Agave Azul from the highlands with fresh muddled jalapeños and pineapple hand-shaken with Tortilla Jo's organic mix and served on the rocks with chili and lime blend rim

Uva Bar and Cafe

Featured Food Item:

- Tapas Menu: Choose from Avocado Shrimp Toast, Grilled Ham and Cheese served with a tomato soup, or Crispy Duck Wings.

