

EPCOT FOOD & WINE

2026 FESTIVAL MENUS

THE ALPS

Near the Germany Pavilion

FOOD ITEMS

- 🧀 Warm Raclette Swiss Cheese on a baguette with jambon and apple-mustard relish **NEW**
- 🧀 Tartiflette: Potatoes gratin, caramelized onions, bacon, thyme, crème fraîche, and brie **NEW**
- Kirschwasser Torte with cherry-brandy buttercream, fondant, sugared almonds, and cherry compote

BEVERAGES

- Schlumberger Klassik Brut **NEW**
- Salomon Undhof Stein Kremstal DAC Riesling **NEW**
- Loimer Lois Grüner Veltliner **NEW**
- Wine Flight

AUSTRALIA

Near Disney Traders

FOOD ITEMS

- Grilled Bushberry-Spiced Shrimp Skewer with sweet-and-sour vegetables and coconut chili sauce
- Roasted Lamb Chop with mint pesto and crushed salt and vinegar potato chips
- Mixed Berry Pavlova with crunchy meringue shell, macerated berries, and whipped cream

BEVERAGES

- Yalumba 'The Y Series' Viognier
- Bulletin Place Sauvignon Blanc
- Fowles Wine Farm to Table Shiraz
- Wine Flight

BELGIUM

Between Morocco and France Pavilion

FOOD ITEMS

- Beer-braised Beef served with smoked gouda mashed potatoes
- Belgian Waffle with cookie butter and whipped cream topped with speculoos cookie pieces **NEW**

BEVERAGES

- Belgian Chilled Coffee (Non-alcoholic)
- Brouwerij Verhaeghe Vichte Duchesse Cherry Red Ale
- Van Steenberge Piraat 7 Strong Ale **NEW**
- Brouwerij St. Bernardus Watou Blond Ale **NEW**
- Beer Flight
- Belgian Chilled Coffee with ChocoLat Deluxe Salted Caramel Chocolate Liqueur

BLOCK & HANS

American Adventure

BEVERAGES

- Spicy Strawberry-Mango Smoothie: Minute Maid Strawberry Smoothie Mix with spicy mango syrup (Non-alcoholic; Spirited version available with Ole Smoky Strawberry Moonshine) **NEW**

BRAMBLEWOOD BITES

Near Imagination! Pavilion

FOOD ITEMS

- Grilled Cider-brined Pork Tenderloin with chili-apple butter, celeriac-apple slaw, and apple cider gastrique
- Cast Iron-seared River Trout with vanilla-butternut squash purée, brussels sprouts salad, candied pecans, spiced pumpkin seeds, dried cranberries, and maple dressing
- Brûléed Sweet Potatoes with dried cranberries, walnut streusel, and orange goat cheese **NEW**

BEVERAGES

- Crooked Can Brewing Company Banana Bread German Style Wheat Beer **NEW**
- Spiced Apple Old Fashioned inspired cocktail with Boyd & Blair Rum

BRAZIL

Between Morocco and France Pavilion

FOOD ITEMS

- Moqueca de Camarão: Plancha-seared shrimp, bell peppers, cilantro, and tomatoes in a rich coconut milk broth featuring BEN'S ORIGINAL Long Grain White Rice
- 🧀 Pão de Queijo: Brazilian cheese bread

BEVERAGES

- BrewDog Brewing Company Peach Mango Wheat Ale **NEW**
- Frozen Caipirinha with Cachaça Spirit

BREW-WING LAB

The Odyssey

FOOD ITEMS

- Wing Experiments:
 - Garlic-Parmesan
 - Korean Barbecue with gochujang barbecue sauce and toasted sesame
 - Unnecessarily Spicy Yet Extremely Tasty Carolina Reaper Pepper Curry Wings with creamy cucumber raita
- Sweet Chile-Lime Plant-based Chicken Strips with plant-based cilantro crema and spicy peppers (Plant-based) **NEW**
- Fried Pickle Spears with dill ranch

BEVERAGES

- Frozen Pomegranate & Raspberry Tea: Twinings Pomegranate & Raspberry Herbal Tea infused with orange ice cream molecules (Non-alcoholic)
- Pickle Milk Shake (Non-alcoholic)
- 3 Daughters Brewing Peanut Butter Blondie Blonde Ale **NEW**
- Playalinda Brewing Co. Pumpkin Cheesecake Blonde Stout **NEW**
- Ciderboys Cherry Jubilee Hard Cider **NEW**
- Ciderboys Pumpkin Spice Hard Cider
- Bold Rock Apple Crumble Hard Cider
- Beer Flight
- Hard Cider Flight

CANADA

Canada Pavilion

FOOD ITEMS

- Cheddar Cheese and Bacon Soup served with a pretzel roll
- Filet Mignon with mushrooms and mashed potatoes

BEVERAGES

- Collective Arts Brewing Festbier **NEW**
- Château des Charmes Pétales Rouge

CANADA POPCORN CART

Near Canada Pavilion

BEVERAGES

- Northern Ruby: Rhubarb liqueur, vodka, strawberry, ginger, and lime **NEW**

CHINA

China Pavilion

FOOD ITEMS

- Beijing Zhajiang Noodles with stir-fried minced beef, cucumber, chili, and carrots in a savory douban sauce
- Dumplings Trio: Assortment of pan-fried chicken, pork, and vegetable dumplings with house-made sweet-and-spicy sauce **NEW**
- Smoked Duck Bao Bun with pickled cucumber, scallion, and hoisin sauce

BEVERAGES

- Mango-Peach Bubble Tea: Green tea, mango and peach syrups, and white boba (Non-alcoholic)
- Baijiu Punch: Baijiu spirit, lychee syrup, sparkling water, and piña colada mix
- Hainan Prosperity: Tequila, Minute Maid orange juice, and mango syrup
- Frozen Strawberry-Jasmine Cocktail: Light rum, jasmine tea, and strawberry syrup
- Honghe Rice Lager Draft Beer **NEW**

COASTAL EATS

Available Starting Oct 2

FOOD ITEMS

- Crab Cake with tropical fruit chutney, mustard sauce, and micro celery
- Seafood Pot Pie with Shrimp, Scallops, and Lobster Bisque topped with Puff Pastry

BEVERAGES

- Boyd & Blair Pomegranate Coddler
- Rileys Lookout Sauvignon Blanc



EPCOT FOOD & WINE

2026 FESTIVAL MENUS

CONNECTIONS EATERY

Connections Eatery

FOOD ITEMS

- BBQ Braai Chicken Pizza: Two slices of freshly baked pizza topped with tamarind BBQ, arugula, cheese blend, onions, and piri piri sauce **NEW**
- Caramel-Apple Cheesecake Baumkuchen **NEW**

BEVERAGES

- Frozen Waffle Old Fashioned: A frozen blend of Maker's Mark Kentucky Straight Bourbon Whisky, maple syrup, butterscotch syrup, and angostura bitters topped with a liege waffle and cherry **NEW**

CONNECTIONS CAFÉ

Connections Café

FOOD ITEMS

- Pistachio-Chocolate Mochi Doughnut **NEW**

EARTH EATS

Near the Land Pavilion

Available Starting Oct 2

FOOD ITEMS

- Red Wine-braised Beef Short Rib with goat cheese polenta, tomato ragù, shaved pecorino cheese, and petit herbs
- Lemon-Almond-Olive Oil Cake with whipped Greek yogurt panna cotta **NEW**

BEVERAGES

- Minute Maid Strawberry-Hibiscus Aguas Frescas (Non-alcoholic)
- Harken Barrel Fermented Chardonnay

FESTIVAL FAVORITES

American Adventure

Available Starting Sep 9

FOOD ITEMS

- Bo Ssam Pork Belly Lettuce Wraps with bo ssam pork belly, kimchi slaw, and spicy aioli **NEW**
- 🍂 Pumpkin Cheesecake Mousse Trifle featuring PHILADELPHIA Cream Cheese with citrus sauce and spice cake topped with cranberry streusel **NEW**
- Potato Pierogi with kielbasa, caramelized onions, and sour cream

BEVERAGES

- Frozen S'mores: Chocolate milk shake with marshmallow syrup topped with mini marshmallows, chocolate shavings, and a graham cracker (non-alcoholic)
- Frozen Apple Blossom: Apple cider, Seagram's Ginger Ale, Hartley Apple VSOP Brandy, mini marshmallows, and maple syrup **NEW**
- Schöfferhofer Grapefruit Hefeweizen
- Parish Brewing Co. SIPS Cabernet Franc Strawberry Berliner Weisse
- 3 Daughters Brewing Beach Blonde Ale
- Beer Flight

FLAVORS FROM FIRE

Near Creations Shops

FOOD ITEMS

- Rodizio-style Grilled Beef Skewer with marble potatoes, charred shallots, roasted baby peppers, and chimichurri
- Smoked Corned Beef with house-made potato chips, cheese curds, pickled onions, and beer cheese fondue
- Smoked Chocolate Bread Pudding with chocolate ganache, vanilla bean-bourbon sauce, and smoked sea salt **NEW**

BEVERAGES

- Swine Brine with Jim Beam Bourbon, apple cinnamon cider, lemon juice, and Dijon mustard
- Left Hand Brewing Co. Sawtooth Amber Ale
- 1000 Stories Bourbon Barrel-Aged Zinfandel **NEW**

FOREST & FIELD

Between World Showcase and Imagination! Pavilion

FOOD ITEMS

- Spicy Black Bean-Mushroom Chili with plant-based sour cream, plant-based cheddar, and cornbread croutons (Plant-based) **NEW**
- 🍂 Pumpkin Mascarpone Ravioli with brown brown butter vinaigrette, pecorino cheese, pomegranate seeds, and hazelnut praline
- Schiacciata Sandwich with mortadella, prosciutto ham, sun-dried peppers, arugula, stracciatella cheese, fall squash mostarda, and pistachio pesto on warm focaccia

BEVERAGES

- Famille Hugel Classic Pinot Noir
- Daou Vineyards Chardonnay
- Brewery Ommegang All Hallows Treat Chocolate Peanut Butter Imperial Stout

FRANCE

France Pavilion

FOOD ITEMS

- Boeuf Braise vin Rouge et Echalottes, Gâteau de Pomes de Terre: Red wine-braised short ribs with shallot confit and potato gâteau **NEW**
- Brioche aux Epices Avec Une Garniture Mornay de Trois Fromages with spiced brioche with a three-cheese mornay filling
- Trio d'Escargots, Garniture a l'ail et au Persil of a trio of escargot bites in croissant dough served with a garlic-parsley dip
- Crème Brûlée Pistache, Confiture de Fruits Rouges: Pistachio crème brûlée with berry compote **NEW**

BEVERAGES

- Plaimont ELIA Colombard **NEW**
- La Roche Prestige Cuvée **NEW**
- Chilled French Cosmo: Vodka, Grey Goose Le Citron Vodka, Grand Marnier, and cranberry juice

THE FRY BASKET

Near Test Track

FOOD ITEMS

- Adobo Yuca Fries with plant-based garlic-cilantro aioli (Plant-based)
- Fry Flight
 - Sea Salt-Malt Vinegar Fries (Plant-based)
 - Truffle-Parmesan Fries with black garlic-truffle aioli
 - Sweet Potato Casserole Fries with cinnamon-sugar, candied pecans, and marshmallow cream

BEVERAGES

- Boyd & Blair Grapefruit Mule

FUNNEL CAKES

Between America and Japan

FOOD ITEMS

- Pumpkin Pie Funnel Cake: Funnel cake with pumpkin pie ice cream, whipped cream, dark chocolate sauce, cinnamon streusel, and powdered sugar **NEW**

GERMANY

Germany Pavilion

FOOD ITEMS

- 🍂 Schinkennudeln: Pasta gratin with ham, onions, and cheese
- Wiener Schnitzel with breaded veal cutlet featuring HEINZ Brauhaus Mustard, warm Yukon Gold potato salad, bacon, watercress-radish salad, and lemon **NEW**
- Apple Strudel with vanilla sauce

BEVERAGES

- Schöfferhofer Orange Spritz Hefeweizen **NEW**
- von Trapp Brewing Oktoberfest Märzen-style Lager
- Selbach-Oster Riesling QbA
- Weihenstephaner Festbier
- Beer Flight

GREECE

Between Japan and Morocco

FOOD ITEMS

- Spanakopita
- IMPOSSIBLE Moussaka (Plant-based)
- 🍂 Griddled Cheese with pistachios and honey
- Chicken Souvlaki Gyro with shaved lettuce, tomato-cucumber relish, and tzatziki on warm pita **NEW**

BEVERAGES

- Mylonas Winery Assyrtiko White Wine
- Zoe Rosé
- Kir-Yianni Naoussa Xinomavro Dry Red
- Wine Flight
- Greek Melon Limeade with Kleos Mastiha Spirit, Artonic Melon Apéritif, Pearl Vodka, and lime sour mix



EPCOT FOOD & WINE

2026 FESTIVAL MENUS

GYOZAS OF THE GALAXY

Across Test Track

FOOD ITEMS

- Basil Pesto Chicken Dumplings: Chicken dumplings, basil pesto, fonduta, tomato confit, and balsamic **NEW**
- Edamame Dumplings: Butternut squash purée, caramelized onions, sage, and walnut-toasted garlic aillade **NEW**
- Street Corn-style Dumplings with chicken dumplings with tomatillo salsa verde, street corn salad, cotija cheese, lime crema, and cilantro

BEVERAGES

- Willamette Valley Vineyards Pinot Gris

HAWAI'I

Near Port of Entry

FOOD ITEMS

- Slow-roasted Pork Slider with sweet-and-sour DOLE Pineapple chutney and spicy mayonnaise on a Hawaiian roll
- Hawaiian Rice Bowl: Spam, eggs, eel sauce, spicy mayonnaise, and furikake
- 🍍 Pineapple Cheesecake with passion fruit curd and macadamia nuts

BEVERAGES

- Florida Orange Groves Winery Sparkling Pineapple Wine
- Florida Avenue Brewing Co Lei'd Back Double IPA **NEW**
- O'ahu Sunrise: Vodka, DOLE Pineapple juice and grenadine

HOPS & BARLEY

American Adventure

FOOD ITEMS

- Smoked Brisket and Cheddar Melt: Chopped smoked brisket, caramelized onions, tangy barbecue, and cheddar sauce on a potato roll **NEW**
- Gulf Coast-style Seafood Roll with warm-water lobster, rock shrimp, lobster bisque, and sherry crème fraîche on a toasted brioche bun
- Freshly Baked Chocolate Pudding Cake with Kentucky bourbon caramel

BEVERAGES

- Harpoon Brewery Southie Lager **NEW**
- Allagash Brewing Company Haunted House Hoppy Dark Ale **NEW**
- Samuel Adams Boston Brick Red Irish Red Ale **NEW**
- Beer Flight

INDIA

Near China Pavilion

FOOD ITEMS

- Potato and Pea Samosas with plant-based coriander-lime cream (Plant-based)
- Chicken Tikka Masala with fennel-spiced yogurt and naan bread

BEVERAGES

- Mango Lassi (Non-alcoholic)
- Mango Lassi with Camikara 8 Year Old Cask Aged Rum
- Sula Tropicale Brut Sparkling Wine
- United Breweries Taj Mahal Premium Lager

ITALY

Italy Pavilion

FOOD ITEMS

- Stromboli: Baked ham and provolone roll with Parmesan and tomato sauce **NEW**
- Pollo al Marsala: Roasted chicken drumstick, creamy potato gnocchi, mushrooms, and Marsala sauce **NEW**
- **Almond Panna Cotta** with orange marmalade, whipped cream, and candied almonds **NEW**

BEVERAGES

- Italian-inspired Blood Orange Margarita: Tequila, Triple Sec, and blood orange liqueur
- Amaretto Bellini: Luxardo Amaretto Liqueur, peach purée, and Prosecco **NEW**
- Italian Red Sangria
- Peroni Pilsner
- Prosecco
- Cantine Guidi Selezione Privata Luca Red Blend **NEW**
- Saracco Moscato d'Asti **NEW**
- Villa Matilde Falanghina Campania IGP White Wine **NEW**

JAPAN

Japan Pavilion

FOOD ITEMS

- Spicy Temaki Hand Roll: Temaki hand roll with spicy tuna, cucumber, rice cracker, and spicy mayonnaise sauce **NEW**
- Beef Wagyu Temaki Hand Roll: Temaki hand roll with savory American Wagyu beef, pickled ginger, and spicy mayonnaise sauce **NEW**
- Teriyaki Chicken Bun: Steamed bun filled with minced chicken, vegetables, and teriyaki sauce

BEVERAGES

- Mango-Apple Fruit Pearl: Sweet and refreshing mango-apple drink with creamy calpico and apple popping pearls (Non-alcoholic) **NEW**
- Mango-Apple Fruit Pearl paired with wasabi-soy sauce flavored potato chips **NEW**
- Sapporo Reserve **NEW**
- Sapporo Reserve paired with wasabi-soy sauce flavored potato chips **NEW**
- Autumn Breeze Light and fruity plum wine cocktail with kiwi syrup, Minute Maid Apple Juice, and a hint of yuzu **NEW**
- Kirinzan Lemonade Sake A crisp and refreshing sake-based lemonade from Kirinzan **NEW**

LA POUTINERIE

Near Canada Pavilion

FOOD ITEMS

- Seoul, South Korea: Bo Ssam Pork Poutine: French fries, cheese curds, bo ssam pork, gochujang gravy, kimchi pickles, aioli, and sesame **NEW**

BEVERAGES

- Spiced Apple Slushy: Frozen ginger beer blended with lively lime and cozy spiced apple flavors (Non-alcoholic; Spirited version available with Iceberg Canadian Vodka) **NEW**

NORWAY BEER CART

Near Norway Pavilion

FOOD ITEMS

- Caramel Cream and Gjetost Norwegian Brown Cheese Bolle **NEW**

MEXICO

Mexico Pavilion

FOOD ITEMS

- Tostada de Osso Buco: Pork osso buco atop a fried corn tortilla with chipotle black beans, salsa verde, queso fresco, and chives **NEW**
- Taco de Camaron: Flour tortilla with crispy tempura shrimp, shredded cabbage, and chipotle aioli **NEW**
- Paleta de Moras: Berry ice pop filled with sweetened condensed milk topped with chili-lime seasoning **NEW**

BEVERAGES

- Cherry Nostalgia: Blanco tequila, botanical liqueur, cherry, and lime with a hibiscus salt rim **NEW**
- Fruta de la Pasión: Blanco tequila, mezcal, tangy passion fruit purée, and citrus juice with a salty chili rim **NEW**
- Mexican Craft Beer

MILLED & MULLED

Between World Showcase and Imagination! Pavilion

FOOD ITEMS

- Butternut Squash and Ginger Bisque with cinnamon cream, toasted pumpkin seeds, and pumpkin seed oil
- Apple-Cinnamon and Caramel Mini Churros Sundae with vanilla bean gelato
- Freshly Baked Carrot Cake with walnuts and cream cheese icing

BEVERAGES

- 3 Daughters Brewing Apple Strudel Hard Cider
- Southern Tier Brewing Company Sweater Weather Vanilla Toffee Amber Ale **NEW**

REFRESHMENT OUTPOST

Between the China and Germany

FOOD ITEMS

- Berbere-spiced Beef Stew with sweet potato mealie pap and kachumbari slaw
- Sweet Potato Mealie Pap with a stew of beans, peppers, carrots, and tomatoes (Plant-based) **NEW**
- South African Cream Liqueur Chocolate Mousse with white chocolate ganache and chocolate-covered popping candy

BEVERAGES

- Midnight Safari: Mansas African Whisky, G.E. Massenez Crème de Cassis de Dijon Liqueur, and sour mix garnished with blackberry and mint **NEW**
- Breckenridge Brewery Palisade Peach Wheat Ale **NEW**
- Coppertail Brewing Co. Cherry Cola Hard Cider **NEW**
- 3 Daughters Brewing Cinnamon Donut Hard Cider **NEW**



EPCOT FOOD & WINE

2026 FESTIVAL MENUS

REGAL EAGLE

American Adventure

FOOD ITEMS

- Blackberry Buckle with blackberry gelato and streusel **NEW**

BEVERAGES

- Pumpkin Pie Milk Shake: Vanilla ice cream, pumpkin pie filling, and caramel sauce topped with whipped cream and streusel (Non-alcoholic) **NEW**

SHIMMERING SIPS

Near Port of Entry

FOOD ITEMS

- Strawberry Champagne Trifle (Plant-based)

BEVERAGES

- Berry Mimosa: La Gioiosa Berry Fizz and white cranberry juice
- Blood Orange Mimosa: Sparkling wine and blood orange juice
- Tropical Mimosa: Sparkling wine and Minute Maid Passion Fruit Orange Guava Juice
- Mimosa Flight

SOMMERFEST

Germany Pavilion

FOOD ITEMS

- Zwiebelkuchen: German onion cake with caramelized onions, bacon, herbs, and a savory custard **NEW**

BEVERAGES

- Cinnamon Pretzel Cold Brew: Joffrey's Cold Brew Coffee with sweet cream, caramel, vanilla, cinnamon, and pretzel pieces **NEW**

SPAIN

Between Italy and Germany

FOOD ITEMS

- Croquetas de Jamón: Saffron aioli and shaved Jamón Serrano **NEW**
- Paella Caldoso Chicken, chorizo, gigante beans, romano beans, and saffron rice **NEW**
-  Basque Cheesecake with orange sauce

BEVERAGES

- Quinta del '67 Garnacha Tintorera
- Summer in Spain: Frozen Simply Lemonade with herbal liqueurs

SUNSHINE SEASONS

The Land Pavilion

FOOD ITEMS

- Mickey-shaped Celebration Macaron **NEW**

BEVERAGES

- Remy Milk Shake: Strawberry-cheesecake milk shake topped with a cookie, mini cheesecake, white chocolate Eiffel tower, and a strawberry (Non-alcoholic) **NEW**

SWIRLED SHOWCASE

Between World Showcase and Imagination! Pavilion

FOOD ITEMS

- Liquid Nitrogen Almond Truffle Mousse with whiskey-caramel sauce
- Soft-serve in a Cone (Vanilla, Apple-cinnamon, and Salted caramel)

BEVERAGES

- Floats: Coca-Cola, Barq's Red Creme Soda, or Fanta Grape with choice of soft-serve (Non-alcoholic)
- Strawberry Beer Float: Früli Strawberry Belgian White Beer and vanilla soft-serve
- Frozen Szarlotka: Apple pie filling and apple-cinnamon cider topped with streusel (Non-alcoholic) alcoholic version available with Żubrówka Bison Grass Vodka **NEW**
- Irish Milk Shake: Guinness Stout, Baileys Original Irish Cream Liqueur, and vanilla ice cream
- Früli Strawberry Belgian White Beer
- Banfi Rosa Regale Sparkling Red

TANGIERINE CAFE: FLAVORS OF MEDINA

Morocco Pavilion

FOOD ITEMS

- Plant-based Falafel Wrap with tomato-cucumber relish and garlic sauce served on warm moroccan flatbread
- Chermoula Chicken Hummus Bowl with apricot chutney and grilled shishito peppers served with pita **NEW**
- Spiced Flank Steak Hummus Bowl with harissa yogurt and roasted peppers served with pita **NEW**
- Ras el Hanout Cauliflower Bowl with chickpea salad, golden raisin relish, and parsley served with pita (Plant-based) **NEW**
- Chocolate-Pistachio Cookie **NEW**

BEVERAGES

- Fig Cocktail: Kleiner Feigling Fig Liqueur and white cranberry juice
- Keel Farms Golden Apple Chai Hard Cider
- Carib Brewery Honey & Fig Dream Hard Cider **NEW**
- Keel Farms Goji Berry Citrus Hard Cider **NEW**
- Hard Cider Flight

UK BEER CART

United Kingdom Pavilion

BEVERAGES

- Sparkling Cucumber-Gin Cocktail: Fords Gin, blackberry brandy, cucumber syrup, Minute Maid Premium Lemonade, and Maschio Prosecco **NEW**

JOFFREY'S COFFEE CARTS

BEVERAGES

- The American Adventure:** Affogato alle Mandorle Cold Brew: Joffrey's Affogato-flavored Cold Brew Coffee with almond syrup and oat milk topped with whipped cream and toffee nut sauce (Non-alcoholic; Spirited version available with Grey Goose Vodka) **NEW**
- Near Disney Traders:** Dolce Affogato Cold Brew: Joffrey's Affogato-flavored Cold Brew Coffee with sugar cane syrup and oat milk topped with whipped cream and rainbow sugar sprinkles. (Non-alcoholic; Spirited version available with Baileys Original Irish Cream Liqueur) **NEW**
- Near UK and Canada:** Notte di Caramello Cold Brew: Joffrey's Affogato-flavored Cold Brew Coffee with caramel syrup and oat milk topped with whipped cream and cinnamon (Non-alcoholic; Spirited version available with Baileys Original Irish Cream Liqueur) **NEW**
- Near Guardians of the Galaxy: Cosmic Rewind:** Affogato di Marshmallow Cold Brew: Joffrey's Affogato-flavored Cold Brew Coffee with toasted marshmallow syrup and oat milk topped with whipped cream and graham crackers (Non-alcoholic; Spirited version available with Grey Goose Vodka) **NEW**

THE WEDGE

CommuniCore Hall

Available Sep 18 Through November 8

FOOD ITEMS

-  Selection of Cheeses with accompaniments featuring Proudly Wisconsin Cheese **NEW**
-  Crab and Corn Macaroni and Cheese with smoked cheddar sauce, bacon, crab seasoning, roasted corn, herbed panko, and jalapeños **NEW**
-  Three-Cheese Macaroni and Cheese with smoked cheddar sauce and herbed panko **NEW**
-  Cheesesteak Macaroni and Cheese with smoked cheddar sauce, shaved beef, peppers, onions, and herbed panko **NEW**

BEVERAGES

- Cannoli Milk Shake topped with chocolate shavings, cannoli shell, and a maraschino cherry (non-alcoholic) **NEW**
- Wine and Cheese Pairing **NEW**
- Las Jaras Superbloom Rosé **NEW**
- Caymus Vineyards Cabernet Sauvignon
- Bodegas Avancia Old Vines Godello **NEW**
- Wine Flight

WANT TO SEE ALL THE FOOD?

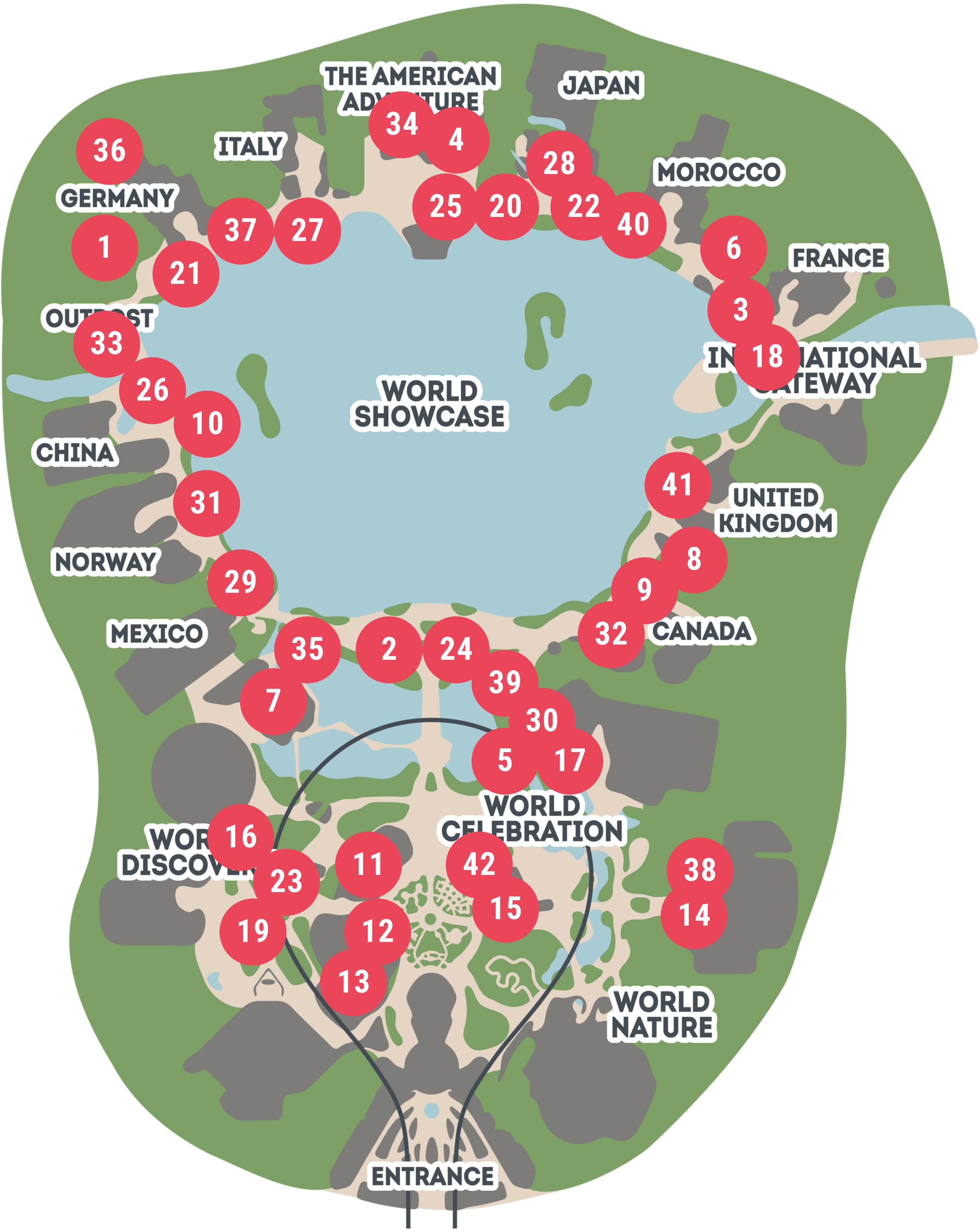
Check out DFB's Guide to the Food & Wine Festival for tips and tricks you won't find anywhere else.

Visit [DFBStore.com](https://www.dfbstore.com) to get yours!



EPCOT FOOD & WINE

2026 FESTIVAL MAP



- | | | |
|------------------------|--------------------------|-------------------------|
| 1. The Alps | 15. Festival Favorites | 29. Mexico |
| 2. Australia | 16. Flavors from Fire | 30. Milled & Mulled |
| 3. Belgium | 17. Forest & Field | 31. Norway Beer Cart |
| 4. Block & Hans | 18. France | 32. La Pouterie |
| 5. Bramblewood Bites | 19. The Fry Basket | 33. Refreshment Outpost |
| 6. Brazil | 20. Funnel Cake | 34. Regal Eagle |
| 7. Brew-Wing Lab | 21. Germany | 35. Shimmering Sips |
| 8. Canada | 22. Greece | 36. Sommerfest |
| 9. Canada Popcorn Cart | 23. Gyozas of the Galaxy | 37. Spain |
| 10. China | 24. Hawai'i | 38. Sunshine Seasons |
| 11. Coastal Eats | 25. Hops & Barley | 39. Swirled Showcase |
| 12. Connections Cafe | 26. India | 40. Tangerine Cafe |
| 13. Connections Eatery | 27. Italy | 41. UK Beer Cart |
| 14. Earth Eats | 28. Japan | 42. The Wedge |