

2020 Disney California Adventure Food and Wine Festival Foods

One in a Melon

- Compressed Watermelon and Tomato with Whipped Ricotta and Lemon Olive Oil
- Poke-style Watermelon with Cucumber
- Pabana Cream Puff with Mango, Passion Fruit, and Banana Mousse
- Berry Mule
- House-made Watermelon Agua Fresca

Golden Dreams

- Brunch Friend Chicken and Waffle Sandwich with Mimosa-inspired Slaw and OJ Bubbles
- Seared Verlasso Salmon with Lemon Pea Purée, Black Rice, and Meyer Lemon Relish
- Strawberry-Rose Lemonade
- Fig and Lavender Cold Brew

I Heart Artichokes

- Fried Artichokes with Lemon Aioli
- Artichoke Toast with Artichoke Cream Cheese and Olive & Artichoke Tapenade
- Lolea Red Sangria
- Brooklyn Brewery Special Effects Non-Alcoholic Lager

LA Style

- Asian-style Beef Barbacoa Street Tacos
- Smoked Bacon Barbecue Beef Loco Moco on Rice
- Monkey Bread with Caramel Whiskey Glaze and Candied Pecans
- Amaretto Stout-Cream Cold Brew
- Blue Angelino Cocktail

Nuts About Cheese

- Fiscalini White Cheddar Lager Soup served in a mini Boudin Sourdough Bowl
- Impossible™ Cheeseburger Mac & Cheese
- Oikos® Greek Yogurt Banoffee Tart
- Honey Bourbon Lemonade

California Craft Brews

- Pepperoni Pizza Egg Rolls
- Beer Flight - Fun with Flavor
 - Mother Earth Orange Vanilla Cali Creamin' Ale
 - Black Market Cucumber Sour
 - Golden Road Strawberry and Pomegranate Balboa Blonde Ale
 - Aftershock Guavaah! Hazy Pale Ale
- Beer Flight - Bigger & Bolder
 - Bootlegger's Rocco Red Ale
 - Stereo Perfect Day IPA
 - Sierra Nevada Hazy Little Thing Hazy IPA
 - Karl Strauss® Wreck Alley Imperial Stout
- Backstreet La Calleja Mexican-style Lager
- Boomtown Ingenue Belgian White
- Divine Science Event Horizon Blonde
- JuneShine Acai Bery Hard Kombucha
- Meiomi Rosé
- MacMurray Ranch Pinot Noir
- Joel Gott Cabernet Sauvignon
- Triple B Beer Cocktail

Peppers Cali-Ente

- Creamy Poblano Pepper Pasta
- Grilled Shrimp Tacos on Jicama Tortillas
- Cantarito-style Paloma
- Annabella Chardonnay Special Selection

Uncork California

- California Artisan Cheese with Central Coast Creamery Holey Cow Swiss and Vintage Cheese Co. Cabernet Cheddar
- White Wine Flight
 - Malibu Rocks Oaks Sauvignon Blanc
 - Rombauer Chardonnay
 - Francis Ford Coppola Winery Sofia Rosé
- Red Wine Flight
 - Erath Pinot Noir
 - The Prisoner Red Blend
 - Quilt Cabernet Sauvignon
- Road Trip Mimosa Trio
 - Pacific Mimosa
 - Mojave Mimosa
 - Sierra Mimosa
 - Chandon Brut Sparkling Wine

Berry Patch

- Raspberry-Lychee-Rose Custard with Mixed Berry Compote
- Oikos® Greek Yogurt California Berries Summer Pudding
- Blue Marble Berry Hard Seltzer
- Blue Marble Tropical Hard Seltzer
- Ruby Citrus Sparkler

Avocado Time

- Petite Impossible™ Burger with Guac and Pepper Jack
- Tortilla-crust Fried Guacamole with Carne Asada
- Mezcal Cocktail
- Chapman Crafted Slow Riser with Coconut, Red Ale on Nitro



Off the Cob

- Mini Chicken Chimis with Chimichurri Corn Pico de Gallo and Chipotle Crema
- Shrimp and Braised Corn with Chorizo
- Mickey-shaped Caramel-Peanut-Milk Chocolate Macaron
- Fields & Orchards with Elderflower and Artichoke Liqueurs
- Farmstand Punch

Garlic Kissed

- Black Garlic Soy-braised Pork Belly Banh Mi
- Carbonara Garlic Mac & Cheese with Nueske's® Bacon
- Aperol Cocktail
- Wither Hills Sauvignon Blanc

Cluck-A-Doodle-Moo

- Ranch Fried Chicken Wings with Buffalo Hot Sauce Drizzle
- French Onion Grilled Beef Tenderloin Slider
- Chocolate Hazelnut Crunch
- Kronenbourg 1664 Blanc Witbier
- Beer Flight
- Pizza Port California Honey Blonde Golden Ale
- Golden Road Pineapple Cart Wheat Ale
- Lost Coast Brewery Watermelon Wheat Ale
- King Harbor Brewing Cerveza Hermosa Mexican Amber Lager
- Michelada Flight
- Pizza Port California Honey Blonde Michelada
- Golden Road Pineapple Cart Michelada
- Lost Coast Brewery Watermelon Wheat Michelada
- King Harbor Brewing Cerveza Hermosa Michelada

Festival Beer Garden

- Smog City Little Bo Pils Unfiltered Pilsner
- Ayingier Bräuweisse Hefeweizen
- Chihuahua Guava Lime Suprema Low-Cal Lager
- 2 Towns Outcider Hard Cider
- Karl Strauss® Practice What You Peach Sour
- Bottle Logic Marceline Muffin Blueberry Imperial Blonde
- Enegren Valkyrie Alt Bier
- Figueroa Mountain Point Conception IPA
- Lost Winds Whirlpool Double Galaxy IPA
- Allagash Black Stout
- Twisted Horn Raven's Claw Apple & Boysenberry Mead
- Founders Backwoods Bourbon Barrel-aged Scotch Ale

Paradise Garden Grill

- Impossible™ Meatball Submarine
- Beer-battered Fish Tacos with Karl Strauss® Follow the Sun Pilsner-infused Batter
- Buffalo-style Roasted Turkey Leg with Celery Slaw and Blue Cheese
- Brisket sliders
- Brisket Fries
- Black Forest Parfait
- Watermelon Vodka Lemonade
- Matanzas Creek Sauvignon Blanc
- Deschutes Pacific Wonderland Lager
- Sudwerk Märzen Amber Lager
- Berry Spectacular Cookie Shake

Outdoor Vending Carts

- Savory Empanada with Chipotle Crema
- Sweet Empanada with Caramel Sauce

Boardwalk Pizza and Pasta

- Chocolate-Hazelnut Cheesecake

Hollywood Lounge

- Leading Role Lemonade
 - Gin with Lavender Lemonade
- Opening Night Cocktail
 - Banana Whiskey with Cream Soda
- Movie Star Mule
 - Whiskey with Black Cherry and Ginger Ale
- On Location Libation
 - Stone Peak Conditions Hazy IPA with POG Juice
- Backlot Michelada
 - Tomato-based Michelada with Modelo
- Modelo Especial Lager
- Hangar 24 Passion Punch Gose
- Stone Peak Conditions Hazy Double IPA
- Honest Abe Limoncello Hard Cider
- Bottle Logic Emerald City Raspberry Piña Colada Hard Seltzer
- Supporting Role Lemonade
 - Lavender Lemonade

Hollywood Churro Cart

- Churro Topped with Peanut Butter Cream, Chocolate Icing, and Chopped Peanuts

Pacific Wharf Distribution Company

- Karl Strauss® Crazy Eyes Doppelbock

Schmoozies!

- Almond Mocha Shake
- Almond Mocha Affogato

