

2022 Disney California Adventure Festival of Holidays Foods



Brews & Bites

Food:

- **IMPOSSIBLE Chorizo Queso Fundido** topped with chopped cilantro served with house-made tortilla chips
- Side of Tortilla Chips



Beverages:

- Two Coast Brewing Co., **Saint Father Festibier**
- Stone Brewing **Imperial Stout**
- Brewery X, Happy HoliHaze **Blood Orange IPA**
- Ficklewood Ciderworks **Bramblebark**
- North Coast Brewing **Red Seal Ale**
- Allagash Brewing Curieux **Bourbon Barrel Aged Golden Ale**
- Golden Road Brewing **Christmas Cart Wheat Ale**
- Sierra Nevada Brewing Co., **Celebration IPA**
- Stereo Brewing **Love Buzz Coffee Amber Ale**
- Ale Smith Brewing **Nut Brown Ale**
- Juneshine Hard Kombucha, **Acai Berry**
- Bottle Logic **Hexpresso Pumpkin Spice Stout**
- **Beer Flight** Seasonal Specialties
- **Beer Flight** Festival Favorites
- Purple Mickey Jingle Bell Glow Cube

Favorite Things

Food:

- **Chicken Tikka Masala** with cardamom basmati rice, lemon raita, cilantro, and garlic naan crumble
- **Mrs. Claus' Hot Cocoa Macaron:** Inspired by the Disney+ series *The Santa Clauses*, features a red macaron filled with chocolate hot cocoa filling and ganache finished with a chocolate decoration

Beverages:

- **Churro Toffee Coffee Cold Brew Latte**
- **Churro Toffee Cold Brew Latte Cocktail:** Joffrey's Coffee & Tea Co. Mexico Origin Blend Coffee, coffee liqueur, demerara, cinnamon sugar, vanilla bean, and almond milk garnished with churro syrup, whipped cream, and chocolate toffee crumbles
- Purple Mickey Jingle Bell Glow Cube

Grandma's Recipes

Food:

- **IMPOSSIBLE Meatloaf** with Mashed Potatoes with classic gravy and crispy shallots
- **Pumpkin Layered Cheesecake:** Layers of New York-style cheesecake, pumpkin gooey cake, and graham cracker topped with spiced Chantilly and a chocolate decoration

Beverages:

- **Blood Orange-Pom Limeade:** Pomegranate and lime juices with cookie butter and blood orange syrups garnished with a lime wheel
- **Hummingbird Cocktail:** Bourbon, crème de banana Liqueur, pineapple juice, banana purée, butter pecan syrup, cinnamon sugar, demerara, and vanilla bean garnished with a pineapple wedge
- Purple Mickey Jingle Bell Glow Cube



Holiday Duets

Food:

- **Pork Belly Adobo:** Garlic fried rice with braised pork belly, chicharron pieces, and green onions
- **Southern Mac 'n Cheese:** Cajun-style mac & cheese with andouille sausage and spiced panko crunch

Beverages:

- **Ceylon Splash:** Joffrey's Coffee & Tea Co. Ceylon Black Tea, passion fruit juice, coconut syrup, and calamansi purée garnished with an edible purple orchid
- **Huckleberry Sake Sangria:** Merlot, sake, huckleberry syrup, orange juice, and cinnamon syrup topped with sparkling water and garnished with an orange wheel
- Purple Mickey Jingle Bell Glow Cube

Making Spirits Bright

Food:

- **Mickey Shaped Gingerbread Cookie**

Beverages:

- **Maple-Hazelnut Hot Buttered Rum:** Rum, maple, hazelnut, demerara, butter, cinnamon, nutmeg, and clove garnished with salted caramel whipped cream, sea salt, and demerara sugar sprinkle
- **Santa's Milk & Cookies Hot Cocoa:** Inspired by the Disney+ series *The Santa Clauses*, whole milk with flavors of cookies & cream and white chocolate topped with flavored whipped cream
- **Brut Sparkling**
- **Cabernet Sauvignon**
- **Merlot**
- **Syrah**
- **Chardonnay**
- **Riesling**
- **White Wine Flight:** Zaca Mesa Viognier, Fess Parker Winery Chardonnay, Dr Loosen, Riesling, and Domaine Ste Michelle Brut Sparkling
- **Red Wine Flight:** Sebastiani Cabernet Sauvignon, Kunde Merlot, and Alexander Valley Vineyards Syrah



Merry Mashups

Food:

- **Esquites Carnitas Mac & Cheese:** Esquites-inspired mac & cheese with carnitas, salsa macha, spiced puffed rice, freeze-dried corn, and chopped cilantro
- **Turkey Poutine:** Layers of roasted turkey, sweet potato bites, cheese curds, and gravy topped with frosted cranberries

Beverages:

- **Spicy Apple Cider Margarita:** Reposado tequila, apple cider, house-made ghost pepper-cinnamon syrup, raspberry syrup, and lime juice garnished with an apple chip
- Purple Mickey Jingle Bell Glow Cube

2022 Disney California Adventure Festival of Holidays Foods



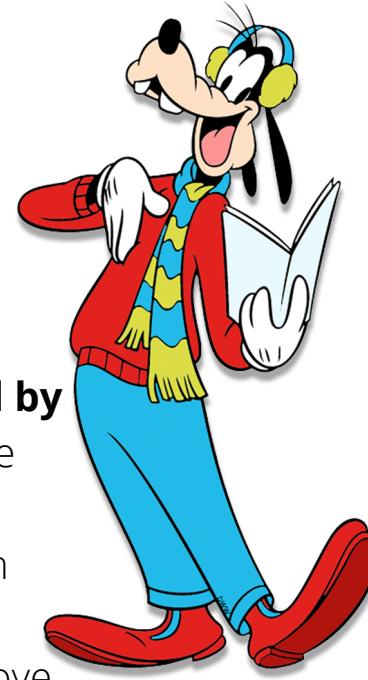
Treats for Santa Cart

Food:

- **Cookie Decorating Kit:** Mickey Mouse snowman cookie decorating kit

Beverages:

- **Santa's Milk & Cookies Hot Cocoa Inspired by the Disney+ series *The Santa Clauses*:** Whole milk with flavors of cookies & cream and white chocolate topped with flavored whipped cream
- **Hot Buttered Rum:** Rum, maple, hazelnut, Demerara sugar, butter, cinnamon, nutmeg, clove, and salted caramel



Visions of Sugarplums

Food:

- **Sweet Potato-stuffed Corn Muffin** with red beans, rice, and green onions
- **Chocolate Bourbon-flavored Tart made with TWIX Cookie Bar Pieces:** Layers of caramel and chocolate bourbon-flavored mousse made with TWIX Cookie Bar pieces

Beverages:

- **Cranberry-Chai Pisco Punch:** South American Brandy, cranberry, and lemon juices with cranberry and chai syrups garnished with a lemon wheel
- **Piña-Hibiscus Mezcal Mule:** Mezcal, pineapple-ginger-lemon purée, pineapple, lemon juices, hibiscus syrup, and ginger beer garnished with a pineapple wheel
- Purple Mickey Jingle Bell Glow Cube

Winter Sliderland

Food:

- **Holiday Ham Slider** with cranberry-bacon jam and Gruyère on a salt and pepper brioche bun
- **Brisket Slider** with smoked onions and horseradish ketchup on a pretzel roll

Beverages:

- **Cherry-Mango Punch:** Cherry syrup, mango, and peach nectars with lemon juice garnished with a frozen peach
- **Tiramisu Yule Log Cocktail:** Vodka, hazelnut liqueur, oat milk, tiramisu syrup and chocolate bitters, garnished with Valrhona chocolate powder
- Purple Mickey Jingle Bell Glow Cube

Paradise Garden Grill

Food:

- **IMPOSSIBLE Albondigas Soup:** IMPOSSIBLE meatballs in a vegetable soup
- **Loaded Yucca Fries** topped with arbol chile cheese sauce, carne asada, guacamole, sour cream, and pickled red onion
- **Pozole Dip Torta:** Pozole-braised pork torta with hominy spread, cabbage, radish, cilantro, and jalapeño served with a side of pozole consommé
- **Chicken Tinga Arepa:** Handmade arepa topped with refried beans, chicken Tinga, cabbage, avocado, and queso fresco
- **Chicken Tinga Burrito:** Chicken Tinga, rice, and beans in a flour tortilla served with corn tortilla chips



- **Mango Tres Leches:** Tres leches parfait with white cake and mango purée topped with caramel Chantilly, green whipped topping, and sprinkles
- **Watermelon Candy Cocktail:** Tequila, watermelon schnapps, and pineapple juice with a Chamoy and chile-lime seasoned rim

Additional Locations

Cocina Cucamonga

- **Capirotada:** Mexican bread pudding with raisins, peanuts, walnuts, and green apples topped with fresh bananas, sweetened condensed milk, and toasted coconut
- **Holiday Ponche:** Holiday-spiced guava drink served with fresh fruit and sugar cane
- **Holiday Ponche Cocktail:** Holiday-spiced guava drink served with fresh fruit, sugar cane, and a shot of tequila

Pacific Wharf Café

- **Holiday Sandwich:** Black Forest ham, whole-grain mustard spread, cranberry mayo, and arugula on a stuffing roll served with chips
- **Chicken Tortilla Soup** with grilled corn, fresh onion, and cilantro topped with crispy tortilla strips and served in a bread bowl
- **Peppermint Bark Bread Pudding:** White chocolate, chocolate chips and peppermint with whipped topping and crème anglaise



Pacific Wharf Coffee Cart

- **Caramel Toffee Horchata Cold Brew:** House-made rice and cinnamon beverage flavored with toffee and finished with whipped topping, caramel drizzle, & toffee

Grizzly Peak Churro Cart

- **Peppermint Churro:** Churro coated with crushed candy canes and drizzled with chocolate and vanilla icing

Lucky Fortune Cookery

- **Thai Iced Tea** with sea salt cream and brown sugar boba

Seasonal Outdoor Carts

- **Gingerbread Cake** topped with a molasses glaze, a gingerbread man, and sprinkles
- **Bean & Cheese Pupusa** with a side of curtido and tomato sauce
- **Calidad Spiked Sparkling Agua Fresca:** Sweet prickly pear and tangy pomegranate flavors

Smokejumpers Grill

- **Loaded Latkes:** Traditional latkes loaded with smoked brisket and topped with dairy-free horseradish cream and scallions

Sonoma Terrace

- **Colombian Empanadas:** Colombian-style beef empanadas, served with aji verde and cabbage salad tossed with cilantro dressing and escabeche
- **Mistletoe Mule:** A twist on a classic mule with cranberry juice and agave garnished with a sprig of rosemary and a cape cranberry

Pym Tasting Lab

- **Snack Molecules:** Mini pretzels, honey-roasted peanuts, and popped sorghum with winter flavors

Terran Treats

- **Hot Chocolate Churro:** Hazelnut chocolate, spicy chocolate streusel, and mini marshmallows