

SPECIALTY COCKTAILS

Agave Nectar Margarita

Tierras Organic Blanco Tequila, Agave Nectar,
and Freshly Squeezed Lime Juice 9.75

Magical Star Cocktail

X-Fusion Organic Mango and Passion Fruit Liqueur,
Parrot Bay Coconut Rum, Pineapple Juice,
and a souvenir Multicolored Glow Cube 10.50

Bacardi Mojito

BACARDI Superior Rum with Freshly Muddled Lime,
Mint, and Agave Nectar topped with Soda Water 7.50

Superfruit Sangria

eppa SupraFruta Red Sangria made from organically
grown grapes and an organic blend of antioxidant-rich
Pomegranate, Blueberry, Açai, and Blood Orange Juices
topped with VeeV Açai Spirit 8.00

White Sangria

A refreshing mix of Pinot Grigio and an array of Fruit Juices
topped with Peach Schnapps 8.00

Pomegranate Splash

SKYY Infusions Citrus Vodka, Stirrings Pomegranate Liqueur,
Cranberry Juice, and Soda Water 8.50

MARTINIS

Winter Lights Martini

SKYY Vodka, Amaretto Disaronno, Cranberry Juice,
Apple Juice, and a souvenir Glow Cube 10.50

Blue "Glow-tini"

SKYY Infusions Citrus Vodka, Peach Schnapps,
Blue Curaçao, and Pineapple Juice
with a Sugared Rim and a souvenir Glow Cube 9.75

Godiva Chocolate Martini

Stoli Vanil Vodka, Godiva Chocolate Liqueur,
White Crème de Cacao, and Frangelico 9.50

Pineapple Upside-Down Martini

SKYY Infusions Pineapple Vodka,
Frangelico, Piña Colada Mix,
and Freshly Squeezed Lemon Juice 9.50

An 18% service charge is added for parties of 6 or more.
Guests on the Disney Dining Plan will redeem
two (2) Table Service Meals from their meal plan
balance for each person dining.

SPARKLING WINES

	Glass
Domaine Ste. Michelle Blanc de Blancs, Washington NV	8.00
Banfi Rosa Regale Brachetto d'Acqui, Piedmont '10	12.00
Fairy Tale by Iron Horse Celebration Cuvée, Russian River Valley '07	14.00

WHITE WINES

Chardonnay

Boschendal Chardonnay & Pinot Noir Blend, South Africa, '10	10.00
Sonoma-Cutrer, Russian River Ranches '10	12.00
Mer Soleil, Central Coast '09	15.00
Cakebread Cellars, Napa Valley '10	16.00

Pinot Gris

King Estate, Oregon '10	10.00
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Riesling

Fess Parker, Santa Barbara '10	9.00
Château Tanunda " <i>Grand Barossa</i> ", Barossa, '09	10.00
Chateau Ste. Michelle Eroica, Columbia Valley '10	13.00

Sauvignon Blanc

Kim Crawford, Marlborough '11	10.00
Hall, Napa Valley '10	11.00
Springfield Estate "Life from Stone", Robertson '10	11.00
Concha y Toro Terrunyo, Casablanca Valley '09	13.00

Unique White Wines & Blends

Columbia Winery Gewürztraminer, Columbia Valley '08	9.00
Edgebaston " <i>The Honey Pot</i> ", Stellenbosch '10	9.00
Rudera "Robusto" Chenin Blanc, Stellenbosch '09	11.00
Clayhouse Adobe White, Paso Robles '10	11.00
Conundrum, California '09	13.00

ROSÉ WINES

Glass

Turkey Flat, Barossa Valley '09 11.00

RED WINES

Cabernet Sauvignon & Blends

Sawbuck, Mendocino County '09 10.00

NxNW, Columbia Valley '09 13.00

Sequoia Grove, Napa Valley '08 17.00

Thelema *"The Mint"*, Stellenbosch '08 19.00

Merlot & Blends

Santa Ema Reserve, Maipo Valley '08 9.00

Trentadue, Alexander Valley '09 11.00

Northstar, Columbia Valley '07 19.00

Pinot Noir & Pinotage

Fairvalley Pinotage, South Africa '10 9.00

La Crema, Sonoma Coast '10 11.00

Mt Difficulty *"Roaring Meg"*,
Central Otago '10 12.00

King Estate, Oregon '10 13.00

Syrah/Shiraz & Blends

Black Pearl Oro, Paarl '09 9.00

Château Tanunda *"Grand Barossa"*,
Barossa '09 10.00

Spice Route Chakalaka, South Africa '09 13.00

Unique Red Wines & Blends

Cline Cellars Cashmere Grenache,
Sonoma County '10 9.00

Zen of Zin Old Vine Red Zinfandel,
California '08 9.00

Privada Malbec, Mendoza '09 13.00

Farrier Presshouse Cabernet Franc,
Alexander Valley '08 15.00

Conundrum Red, California '09 12.00

Beer Selections

Blue Moon Belgian White Ale, Bud Light,
Coors Light, Corona Extra, Heineken,
Michelob ULTRA, Samuel Adams,
Samuel Adams Seasonal, Sierra Nevada Pale Ale,
Stella Artois, and Yuengling Traditional Lager

APPETIZERS

Crispy Calamari

Pepperoncini Relish and Tomato Coulis 13.00

Artisanal Cheeses

Five tasting portions from around the world 16.00

Jumbo Lump Crab Cakes

Celery Root, Florida Citrus,
Creole-style Rémoûlade, and Blood Orange Oil 17.00

Prince Edward Island Mussels

Tomato-White Wine Broth with Chorizo 17.00

SOUP AND SALADS

Creamy Black Bean Soup with Poached Maine Lobster

Roasted Sweet Corn, Lime-Coriander Crème Fraîche,
Smoked Paprika Oil, and Cilantro 11.00

Florida Sweet Peach Salad

Arugula, Frisée, Dried Apricots, Reypenaer Aged Gouda,
Tawny Port-White Balsamic Vinaigrette,
Marcona Almonds, and Petite Lemon Balm 13.00

Hearts of Romaine

Torn Romaine, Shaved Aged Parmesan,
Garlicky Pumpernickel Croutons, Serrano Ham "Cracklins",
and Creamy Caesar Dressing 10.00

DESSERTS

Almond-crusted Cheesecake

finished with Lambert Cherry Sauce 10.00

Pecan Tart

with Caramel Sauce and Chocolate Cream 10.00

Baked Chocolate Mousse

served Warm and Chocolatey with
Bourbon Caramel and Whipped Cream 10.00

Tres Leche Cake

Soaked in Three Milks and Dark Rum
with Toasted Meringue and Wild Blackberry Sauce 10.00

Mango Sorbet**

with Melon, Pineapple, and Berries 8.00

****Denotes No Sugar Added**