



Non-ALCOHOLIC SPECIALTY DRINKS

Ariel or Lightning McQueen Punch

Minute Maid® Light Lemonade Punch served in a souvenir Ariel or Cars 2 cup with a glowing Ariel or Lightning McQueen Clip-on Light 6.49

Milk Shakes

Solar Flare, Chocolate, Vanilla, or Oreo Cookie Ice Cream 4.99

The Meteor

Coca-Cola® or Sprite® served in a souvenir cup with a Glow Cube 6.49

APPETIZERS

Buffalo Popcorn Chicken

with Blue Cheese Dressing and Celery Sticks 8.99

Chicken Wings

with Honey-Chipotle Barbecue Sauce, Blue Cheese Dressing, and Celery Sticks 11.49

Fried Dill Pickles

served with spicy Ranch Dipping Sauce 8.49

Traditional Caesar Salad

Romaine Lettuce tossed in Caesar Dressing with shredded Parmesan and Home-style Croutons 5.99

Spinach and Artichoke Dip

A blend of Monterey Jack, Swiss, and Parmesan, Spinach, and Artichokes served with Corn Tortilla Chips 8.49

Crispy Onion Rings

Horseradish Dipping Sauce 8.49

ENTRÉES

The Famous All American Picnic Burger

Flame-broiled Angus Burger Patty topped with Grilled Hot Dog, Sauerkraut, and Sautéed Onions, crowned with a Pickle Spear served with a choice of Cucumber Salad or French Fries 15.99

Flame-broiled New York Strip Steak

with Garlic Mashed Potatoes and Seasonal Vegetables topped with Blue Cheese Butter and crispy Onion Rings 29.99

Salmon BLT

served on crusty French Roll with Arugula, Vine-ripened Tomatoes, Bacon, and Chili-Chive Aioli 14.99
Substitute Chicken 13.99

The Reuben

Corned Beef, Sauerkraut, Swiss, and Thousand Island Dressing on Marble Rye Bread served with Pickle Spear and choice of Cucumber Salad or French Fries 12.49

Smoked Turkey Sandwich

Smoked Turkey, crispy Bacon, Lettuce, and Vine-ripened Tomatoes with Avocado Mayonnaise on Multigrain Bread served with Cucumber Salad 12.99

House-smoked St. Louis-style Pork Ribs

Lightly-brushed with Barbecue Sauce served with Baked Beans and Coleslaw 21.99

Shrimp or Chicken Pasta

Whole-Grain Penne Pasta, Sautéed Shrimp with Olive Oil, Garlic, Basil, and fresh Tomatoes topped with Parmesan 23.99

Vegetarian Sheppard's Pie Sci Fi-style

Fresh Vegetables and Vegetable Patty topped with Garlic Mashed Potatoes and Melted Cheddar 13.99

Build-Your-Own Angus Chuck Burger

Flame-broiled Beef Patty with Cheddar or Swiss, crispy Bacon, Lettuce, and Vine-ripened Tomatoes 14.99
Make it your own with toppings of: Sautéed Mushrooms, Sautéed Onions, and Sauerkraut 15.99

Vegetable Burger

Vegetable Patty topped with Cucumber Planks, Vine-ripened Tomatoes, Grilled Red Onions, Arugula, drizzled with Balsamic Vinegar served with a choice of Cucumber Salad or Sweet Potato Fries 12.49

DESSERTS

Prepared By Our Pastry Chef

Hot Fudge Sundae

Vanilla Ice Cream with Hot Fudge, Whipped Cream, and a Cherry 7.99

Fresh Fruit Salad 5.99

No Sugar Added Dessert

Brownie with Ice Cream and Strawberries 7.99

Apple Crumble 7.99

Out-Of-This-World Turtle Cheesecake

with Heath Bar, Pecans, Chocolate Chips, Caramel Sauce, and topped with Whipped Cream 6.99

Peanut Butter-Chocolate Cake

Warm Chocolate Cake with a creamy Peanut Butter center served à la mode 7.99

An 18% service charge is added for parties of 6 or more.



Cosmic Concoctions

Served with a souvenir Glow Cube!

Magical Star Cocktail

X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube 10.75

White Wine

Dr. Loosen, Dr. L Riesling, Mosel

crisp flavors of white peaches and green apples, bright and refreshing clean finish

Glass 9.00 Bottle 39.00

Placido Pinot Grigio, Veneto

light fresh floral and mineral aromas with refreshing flavors of citrus and green apple, and a clean fresh lemon zest finish

Glass 9.00 Bottle 39.00

Vista Point Chardonnay, California

aromas of green apple, pear, and citrus showing ripeness of fruit that provides a rich, creamy texture

Glass 9.00 Bottle 39.00

Red Wine

Parker Station Pinot Noir, Central Coast

nicely structured, exhibiting flavors of cherry, cranberries, and spice leading to a lingering soft and elegant finish

Glass 9.00 Bottle 39.00

Red Diamond Merlot, Columbia Valley

black currants and juicy plum notes, balanced with a round and velvety texture

Glass 9.00 Bottle 39.00

Benziger Cabernet Sauvignon, Sonoma County certified sustainable

flavors of wild cherry, raspberry, dark chocolate, and cedar with soft tannins on the palate

Glass 10.00 Bottle 45.00

Lunar Landing

Amaretto, Peach Schnapps, and Orange Juice 10.75

The Comet

Rum, Vodka, Gin, Tequila, and Sweet-and-Sour topped off with Cranberry Juice 10.75

Space Invaders

A premium Blue Margarita 10.75

Marsha's Martian

Out-of-this-world creation of Chocolate and Vanilla Shakes mixed with Baileys Irish Cream and Kahlúa 10.75

Space Monkey

A delicious blend of Chocolate Shake, Parrot Bay Coconut Rum, and Banana Liqueur 10.75

Orbiting Oreos

Oreo Shake mixed with Godiva Chocolate Liqueur 10.75

BOTTLED BEER

Budweiser, Coors Light, or Miller Lite 5.00

Samuel Adams, Corona, Corona Light, Heineken, or Michelob Ultra 6.25

Stella Artois 7.25

DRAFT BEER

Bud Light 5.75

Yuengling, Kona Longboard Island Lager, or Samuel Adams Seasonal 6.50