

NON-ALCOHOLIC SPECIALTIES

Tinker Bell and Friends or Buzz Lightyear Punch

Minute Maid® Light Lemonade Punch served in a souvenir Fairies or Toy Story 3 Cup with a glowing Tinker Bell or Buzz Lightyear Clip-on Light 6.49

All-Natural Lemonade

topped with a Wildberry Foam 4.19

Mega-Berry Smoothie

Raspberry Purée and Nonfat Yogurt blended with Odwalla Berries GoMega, an excellent source of Omega-3 4.99

Mango Smoothie

Mango Purée and Nonfat Yogurt blended with Odwalla Mango Tango 4.99

APPETIZERS

The Wave Appetizer for Two Lump-Crab Florida Rock Shrimp Cakes, Sustainable Fish Tacos with Avocado Gelato, and House-made soft Flour Tortillas 16.99

🌿 *Conundrum, California* 🌿

Lump-Crab Florida Rock Shrimp Cakes served with Locally-sourced Fennel Slaw and Apple-Cider Dressing 12.99

🌿 *Wolf Blass Gold Label Chardonnay, Adelaide Hills* 🌿

Black Bean Chili with Jalapeño-Corn Muffin and Sour Cream 8.49

🌿 *Orlando Brewing Company Brown Ale*

The Wave Autumn Salad with Alligator Pear, Cranberry Vinaigrette, and Point Reyes Blue Cheese 6.99

🌿 *Graham Beck Rosé Brut, Robertson* 🌿

The Wave Cobb Side Salad with Locally-sourced Greens and Tomatoes, Naturally Raised Eggs, Bacon, Florida Avocados, Lime-Chili Vinaigrette, and Midnight Moon Cheese 7.49

As an Entrée with Chicken 15.99 As an Entrée with Steak 16.99

🌿 *Trinitas Moscato, California* 🌿

Seasonal Soup with Chef's Accompaniment 7.99

🌿 *Organic Beer Flight*

Sustainable Fish Taco with Avocado Gelato and House-made soft Flour Tortillas 9.99

🌿 *Orange Blossom Pilsner*

ENTRÉES

Grilled Top Sirloin Steak Salad with Locally-sourced Greens and Tomatoes, Piquillo Chili Peppers, Balsamic, and Focaccia Bread 14.49

🌿 *Black Pearl Oro Shiraz-Cabernet, Paarl* 🌿

Curry Vegetable Stew with Butternut Squash, Asparagus, Heirloom Apples, Seasonal Vegetables, and Jade Rice 16.49

🌿 *Trivento Torrontes, Mendoza* 🌿

Seasonal Soup and Sandwich with Hand-carved Roast Turkey Sandwich on a Focaccia Round 12.99

🌿 *Samuel Adams Seasonal*

Grilled Chicken Breast atop a House-made Onion Roll with Sun-dried Tomato Spread and Zellwood Sweet Corn Relish 13.99

🌿 *Kim Crawford Sauvignon Blanc, Marlborough* 🌿

Mediterranean Tuna Salad Herb-crusted Seared Ahi Tuna with Green Beans, Potatoes, Roasted Red Peppers, and Olive Toast 18.49

🌿 *Abacela Albarino, Umpqua Valley* 🌿

Classic Reuben Sandwich served with choice of Zellwood, Florida Triple-Sweet Corn Salad with Lime, Bell Peppers, and Sweet Onions or Roasted Potato Wedges 13.49

🌿 *Orlando Brewing Company Pale Ale*

Bison Burger with Salsa Verde and Three Cheese Spread served with choice of Zellwood, Florida Triple-Sweet Corn Salad with Lime, Bell Peppers, and Sweet Onions or Roasted Potato Wedges 14.99

🌿 *Orlando Brewing Company Blonde Ale*

Soft Flour Tortilla filled with Fajita seasoned Tofu, Seasonal Vegetables, and Poblano Chile served with Pico de Gallo 12.99

🌿 *Firestone Gewürztraminer, Santa Ynez Valley* 🌿

Multigrain Penne Pasta with Chunky Tomato Broth, Roasted Chicken, and Locally-sourced Basil 18.99

🌿 *Oxford Landing Estates Merlot, Murray River* 🌿

Today's Sustainable Fish with Edamame Stew and Cilantro Chutney Market Price

🌿 *Sonoma-Cutrer Chardonnay, Russian River Valley* 🌿

SPECIALTY COCKTAILS

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

The Wavesicle

4 Orange Vodka, Cointreau, and Nonfat Yogurt with a splash of Orange Juice 9.75

Azul Clásico Margarita

Patrón Silver Tequila, Blue Curaçao, Orange Juice, Agave Nectar, and fresh Lime Juice 10.50

Forever Young

Tito's Handmade Vodka, Cedilla Açai Liqueur, Muddled Blueberries, Agave Nectar, and fresh Lemon Juice 9.75

Under the Florida Moon

4 Orange Vodka, St - Germain Liqueur, Agave Nectar, and Orange Juice topped with Blue Moon 9.75

Raspberry Rain

Rain Organics Red Grape Hibiscus Vodka, Chambord, fresh Raspberries, Lychee, and fresh Lemon Juice topped with Soda Water 9.75

ORGANIC DRAFT BEER

Orlando Brewing Certified Organic Ales

Blonde Ale

This local favorite is a light-bodied blonde ale with subtle malt sweetness and a crisp, dry finish 7.75

Pale Ale

An all-American-style amber gold pale ale that blends caramel malt flavor and zesty citrus-toned Cascade hops for the perfect balance 7.75

Brown Ale

Hop sharpness dominates the malty richness. The malt flavor plays a supporting role with some toasty and caramel malt character 7.75

ORGANIC BEER FLIGHT

Three Samplings, 5-oz each 8.25

DISCOVERY WINE FLIGHTS

Sauvignon Blanc Discovery

Compare Countries and Regions 17.00
Wild Rock Infamous Goose, Marlborough
Neil Ellis, Groenekloo
Terrunyo, Casablanca Valley

Chardonnay Discovery

Compare Countries and Styles 15.00
Kim Crawford Unoaked, Marlborough
Sonoma-Cutrer, Russian River Valley
Green Point, Yarra Valley

Pinot Noir Discovery

Compare styles from cool to warm climates 17.00
Spy Valley, Marlborough
Buena Vista, Carneros
Coldstream Hills, Yarra Valley

Shiraz Discovery

Compare styles from cool to warm climates 16.00
Torbreck Woodcutter's, Barossa Valley
Robert Oatley, Mudgee
Jim Barry Lodge Hill, Clare Valley

BEVERAGES

Organic Colombian Press Pot Coffee 6.29

"Mesa de los Santos" is produced in the eastern part of Colombia in the town of Los Santos.

Organic Specialties

Espresso 3.69 Cappuccino or Latte 4.19
Café Mocha 4.69

Whole Leaf Silk Sachet Hot Tea or Coffee 2.39

BOTTLED WATERS

Evian 750 mL 6.75 Serves Two

Perrier 750 mL 6.75 Serves Two