

- 1. Intermissions Cafe (Festival Center)**
Asian Tuna Salad with Noodles - \$11.49
Southwest Chicken Wrap - \$7.49
Tuna Salad with Pita - \$7.49
Cucumber and Tomato Salad (V, S) - \$3.39
Pepper Relish (V) - \$8.99
Fruit & Cheese Plate (V) - \$6.69
Side Salad (V, S) - \$4.49
Grapes (V, S) - \$2.59
Key Lime Pie (V, S) - \$4.19
Brownie (V, S) - \$2.99
Festival Chardonnay, Napa Valley - \$3.25
Festival Cabernet Sauvignon, Paso Robles - \$3.25
MARTINI Prosecco - \$5.00
Caposido Peach Moscato Sweet Sparkling Wine - \$4.00
Iron Horse Vineyard "Fairy Tale Cuvée" Sparkling Wine - \$8.50
Presidente Pilsner Beer - \$3.25
Two Henrys Elderberry Hard Cider - \$3.50
- 2. Craft Beers (Odyssey Center)**
Craft beer snack mix (V, S) - \$1.00
Charcuterie plate (S) - \$5.00
Pimento cheese dip with pretzel crisps (V, S) - \$3.50
Bloody Mary shrimp cocktail (S) - \$4.00
Brew Hub KeyBilly Island Ale - \$3.75
Two Henrys Blueberry Vanilla American Wheat Ale-3.75
Orlando Brewing Grateful Pumpkin - \$3.75
Swamp Head Wild Night Honey Cream Ale - \$3.75
3 Daughters St. Pete Beach Blonde Ale - \$3.75
Passport 20 Belgian-Style Tripel Ale - \$3.75
Funky Buddha Vanilla Espresso Porter - \$3.75
Shipyard Bourbon Barrel Aged Imperial Stout - \$3.75
Beer Flight 1: Florida Harvest - \$10.25
Beer Flight 2: Craft Beer Lovers - \$10.25

Also see the World Showcase Marketplace Kiosk

- Available at most Marketplace Kiosks:
- Minute Maid Light Lemonade (S) - \$3.25
- Dasani Sparkling Lemon (S) - \$3.00
- Dasani Water (S) - \$2.75

S = Snack on the Disney Dining Plan,
GF = Gluten Free
V = Vegetarian



Brought to you by

Marketplace Kiosk Menus

Food and Wine Festival

EPCOT's 2015

To

Pocket Guide

Notes:

- 3. Test Track Coffee Cart**
Iced Coffee Dream - \$8.49
- 4. Sustainable Chew (Future World West)**
Pork Spareribs (S, GF) - \$5.50
Ricotta & Zucchini Ravioli (S, V) - \$4.75
Vanilla Panna Cotta (S, GF) - \$4.25
Founders Spectra Trifecta - \$3.75
Frozen Chew-tini - \$7.50
Beso Del Sol White Sangria - \$3.50
- 5. Chew Lab (Future World West)**
Olive oil poached salmon (GF, S) - \$5.75
New York Strip (GF, S) - \$6.25
Liquid Nitro Chocolate Almond Truffle (GF, S) - \$4.00
Festival Chardonnay or Cabernet Sauvignon - \$3.50
The Smoking Hibiscus - \$8.75
- 6. Cheese Studio (Future World West)**
Trio of artisan cheese (V, S) - \$5.00
Sweet goat cheese panna cotta (GF, S) - \$2.50
Cheese fondue with sourdough bread (V, S) - \$3.50
Robert Mondavi FumeBlanc - \$4.25
Still River Winery Apfel Eis - \$6.00
Sterling Vintner's Cabernet Sauvignon - \$3.50
- 7. Wine Studio (Future World West)**
Trio of artisan cheese (V, S) - \$5.00
Avviato Pinot Grigio, Oregon - \$3.50
14 Hands Chardonnay, Washington - \$3.50
Franciscan Equilibrium White Wine, California - \$3.50
Acacia Pinot Noir, California - \$3.50
Dry Creek Zinfandel, California - \$3.50
Spellbound Petite Sirah, California - \$3.50
Clayhouse Malbec, California - \$3.50
Line 39 Cabernet Sauvignon, California - \$3.5

- 8. Dominican Republic (Showcase Plaza)**
Lechón asado: Roasted pork (GS, S) - \$4.50
Souffle de Yuca (V, S) - \$4.75
Pescado con coco: Seared grouper (S) - \$4.75
Caramel flan with rum-roasted pineapple (S, V) - \$3.25
Presidente Pilsner Beer - \$3.50
Frozen Dominican piña colada - \$11.00
Frozen sugar cane cocktail - \$9.00
- 9. Refreshment Port (Showcase Plaza)**
Croissant doughnut (S) - \$4.99
Dole fruit bowl (V, S) - \$2.25
Fried Chicken Chunks - \$9.29
Pineapple Dole Whip soft serve (V, S) - \$4.19
Pineapple Dole Whip & Bacardi Coconut Rum (V) - \$7.50
Dragon Berry Refresher - \$7.50
- 10. Greece (Showcase Plaza)**
Vegetarian moussaka (V, S) - \$4.75
Greek salad in a cone (GF, V, S) - \$3.25
Chicken gyro with tzatziki Sauce (S) - \$4.25
Spanakopita (V, S) - \$4.25
Domaine Skouras Moscofilero - \$3.50
Domaine Siglas Assyrtiko/Athiri - \$3.50
Alpha Estate Axia Syrah-Xinomavro - \$4.25
Tzatziki martini - \$8.00
- 11. Desserts and Champaign**
Chocolate cherry explosion (GF, S) - \$3.75
Strawberry-basil champagne "toast" - \$5.25
Guylian Belgian chocolate truffles (V, S) - \$1.75
Nicolas Feuillatte Blanc de Blancs - \$13.00
Möet & Chandon Impérial - \$11.00
Veuve Clicquot Ponsardin "Yellow Label" - \$12.00
Dom Pérignon - \$32.00
Möet & Chandon Nectar Impérial - \$12.50

- Desserts and Champaign (continued)**
Orange Blossom Brewery Coconut Porter float - \$5.50
Cream soda float with caramel ice cream (S) - \$4.50
Frozen S'mores (S) - \$3.25
- 12. Hawaii**
Kālua pork slider (S) - \$4.00; Tuna poke (S) - \$4.75
Kona Brewing Company, Big Wave Golden Ale - \$3.50
Kona Brewing Company, Pipeline Porter - \$3.50
Maui Splash Sweet Pineapple Wine - \$3.50
Mai Tai featuring Sammy's Beach Bar Rum - \$8.00
- 13. Scotland**
Haggis with neeps and tatties (GF, S) - \$4.75
Potato pancake, smoked Scottish salmon (GF, S) - \$4.25
Seared sea scallop (GF, S) - \$4.75
Whiskey-soaked cake with lemon cream (V, S) - \$3.25
Innis & Gunn® CASK OAK Aged Beer \$3.75
Brew Dog Punk Ale - \$3.75
Citrus Thistle featuring Hendrick's Gin \$9.00
Scotch Selection (12, 15 & 18 yr) - \$6.75, \$8.75, \$10.50
Glenfiddich Single Malt Scotch flight - \$12.00
- 14. Farm Fresh**
Loaded mac n' cheese (S) - \$4.25
Griddled "yard bird" with braised greens (GF, S) - \$4.50
Woodchuck Raspberry Hard Cider \$3.75
Wyder's Dry Pear Hard Cider - \$3.75
Two Henrys Elderberry Hard Cider - \$3.75
ACE Hard Pumpkin Cider \$3.75
Florida Orange Groves, Key Limen Wine - \$3.50
Tom Gore Chardonnay or Cab Sauvignon - \$3.50
Hard Cider Flight (4 4-ounce servings) - \$10.25
- 15. Odyssey Coffee Cart**
Tropical Delight Mango Smoothie - \$8.49

- 16. Patagonia**
Beef empanada (S)- \$4.75; Beef skewer (GF, S) - \$5.50
Roasted Verlasso salmon (GF, S) - \$5.00
Undurruga Sparkling Wine Brut \$5.00
Calle Ocho Chardonnay or Kaiken Torrontes - \$3.50
Terrazas Reserva Malbec - \$4.25
- 17. New Zealand**
Steamed Green Lip Mussels (S) - \$3.75
Lamb Meatball with Spicy Tomato Chutney (S) - \$5.25
Seared venison loin (S) - \$6.00
Kim Crawford Pinot Grigio - \$5.25
Brancott Estate FlightSong; Kim Crawford Chard- \$3.50
Nobilio Icon Pinot Noir - \$4.25
- 18. Australia**
Grilled sweet and spicy shrimp (GF, S) - \$4.75
Grilled lamb chop (GF, S) - \$6.00
Yellow cake, chocolate & shredded coconut (S) - \$3.00
Coopers Brewery Extra Strong Vintage Ale - \$3.75
Château Tanunda Grand Barossa Dry Riesling - \$3.50
Bulletin Place Unoaked Chardonnay - \$3.50
Yangarra Estate Vineyard Shiraz - \$3.50

