

EPCOT FLOWER & GARDEN

Checklist

BAUERNMARKT: FARMER'S MARKET

food

- Potato Pancakes with house-made applesauce
- Potato Pancake with caramelized ham, onions, and herb sour cream
- Toasted Pretzel Bread topped with black forest ham & melted Gruyère cheese
- Warm Cheese Strudel with mixed berries

drinks

- Hugo Lager
- Premium Pilsner
- Raspberry Radler
- Apfelschaumwein: Sparkling wine and apple liqueur
- Beer Flight

CIDER HOUSE

food

- BLT Scone with Nueske's applewood-smoked bacon, sundried tomato, and basil
- Dark Chocolate Raspberry Tart with whipped cream

drinks

- Pink Lemonade Hard Cider
- Watermelon Hard Cider
- Triple Jam Hard Cider
- Pure Brewed Organic Lager
- Snakebite: Triple jam hard cider and pure brewed organic lager
- Cider Flight

THE CITRUS BLOSSOM

food

- Crispy Mojo Marinated Pork Belly, with avocado cream, corn salsa, salsa verde, and plantain chips
- Tuna Tataki Bowl with spicy yuzu glaze, mango, avocado, and pappadam crisp
- Grapefruit Tart: Grapefruit curd, lychee jam, ginger mousse, and yuzu cream

drinks

- Orange-Lemon Smoothie in a Souvenir Orange Bird Sipper Cup
- Key Lime Hibiscus Ale
- Orange Peel Ale
- Citrus Honey Cream Ale
- Orange Sunshine Wine Slushy
- Beer Flight

EPCOT FARMER'S FEAST

food: march 2 - april 9

- Chilled Potato and Leek Soup "Vichyssoise" with chive oil and crispy leeks
- Char-grilled Bison Ribeye with creamy leek fondue, roasted carnival cauliflower, Romanesco and port wine-goat cheese butter
- Goat Cheese Creamsicle Pop: Goat cheese Crèmeux, orange cream, olive oil cake, cranberry sauce, and praline

food: april 10 - may 21

- Grilled Vegetable Bruschetta with marinated peppers, zucchini, squash, artichokes, goat cheese, and balsamic glaze on grilled ciabatta
- Herb-crust Spring Lamb with marble potatoes, spring vegetables, and red wine butter sauce
- Strawberry Rhubarb Upside-down Cake with crème fraîche whipped cream

food: may 22 - july 4

- Tomato and Cornbread Panzanella with burrata cheese and fresh basil
- Barbecue Seared Pork Tenderloin with summer succotash, herb butter, and grapefruit vinaigrette
- A Whole Lotta Melon: Feta cheesecake with watermelon curd, pickled watermelon rind, watermelon caramel, and compressed watermelon

drinks

- Raspberry Lemon Verbena Whole-Leaf-Steeped Sparkling Hard Tea
- Hibiscus Lemonade Cocktail featuring hibiscus gin

EPCOT SUNSHINE GRIDDLE

food

- Avocado Toast with marinated toybox tomatoes on toasted ciabatta
- Shrimp & Grits: Blackened shrimp & cheddar cheese grits with brown gravy & sweet corn salsa
- Corned Beef Brisket Hash with house-made potato barrels, onions, peppers, cheese curds, and a soft-poached egg with Tabasco hollandaise
- Fried Cinnamon Roll Bites with cream cheese frosting and candied bacon

drinks

- Froot Loops Shake
- Joffrey's Coffee Cold Brew Cocktail with milk, rum and coffee liqueur, and vanilla vodka



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FLAVOR FULL KITCHEN

food

- Grilled Street Corn on the Cob with savory garlic spread
- Seared Salmon with farro risotto and micro herbs
- Strawberry Mousse with chocolate-crisp pearls

drinks

- Blood Orange Agua Fresca
- Cookie Butter Worms and Dirt

FLEUR DE LYS

food

- Croissant au Fromage de Chèvre, Herbes et Ail Rôtie: Croissant with goat cheese, herbs, & roasted garlic
- Pan Bagnat Classique: The Niçoise Sandwich with house-made bread, albacore tuna mayonnaise, tomato, black olives, lettuce, and celery
- Salade de Lentilles à la Lyonnaise: French Green Lentil Salad with bacon and garlic sausage
- Beignet Caramélisé, Fourré Crème Vanille, Glacé au Caramel Fleur de Sel: Caramelized Beignet filled with vanilla cream and glazed with caramel fleur de sel

drinks

- French Wheat Draft Beer
- VeRy Raspberry: Rosé wine with natural raspberry flavor
- Grand Mimosa Cocktail with orange liqueur, Champagne, and orange juice
- La Vie en Rose Frozen Slush: Vodka, orange vodka, and liqueur with white and red cranberry juice

HANAMI

food

- Frushi: Strawberry, pineapple, and cantaloupe wrapped in sweet rice and pink soy wrap served with whipped cream, berry sauce, and toasted coconut
- Chicken Yakitori: Grilled chicken with scallions, red pepper-shoyu emulsion, and pickled onions
- Beef Tataki: Seared sirloin with red shiso sauce, watermelon radish, and sprouts

drinks

- Yuzu Tilted Tonic Hard Seltzer
- Ozeki Pineapple Nigori Sake
- Cucumber Cooler: Sake, vodka, and cucumber garnished with a cucumber slice

THE HONEY BEE-STRO

food

- Tupelo Honey and Sweet Corn Spoon Bread with jalapeños, bacon, and house-made whipped honey butter
- Lavender Honey Mustard-marinated Chicken Flatbread with whipped honey-ricotta cheese, marinated vegetables, and goat cheese
- Local Wildflower Honey-Mascarpone Cheesecake with orange blossom honey whipped cream, whipped honey, crystalized honey, honeycomb, dehydrated honey, and fennel pollen meringue kisses

drinks

- Honey-Peach Freeze in a Souvenir Spike the Bee Sipper Cup
- Lemonade Mead
- Orange Blossom Honey Wine
- Honey-Peach Freeze with Blueberry Vodka

JARDIN DE FIESTAS

food

- Enchilada de Mole Negro: Chipotle chicken in a corn tortilla with mole negro, avocado mousse, crema Mexicana, and queso fresco
- Taco Vampiro: Barbacoa beef in a corn tortilla with crispy grilled Monterey jack cheese, salsa ranchera, and esquites
- Tostada de Chorizo: Plant-based Chorizo and black beans on a crispy corn tortilla with avocado mousse and queso fresco

drinks

- Poppy Flower Margarita: Tequila blanco, hibiscus flower tea, cucumber juice, aperitivo, and blackcurrant liqueur with a chile salt rim
- Hypnotic Margarita: Tequila blanco, mezcal, rosemary syrup, cognac, and lemon juice
- Craft Mexican Lager



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LA ISLA FRESCA

food

- Arepas topped with melted queso fresco
- Arepa topped with shrimp, crushed avocado aji, and tomato sauce
- Arepa topped with chorizo
- Coconut Tres Leches: Vanilla cake soaked in oat milk, almond milk, and coconut milk with toasted coconut

drinks

- Tropical Breeze: Lemonade, grapefruit juice, and simple syrup
- Coconut Key Lime Ale
- Tropical Perception White Sangria
- Tropical Breeze with rum

LOTUS HOUSE

food

- Spicy Mala Chicken Skewer
- House-made Cheesy Crab Wontons

drinks

- Rose Bubble Milk Tea
- Jasmine Draft Beer
- Marco Boba: Amaretto, iced coffee, milk, and boba
- Kung Fu Punch: Vodka, triple sec, mango, orange juice, and soda water
- Tang Dynasty: Tequila gold, light rum, strawberry, piña colada mix, white boba pearls, and soda water

MAGNOLIA TERRACE

food

- Southern Seafood Boil: Shrimp, mussels, crawfish, potatoes, corn, and Andouille sausage
- Spicy Chicken Gumbo with Andouille sausage and BEN'S ORIGINAL Long Grain & Wild Rice
- Grilled Oysters with Cajun butter
- House-made Boudin Bites featuring BEN'S ORIGINAL Long Grain White Rice
- Pecan Praline

drinks

- Bayou Cocktail: Spiced rum, coconut rum, fruit punch, and Minute Maid orange juice
- Orange Coriander Wheat Ale
- American Light Ale
- Double IPA
- Beer Flight

NORTHERN BLOOM

food

- Seared Scallops with French green beans, butter potatoes, brown butter vinaigrette, and applewood-smoked bacon
- Beef Tenderloin Tips, Mushroom Bordelaise Sauce, and Whipped Potatoes with garden vegetables
- Griddled Maple Pound Cake with warm peach compote and sweet corn gelato

drinks

- Maple Popcorn Shake
- Blonde Ale
- Blueberry Fruit Beer
- Apricot with Maple Syrup Blonde Ale
- Maple Popcorn Shake with maple rye whisky
- Beer Flight

PINEAPPLE PROMENADE

food

- Spicy Hot Dog with pineapple chutney and plantain chips
- DOLE Whip

drinks

- Frozen Violet Lemonade
- DOLE Whip with Fanta
- Tropical Hefe Wheat Ale
- Fresh Pressed Mango, Pineapple, and Guava Wheat Ale
- Hazy Pebbles Fruity Hazy Milkshake
- Violet Lemonade Ale
- Sparkling Pineapple Wine
- DOLE Whip topped with mango cream liqueur
- Pineapple Beer Flight



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PRIMEVERA KITCHEN

food

- Arancini: Fried Risotto Balls stuffed with braised beef served with grape tomato salad and balsamic emulsion
- Ravioli alla Boscaiola: Sweet sausage ravioli with sweet corn, spring vegetables, and cream sauce
- Bomboloni: Cream-filled Italian doughnut with raspberry sauce and powdered sugar

drinks

- Pilsner
- Pinot Grigio
- Chianti
- Prosecco
- Rosa Regale
- Moscato
- Italian White Sangria with prosecco
- Italian Red Sangria with cabernet sauvignon
- Italian Margarita with limoncello and tequila

REFRESHMENT PORT

food

- House-made Italian Sausage and Peppers Poutine

drinks

- Salted Cucumber Apple Hard Cider
- Lavender Martini: Vodka with lavender and lemon

TANGIERINE CAFE

food

- Mediterranean Flatbread with za'atar, artichokes, olives, mozzarella, and feta cheese
- Vanilla, Rose Water, and Pistachio Panna Cotta

drinks

- Pomegranate Mimosa
- Ginger and Elderberry Ale
- Pomegranate Hard Cider
- Blackberry Mint Mead
- Flight

TROWEL & TRELLIS

food

- Grilled Baby Vegetables with hummus cream and red pepper coulis
- Impossible Sausage and Kale Soup
- Boneless Impossible Korean Short Rib with cilantro-lime rice, Danmuji slaw, and Kimchee Mayonnaise
- Chocolate Cake with whipped cassis mousse, raspberry gelato, and fresh raspberries

drinks

- Twinings Energizing Matcha Cranberry & Lime Green Tea
- Bloom Hazy IPA
- Twinings Energizing Matcha Cranberry & Lime Green Tea with lime vodka served in a mason jar

JOFFREY'S STANDS

drinks

- World Discovery (Near Mission: SPACE) - Minty Melon Refresher: A lightly caffeinated blend of watermelon-cucumber-mint juice with strawberries and blueberries. Spirited option available featuring Watermelon-Basil Vodka.
- Near Canada: Strawberry Fields Refresher - A lightly caffeinated blend of strawberry açai juice with strawberries and blueberries. Spirited option available featuring strawberry-lemongrass vodka.
- Near Disney Traders - Pink Paradise Refresher: A lightly caffeinated blend of refreshing dragon fruit-lychee juice with strawberries and blueberries. Spirited option available featuring watermelon-basil vodka.
- The American Adventure - Wildberry Wonder Refresher: A lightly caffeinated blend of wildberry-hibiscus juice with strawberries and blueberries. Spirited option available featuring tropical rum.

REFRESHMENT OUTPOST

food

- Pineapple Skewer with tajin seasoning
- Tangerine soft-serve

drinks

- Tangerine Cream Ale
- Blueberry Lemonade Hard Cider
- Organic Blonde Ale with passion fruit

