

GEO-82

EPCOT, World Celebration
Casual Dining

Lunch

Dinner

Small Bites

Charcuterie Board \$29.00

Chef's Selection of Artisanal Cheeses, Cured Meats, and Accompaniments

Funghi Flatbread \$15.00

Roasted Mushrooms, Miso-Mascarpone, Mozzarella, Fontina, Pickled Cipollini Onion, Black Garlic Molasses

Jamón Ibérico Croquetas \$22.00

Tomato Gazpacho, Sea Salt, Sorrel Leaves

Cannellini Hummus \$14.00

Pumpkin Seed Pistou, Radish, Preserved Lemon, Fresno Peppers, Lavash (Plant-based)

Truffled Ahi Tuna* \$23.00

Japanese Whisky Barrel-aged Soy-Truffle Ponzu, Citrus, Scallion, Tobiko, Black Sesame Seeds

Zero-Proof Cocktails

A Walk Through the Garden \$17.00

Seedlip Garden 108 Non-Alcoholic Spirit, Basil, Fennel, Lemon, Hella Cocktail Co. Orange Bitters, The Bitter Truth Celery Bitters, Bubbles

Zero-Proof Blueberry 75 \$17.00

Light and Tart with Notes of Baking Spice and Fresh Fruit. Seedlip Spice 94 Non-Alcoholic Spirit, French Bloom 'Le Blanc' Non-Alcoholic Sparkling Wine, Blueberry Compote, Violet

Featured Cocktails

Tuscan Olive Oil Martini \$26.00

VUSA African Vodka, Dolin Dry Vermouth de Chambéry, Olive Oil, Tomato, Parmesan Crisp

Aged Rum Boulevardier \$25.00

Coconut Cartel Añejo Rum, Campari Liqueur, Carpano Antica Formula Sweet Vermouth, Steeped Strawberry

Pink Peppercorn Clover Club \$25.00

Fords Gin, Dolin Blanc Vermouth de Chambéry, Raspberry, Pink Peppercorn, Lemon

Brown Butter Old-Fashioned \$28.00

Woodford Reserve Double Oaked Bourbon, Brown Butter, Maple, Hella Cocktail Co. Mexican Chocolate Bitters

Clarified Bee's Knees \$25.00

Barr Hill Reserve Tom Cat Gin, Honey, Lemon, Thyme, Milk-washed. Inspired by EPCOT's commitment to agriculture and conservation.

Peach Shrub Whisky Smash \$26.00

Toki Suntory Whisky, Lustau Amontillado Sherry, Peach and Mint Shrub, Bubbles

Electron \$23.00

Siete Misterios Doba-Yej Mezcal, Carrot, Cinnamon, Lime,
Hella Cocktail Co. Orange Bitters, Pink Peppercorn

Exclusive Disney Select Bourbon Flight \$55.00

Uncle Nearest Single Barrel, Woodford Reserve Private
Barrel, Blanton's Gold Single Barrel, Stag Private Barrel

Tiramisu Martini \$20.00

Mr. Black Coffee Liquor, Courvoisier VSOP Cognac, Bailey's
Mascarpone Cream, Cocoa, Lady Finger Cookie

Brûlée Banana Highball \$26.00

Toki Suntory Whisky, Lustau 'Don Nuño' Oloroso Sherry,
Banana, Coffee, Cacao, Bubbles

Clarified Passion Fruit Martini \$20.00

Velvety smooth finish with notes of candied Passion Fruit and
Vanilla. Chopin Vodka, Chinola Passion Fruit Liqueur, Lime
Vanilla, Milk-washed

Beer Selections (\$8.5 - \$11.5)

Miller High Life Lager

Milwaukee, WI

Lexington Brewing Kentucky Bourbon Barrel Ale .

Lexington, KY

Yuengling Traditional Lager

Pottsville, PA

Bell's Two Hearted IPA

Comstock, MI

Modelo Especial Lager

Mexico

Athletic Brewing Co Run Wild Non-Alcoholic IPA .

Milford, CT

Wine Selections

A. Bergère 'Origine' Brut NV Bottle

Champagne, France

\$120.00

Glass

\$26.00

Arnot-Roberts Rosé Bottle

Clear Lake, CA

\$62.00

Glass

\$16.00

Domaine Siret-Courtaud 'Quincy' Sauvignon Blanc Bottle

Loire Valley, France

\$62.00

Glass

\$16.00

Domaine Chapel 'Fleurie' Charbonnières Bottle

Beaujolais, France

\$85.00

Glass

\$21.00

Schramsberg Brut Rosé Bottle

North Coast, CA

\$98.00

Glass

\$25.00

Muxagat Douro Branco Bottle

Douro Valley, Portugal

\$67.00

Glass

\$17.00

Massican Hyde Vineyards Chardonnay Bottle

Napa Valley, CA

\$98.00

Glass

\$25.00

Presqu'île Pinot Noir Bottle

Santa Maria Valley, CA

\$74.00

Glass

\$19.00

Fisher Vineyard 'Unity' Cabernet Sauvignon Bottle
\$98.00
North Coast, CA
Glass
\$25.00

Robert Moncuit 'Vozémieux' Blanc de Blancs Bottle
Grand Cru **\$298.00**
Champagne, France

Chartogne-Taillet 'Sainte Anne' Brut Bottle
\$138.00
Champagne, France

Raphaël et Vincent Bérèche 'Côte' Millésimé Bottle
\$290.00
Champagne, France

Snowden Vineyards 'The Ranch' Cabernet Sauvignon Bottle
\$105.00
Napa Valley, CA
Glass
\$26.00

Lingua Franca Estate Pinot Noir Bottle
\$105.00
Willamette Valley, OR
Glass
\$26.00

Lingua Franca 'Bunker Hill' Chardonnay Bottle
\$115.00
Eola Amity Hills, OR
Glass
\$29.00

Garagisti Anonimi Friulani Sauvignon Blanc Bottle
\$62.00
Friuli, Italy
Glass
\$16.00

Famille Joly Savennières "Les Vieux Clos" Bottle
\$168.00
Loire Valley, France

Jean-Louis Chave Côtes du Rhône Selection "Mon Coeur" Bottle
\$52.00
Rhône Valley, France

Weingut Schätzel Rheinischer Riesling Kabinett Bottle
\$62.00
Rheinhessen, Germany
Glass
\$16.00

Littorai "Les Larmes" Pinot Noir Bottle
\$158.00
Anderson, California
Glass
\$39.00

Turley Wine Cellars, Zinfandel Rattlesnake Ridge Vineyard Bottle
\$136.00
Howell Mountain, California
Glass
\$34.00

Allergy-Friendly Small Bites

Charcuterie Board **\$29.00**
Chef's Selection of Artisanal Cheeses, Cured Meats, and Accompaniments (For Egg, Fish/Shellfish, Peanut, Sesame Allergies)

Cannellini Hummus **\$14.00**
Pumpkin Seed Pistou, Radish, Preserved Lemon, Fresno Peppers, Lavash (Plant-based) (For Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, Soy Allergies)

Funghi Flatbread **\$15.00**
Roasted Mushrooms, Miso-Mascarpone, Mozzarella, Fontina, Pickled Cipollini Onion, Black Garlic Molasses (For Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame Allergies)

Truffled Ahi Tuna* **\$23.00**
Japanese Whisky Barrel-aged Soy-Truffle Ponzu, Citrus, Scallion, Tobiko, Black Sesame Seeds

Jamón Ibérico Croquetas **\$22.00**
Tomato Gazpacho, Sea Salt, Sorrel Leaves (For Fish, Peanut/Tree Nut, Sesame, Soy Allergies)

At Disney owned and operated locations, Guests must speak to a cast member about their allergy-friendly request. While we take steps to help mitigate cross-contact, we cannot guarantee that any item is completely free of allergens. Our allergy-friendly recipes may use highly refined oils, such as soybean oil, and/or ingredients that are processed in facilities that also process allergens. It is ultimately our Guests' discretion to make an informed choice based upon their individual dietary needs. For more information about allergy-friendly requests at Disney owned and operated locations, ask to speak with a Special Diets Trained Cast Member upon arrival at the location. Allergy requests may be handled differently at locations not owned and operated by Disney.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Our plant-based menu items are made without animal meat, dairy, eggs and honey.