

# FOOD & WINE FESTIVAL *world showcase*

## *The Alps*

*Indulge in comforting Alpine cuisine, like warm Raclette Swiss cheese served with a baguette.*

Food:

- Warm Raclette Swiss Cheese with Alpine Ham, Baby Potatoes, Cornichons and Baguette
- Warm Raclette Swiss Cheese with Baby Potatoes, Cornichons and Baguette
- Blueberry and Almond Frangipane Tart with Crème Fraîche

Beverages:

- Huber Vision Grüner Veltliner, Austria
- Cave De La Côte Rosé Gamay, Romand
- René Favre Dôle, Chamoson
- Frozen Rosé
- Wine Flight

## *Australia*

*Embark on a culinary journey Down Under as you sample popular Australian dishes.*

Food:

- Grilled Sweet and Spicy Bush Berry Shrimp with Pineapple, Pepper, Onion and Snap Peas (gluten/wheat-friendly)
- Roasted Lamb Chop with Sweet Potato Purée, Bush Berry Pea Salad and Pistachio-Pomegranate Gremolata (gluten/wheat-friendly)
- Deconstructed Pavlova with Pastry Cream, Citrus-macerated Berries and Lemon Myrtle Meringue (gluten/wheat-friendly)

Beverages:

- Coopers Brewery Original Pale Ale
- Cape Mentelle Sauvignon Blanc Semillon
- Robert Oatley Chardonnay
- Château Tanunda Grand Barossa Cabernet Sauvignon
- Wine Flight



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## *Appleseed Orchard*

*Celebrate autumn with delicious apple creations paired with ciders and beers.*

Food:

- Apple Crumble Tart
- Apple Chips (gluten/wheat-friendly)

Beverages:

- Frozen Apple Pie (non-alcoholic)
- Cinnamon Apple Cider (non-alcoholic)
- Collective Arts Brewing Circling the Sun Hard Cider, Ontario, Canada
- Original Sin Hard Cider McIntosh, New York, NY
- Blake's Hard Cider Saint Chéri Bourbon Barrel Aged Cherry, Armada, MI
- Big Storm Brewing Co. Apple Blonde Ale, Clearwater, FL
- 3 Daughters Brewing Apple Pecan Brown Ale, St. Petersburg, FL
- Ivanhoe Park Brewing Company Apple-y Ever After Green Apple Sour Ale, Orlando, FL
- Apple Blossom Sky: Fanta® Apple, Ginger Beer, Floodwall Apple Brandy, Maple Syrup, and Mini Marshmallows
- CORKCICLE® Classic Tumbler
- Beer Flight
- Cider Flight

## *Belgium*

*Satisfy your sweet tooth with a fluffy Belgian waffle—or enjoy a savory beer-braised beef dish.*

Food:

- Beer-braised Beef served with Smoked Gouda Mashed Potatoes
- Belgian Waffle with Warm Chocolate Ganache
- Belgian Waffle with Berry Compote and Whipped Cream

Beverages:

- St. Bernardus Witbier
- Belgian Abbey Ale
- Delirium Red Fruit Beer
- Chimay Dorée Gold
- Chilled Coffee featuring Godiva Chocolate Liqueur
- Beer Flight



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## *Brazil*

*Dig into South American cuisine and culture with the Land of the Palms' finest fare.*

### Food:

- Moqueca: Brazilian Seafood Stew featuring Scallops, Shrimp, and White Fish with Coconut-Lime Sauce and Steamed Rice (gluten/wheat-friendly)
- Crispy Pork Belly with Black Beans, Tomato and Onions (gluten/wheat-friendly)
- Pão de Queijo: Brazilian Cheese Bread (gluten/wheat-friendly)

### Beverages:

- M.I.A. Beer Company Limão Lager, Doral, FL
- Frozen Caipirinha featuring LeBlon Cachaça

## *Brew - Wing at the Epcot Experience*

*Explore an array of crowd-pleasing picks like chicken wings and flatbreads—along with assorted beers and ciders.*

### Food:

- Garlic-Parmesan Wings with Celery and Ranch (gluten/wheat-friendly)
- Barbecue Wings with Celery and Ranch (gluten/wheat-friendly)
- Traditional Buffalo Wings with Celery and Ranch (gluten/wheat-friendly)
- Teriyaki-Sesame Wings with Celery and Ranch
- Mango-Habanero Wings with Celery and Ranch (gluten/wheat-friendly)
- Cheese Flatbread
- Pepperoni Flatbread

### Beverages:

- Ivanhoe Park Brewing Company Pineapple Vibes Blonde Ale, Orlando, FL
- Central 28 Beer Company Groveland Road Blood Orange IPA, DeBary, FL
- Wicked Weed Brewing Watermelon Dragonfruit Session Sour, Asheville, NC
- Bold Rock Honeycrisp Hard Cider, Nellysford, VA
- Starcut Ciders Magpie Hard Cider, Bellaire, MI
- Blake's Hard Cider Co. Apple Lantern Roasted Pumpkin, Armada, MI
- Beer Flight
- Cider Flight



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## *Canada*

*Discover delightful dishes, lagers and wines from the Great White North.*

### Food:

- Canadian Cheddar Cheese and Bacon Soup served with a Pretzel Roll
- “Le Cellier” Wild Mushroom Beef Filet Mignon with Truffle-Butter Sauce (gluten/wheat-friendly)

### Beverages:

- Collective Arts Audio/Visual Lager, Hamilton, Ontario
- Château des Charmes Cabernet-Merlot Old Vines

## *China*

*Please your palate with popular Chinese plates, mango bubble milk tea, draft beer and cocktails.*

### Food:

- Pan-fried Chicken Dumplings with House-made Sweet and Spicy Sauce
- ZiRan Beef Bao Bun: Grilled Beef with Cumin
- Crispy-fried Pepper Shrimp with Spicy Sichuan Noodles

### Beverages:

- Mango Bubble Milk Tea: Assam Black Tea, Whole Milk and Mango Syrup (non-alcoholic)
- ByeJoe Punch: Chinese BaiJiu Spirit, Lychee Syrup, Soda Water and Piña Colada Mix
- Dragonfly: Jose Cuervo Gold Tequila, Absolut Vodka, Orange Juice and Mango Syrup
- Kung Fu Master: Absolut Vodka, Triple Sec, Mango Syrup and Orange Juice
- Jasmine Draft Beer



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## *The Donut Box*

Choose from an adventurous assortment of donuts, as well as refreshing beverages.

Food:

- Candy Jar Donut made with M&M'S®, SNICKERS®, and TWIX®
- Sriracha-glazed Donut
- Chef's Donut of the Day
- The Donut Box: Pack of the 4 Daily Donuts
- Crispy Chicken on a Sriracha-glazed Donut

Beverages:

- Strawberry Smoothie (non-alcoholic)
- Left Hand Brewing Bittersweet Imperial Coffee Milk Stout, Longmont, CO
- Black and White Coffee Cocktail
- CORKCICLE® Classic Tumbler

## *Earth Eats hosted by Impossible*

Delight in hearty plant-based fare featuring Impossible™ foods, as well as wine, chai tea or a chai tea cocktail.

Food:

- The Impossible™ Burger Slider with Wasabi Cream and Spicy Slaw on a Sesame Seed Bun (plant-based item)
- Impossible™ Three-Bean Chili (gluten/wheat-friendly, plant-based item)

Beverages:

- Spiced Apple Twinings of London® Chai Tea (non-alcoholic)
- Stephen Vincent Pinot Noir, California
- Spiced Apple Twinings of London® Chai Tea with Whiskey



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## *Flavors of Fire hosted by the NFL on ESPN*

Score a touchdown of flavor with hearty dishes that are sure to tackle the toughest appetite.

### Food:

- The Corned Beef Corner Route: Smoked Corned Beef with Crispy Potatoes, Cheese Curds, Pickled Onions and Beer-Cheese Fondue
- The Chimichurri-up Offense: Charred Chimichurri Steak on a Smoked Corn Cake with Pickled Vegetable Slaw and Cilantro Aioli (gluten/wheat-friendly)
- The S'mores Whoopie Pie-lon: Smoked Chocolate Cake, Graham Cracker, Marshmallow, Chocolate Ganache and Candied Bacon

### Beverages:

- Saugatuck Brewing Company Bonfire Beer, Douglas, MI
- Four Virtues Bourbon Barrel Zinfandel, California
- Swine Brine featuring Jim Beam Bourbon

## *France*

Fall in love with the classic cuisine of France—along with assorted wines or a slushy cocktail.

### Food:

- Beignet aux Trois Fromages: Warm Beignet filled with 3 Cheeses
- Croissant aux Escargots: Escargot Croissant with Garlic and Parsley
- Coq au Vin, Pommes Dauphine: Chicken braised in Burgundy Wine with Bacon and Puffed Potatoes
- Crème Brûlée au Grand Marnier: Vanilla Crème Brûlée with Grand Marnier Liqueur (contains alcohol)

### Beverages:

- Evian Sparkling Cucumber and Mint Water with Magnesium and Zinc (non-alcoholic)
- Strawberry Rose Mimosa: Pol Remy Sparkling Wine, Orange Juice and Monin Strawberry Rose
- Rosé Pétillant Méthode Traditionnelle Champenoise: Rosé Sparkling Wine, Pink Flamingo
- Chardonnay, Louis de Camponac
- Cabernet Sauvignon and Merlot Blend, Bordeaux, Château de Prieuré
- La Passion Martini Slushy: Vodka, Grey Goose Le Citron Vodka, Cranberry and Passion Fruit Juice



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## *Germany*

Venture to Germany for Bavarian bites sure to sate foodies of all ages—every dish is köstlich!

### Food:

- Schinkennudeln: Pasta Gratin with Ham, Onions and Cheese
- Roast Bratwurst in a Pretzel Roll
- Apple Strudel with Vanilla Sauce

### Beverages:

- Gaffel Kölsch, Cologne
- Weihenstephaner Lager, Freising
- Schöfferhofer Wild Cherry Hefeweizen, Mainz
- Selbach-Oster Riesling
- Beer Flight

## *Greece*

Opa! Savor traditional Greek dishes like spanakopita and lamb moussaka.

### Food:

- Spanakopita
- Griddled Cheese with Pistachios and Honey (gluten/wheat-friendly)
- Lamb Moussaka

### Beverages:

- Mylonas Assyrtiko
- White Wine
- Skouras Zoe Rosé
- Kir-Yianni Naoussa Xinomavro Dry Red
- Wine Flight



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## *Hawaiï*

*Traverse the Pacific for tropical flavors and island favorites both savory and sweet.*

### Food:

- Kālua Pork Slider with Sweet-and-Sour DOLE® Pineapple Chutney and Spicy Mayonnaise
- Teriyaki-glazed SPAM® Hash with Potatoes, Peppers, Onions and Spicy Mayonnaise
- Tuna Poke with Eel Sauce, Spicy Mayonnaise and Crispy Shrimp Chips
- Passion Fruit Cheesecake with Toasted Macadamia Nuts

### Beverages:

- Kona Brewing Co. Hanalei Island IPA, Kailua-Kona, HI
- Florida Orange Groves Sparkling Pineapple Wine, St. Petersburg, FL
- AULANI Sunrise: Vodka, DOLE® Pineapple Juice, and Grenadine

## *Hops & Barley*

*Stay stateside for all-American craft beer, wines and the hottest tastes from coast-to-coast.*

### Food:

- New England Lobster Roll: Lobster with Herb Mayonnaise on a Griddled Roll
- Hot Beef Sandwich with Horseradish Cream and Pickled Vegetables
- Freshly Baked Carrot Cake with Cream Cheese Icing

### Beverages:

- 81Bay Brewing Co. Strawberry and Lime, Tampa, FL
- SweetWater Brewing Company Hazy IPA, Atlanta, GA
- Lord Hobo Brewing Boom Sauce DIPA, Woburn, MA
- Bold Rock Roast Coffee Hard Cider, Mills River, NC
- Longevity Chardonnay, California
- Tribute Cabernet Sauvignon, California
- Beer Flight





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## *India*

*Spice up your life with bold Indian cuisine, like Madras red curry and Korma chicken.*

### Food:

- Warm Indian Bread with Pickled Garlic, Mango Salsa and Coriander Pesto Dips
- Korma Chicken with Basmati Rice, Crispy Chickpeas and Spiced Yogurt Sauce (gluten/wheat-friendly)
- Madras Red Curry with Roasted Cauliflower, Baby Carrots, Chickpeas and Ben's Original™ Basmati Rice (gluten/wheat-friendly)

### Beverages:

- Mango Lassi (non-alcoholic)
- Taj Mahal Premium Lager
- Sula Brut Tropicale Sparkling Wine, Nashik
- Sula Chenin Blanc, Nashik
- Mango Lassi with Sōmrus Chai Cream Liqueur

## *Ireland*

*Enjoy favorites from the Emerald Isle, like Irish sausage and seafood pie—which pair wonderfully with Irish ale and mead honey wine.*

### Food:

- Fisherman's Seafood Pie
- Roasted Irish Sausage with Colcannon Potatoes and Onion Gravy
- Warm Chocolate Pudding Cake with Irish Cream Liqueur Custard

### Beverages:

- Kilkeny Irish Cream Ale
- Bunratty Meade Honey Wine
- Guinness Baileys Shake



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## *Italy*

*Savor the simple elegance of cucina italiana, with some of the world's best-loved food and wine.*

### Food:

- Mezzelune Croccanti: Crispy Half-moon Breaded Mozzarella-filled Ravioli with Pomodoro Sauce
- Ravioli: Grilled Chicken Ravioli with Alfredo Sauce, Romano Cheese and Prezzemolo
- Bomboloni: Cream-filled Italian Doughnut with Raspberry Sauce and Powdered Sugar

### Beverages:

- Pinot Grigio
- Chianti
- Prosecco
- Rosa Regale
- Moscato
- Italian White Sangria with Prosecco
- Italian Red Sangria with Cabernet Sauvignon
- Italian Margarita with Tequila and Limoncello
- Peroni Pilsner
- Italian Mineral Water

## *Japan*

*Delight your appetite with sushi and other delish dishes, as well as libations from the Land of the Rising Sun.*

### Food:

- Teriyaki Chicken Bun: Steamed Bun filled with Chicken, Vegetables and Teriyaki
- Tempura Shrimp Sando: Crunchy Shrimp served with Yuzu Crab, Green Onions and Eel Sauce served on a Bun
- Spicy Hako Sushi: Spicy Tuna and Salmon served Box-style with Red Tempura Crunch and Volcano Sauce

### Beverages:

- Kochi Lemon Drop: Vodka, Yuzu, and Lemon Juice garnished with a Lemon Jelly
- Ozeki Platinum Sake: Junmai Daiginjo Refreshingly Dry with a Fruity Flavor
- Ivanhoe Park Brewing Company Urayasu Rice Lager, Orlando, FL



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## *Kenya*

*Set off on a safari of flavor as you enjoy traditional Kenyan food and beer.*

Food:

- Kenyan Coffee Barbecue Beef Tenderloin with Sweet Potato & Corn Mealie Pap and Kachumbari Slaw (gluten/wheat-friendly)
- Piri Piri Skewered Shrimp with Citrus-scented Couscous

Beverages:

- Tusker Lager

## *Lobster Landing*

*Get a taste of New England as you indulge in luscious lobster creations.*

Food:

- New England Lobster Tail with Lobster Bisque Sauce
- Lobster Chowder with Bacon, Corn, Potatoes and Oyster Crackers
- Baked Lobster Dip with Old Bay Chips (gluten/wheat-friendly)

Beverages:

- Coronado Brewing Co. Salty Crew Blonde Ale, San Diego, CA
- Steenberg Sparkling Sauvignon Blanc, South Africa
- Sean Minor Chardonnay, California
- Cape Codder: Vodka with Cranberry, Pomegranate and Lime

## *Mac 'n Eats*

*Discover macaroni-and-cheese combos your mom never imagined!*

Food:

- Traditional Macaroni and Cheese with Herbed Panko
- Truffle Macaroni and Cheese with Herbed Panko
- Cowboy Macaroni and Cheese with Smoked Pork Belly, Brisket Burnt Ends, Pickled Peppers and Onion Straws
- Macaroni and Cheese with House-made Italian Sausage and Peppers (plant-based item)

Beverages:

- 81Bay Brewing Co. Lemon Hazy IPA, Tampa, FL
- L'Ecole No. 41 Chenin Blanc Old Vines, Columbia Valley, WA
- Evolution by Sokol Blosser Pinot Noir, Willamette Valley, OR



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## *Mexico*

Take your taste buds south of the border as you enjoy chilaquiles, tacos, Mexican craft beer and margaritas.

### Food:

- Chilaquiles con Chorizo: Crispy Corn Tortillas tossed in Salsa Verde and Monterey Jack Cheese topped with Crema Mexicana, Queso Cotija, Pickled Onions and Ground Chorizo
- Taco de Ribeye: Shaved Ribeye, Red Onions, and Poblano Peppers on a Corn Tortilla with Ranchera Salsa, Cotija Cheese and Chives
- Capirotada de Chocolate: Abuelita Chocolate Bread Pudding served with a Chocolate Crème Anglaise

### Beverages:

- Mexican Craft Beer: Tulum Artisanal Lager crafted with Citrus notes and made with Mexican Caribbean Seawater
- El Tigre Margarita: Ojo de Tigre Mezcal with Pomegranate, Prickly Pear, Pineapple, and Ginger Juices served on the rocks with a Hibiscus Salt Rim
- La Clásica Reyes Margarita: Centinela Blanco Tequila, Ancho Reyes Chile Liqueur, Abasolo Corn Whiskey, Lime Juice and Agave Nectar served on the rocks with a Chile Piquín Salt Rim
- White Passion Fruit Sangria: White Wine, Chinola Passion Fruit Liqueur and a hint of Illegal Mezcal

## *The Noodle Exchange*

Savor the flavors of the Far East served up in delicious noodle dishes.

### Food:

- Traditional Spicy Vietnamese Beef Pho with Shaved Beef, Enoki Mushrooms, and Thai Basil (gluten/wheat-friendly)
- Char Siu Pork Udon with Enoki Mushrooms, Bok Choy, and Soy Pickled Egg
- Shrimp and Coconut Curry Rice Noodles with Shiitake Mushrooms and Thai Basil (gluten/wheat-friendly)
- Tofu Pho with Enoki Mushrooms and Thai Basil (gluten/wheat-friendly, plant-based item)

### Beverages:

- Playalinda Brewing Company Yaupon Brothers Green Tea Pale Ale, Titusville, FL
- A to Z Riesling, Oregon



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## *Refreshment Outpost*

*Nibble like there's no tomorrow—stop by for satisfying snacks and beverages to go.*

Food:

- Spicy Githeri with White Beans, Pigeon Peas, Ben's Original™ Quinoa & Ancient Grains Medley and Kachumbari Slaw (plant-based item)

Beverages:

- 3 Daughters Brewing Allspice Hard Cider, St. Petersburg, FL
- CORKCICLE® Classic Tumbler

## *Refreshment Port hosted by Boursin Cheese*

*Satisfy your craving for comfort foods—like chicken nuggets, poutine and soft-serve ice cream.*

Food:

- Braised Beef Poutine: French Fries, Boursin® Garlic & Fine Herbs Cheese Sauce, Cheese Curds and Gherkin Relish
- Maple Boursin Cheesecake with Whipped Boursin® Maple Bourbon Cheese and Candied Pecans

Beverages:

- Numanthia Termes Tinta de Toro Red Wine

## *Rotunda Bistro*

*Nosh on tasty cuisine featuring fresh seafood and produce in the American Adventure Pavilion.*

Food:

- Chilled Smoked Shrimp Salad (gluten/wheat-friendly)
- Wild Mushroom and Truffle Tart with Gruyère and Crème Fraîche
- Chilled Crab and Avocado Parfait with Caviar (gluten/wheat-friendly)

Beverages:

- Domaine Carneros Cuvée Brut Rosé, California



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## *Shimmering Sips hosted by Corkcicle*

Get the brunch party started! Sample sweet treats and mimosas mixed with the perfect twist.

Food:

- Shimmering Strawberry Soft-serve in a Waffle Cone
- Banana Bread with Mixed Berry Compote (plant-based item)

Beverages:

- Tropical Mimosa with Sparkling Wine and Passion Fruit, Orange, and Guava Juices
- Key Lime Mimosa with Key Lime Sparkling Wine and Cranberry Juice
- Blood Orange Mimosa with Sparkling Wine and Blood Orange Juice
- Mimosa Flight
- CORKCICLE® Stemless Flute

## *Spain*

Feast on flavorful Spanish foods—like paella, seafood salad and charcuterie—along with beer and wine.

Food:

- Charcuterie with a selection of imported Spanish Meats, Cheeses and Olives with an Herb Vinaigrette (gluten/wheat-friendly)
- Spanish-style Paella with Rice, Chorizo and Shrimp (gluten/wheat-friendly)
- Seafood Salad with Shrimp, Bay Scallops, Mussels, Extra Virgin Olive Oil, White Balsamic Vinegar and Smoked Paprika (gluten/wheat-friendly)

Beverages:

- Estrella Galicia Cerveza Especial Lager
- Avaline White Blend
- Faustino VII Rioja Rosado
- Espelt Garnacha
- Wine Flight



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## *The Swanky Sauce Swine*

Try out tantalizing pork dishes along with wine, beer or a cocktail.

### Food:

- Crispy Barbecue Pork Rinds with Pimento Cheese (gluten/wheat-friendly)
- Roasted Porchetta with Pork-fat Roasted Rosemary Potatoes and Lemon-Parsley Salsa Verde (gluten/wheat-friendly)
- Soy-glazed Sticky Ribs with Green Onions and Peanuts
- Crispy Pig Ear Salad with Fire Roasted Tomatillo Sauce, Pickled Red Onions, Queso Fresco, Roasted Corn Salsa and Avocado Cream (gluten/wheat-friendly)

### Beverages:

- Parish Brewing Co. SIPS Pinot Noir Black Currant Sour, Broussard, LA
- Rombauer Zinfandel, California
- Bourbon Bloody Mary with Labrot & Graham Woodford Reserve Bourbon Whiskey

## *Jangierine Cafe: Flavors of the Medina*

Treat your senses to traditional Moroccan cuisine, like grilled kebabs and a falafel pita.

### Food:

- Fried Falafel Pita with Tahini Sauce (plant-based item)
- Grilled Kebabs with Couscous, Tomato-Onion Salad and Garlic Aioli
  - Lemon-Garlic Chicken
  - Moroccan Spiced Lamb
  - Harissa-marinated Beef Tenderloin Tips
- Stone-baked Moroccan Bread with Hummus, Zaalouk and Zhoug Dips
- Pistachio Cake with Cinnamon Pastry Cream and Candied Walnuts

### Beverages:

- Fresh Orange Juice (non-alcoholic)
- Fresh Blood Orange Juice (non-alcoholic)
- 3 Daughters Brewing Fig Hard Cider, St. Petersburg, FL
- Bold Rock Ginger Turmeric Hard Cider, Nellysford, VA
- Woodchuck Cinnamon Nutmeg Hard Cider, Middlebury, VT
- Fig Cocktail with White-Cranberry Juice and Fig Vodka
- Cider Flight
- CORKCICLE® Classic Tumbler



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## *Emile's Fromage Montage*

Purchase any 5 cheese dishes from select Global Marketplaces listed in the Festival Passport and be sure to collect a stamp for each purchased dish. Once you've collected all 5 stamps, bring the stamped Festival Passport to Shimmering Sips for a special prize.

### **The Swanky Saucy Swine**

- Crispy Barbecue Pork Rinds with Pimento Cheese

### **Hawai'i**

- Passion Fruit Cheesecake with Toasted Macadamia Nuts

### **Germany**

- Schinkennudeln: Pasta Gratin with Ham, Onions, and Cheese

### **Greece**

- Griddled Cheese with Pistachios and Honey

### **Flavors from Fire hosted by The NFL on ESPN**

- The Corned Beef Corner Route: Smoked Corned Beef with Crispy Potatoes, Cheese Curds, Pickled Onions, and Beer-Cheese Fondue

## *Joffrey's Coffee Food & Wine Festival 2021*

### **Cocoa Cold Brew | Joffrey's Future World East**

- Cocoa Cold Brew is Frozen Kona Mocha topped with whipped cream and chocolate drizzle. Alcoholic Option: Jameson Cold Brew Whiskey.

### **Cinnamon Chai | Joffrey's American Adventure**

- This Cinnamon Chai is an Iced Chai Tea Latte topped with whipped cream and cinnamon powder. Alcoholic Option: Cinnamon Whiskey!

### **Double Trouble Chai | UK and Canada Pavilion**

- Double Trouble Chai is an Iced Chai Tea Latte with a single shot of espresso, topped with whipped cream and cinnamon powder. Alcoholic Option: Jameson Cold Brew Whiskey.

### **Tropical Tea Breeze | Joffrey's Odyssey Pavilion**

- The Tropical Tea Breeze is Frozen Lemon, Iced Tea, and a splash of coconut syrup. Alcoholic Option: Add Tito's Vodka

