



EPCOT International Food & Wine Festival
presented by CORKCICLE® – Global
Marketplaces

The Alps (Near Germany)

Indulge in comforting Alpine cuisine, along with crisp wines and beers.

Food

- Warm Raclette Swiss Cheese with Alpine Ham, Baby Potatoes, Cornichons and Baguette ([Emile's Fromage Montage](#) item)
- Warm Raclette Swiss Cheese with Baby Potatoes, Cornichons and Baguette ([Emile's Fromage Montage](#) item)
- Warm Raclette Swiss Cheese with Riesling-Poached Pears, Red Wine-Braised Figs, Candied Pecans, Honey and Cranberry Toast ([Emile's Fromage Montage](#) item)

Beverages

- Wicked Weed Brewing Uncle Rick's Pilsner, Asheville, NC
- Huber Vision Grüner Veltliner, Austria
- Cave De La Côte Rosé Gamay, Romand
- René Favre Dôle, Chamoson
- Frozen Rosé
- Wine Flight

Select dishes feature Melissa's Produce.

Australia (Near Port of Entry)

Embark on a culinary journey Down Under as you sample popular Australian food and wine.

Food

- Grilled Sweet-and-Spicy Bush Berry Shrimp with Pineapple, Pepper, Onion and Snap Peas (gluten/wheat-friendly)
- Roasted Lamb Chop with Mint Pesto and Potato Crunchies (gluten/wheat-friendly)
- Lamington: Yellow Cake with Raspberry Filling dipped in Chocolate and Coconut

Beverages

- Coopers Brewery Pacific Pale Ale
- Yalumba 'Y' Viognier, South Australia
- Robert Oatley Chardonnay, Margaret River, Australia
- Château Tanunda Grand Barossa Cabernet Sauvignon, Barossa Valley, Australia
- Jansz Premium Rosé, Tasmania
- Wine Flight

Select dishes feature Melissa's Produce.

Appleseed Orchard (Canada)

Celebrate autumn with tasty apple creations—like an apple tart or apple cider.

Food

- Apple Crumble Tart

Beverages

- Frozen Apple Pie (non-alcoholic)
- Cinnamon Apple Cider (non-alcoholic)
- Bold Rock Imperial Apple Hard Cider, Nellysford, VA
- Original Sin Hard Cider McIntosh, New York, NY

- Blake's Hard Cider Co. Saint Chéri Bourbon Barrel Aged Cherry, Armada, MI
- Cider Flight
- Big Storm Brewing Co. Apple Blonde Ale, Clearwater, FL
- Playalinda Brewing Caramel Apple Pie Ale, Titusville, FL
- 3 Daughters Brewing Apple Pecan Brown Ale, St. Petersburg, FL
- Beer Flight
- Apple Blossom Sky: Apple Cider, Ginger Ale, Apple Brandy, Maple Syrup and Mini Marshmallows
- CORKCICLE Classic Tumbler

Belgium (Between France and Morocco)

Satisfy your senses with classic Belgian cuisine paired with a bold Belgian beer.

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 Ale
- Chilled Coffee featuring Godiva Chocolate Liqueur
- Beer Flight

Brazil (Between France and Morocco)

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

Food

- Feijoda: Black Beans with Crispy Pork Belly, Brazil Nut Pesto and Ben's Original™ Long Grain White Rice
- Pão de Queijo: Brazilian Cheese Bread (gluten/wheat-friendly; [Emile's Fromage Montage](#) item)

Beverages

- Xingu Brazilian Black Lager
- Frozen Caipirinha with Cachaça

Brew-Wing at the Odyssey

Try a variety of flavorful chicken wings—along with assorted beers and ciders.

Food

- Sticky Wings with Peanut Sauce and Grape Gel with Celery and Ranch
- Garlic-Parmesan Wings with Celery and Ranch (gluten/wheat-friendly)
- Traditional Buffalo Wings with Celery and Ranch (gluten/wheat-friendly)
- Sriracha-Lime Wings with Celery and Ranch
- Dry-Rubbed Jerk-Spiced Wings with Papaya Chili Sauce with Celery and Ranch
- Crispy Brussels Sprouts with Buffalo Sauce (plant-based)

Beverages

- Ivanhoe Park Brewing Company Pineapple Vibes Blonde Ale, Orlando, FL

- 3 Daughters Brewing Watermelon Wheat Ale, St. Petersburg, FL
- Central 28 Beer Company Groveland Road Blood Orange IPA, DeBary, FL
- Beer Flight
- Bold Rock Honeycrisp Hard Cider, Nellysford, VA
- Woodchuck Guava 'Nother Hard Cider, Middlebury, VT
- Blake's Hard Cider Co. Strawberry Lemonade Hard Cider, Armada, MI
- Cider Flight

Canada

Discover delightful dishes and refreshing beverages from the Great White North.

Food

- Canadian Cheddar and Bacon Soup served with a Pretzel Roll ([Emile's Fromage Montage](#) item)
- "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 Estate

Coastal Eats (Near Mission: SPACE®) – Opening August 15

Savor succulent seafood dishes that pair beautifully with cold beer, wine and cocktails.

Food:

- Baked Scampi Dip with Shrimp, Scallops and Baguette
- Oysters Rockefeller

Beverages:

- Bell's Lager of the Lakes Bohemian Pilsner, Comstock, MI
- Villa Wolf Sparkling Pinot Noir Rosé, Pfalz, Germany
- Sean Minor Chardonnay, California
- Cape Codder: Boyd & Blair Vodka with Cranberry, Pomegranate and Lime

China

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

Food

- Pan-Fried Chicken Dumplings with House-Made Sweet-and-Spicy Sauce
- Mongolian Beef Bao Bun with Onion
- Dandan Noodles: Spicy Pork with Sichuan Sauce, Peanut Butter, Sesame and Green Onion

Beverages

- Passion Fruit Bubble Tea (non-alcoholic)
- Good Fortune Citrus: Triple Sec, Grapefruit and White Boba
- ByeJoe Punch: Chinese BaiJiu Spirit, Piña Colada Mix and Lychee
- Fireworks: Jose Cuervo Gold Tequila, Smirnoff Vodka, Orange and Mango
- Jasmine Draft Beer

Earth Eats hosted by Impossible™ (Near Port of Entry)

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

Food

- The Impossible Burger Slider with Wasabi Cream and Spicy Slaw on a Sesame Seed Bun (plant-based)
- Impossible Meatball with Herbed Polenta, Rustic Puttanesca Sauce and Basil Pesto (plant-based)

Beverages

- Strawberry Freeze featuring Twinings® Lemon & Ginger Herbal Tea (non-alcoholic)
- Stephen Vincent Pinot Noir, California
- Strawberry Freeze featuring Twinings Lemon & Ginger Herbal Tea with Ketel One Botanical Cucumber & Mint Vodka

Flavors from Fire (Near Test Track presented by Chevrolet®)

Enjoy heartwarming dishes inspired by campfire-cooked summertime favorites.

Food

- Smoked Corned Beef with Crispy Potatoes, Cheese Curds, Pickled Onions and Beer-Cheese Fondue ([Emile's Fromage Montage](#) item)
- Banh Mi Bao with Char-Grilled Asian Skirt Steak, Chicken Liver Aioli, Pickled Vegetables and Cilantro
- Rocky Road Chocolate Cake with Marshmallows, Spiced Almonds and Chocolate Ganache

Beverages

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

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 a 3-Cheese Blend
- Brioche aux Escargots, Sauce Crème à l'ail et Persil: Escargot Brioche with Creamy Garlic and Parsley Sauce
- Parmentier de Boeuf Braisé au Cabernet: Braised Short Ribs in Cabernet with Mashed Potatoes
- Crème Brûlée Vanille à la Confiture de Framboises: Vanilla Crème Brûlée with House-Made Raspberry Jam (gluten/wheat-friendly)

Beverages

- Strawberry Rose Mimosa: Pol Remy Sparkling Wine, Orange Juice and Monin Strawberry Rose
- Merlot and Cabernet Sauvignon Blend, Bordeaux, Château de Riffaud
- Chardonnay, Louis de Camponac
- La Passion Martini Slush: Vodka, Grey Goose Le Citron, Cranberry and Passion Fruit Juice

The Fry Basket (Near Test Track presented by Chevrolet®) – NEW!

Snack on crispy French fries or yucca fries, seasoned to perfection.

Food:

- Adobo Yuca Fries with Garlic-Cilantro Aioli (plant-based and gluten/wheat-friendly)
- Fry Flight
 - Sea Salt and Malt Vinegar Fries (plant-based)
 - Barbecued Bacon Fries with Smoked Aioli
 - Sweet Potato Casserole Fries with Candied Pecans, Toasted Marshmallow Cream and Caramel Whisky

Beverages:

- Salty Dog Cocktail: Boyd & Blair Vodka with Grapefruit Juice, Ginger, Simple Syrup and Lime with a Salted Rim
- 81Bay Brewing Co. Key Lime Lager, Tampa, FL

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 ([Emile's Fromage Montage](#) item)
- Roasted Bratwurst in a Pretzel Roll
- Apple Strudel with Vanilla Sauce

Beverages

- Gaffel Kölsch, Cologne
- Weihenstephaner Lager, Freising
- Schöffelhofer Pineapple Hefeweizen, Mainz
- Selbach-Oster Riesling
- Beer Flight

Greece (Near Morocco)

Opa! Enjoy traditional Greek dishes as you sip on a dry wine.

Food

- Spanakopita
- Griddled Cheese with Pistachios and Honey (gluten/wheat-friendly; [Emile's Fromage Montage](#) item)
- Lamb Gyro with Shaved Lettuce, Tomatoes, Red Onion and Tzatziki on Warm Flatbread

Beverages

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

Select dishes feature Melissa's Produce.

Hawai'i (Near Port of Entry) – Opening August 15

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
- SPAM® Musubi Nigiri with Sushi Rice, Teriyaki-Glazed SPAM, Spicy Mayonnaise, Eel Sauce and Nori
- Passion Fruit Cheesecake with Toasted Macadamia Nuts ([Emile's Fromage Montage](#) item)

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 (American Adventure)

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

Food

- Chesapeake Crab Slider with Tangy Coleslaw and Cajun Remoulade
- Hot Beef Sandwich with Horseradish Cream and Pickled Vegetables
- Freshly Baked Carrot Cake with Cream Cheese Icing

Beverages

- 81Bay Brewing Co. Strawberry and Lime Wheat Ale, Tampa, FL
- Lexington Brewing & Distilling Co. Kentucky Pumpkin Barrel Ale, Lexington, KY
- 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

India (Near China)

Spice up your life with Indian cuisine that will transport your palate to a faraway land.

Food

- Crispy Paneer with Mango-Curry Ketchup ([Emile's Fromage Montage](#) item)

- Potato and Pea Samosa with Coriander-Lime Cream (plant-based)
- Chicken Tikka Masala with Fennel-Spiced Yogurt and Naan Bread

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 (Near the United Kingdom)

Enjoy favorite dishes from the Emerald Isle—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 Mead Honey Wine
- Guinness Baileys Coffee Shake

Italy

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

Food

- Gnocchi di Patate: Potato Dumplings with 4-Cheese Sauce and Roasted Cremini Mushrooms
- Gnocchi di Patate: Potato Dumplings with Vodka Sauce, Romano Cheese and Crispy Bacon
- Panna Cotta: Orange Blossom Panna Cotta with Seasonal Berries

Beverages

- Prosecco
- Moscato
- Italian Sangria
- Italian Margarita with Tequila and Limoncello
- Peroni Pilsner

Japan

Delight your appetite with delish dishes and lively libations from the Land of the Rising Sun.

Food

- Teriyaki Chicken Bun: Steamed Bun filled with Chicken, Vegetables and Teriyaki Sauce
- Takoyaki: Octopus, Green Onion and Cabbage Bites topped with Tonkatsu Sauce, Bonito Flakes and Nori
- Spicy Salmon Donburi: Spicy Salmon with Sushi Rice, Shiso Leaf, Red Tobiko and Rice Pearls

Beverages

- Yuzu Lemon Drop: Vodka, Yuzu and Lemon
- Hana Fuji Apple Sake
- Orange Blossom Brewing Co. Moon Blossom Pilsner, Orlando, FL

Kenya (Near Refreshment Outpost)

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

Food

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

Beverages

- 81Bay Brewing Co. Congo Pilsner, Tampa, FL

Mac & Eats (Near Mission: SPACE®)

– Opening August 15

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

Food:

- Traditional Macaroni & Cheese with Herbed Panko ([Emile's Fromage Montage](#) item)
- Cowboy Macaroni & Cheese with Smoked Pork Belly, Brisket Burnt Ends, Pickled Peppers, Onion Straws and Barbecue Aioli ([Emile's Fromage Montage](#) item)
- Chili-Cheese Macaroni & Cheese with Sour Cream and Cheddar Cheese (plant-based; [Emile's Fromage Montage](#) item)

Beverages:

- 81Bay Brewing Co. Lemon Hazy IPA, Tampa, FL
- Catena White Clay Sémillon-Chenin, Argentina
- Evolution by Sokol Blosser Pinot Noir, Willamette Valley, OR

Select dishes feature Melissa's Produce.

Mexico

Take your taste buds south of the border for tacos, tostadas, Mexican craft beer and margaritas.

Food

- Taco al Pastor: Seared Pork Belly Pastor on a Corn Tortilla with Chipotle Black Beans, Pineapple, Pickled Onions and Chives (gluten/wheat-friendly)
- Tostada de Barbacoa: Barbacoa Beef on a Fried Corn Tortilla with Chipotle Black Beans, Salsa Verde, Mexican Crema, Queso Fresco and Chives (gluten/wheat-friendly)
- Capirotada de Chocolate: Abuelita Chocolate Bread Pudding served with a Chocolate Crème Anglaise

Beverages

- Mexican Craft Beer
- Blood Orange Charm Margarita: Centinela Blanco Tequila, Blood Orange Aperitif, Blackcurrant-Infused Vodka and Prosecco served on the rocks with Pink Peppercorns and Sweet Dried Chile Salt Rim
- It Takes 2 to Mango Margarita: Mezcal Illegal Joven, Mango Purée, Nixta Corn Liqueur, Rum and Ancho Chile Lime Juice served on the rocks with Hibiscus-Salt Rim

The Noodle Exchange (Near Disney Traders) – Opening August 15

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

Food

- Traditional Spicy Vietnamese Beef Pho with Shaved Beef, Mushrooms and Thai Basil (gluten/wheat-friendly)
- Chinese Char Siu Pork Udon with Mushrooms, Bok Choy and Soy Pickled Egg

- Thai Shrimp and Coconut-Curry Rice Noodles with Shiitake Mushrooms and Thai Basil (gluten/wheat-friendly)
- Tofu Pho with Mushrooms and Thai Basil (plant-based and gluten/wheat-friendly)

Beverages

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

Select dishes feature Melissa's Produce.

Shimmering Sips hosted by CORKCICLE® (Near Port of Entry)

Get the brunch party started! Sample sweet treats and sip on sparkling mimosas.

Food

- Guava Mousse on a Sugar Cookie with Coconut-Lime Whipped Cream (plant-based)

Beverages

- Tropical Mimosa with Sparkling Wine and Minute Maid® 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
- Berry Sour Ale Mimosa: Boulevard Brewing Co. Berry Noir Sour Ale and Sparkling Wine
- Mimosa Flight
- CORKCICLE Stemless Flute

Spain (Between Italy and Germany)

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

Food

- Charcuterie with a selection of imported Spanish Meats, Cheeses, Olives and an Herbed Vinaigrette (gluten/wheat-friendly)
- 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
- Kentia Albariño Rías Baixas
- Faustino VII Rioja Rosado
- Quinta del '67 Almansa Garnacha Tintorera
- Wine Flight

The Swanky Saucy Swine (Near Disney Traders)

Try out tantalizing pork dishes that pair well with wine and cocktails.

Food

- Crispy Barbecued Pork Rinds with Pimento Cheese (gluten/wheat-friendly; [Emile's Fromage Montage](#) item)
- Soy-Glazed Sticky Ribs with Green Onions and Peanuts

- Grilled Pork Shoulder Lettuce Wrap with Charred Corn Salsa, Pickled Red Onion and Cilantro-Lime Crema (gluten/wheat-friendly)

Beverages

- Parish Brewing Co. SIPS Cabernet Franc Strawberry, Broussard, LA
- Rombauer Zinfandel, California
- Bourbon Bloody Mary with Seaside Grown Bloody Mary Mix and Labrot & Graham Woodford Reserve Bourbon Whiskey

Select dishes feature Melissa's Produce.

Tangierine Café: Flavors of the Medina (Morocco)

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

Food

- Grilled Kebabs with Carrot-Chickpea Salad and Garlic Aïoli:
 - Chermoula Chicken
 - Moroccan-Spiced Lamb
- Fried Falafel Pita with Tahini Sauce (plant-based)
- Stone-Baked Moroccan Bread with Hummus, Chermoula and Zhoag Dips
- Pistachio Cake with Cinnamon Pastry Cream and Candied Walnuts

Beverages

- 3 Daughters Brewing Fig Hard Cider, St. Petersburg, FL
- Bold Rock Ginger Turmeric Hard Cider, Nellysford, VA
- Stem Ciders Hibiscus Session Hard Apple Cider, Lafayette, CO
- Fig Cocktail with White Cranberry Juice and Fig Vodka
- Cider Flight

- CORKCICLE Classic Tumbler

Select dishes feature Melissa's Produce.

Additional Locations

Delight your appetite with mouthwatering morsels, nibbles and noshes from these year-round food stops—each offering special menu items in addition to the regular menu.

Funnel Cake (Between the American Adventure and Japan)

Enjoy an all-American indulgence: a fluffy funnel cake featuring tasty toppings! Here, you can enjoy a Festival-exclusive creation:

- Mini Piña Colada Funnel Cake with Piña Colada Ice Cream, Whipped Cream, Toasted Coconut and Maraschino Cherry drizzled with Coconut-Rum Sauce

Refreshment Port hosted by Boursin®

Satisfy your craving for comfort foods! In addition to the regular menu, enjoy these Festival specialties:

- Braised Beef Poutine: French Fries, Boursin Garlic & Fine Herbs Cheese Sauce, Cheese Curds and Gherkin Relish
- Maple Cheesecake with Whipped Maple Bourbon Cheese and Candied Pecans
- Frozen Mango Martini: Boyd & Blair Vodka with Mango Nectar and Lemon

Refreshment Outpost

Stop by for satisfying snacks and beverages to go. In addition to the regular menu, enjoy these Festival specialties:

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

Joffrey's Coffee & Tea Company

Discover a different Festival-exclusive beverage at each of the 4 Joffrey's locations at EPCOT:

Joffrey's Near Mission: SPACE®

- Nitro Dreams: A creamy combination of Joffrey's Shakin' Jamaican™ Nitro Cold Brew, Irish Cream Syrup and Half & Half topped with Cream (non-alcoholic)
- Spirited version available with Angel's Envy Bourbon

Joffrey's in the Canada Pavilion

- Arctic Sunrise: A cool citrus treat featuring Passion Fruit over Ice and Coconut Syrup (non-alcoholic)
- Spirited version available with Bacardí Tropical Rum

Joffrey's in the American Adventure Pavilion

- Mocha Madness: A sweet frozen Cappuccino blended with Chocolate Syrup (non-alcoholic)
- Spirited version available with Godiva Chocolate Liqueur

Joffrey's Near Disney Traders

- Castaway Cold Brew: A creamy combination of Joffrey's Shakin' Jamaican Nitro and Sweet Cream (non-alcoholic)
- Spirited version available with Grey Goose Vodka and Kahlúa Liqueur