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Important Information about the Disneyland Resort

- To enter a theme park, Guests (ages 3 and older) will need a valid ticket and a [theme park reservation](#) for the same day and same park they want to visit.
- The State of California strongly recommends that all Guests be fully vaccinated or receive a negative COVID-19 test prior to entering the Disneyland Resort.
- Requirements for face coverings at the Disneyland Resort have changed. [View Face Covering Requirements](#)
- Certain parks, hotels, restaurants, attractions, experiences and other offerings may be modified or unavailable, have limited capacity, and are subject to limited availability or even closure, and park admission and offerings are not guaranteed. [View important details about returning to the Disneyland Resort.](#)

COVID-19 Warning

An inherent risk of exposure to COVID-19 exists in any public place where people are present. [View important details.](#)

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Carthay Circle Lounge

Lunch Menu

Disney California Adventure Park, Buena Vista Street

Signature Dining

Meal Period

Lunch

Alfresco Dining

Vietnamese Twice-cooked Beef Lettuce Wraps \$16.00

with Pineapple-Mint Salsa

Carthay Shrimp Spring Roll \$17.00

Thai Basil, Mint, Spicy Aioli

Moroccan Roasted Chicken Meatballs . . \$16.00

Pomegranate Relish, Tzatziki

Mexican Caesar Salad \$16.00

Manchego Cheese, Spiced Crispy Chickpeas,
Jalapeño Vinaigrette

Strozzapreti Pasta \$20.00

San Marzano Tomatoes, Basil, Parmigiano-
Reggiano

North African Roasted Organic Chicken Breast \$24.00

Tumeric Rice, Spicy Harissa

Baked Bay Scallops \$16.00

Creamy Potato Chowder

Bao Buns of Soy-Ginger Braised Pork Belly \$19.00

Cucumber Kimchi

Mediterranean Roasted Brussel Sprouts . \$14.00

Lemon-Tahini Yogurt

Chicken Pozole Soup \$14.00

Hominy, Roasted Poblano Chilies, Shaved
Cabbage

Sesame Soy Cold Water Salmon \$24.00

Soba Noodles, Edamame, Ginger Vinaigrette

Desserts

Hazelnut Crunch Mickey Pop \$10.00

Artisan Selected Cheese Board \$18.00

Seasonal Marmalade

Kids' Entrées

Cheese Quesadilla \$12.00

Flour Tortilla

Orecchiette Pasta \$12.00

with Marinara

Orange Dragon Chicken Skewers \$12.00

Kids' menu items for children ages 9 and younger.

Look for the Disney Check icon on printed menus to find options that meet Disney's nutrition guidelines.

Kids' Desserts

Hazelnut Crunch Mickey Pop \$10.00

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The Classics

Carthay Martini \$18.50

classically prepared with Hendrick's Gin or Double Cross Vodka, Lillet Blanc Dry Vermouth and Gourmet Blue Cheese Truffle Olives served with an Ice Sphere

Aviation Cocktail \$18.50

Plymouth Gin, Crème Yvette Violet Liqueur, Luxardo Maraschino Liqueur, and fresh Lemon Juice, served up

Negroni \$16.50

Beefeater Gin, Campari, and Carpano Antica Sweet Vermouth served over Hard Cubed Ice

Side Car \$17.00

Hennessy V.S Cognac, Cointreau, fresh Lemon Juice, and Agave Nectar with a Lemon Peel and a Sugar Rim

Carthay Mai Tai \$18.00

Surfrider Rum, Luxardo Maraschino and Orgeat (Almond) Syrups, Pineapple and fresh Citrus Juice, tapped with Myer's Original Dark Rum, garnished with an Orange Wedge and Luxardo Cherry

Pimm's Punch \$17.00

Pimm's No. 1 Liqueur, Plymouth Gin, Strawberry, and Lemonade served over Crushed Ice

Ernest's Daiquiri \$16.75

Bacardi Superior Rum, Luxardo Maraschino Liqueur, fresh Lime and Grapefruit Juice and Organic Agave Nectar, served up

The Golden Age

Ginger Rogers \$16.50

Plymouth Gin, Luxardo Apricot Liqueur, Noilly Prat Dry Vermouth, and a hint of fresh Lemon Juice, served up

Scotch Mist \$15.50

Known to be Walt's drink of choice - Johnnie Walker Black Label Scotch with a Lemon Peel served over Crushed Ice

Carthay Manhattan \$18.50

Bulleit Rye Small Batch American Whiskey, Carpano Antica Sweet Vermouth, Angostura Bitters, and Luxardo Gourmet Maraschino Cherries served with an Ice Sphere

The Derby \$15.50

Bulleit Bourbon, fresh Grapefruit Juice, and Honey, served up

Pisco Sour \$16.50

Pisco Portón, fresh Lime Juice, Organic Agave Nectar, Angostura Bitters, and Egg Whites

Tequila Daisy \$18.50

Don Julio Reposado Tequila, Cointreau, Crème Yvette Violet Liqueur, fresh Lime Juice, Organic Agave Nectar, and Egg Whites, served up

An Ensemble Cast

Carthay Old Fashioned \$18.50

Woodford Reserve Bourbon with Angostura and Orange Bitters, and a Luxardo Gourmet Maraschino Cherry served with an Ice Sphere

Sparkling Mare \$16.25

Saint-Hilaire Sparkling Wine, St-Germain Elderflower Liqueur, and Aperol Orange Aperitif

Bourbon Crusta \$17.50

Bulleit Bourbon, Cointreau, Luxardo Maraschino Liqueur, and fresh Lemon Juice with a Lemon Peel and a Sugar Rim

Classic Gin and Tonic \$15.50

Hendrick's Gin and Premium Tonic

Botanical Gin and Tonic \$15.75

Hendrick's Gin, Premium Tonic, Star Anise, Cardamom, and Mint

Bloody Mary \$17.00

Hanson of Sonoma Habanero Organic Vodka, Bloody Mary Mix, Barbecue Bitters, and Dill Pickle Brine garnished with a locally grown Organic Dill Sprig and a dehydrated Horseradish-cruste

Tomato Slice

Carthay Club Mojito \$17.00

Bacardi Superior Rum, Organic Mint, fresh Lime Juice and Organic Agave Nectar topped with locally sourced Purified Sparkling Water served over Crushed Ice

Dill Gin and Tonic \$15.25

Plymouth Gin, Premium Tonic, Zesty Deli Dill Pickle Brine, locally grown Organic Dill, and Lemon Peel

Double Pear Martini \$18.50

Double Cross and Absolut Pears Vodka, Pear Nectar, and fresh Lime Juice complemented with a marinated Baby Pear, served up

Curtain Call

Irish Coffee \$14.50

Jameson Irish Whiskey, hot Coffee and two Sugar Cubes topped with a frothy Cream

Vintage Coffee \$14.50

Baileys Irish Cream, Tuaca and a splash of hot Coffee served in a Snifter Glass with a stick of Cinnamon

B-52 Coffee \$15.50

Grand Marnier, Kahlúa, Baileys Irish Cream, and hot Coffee topped with Whipped Cream

Brandy Alexander \$14.25

Brandy, Dark Crème de Cacao, Cream, and Nutmeg, chilled and served up

Buena Vista Brews - Draft

Golden State Cerveza \$11.25

(ABV 4.8%) Mexican-style Lager, Golden Road Brewing, Los Angeles

Old World Hefeweizen \$11.25

(ABV 5.0%) German-style Unfiltered Wheat Ale, Bootlegger's Brewery, Fullerton

Racer 5 IPA \$11.25

(ABV 7.0%) American IPA, Bear Republic, Healdsburg

Ace Hard Cider Seasonal Selection . . . \$11.25

(ABV 5.0-6.9%) Cider, Ace, Sebastopol

Buena Vista Brews - Bottles

PranQster \$11.50

(ABV 7.6%) Golden Ale, North Coast, Fort Bragg

Ballast Point Sculpin IPA \$11.50

(ABV 7.0%) Sculpin IPA, Ballast Point, San Diego

Red Trolley Ale \$11.50

(ABV 5.8%) Irish Red Ale, Karl Strauss, San Diego

8 Ball Stout \$10.25

(ABV 6.2%) English Oatmeal Stout, Lost Coast,
Eureka

Double Barrel Ale \$10.25

(ABV 5.0%) British Pale Ale, Firestone Walker,
Paso Robles

Red Seal Ale \$10.25

(ABV 5.4%) Pale Ale, North Coast, Fort Bragg

The Bright Lights - White Wines

Champagne, Lanson, Le Black Label \$70.00

Brut, Reims, France NV \$16.00

Sparkling, Saint-Hilaire, Blanquette De \$49.00

Limoux, France \$11.00

Dry Riesling, Trefethen Family \$55.00

Vineyards, Napa Valley \$13.00

Pinot Grigio, Placido, Veneto, Italy . . . \$45.00

\$10.00

Sparkling, Banfi Rosa Regale, Brachetto \$55.00

d'Acqui, Piedmont \$13.00

Sparkling, Astoria Prosecco, Venice, Italy \$49.00

\$11.00

Riesling, Dr. Loosen, Dr. L, Mosel, \$49.00

Germany \$11.00

Sauvignon Blanc, Bella Grace, Amador \$55.00

County \$13.00

Sauvignon Blanc, Honig, Reserve, Napa Valley \$59.00
\$14.00

Sauvignon Blanc, Twomey, Napa-Sonoma \$61.00
\$15.00

Sauvignon Blanc, Wither Hills, Marlborough, New Zealand \$45.00
\$10.00

Chenin Blanc, Marc Bredif, Vouvray, Loire \$49.00
\$11.00

Viognier, Zaca Mesa Estate Grown, Santa Ynez Valley \$49.00
\$11.00

Chardonnay, Jordan, Russian River Valley \$51.00
\$12.00

Chardonnay, Fort Ross Winery, Sea Slopes, Sonoma Coast \$55.00
\$13.00

Chardonnay, Three Sticks Durell Vineyard, Sonoma Coast \$79.00
\$19.00

Rosé, Champs de Provence, Côtes de Provence, France \$45.00
\$10.00

The Red Carpet - Red Wines

Pinot Noir, Hartford Court, Land's Edge, Sonoma Coast \$79.00
\$18.00

Pinot Noir, Argyle, Willamette Valley, Oregon \$59.00
\$14.00

Merlot, Flora Springs, Napa Valley . . . \$59.00
\$14.00

Merlot, Whitehall Lane, Napa Valley . . \$51.00
\$14.00

Rhone Blend, Kita' Spe'y, Santa Ynez Valley, California
\$59.00
\$14.00

Syrah, Alexander Valley Vineyards, Sonoma County
\$45.00
\$10.00

Zinfandel, Ridge Three Valleys, Sonoma County
\$55.00
\$13.00

Sangiovese, Volpaia, Chianti Classico, DOCG, Italy
\$47.00
\$11.00

Cabernet Sauvignon, Alpha Omega, Two Squared, Napa Valley
\$69.00
\$16.00

Cabernet Sauvignon, Groth, Napa Valley
\$99.00
\$22.00

Cabernet Sauvignon, Jackson Estate, Alexander Valley, Sonoma County
\$75.00
\$17.00

Cabernet Sauvignon, Jordan, Alexander Valley
\$89.00
\$20.00

Cabernet Sauvignon, Sebastiani, Sonoma County
\$49.00
\$11.00

Cabernet Franc, Peju, Napa Valley . . .
\$116.00
\$24.00

Matinee Features

Rose Petal Soda

locally sourced Purified Sparkling Water flavored with delicate Rose Essence and garnished with an edible Sugar-glazed Organic Rose Petal

Wildberry Lemonade

All-Natural Lemonade with flavors of Blackberry, Strawberry, Raspberry, and Blueberry with a spritz of Purified Sparkling Water

Twin Bill

a classic combination of natural Lemonade and Iced Tea lightly sweetened with Organic Agave Nectar

Roy Rogers

Coca-Cola® with Grenadine and Maraschino Cherries

San Pellegrino 1 L

Press Pot Coffee

Hot Cocoa

Shirley Temple

Sprite® with Grenadine and Maraschino Cherries

Acqua Panna 1 L

Assorted Fountain Beverages

Iced Tea

About our allergy-friendly menu items: Guests may consult with a chef or special diets trained Cast Member before placing an order. We use reasonable efforts in our sourcing, preparation and handling procedures to avoid the introduction of the named allergens into allergy-friendly menu choices. While we take steps to prevent cross-contact, we do not have separate allergy-friendly kitchens and are unable to guarantee that a menu item is completely free of allergens. Allergy-friendly offerings are reliant on supplier ingredient labels. We cannot guarantee the accuracy of the contents of each food item. Allergen advisory statements (e.g., "may contain") are not regulated and therefore not taken into consideration when developing allergy-friendly meals. It is ultimately our Guests' discretion to make an informed choice based upon their individual dietary needs.

Menu items and prices are subject to change without notice.

* This item is cooked to Guest preference and/or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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