

DFB GUIDE TO THE EPCOT FLOWER & GARDEN FESTIVAL



AJ Wolfe & the DFB Team

OUTDOOR KITCHENS

INTRODUCTION

For many attendees, the Outdoor Kitchens are the only part of the festival they will see since the food booths are very conspicuous and are accessible to anyone who has paid to enter EPCOT (though menu items do cost extra).

This year, OVER 20 booths and dining stops will be set up around EPCOT, featuring enhanced food offerings to guests at the Flower and Garden Festival.

Outdoor Kitchens offer regional and national delicacies to sample and taste, with an emphasis on fresh-from-the-garden ingredients.

Small plates and beverages give guests the chance to try specialty recipes!

COST AND DINING PLAN

Menu items cost around \$5-\$9, with larger beverages (and flights) costing a bit more. Guests on the Disney Dining Plan can use snack credits to purchase many of the food items at these booths.

Booths are open and accessible while the World Showcase is open – currently from 11AM-9PM (be sure to check park hours before you go).



NEW MAJOR CHANGE in 2026 – most booths won't open until 11:30am on weekdays. During weekends, booths should open at 11am.





ORDERING/PAYMENT

Once you get to the front of the line at a booth, you'll see one (or two) cast members next to cash registers. Take a look at the menu and give your order to these cast members.

Your payment will be taken at that time (don't forget that you can use a gift card, Disney Dining Plan snack credit, or your [MagicBand](#) if you're a resort guest, in addition to cash or credit card to pay) and you'll receive a receipt.

Take the receipt to the booth window and give it to the cast member there. After your order is filled, the cast member will put a small rip in your receipt, and off you go!

WHERE TO EAT

Ah, the true dilemma of the Festival!

Not which booths to visit... but where to physically park yourself and your food so that you can actually eat.

Finding a spot to eat at the festival can be tricky! While there are a few tall tables, seating is limited—some guests (including us!) even use trash can tops.

DFB team members often bring trays, but luckily, more picnic tables and seating areas have appeared near booths in recent years. With a little searching, you'll likely find a bench or table nearby!



Don't be afraid to ask! Asking a chef about dining options when you have a special request can go a long way.

SPECIAL DIETS

At an event like the EPCOT Flower and Garden Festival, dealing with food allergies and other dietary restrictions can be discouraging. But that doesn't mean there aren't any options.

At each Outdoor Kitchen, you should ask to speak to a chef or manager about your specific concerns. You can also ask to see their notebook that contains ingredients for all the dishes being served.

FESTIVAL PASSPORT

When you arrive EPCOT you can get a festival passport. This booklet is a special version of the EPCOT park map and includes what you need to know about the event.

Inside, you'll find every item at the Outdoor Kitchens listed.

Guests can pick up one of these booklets for free after entering the park and use it to note which kitchens they've visited, and what menu options they've tried.

In the passport, there is a QR code guests can scan to find allergy-friendly information for the Outdoor Kitchens.





NAVIGATING EPCOT

Whether you are a new or frequent visitor to EPCOT, **you'll want a solid strategy to help navigate this park.**

It's a very large park, encompassing over 300 acres and twice the size of Magic Kingdom.

The front of the park is sectioned into three areas: World Discovery, World Celebration, and World Nature. Formerly known as Future World, you'll find some festival offerings at

Joffrey's kiosks and other Quick Service locations.

World Showcase boasts 11 global pavilions nestled around a beautiful lagoon. Crisscrossing this section of the park (where you'll find the majority of Outdoor Kitchens) isn't feasible, unless you hop on a Friendship Boat.

We suggest saving some steps by utilizing our Outdoor Kitchens Map to plan out your path.

MENU ICONS BREAKDOWN

Read Our Reviews ↗

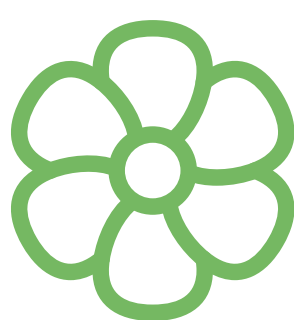
We visited the Outdoor Kitchens and Additional Festival Dining Locations to taste all of the delicious flavors. To find our reviews of every Outdoor Kitchen (and additional food locations), click the button above.



BEST OF THE FEST

Do you want to know the menu items that we recommend? We have our complete list of the very **[BEST eats and drinks at the EPCOT Flower and Garden Festival here.](#)**

You can also watch our Youtube video for our picks for the Best of the Fest **[here.](#)**



GARDEN GRAZE

Items noted with this flower symbol are included on the Garden Graze.



GLUTEN/ WHEAT-FRIENDLY



NON-ALCOHOLIC



DISNEY DINING PLAN

Items that can be purchased with a Disney Dining Plan snack credit are marked with this popcorn and beverage icon.



PLANT BASED

This icon highlights plant-based items identified by Disney. For dietary questions, contact Disney's Special Diets team at **(407) 824-5967** or email **Special.Diets@Disney.World.com**.

OUTDOOR KITCHENS MAP



- | | | |
|------------------------------------|-------------------------|-------------------------------------|
| 1. Bauernmarkt:
Farmer's Market | 11. Funnel Cake | 22. Primavera Kitchen |
| 2. Beach Grub | 12. Hanami | 23. Refreshment Outpost |
| 3. Block & Hans | 13. The Honey Bee-stro | 24. Refreshment Station |
| 4. Brunchcot | 14. Jardin de Fiestas | 25. Sommerfest |
| 5. Canada Popcorn Cart | 15. La Isla Fresca | 26. Sunshine Seasons |
| 6. Connections Eatery | 16. Lan Yuan | 27. Swirled Showcase |
| 7. The Citrus Blossom | 17. Magnolia Terrace | 28. Tangerine Café |
| 8. Farmers Feast | 18. Nectar | 29. Trowel & Trellis |
| 9. Fleur de Lys | 19. Northern Bloom | 30. Yacht Grub |
| 10. Florida Fresh | 20. Norway Beer Cart | 31. Yorkshire County Fish and Chips |
| | 21. Pineapple Promenade | |



BAUERNMARKT: FARMER'S MARKET ↗

[Read Our Review ↗](#)



Potato Pancakes
\$5.29
with House-Made Apple Sauce



Toasted Pretzel Bread
\$6.19
topped with Black Forest Ham and Melted Cheese



Warm Cheese Strudel
\$4.99
with Berry Compote



Apfelschaumwein
\$10.50
Apple sparkling wine and apple liqueur



Gaffel Kölsch
\$6.00/\$9.75
6/12 oz



Stiegl Brewery Raspberry Radler
\$6.00/\$9.75
6/12 oz



Weihenstephaner Hefe Weissbier
\$6.00/\$9.75
6/12 oz



Beer Flight
\$12.75



BEACH GRUB ↗

[Read Our Review ↗](#)



Seafood Bake
\$8.49
with Shrimp, Mussels, Clams, Andouille Sausage, Red Potatoes, Corn on the Cob, and Grilled Sourdough




Grilled Street Corn on the Cob
\$5.99
with savory garlic spread featuring Boursin Dairy-Free Garlic & Fine Herbs Cheese
  



Orange Cream Bar
\$5.49
with vanilla bean-orange mousse covered in a chocolate shell with marshmallow meringue




Strawberry-Basil Lemonade
\$4.79
Minute Maid Premium Lemonade with strawberry-hibiscus syrup garnished with basil.
 



3 Daughters Brewing Key Lime Hard Cider
\$6.00/\$9.75
6/12 oz



BLOCK & HANS ↗

[Read Our Review ↗](#)



Strawberry-Basil Lemonade

\$6.29
Minute Maid Premium
Lemonade with strawberry-
hibiscus syrup garnished with
basil.



\$16.50
Spirited version available
with Tito's Handmade
Vodka



BRUNCHCOT ↗

[Read Our Review ↗](#)



Avocado Toast
\$6.49
with Marinated Tomatoes
and Plant-based Cheese
Crumbs on Toasted
Ciabatta
PL  



French Toast
\$5.29
with cinnamon cereal
cream and caramel
sauce




Shrimp and Grits
\$7.79
Blackened shrimp and
cheddar cheese grits
with tasso ham gravy,
bell peppers, onions, and
andouille sausage




Fruit Cereal Shake
\$5.29
 



**3 Daughters
Brewing Coffee
Blonde Ale**
\$6.00/\$9.75
6/12 oz



Peach Bellini
\$11.75



CANADA POPCORN CART ↗

[Read Our Review ↗](#)



**Blueberry-Ginger
Smash**
\$14.50
Canadian Club Whisky,
blueberry, lemon, and ginger



THE CITRUS BLOSSOM ↗

[Read Our Review ↗](#)



Orange Sesame Tempura Shrimp
\$7.79
with Orange-chile Sauce



Cinnamon Beignets
\$5.29
tossed in lemon sugar, lemon glaze, and honey mead-blueberry compote



Lumpia with Plant-Based Pork
\$6.19
Green Papaya Salad, and Yuzu Sweet-and-Sour



Lemon Tart
\$4.99
Lemon Curd, Blood Orange Fluid Gel, Aquafaba Meringues, and Raspberry Powder



Orange-Lemon Smoothie
\$15.49
Souvenir Orange Bird Sipper Cup



ACE Cider Orange Groves Hard Cider
\$6.00/\$9.75
6/12 oz



Central 28 Beer Company Grapefruit Pale Ale
\$6.00/\$9.75
6/12 oz



BrewDog Brewing Company Five Limes Cerveza
\$6.00/\$9.75
6/12 oz



Key Lime Slushy
\$13.00



Beverage Flight
\$12.75



CONNECTIONS CAFE & EATERY ↗

[Read Our Review ↗](#)



Pizza Bianca
\$12.29
Two slices of freshly baked pizza topped with roasted wild mushrooms, garlic cream, mozzarella, cheese blend, truffle oil, and thyme



Hot Honey Chicken Sandwich
\$13.19
with pickles on a brioche bun



Garden Glimmer
\$16.50
Empress 1908 Gin, DOLE Pineapple Juice, lemon juice, and almond-flavored syrup

EPCOT FARMERS FEAST ↗

Read Our Review ↗



Grilled Asparagus
\$5.49
with Pancetta Bacon, Spring Peas, Frisée Lettuce, Truffle-Sherry Vinaigrette, and a soft-Poached Egg



Scallops with Spring Pea Risotto
\$8.19
Featuring Ben’s Original International Grains Arborio Rice, Lemon-Beurre Blanc, and Gremolata



Blueberry Crumble Cake
\$4.79
with blueberry-lemon zest soft-serve and blueberry compote



Heirloom Tomatoes and Fresh Mozzarella
\$5.19
with shallot vinaigrette, sourdough croutons, pesto, micro basil, and balsamic pearls



Grilled Beef Strip Loin
\$8.79
with tomato risotto, tomato beurre blanc, and basil pesto



Peach Cobbler
\$4.79
with cinnamon gelato and streusel topping



Hibiscus Lemonade Cocktail
\$12.00
Islamorada Hibiscus Gin and Simply Lemonade



Frozen Lemon Tea
\$12.25
with Bärenjäger Honey & Bourbon



B Nektar Punk Lemonade
\$12.50
Raspberry lemonade hard cider

NEW!

Playalinda Brewing Company Hibiscus Tangelo Hard Seltzer

\$12.50

- Early Bloom Menu**
Available March 4 - April 5
- Springtime Menu**
Available April 6 - May 10
- All beverages**
Available March 4- May 10



FLEUR DE LYS ↗

[Read Our Review ↗](#)



Croissant au Fromage de Chèvre, Herbes et Ail Rôtie

\$8.25
Croissant with Goat Cheese, Herbs, and Roasted Garlic



Canard Confit, Sauce Romarin et Champignons, Gâteau de Polenta aux Herbes

\$9.95
Pulled duck confit with rosemary-mushroom sauce and herbed polenta corn cake



Tarte Aux Oignons Caramelises

\$8.25
Caramelized onions on a flaky pastry crust topped with bacon



Beignet Caramélisé, Fourré Crème Vanille, Glacé au Caramel Fleur de Sel

\$7.95
Caramelized Beignet filled with Vanilla Cream and Glazed with Caramel Fleur de Sel



La Vie en Rose Frozen Slush

\$14.75
Vodka, Grey Goose L'Orange, St. Germain Liqueur, White and Red Cranberry Juices

André Brunel Côtes du Rhône Blend

\$8.95

Guillaume Touton, Brut de Peche

\$8.75

Kronenbourg 1664 Blanc

\$6.95/\$9.95
Fruity White Beer with Citrus Notes
6/12 oz



FLORIDA FRESH ↗

[Read Our Review ↗](#)

ITEMS AVAILABLE MARCH 4 - MAY 25



Conch Fritters

\$6.49
with Key Lime Aioli



Blackened Fish Slider

\$6.79
with fried green tomato and Cajun remoulade on a brioche bun



Florida Strawberry Shortcake

\$4.99
with vanilla pound cake, macerated strawberries, strawberry sauce, and whipped cream



Cucumber-Watermelon Slushy

\$4.99
 \$13.25
with Gin



Brewery Ommegang Melon Falls Watermelon Kolsch

\$6.00/\$9.75
6/12 oz



Orange Blossom Brewing Co. Starlight Papaya Pilsner

\$6.00/\$9.75
6/12 oz



Crooked Can Brewing Company Fiori di Limone Lager

\$6.00/\$9.75
6/12 oz



Beer Flight

\$12.75



FUNNEL CAKES ↗

[Read Our Review ↗](#)



Bananas Foster Funnel Cake

Funnel cake with banana-chocolate chip ice cream and powdered sugar topped with whipped cream, rum-caramel sauce, and a banana-cinnamon sugar dusting

\$12.50



HANAMI ↗

[Read Our Review ↗](#)



Frushi
\$7.50
Strawberry, Pineapple, and Honeydew wrapped in Coconut Rice and Tri-Color Soy Wrap served with Coconut Cream, and Toasted Coconut




Japanese Curry Bread
\$6.75
Golden, crispy fried bread filled with a fragrant Japanese vegetable curry




Ramen Cup
\$8.50
Ramen Noodle Salad Shaken in a Cup with Fresh Vegetables, Grilled Chicken, and Yuzu-Soy Vinaigrette, and Chili Oil




Minute Maid Strawberry Lemonade
\$7.00
with popping strawberry boba
 



Lavender Lemonade
\$8.00
Crafted kyoho (Japanese Black Grape) Juice with Strawberry Popping Boba

Sakura Beauty Sake
\$11.75

3 Daughters Brewing Strawberry Ichigo IPA
\$5.00/\$9.50
6/12 oz

Peach Momo Plum Wine
\$9.75



THE HONEY BEE-STRO ↗

[Read Our Review ↗](#)



Chicken and Waffles

\$6.99
Crispy chicken and a sweet honey-bacon cornbread waffle with whipped honey butter and orange blossom honey



Honeycomb Bowl

\$5.49
with herb quinoa, honey-whipped goat cheese, poached apples, and hot honey cauliflower topped with a honey tuile



Frozen Peach Cobbler

\$5.29
with Streusel
 
\$13.25
with Blueberry Vodka and Streusel



Florida Orange Groves Winery

\$6.50
Orange Blossom Honey Wine

NEW!

Brew Hub

\$6.00/\$9.75
Nectar Bloom IPA
6/12 oz



JARDIN DE FIESTAS ↗

[Read Our Review ↗](#)

NEW!



Chilaquiles con Carne

\$8.50

Corn tortillas tossed in salsa ranchera and monterey jack with shaved rib-eye, poblano peppers, onions, queso fresco, and crema mexicana



NEW!



Taco de Calamar

\$9.00

Flour tortilla filled with crispy calamari, fried garlic, pasilla aioli, and chives



NEW!



Flan de la Abuela

\$6.50

Creamy hazelnut-chocolate flan with vanilla crème anglaise



NEW!



Flower Power Margarita

\$15.00

Dulce Vida Blanco Tequila, orange-pineapple juice, blackcurrant-lavender liqueur, and Empress 1908 Gin with a rose petal flower salt rim

NEW!



Spicy Mango Margarita

\$14.75

100% de agave blanco tequila, reposado mezcal, tamarindo liqueur, mango purée, and lime-jalapeño juice with a chili-lime salt rim



Craft Mexican Draft Beer

\$6.25/\$11.00

6/12 oz



JOFFREY'S ↗

[Read Our Review ↗](#)

**AVAILABLE AT WORLD SHOWCASE,
NEAR CANADA LOCATION AND
WORLD SHOWCASE, NEAR DISNEY
TRADERS LOCATION**

NEW!



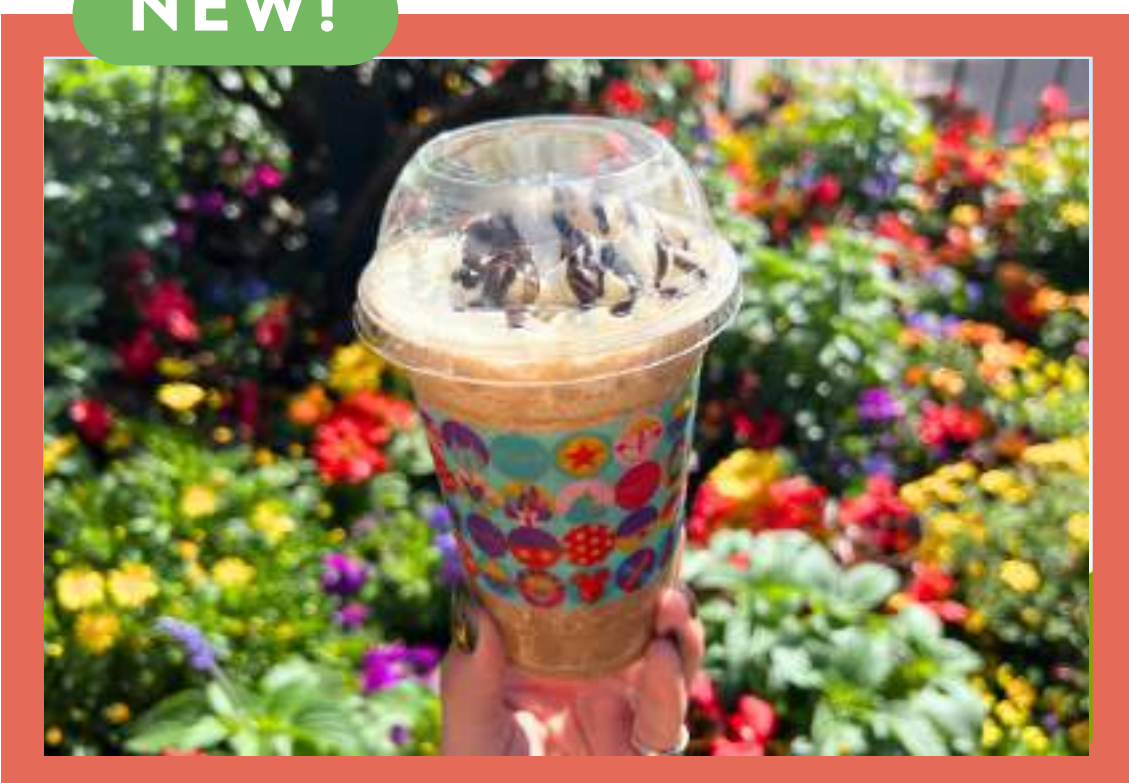
Very Berry Matcha Latte
\$7.19

Milk, strawberry syrup, and matcha topped with whipped cream



\$15.99
Spirited version available with Baileys Original Irish Cream Liqueur

NEW!

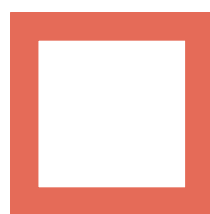


Dubai Chocolate Frozen Cappuccino
\$7.99

Frozen cappuccino featuring Joffrey's Coffee with pistachio syrup topped with whipped cream and dark chocolate sauce



\$15.99
Spirited version available with Kahlúa Coffee Liqueur



**Available only at the
Canada location**



LA ISLA FRESCA ↗

[Read Our Review ↗](#)



Jamaican Jerk Chicken
\$6.29
with Pigeon Pea Rice, Roasted Sweet Plantains, and Cinnamon Butter



Ceviche
\$7.49
Shrimp with mango, avocado, cucumber, lime, cilantro, tomato, and jalapeño served with plantain chips



Coconut-Chocolate Flan Bizcocho
\$5.29
Chocolate Cake, Coconut Custard, and Passion Fruit Caramel



Citrus Slushy
\$4.99
Lemonade, Grapefruit, and Simple Syrup

\$12.25
with Don Q Limon Rum



Bold Rock Paradise Orchard Hard Cider
\$6.00/9.75
6/12 oz



Florida Orange Groves Winery Hurricane Class 5 Tropical Sangria
\$11.50



LAN YUAN ↗

[Read Our Review ↗](#)



Sha Cha Beef Bao Bun

\$7.75
filled with pan-fried beef, red onion, and jalapeño in Chinese sha cha peanut sauce



House-made Cheesy Crab Wontons

\$9.75
Fried Wontons Filled with Cream Cheese, Celery, and Imitation Crab Stick Drizzled with Plum-Chili Sauce



Pan-fried Vegetable Dumplings

\$5.50
Filled with Bok Choy, Carrot, Shiitake Mushroom, Ginger, Garlic, and Sesame



Tanghulu

\$7.25
Skewer of strawberries and grapes coated in candied sugar syrup



Mango Bubble Tea

\$7.75
 



Brew Hub Honey Jasmine Lager

\$6.00/\$10.75
6/12 oz



Dragon Dynasty

\$14.75
Baijiu Spirit, Light Rum, Dragon Fruit Syrup, Piña Colada Mix, and Soda Water



Tropical Moon

\$14.75
Vodka, Triple Sec, Passion Fruit, Soda Water and White Boba Pearls



First Emperor

\$15.00
Vodka, ginger kombucha, strawberry syrup, and lime juice

MAGNOLIA TERRACE ↗

[Read Our Review ↗](#)



Blackened Shrimp Po' Boy
\$7.49
with lettuce, tomato, and Cajun rémoulade




Spicy Chicken Gumbo
\$6.29
with Andouille Sausage and Long Grain & Wild Rice



Grilled Gulf Oysters
\$7.99
With Cajun Andouille Sausage Butter and Lemon



Bananas Foster Bread Pudding
\$5.19



Southern Tier Brewing Company Early Bird Blackberry Lemonade Ale
\$6.00/\$9.75
6/12 oz



Copperpoint Brewing Co. Sweet Tea Amber Lager
\$6.00/\$9.75
6/12 oz



Keel Farms King Cake Hard Cider
\$6.00/\$9.75
6/12 oz



Spiced Rum Cocktail
\$12.75
Spiced Rum, Coconut Rum, Simply Fruit Punch, and Minute Maid Orange Juice



Beverage Flight
\$12.75

NEW!



NECTAR ↗

Read Our Review ↗

NEW!



Tuna Poke Bowl

\$8.79

with edamame, avocado, mango, pickled red onions, seaweed salad, furikake, and umami sauce on a bed of sticky rice



NEW!



Poke Bowl

\$6.29

with edamame, avocado, mango, pickled red onions, seaweed salad, furikake, and umami sauce on a bed of sticky rice



NEW!



Coconut Panna Cotta

\$5.79

with a cherry gelée and matcha crumb topped with a citrus cookie, plant-based meringue, and flower confetti



NEW!



Frozen Island Escape

\$4.99

Minute Maid Peach and Mango Smoothie featuring an Outshine Frozen Mini Fruit Pop





NORTHERN BLOOM ↗

[Read Our Review ↗](#)



Beef Tenderloin Tips
\$7.79
with Mushroom Bordelaise Sauce, Whipped Potatoes, and Garden Vegetables



Chocolate-Maple Whisky Cake
\$4.79



Seared Scallops
\$8.19
with French Green Beans, Marble Potatoes, and Bacon Vinaigrette



Florida Orange Groves Sparkling Blackberry Wine
\$12.00



Collective Arts Brewing Garden Shed Lager
\$6.00/\$9.75
6/12 oz



Collective Arts Brewing Grapefruit Lime Sour
\$6.00/\$9.75
6/12 oz



Collective Arts Brewing Guava Gose
\$6.00/\$9.75
6/12 oz



Beer Flight
\$12.75



NORWAY BEER CART ↗

[Read Our Review ↗](#)



Lemon Bolle
\$5.49
Cardamom bun filled with
lemon curd and meringue




PINEAPPLE PROMENADE ↗

[Read Our Review ↗](#)



Spicy Hot Dog

\$7.99
with Pineapple Chutney and
Plantain Chips




DOLE Whip Pineapple

\$5.79
 



Frozen Desert Violet Lemonade

\$5.19
With Desert Pear and Violet
Syrups
 



Pineapple Float

\$6.79
DOLE Whip Pineapple and
Fanta Pineapple
 



Florida Orange Groves Winery Sparkling Pineapple Wine

\$12.00



Pineapple-Mango Cream Float

\$12.75
DOLE Whip Pineapple Topped
with Sōmrus Mango Cream
Liqueur

NEW!
**Breckenridge Brewery
Mountain Beach
Tropical Session Sour**
\$12.50

NEW!
**Deschutes Brewery
Tropical Fresh IPA**
\$12.50

PRIMAVERA KITCHEN ↗

Read Our Review ↗



Insalata di Pasta
\$7.50
Penne, apple, raisins, scallions, almonds, honey, and lemon dressing (Served chilled)




Arancini
\$7.75
Risotto, beef ragoût, peas, parmesan, and tomato sauce




Raspberry Swirl Cheesecake
\$5.50
with ricotta cheese, raspberries, and sweet whipped cream




Peroni Pilsner
\$6.50/\$12.00
6/12 oz



Elderflower Sparkling Cocktail
\$16.00
Mint-infused elderflower liqueur, prosecco, and blood orange soda



Italian-Inspired Blood Orange Margarita
\$13.00
Tequila, Triple Sec, and Blood Orange Liqueur

.....

Moscato
\$12.00

Prosecco
\$12.00

NEW!
Sauvignon Blanc
\$11.00

Italian Red Sangria
\$12.00



REFRESHMENT OUTPOST ↗

[Read Our Review ↗](#)



Nigerian Beef Pie
\$6.79
with papaya syrup




Seasonal Fruit Parfait with Sweet Chili Sauce and DOLE Whip Mango
\$6.99
  



Soft-serve in a Waffle Cone
\$6.29
Choice of:
• Tangerine
• DOLE Whip Mango 




Boyd & Blair Lavender Martini
\$12.50



NEW!

Olōgy Brewing Co. Passion Fruit Dragon Slushhhhh
\$12.50

Ice Cream Float
\$6.79
Tangerine soft-serve and Barq's Red Creme Soda
 

NEW!

Keel Farms Spicy Watermelon Hard Cider
\$12.50

NEW!

Carib Brewery Honeysuckle Hopped Wheat Ale
\$12.50



REFRESHMENT STATION ↗



**Bottle of Coca-Cola
Cherry Float**

\$5.50



**Bottle of Coca-Cola
Cherry Float Zero Sugar**

\$5.50





SOMMERFEST ↗

[Read Our Review ↗](#)



Zwiebelkuchen mit Spargel

\$9.79

German onion cake with asparagus, caramelized onions, bacon, herbed goat cheese, and a savory custard



Blossom Spritz

\$13.50

St. Germain Elderflower Liqueur, Sekt Sparkling Wine, and soda water topped with fresh mint and lime



SUNSHINE SEASONS ↗

[Read Our Review ↗](#)



Mickey-shaped Lemon-Violet Macaron

\$6.29



Orange Cream Milk Shake

\$10.99

topped with whipped cream, an orange cookie, and a citrus macaron.



SWIRLED SHOWCASE ↗

[Read Our Review ↗](#)



Soft-Serve in a Waffle Cone

\$6.29

Choice from:

- Vanilla
- Blueberry
- **NEW** DOLE Whip Peach



Lemon Sorbet in a Waffle Cone

\$6.29



Liquid Nitro Honey-Mascarpone Cheesecake

\$5.49

With Fresh Honey, Granulated Honey, and Honey Mead-Blueberry Compote



Central 28 Beer Company Elderflower Pale Ale

\$12.50



Lemon-Elderflower Float

\$12.50

Lemon Sorbet and Central 28 Beer Company Elderflower Pale Ale



TANGIERINE CAFE ↗

[Read Our Review ↗](#)



Moroccan Wrap

\$6.29

with tomato-cucumber relish and garlic sauce served on warm Moroccan flatbread.

Choice from:

- Chermoula Chicken
- Moroccan-spiced Lamb
- Plant-based Falafel (PL)



Orange Blossom-Saffron Cake

\$5.29



Stone-baked Moroccan Bread

\$5.29

with assorted dips



Pomegranate Mimosa

\$11.75

Sparkling Wine and Pomegranate Juice



NEW!

Bold Rock Blueberry Lemon Hard Cider

\$6.00/\$9.75

6/12 oz



NEW!

Coppertail Brewing Co. Passion Fruit Basil Hard Cider

\$6.00/\$9.75

6/12 oz



NEW!

Keel Farms Hibiscus Honeycrisp Hard Cider

\$6.00/\$9.75

6/12 oz



Hard Cider Flight

\$12.75



TROWEL & TRELLIS ↗



[Read Our Review ↗](#)

NEW!



Miso Cola-glazed Sticky Pork Ribs

\$7.29
topped with spicy pickled
peppers and peanuts



NEW!



Garden Vegetable Flatbread

\$5.99
featuring Boursin Crumbles
Garlic & Fine Herbs Cheese
topped with roasted vegetables
and arugula salad



**Chocolate Mousse
Terrarium**
\$5.49
with Matcha Crumble and
Chocolate Soil



Botanical Punch

\$4.79
featuring Twinings Mango &
Pineapple Herbal Tea with
Minute Maid Passion Fruit
Orange Guava Juice, Simply
Fruit Punch, and simple syrup



\$11.75
with Cruzan Mango Rum

NEW!

Keel Farms Garden Bloom Hard Cider

\$6.00/\$9.75
6/12 oz



YACHT GRUB ↗

[Read Our Review ↗](#)



Trio of Dips and Chips

\$6.49

Caramelized Onion Dip, Whipped Feta Dip, and Pimento Cheese with House-Made Potato Chips and Caviar



Captain's Board

\$7.29

Selection of cheeses and cured meats with seasonal accompaniments



Limoncello-Basil Sparkling Cocktail

\$7.75

Sparkling wine, Seagram's Club Soda, and limoncello liqueur



YORKSHIRE COUNTY FISH AND CHIPS ↗

[Read Our Review ↗](#)



English Garden

\$17.50

Fords Gin, St-Germain Elderflower Liqueur, Minute Maid Premium Lemonade, Minute Maid Apple Juice, and lemon juice topped with a cucumber

GARDEN GRAZE

The Garden Graze is back at the Flower and Garden Festival this year! This food stroll highlights five of the festival's offerings.

Try each to get a stamp on your Festival Passport, then bring your Passport to Pineapple Promenade for a prize!

The Garden Graze is located in your FREE Festival Passport—but remember that you will have to purchase five out of the eight offerings listed to receive your prize.

This year we received TWO prizes. There is a pack of Wildflower Mix Seeds and a souvenir cup with Pineapple and Plant-Based Vanilla Dole Whip!

One of the BEST parts about this food stroll is that you don't have to complete it all in one day! That means you can chill and have fun at the fest without worrying about getting ALL that food at once. When you do eventually finish your stroll, just remember to show a Cast Member at Pineapple Promenade your fully-stamped Festival Passport!



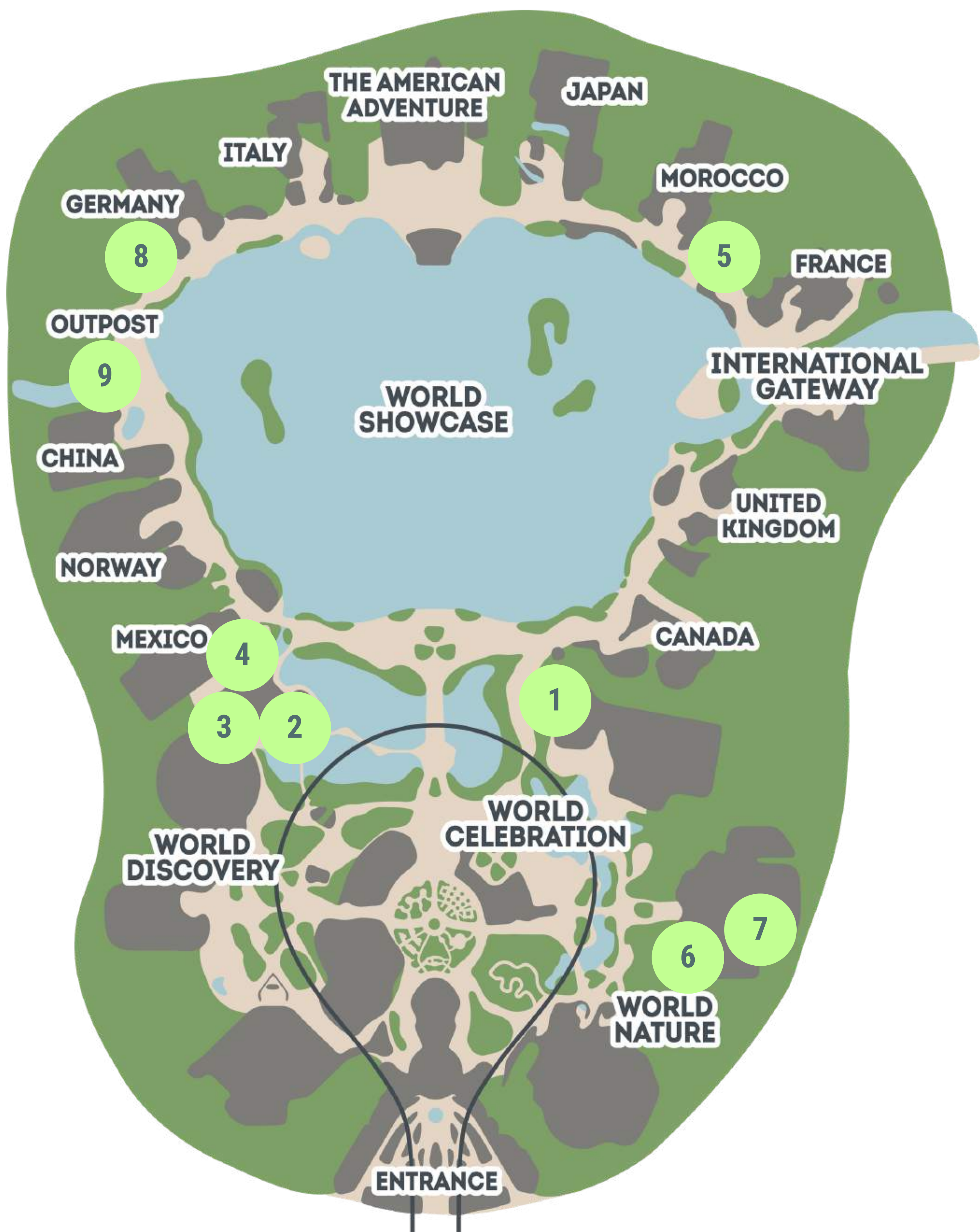
PARTICIPATING ITEMS

This year's Garden Graze items are:

- **Poke Bowl** with edamame, avocado, mango, pickled red onions, seaweed salad, furikake, and umami sauce on a bed of sticky rice from Nectar
- **Coconut Panna Cotta** with a cherry gelée and matcha crumb topped with a citrus cookie, plant-based meringue, and flower confetti from Nectar
- **Grilled Street Corn on the Cob** with savory garlic spread featuring Boursin Dairy-Free Garlic & Fine Herbs Cheese from Beach Grub
- **Lumpia** with plant-based pork, green papaya salad, and yuzu sweet-and-sour from The Citrus Blossom
- **Lemon Tart** with lemon curd, blood orange fluid gel, plant-based meringue, and raspberry powder from The Citrus Blossom
- **Coconut-Chocolate Flan Bizcocho:** Chocolate cake, coconut custard, and passion fruit caramel from La Isla Fresca
- **Potato Pancakes** with house-made applesauce from Bauernmarkt
- **Seasonal Fruit Parfait** with sweet chili sauce and DOLE Whip Mango from Refreshment Outpost
- **Avocado Toast** with Marinated Tomatoes featuring Boursin® Dairy-Free Garlic & Fine Herbs Cheese on Toasted Ciabatta from Brunchcot



GARDEN GRAZE MAP



1. Grilled Street Corn on the Cob

Beach Grub

2. Avocado Toast

Brunchcot

3. Lemon Tart

The Citrus Blossom

4. Lumpia

The Citrus Blossom

5. Coconut-Chocolate Flan Bizcocho

La Isla Fresca

6. Poke Bowl

Nectar

7. Coconut Panna Cotta

Nectar

8. Potato Pancakes

Bauernmarkt

9. Seasonal Fruit Parfait

Refreshment Outpost

IS THIS ACTIVITY FOR YOU?

If you're looking to try some new eats and enjoy plant-based dishes, the Garden Graze is a great way to do it!

Simply order five qualifying items, get your Festival Passport stamped, and once you've collected all five, head to the redemption location to claim your special prize!

Don't forget to have your passport stamped each time so you don't miss out!





BEST OF THE FEST CRAWL



We've eaten our way through the festival—desserts, snacks, sips, and everything in between—so you don't have to guess what's worth your time (or your budget). These are our can't-miss picks from the 2026 EPCOT Flower and Garden Festival!



TROWEL & TRELLIS

2026 Best of the Fest Booth

BEACH GRUB

- Grilled Street Corn

THE CITRUS BLOSSOM

- Cinnamon Beignets

CITRUS BLOSSOM

- Orange-Lemon Smoothie

FLEUR DE LYS

- Tarte Aux Oignons
Caramelises

NECTAR

- Tuna Poke Bowl

SWIRLED SHOWCASE

- DOLE Whip Peach

SWIRLED SHOWCASE

- Liquid Nitro Honey-
Mascarpone

PINEAPPLE PROMENADE

- Frozen Desert Violet Lemonade

TROWEL & TRELLIS

- Garden Vegetable Flatbread

TROWEL & TRELLIS

- Miso Cola-glazed Sticky Pork Ribs

TROWEL & TRELLIS

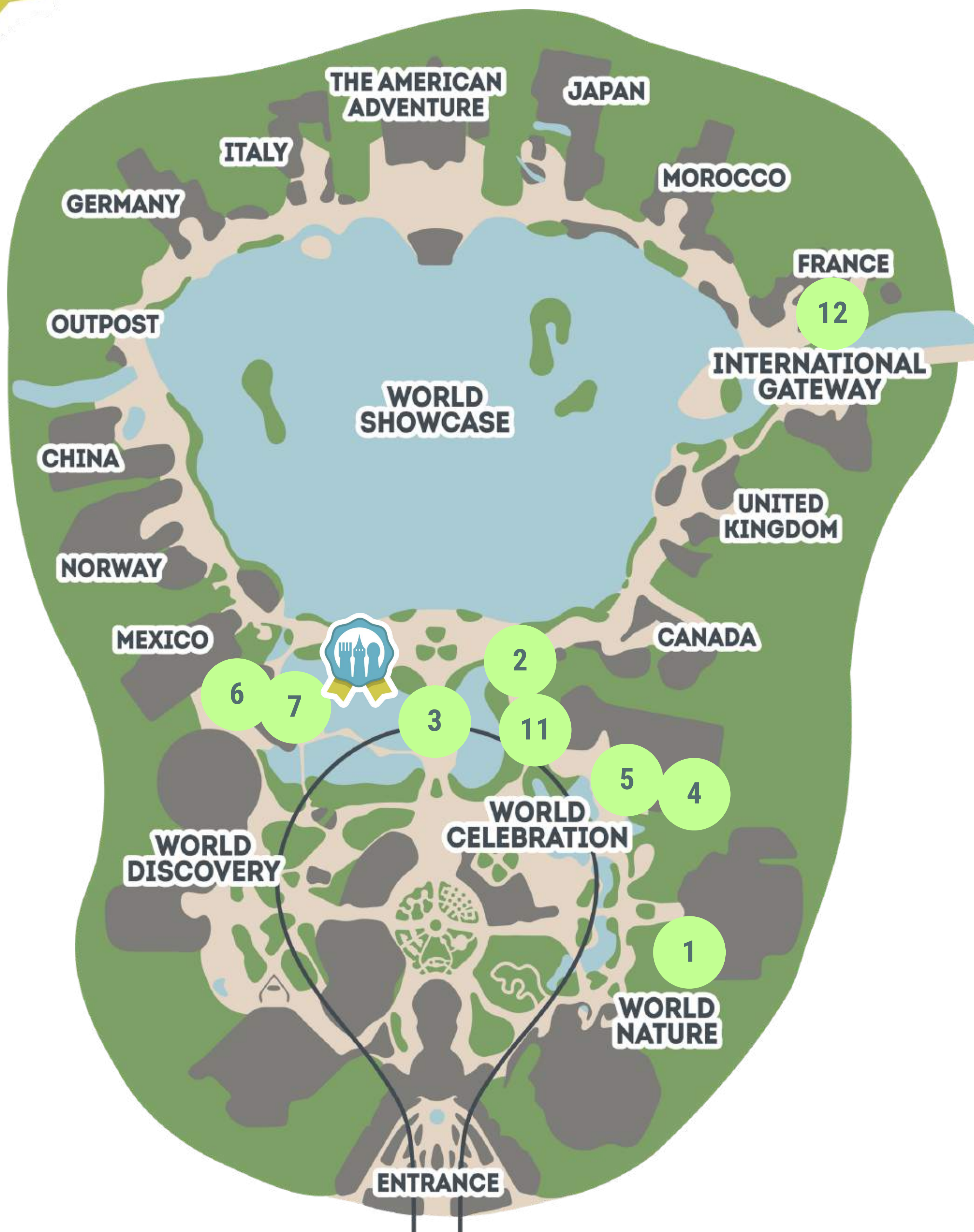
- Chocolate Mousse Terranium

YACHT GRUB

- Trio of Dips and Chips



BEST OF THE FEST CRAWL MAP



1. **Tuna Poke Bowl**
Nectar

2. **Trio of Dips and Chips**
Yacht Grub

3. **Frozen Desert Violet
Lemonade**
Pineapple Promenade

4. **DOLE Whip Peach**
Swirled Showcase

5. **Liquid Nitro Honey-
Mascarpone**
Swirled Showcase

6. **Cinnamon Beignets**
The Citrus Blossom

7. **Orange-Lemon
Smoothie**
Citrus Blossom

8. **Garden Vegetable
Flatbread**
Trowel & Trellis

9. **Miso Cola-glazed Sticky
Pork Ribs**
Trowel & Trellis

10. **Chocolate Mousse
Terrarium**
Trowel & Trellis

11. **Grilled Street Corn
on the Cob**
Beach Grub

12. **Tarte Aux Oignons
Caramelises**
Fleur de Lys

CHEESE CRAWL MAP



- 1. **Honeycomb Bowl**
Honey Bee-stro
- 2. **Liquid Nitro Honey-Mascarpone Cheesecake**
Swirled Showcase
- 3. **Toasted Pretzel Bread OR Warm Cheese Strudel**
Bauernmarkt
- 4. **Croissant au Fromage**
Fleur de Lys
- 5. **Cheesy Crab Wontons**
Lan Yuan
- 6. **Captain's Board**
Yacht Grub

DESSERT CRAWL MAP



- 1. **French Toast**
BRUNCHCOT
- 2. **Lemon Tart**
The Citrus Blossom
- 3. **Florida Strawberry Shortcake**
Florida Fresh
- 4. **Lemon Sorbet in a Waffle Cone**
Swirled Showcase
- 5. **Chocolate Mousse Terrarium**
Trowel & Trellis
- 6. **Warm Cheese Strudel with Berry Compote**
Bauernmarkt
- 7. **Beignet Caramélisé, Fourré Crème Vanille, Glacé au Caramel Fleur de Sel**
Fleur de Lys

- 8. **Flan de la Abuela**
Jardin de Fiestas
- 9. **Bananas Foster Bread Pudding**
Magnolia Terrace
- 10. **Chocolate Maple Whisky Cake**
Northern Bloom
- 11. **Raspberry Swirl Cheesecake**
Primavera Kitchen
- 12. **Seasonal Fruit Parfait**
Refreshment Outpost
- 13. **Orange Blossom-Saffron Cake**
Tangierine Cafe

COLORS OF THE RAINBOW

Here we're exploring a RAINBOW of GOOD and tasty eats!!

RED: Florida Fresh – Florida Strawberry Shortcake

PINK: Hanami – Frushi: Strawberry, Pineapple, and Honeydew Wrapped in Coconut Rice and Tri-Color Soy Wrap Werved with Coconut Cream Sauce and Toasted Coconut

ORANGE: Tangierine Cafe – Orange Blossom-Saffron Cake

YELLOW: The Citrus Blossom – Lemon Tart: with Lemon Curd, Blood Orange-Lemon Marmalade, Limoncello-Macerated Blueberries, and Spiced Marcona Almonds

GREEN: BRUNCHCOT – Avocado Toast with Marinated Tomatoes and Plant-based Cheese Crumbles on Toasted Ciabatta

PURPLE: Pineapple Promenade – Frozen Desert Violet Lemonade

BLUE: Bauernmarkt: Farmer's Market – Warm Cheese Strudel with Berry Compote



KID-FRIENDLY FOOD



PANCAKES

Bauernmarkt –
Potato Pancakes with
House-made Apple Sauce



SHAKE

BRUNCHCOT –
Fruit Cereal Shake



DRINK

Pineapple Promenade –
Frozen Desert Violet
Lemonade

TASTY BITES AND SIPS

Parents, grandparents, and other family members – here's one to help with the kids!

This journey around EPCOT includes tasty bites and sips for the younger members of your touring group.

And if you're young at heart, we encourage you to sample these delicious items too.

MORE MENU ITEMS!

Florida Fresh – Florida Strawberry Shortcake

Hanami – Frushi

Pineapple Promenade – DOLE Whip® or DOLE Whip® with Fanta

Swirled Showcase– Soft-serve Waffle Cone

DINING PACKAGES

Dining Packages are available to pair lunch or dinner with **guaranteed priority seating** for an evening show on the same date.

Garden Grill is offering breakfast this year.

Advance Dining Reservations can be made 60 days prior to your desired date and opened on February 5, 2026.



MEALS

You can **choose from fifteen EPCOT restaurants** with the following included with your meal:

- **Spice Road Table:** two small plates, a shared tagine, a shared dessert platter, and a non-alcoholic OR alcoholic beverage.
- **Other Restaurants:** An entrée, and dessert or one full buffet/family-style meal (where applicable)—as well as a non-alcoholic OR alcoholic beverage.

RESTAURANTS AND COST

Guests with the **Disney Dining Plan** (DDP) can pay with Table Service (TS) Credits.

Biergarten Restaurant

1 DDP TS Credit or Adult: \$66; Child (ages 3-9): \$35

Chefs de France

1 DDP TS Credit or Adult: \$81; Child (ages 3-9): \$33

Coral Reef Restaurant

1 DDP TS Credit or Adult: \$73; Child (ages 3-9): \$29

Garden Grill Restaurant

1 DDP TS Credit or Adult: \$66 breakfast; \$79 lunch and dinner; Child (ages 3-9): \$40 breakfast; \$49 lunch and dinner

RESTAURANTS AND COST CONTINUED

Le Crêperie de Paris

1 DDP TS Credits or Adult: \$56; Child: \$30

Le Hacienda de San Angel

1 DDP TS Credits or Adult: \$82; Child: \$37

Le Cellier

2 DDP TS Credits or Adult: \$99; Child: \$39

Nine Dragons Restaurant

1 DDP TS Credits or Adult: \$60; Child: \$23

Rose & Crown Dining Room

1 DDP TS Credit or Adult: \$61; Child (ages 3-9): \$26

Shiki-Sai: Sushi Izakaya

1 DDP TS Credit or Adult: \$89; Child (ages 3-9): \$45

Spice Road Table

1 DDP TS Credit or Adult: \$56; Child: \$21

Teppan Edo

1 DDP TS Credit or Adult: \$89; Child: \$45

Tutto Italia Ristorante

1 DDP TS Credit or Adult: \$79; Child: \$30

Via Napoli Ristorante e Pizzeria

1 DDP TS Credit or Adult: \$67; Child: \$29

SAME DAY PACKAGES

The Counter Service restaurant, **Regal Eagle Smokehouse**, will offer a same day Dining Package.

These packages are first-come, first-served, and only available in-person and on the day of the concert.

At Regal Eagle Smokehouse, the package includes a guaranteed seat at the show, an entree, non-alcoholic beverage (or alcoholic beverage for of-age guests), and dessert for \$36 for adults, and \$21 for children ages 3 to 9.

These are only available in limited quantities, so you'll want to get one FAST on the day of your trip.

