

## Bites

**HOT SHRIMP** with a Chilled Spicy Tomato Shooter 5

**SANTA MONICA DEILED EGGS** with Smoked Salmon and Lemon Crème Fraîche 10

**CHILLED WATERMELON SKEWERS** with Mango-Lime Sorbet 7

**WARM MEDITERRANEAN OLIVES** 9

## Snacks

**VIETNAMESE TWICE COOKED BEEF TACO** with fresh Pineapple-Mint Salsa 14

**WARM SPANISH PIMENTOS** with Imported Chorizo, Mahón Cheese, Pine Nuts, and Sultanas 12

**ROASTED MOROCCAN LAMB MEATBALLS** with Tzatziki and Pepperoncini 12

## Rolls

**LOBSTER PAD THAI IMPERIAL ROLL** with Cashew Tamarind Sauce 16

**SPICY CHICKEN ROLL** with Cilantro, Cucumber, and Lettuce 13

**WARM BARBECUE PORK ROLL** with Crispy Onions, Pea Shoots, Daikon, and Sesame Paper 13

**EBI SHRIMP ROLL** with Red Jalapeño, Soy, Lemon Aioli, Avocado, and Cucumber 16

## Small Plates

**JUMBO ASPARAGUS** with American Prosciutto, Toasted Pine Nuts, and Parmesan Aioli 14

**BUTCHER'S PLATE** with American Prosciutto, Salami, Capicola, Seasonal Fruit, and Nuts 19

**DUCK CONFIT SLIDERS** with Apricot Conserve, Watercress, Crisp Onions, and Taleggio Cheese 15

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The Carthay Circle Restaurant at Disney California Adventure celebrates opening night at the movies, capturing the excitement and glamour of a spectacular motion picture world premiere party during the Golden Age of Hollywood.

The original Carthay Circle Theatre was one of the world's premier "picture palaces" and played a significant role in Disney history, hosting the gala premiere of Walt Disney's first feature-length animated film, *Snow White and the Seven Dwarfs*, on December 21, 1937. The event attracted a galaxy of Hollywood stars to its blue carpet and established the Walt Disney Studios as one of the top movie studios in Tinseltown.

Other Disney milestones at the Carthay Circle Theatre included the very first Silly Symphony, "Skeleton Dance," which debuted August 22, 1929, and the West Coast premiere of *Fantasia* on January 29, 1941, heard in Fantasound, an innovative stereophonic sound system created for the film and installed in only 14 theaters around the country.

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# THE CLASSICS



## AVIATION COCKTAIL

Plymouth Gin, Crème Yvette Violet Liqueur,  
Luxardo Maraschino Liqueur,  
and fresh Lemon Juice, served up 11.50

## PIMM'S PUNCH

Pimm's No. 1 Liqueur, Plymouth Gin,  
Strawberry, and Lemonade  
served over Crushed Ice 9.50

## NEGRONI

Beefeater Gin, Campari,  
and Carpano Antica Sweet Vermouth  
served over Hard Cubed Ice 9.50

## HEMINGWAY DAIQUIRI

Bacardi Superior Rum, Luxardo Maraschino  
Liqueur, fresh Lime and Grapefruit Juice,  
and Organic Agave Nectar, served up 10.50

## Carthay Martini



*Classically prepared with  
Hendrick's Gin or Double  
Cross Vodka, Lillet Blanc  
Dry Vermouth, and Gourmet  
Truffle Olives served with an  
Ice Sphere made from locally  
sourced Purified Water 10.50*

TIMELESS REFRESHING SOPHISTICATED

# THE GOLDEN AGE

## Carthay Manhattan

*Bulleit Rye Small Batch American Whiskey, Carpano Antica Sweet Vermouth, Angostura Bitters, and Luxardo Gourmet Maraschino Cherries served with an Ice Sphere made from locally sourced Purified Water 9.50*



## GINGER ROGERS

Plymouth Gin, Luxardo Apricot Liqueur, Noilly Prat Dry Vermouth, and a hint of fresh Lemon Juice, served up 9.50

## BROWN DERBY

Bulleit Bourbon, fresh Grapefruit Juice, and Honey, served up 9.50

## SCOTCH MIST

Known to be Walt's Drink of Choice – Black & White Scotch Whisky with a Lemon Peel served over Crushed Ice 8.50



## TEQUILA DAISY

Don Julio Reposado Tequila, Cointreau, Crème Yvette Violet Liqueur, fresh Lime Juice, and Organic Agave Nectar, served up 12.50

## PISCO SOUR

Portón Pisco, fresh Lime Juice, Organic Agave Nectar, and Angostura Bitters, served up 10.50



# AN ENSEMBLE CAST

## SPARKLING MARE

Iron Horse Sparkling Wine, St-Germain Elderflower Liqueur, and Aperol Orange Aperitif 10.50

## BLOODY MARY

Belvedere Bloody Mary Vodka, Bloody Mary Mix, Barbecue Bitters, and Dill Pickle Brine garnished with a locally grown Organic Dill Sprig and a dehydrated Horseradish-crusting Tomato Slice 9.50

## DOUBLE PEAR MARTINI

Double Cross and Absolut Pears vodka, Pear Nectar, and fresh Lime Juice complemented with a marinated Baby Pear, served up 11.50

## GIN & TONIC

**CLASSIC** Hendrick's Gin and Premium Tonic 10.50

**DILL** Plymouth Gin, Premium Tonic, Zesty Deli Dill Pickle Brine, locally grown Organic Dill, and Lemon Peel 9.50

**BOTANICAL** Hendrick's Gin, Premium Tonic, Star Anise, Cardamom, and Mint 10.50



## Carthay Club Mojito



*Bacardi Superior Rum, Organic Mint from nearby farms, fresh Lime Juice, and Organic Agave Nectar topped with locally sourced Purified Sparkling Water served over Crushed Ice 9.50*

# CURTAIN CALL

## IRISH COFFEE

Jameson Irish Whiskey, hot Coffee,  
and two Sugar Cubes topped  
with a frothy Cream 8.50

## CHIP SHOT

Baileys Irish Cream, Tuaca, and a splash  
of hot Coffee served in a Snifter Glass  
with a stick of Cinnamon 9.50

## B-52 COFFEE

Grand Marnier, Kahlúa, Baileys Irish Cream,  
and hot Coffee topped with fresh House-made  
Whipped Cream 10.50



BRANDY ALEXANDER



Brandy, Dark Crème de Cacao, Cream, and Nutmeg, Chilled and served up 8.50

# PREMIERE SPIRITS

2-oz pour | Flights include three ¾ oz samplings



## SCOTCH WHISKY

Blended and Single Malts

- CHIVAS 25 YR OLD BLENDED 48.00
- BUNNAHABHAIN 12 YR OLD SINGLE MALT 14.00
- GLENMORANGIE 10 YR OLD SINGLE MALT 12.75
- JOHNNIE WALKER GREEN BLENDED MALT 16.00
- OBAN 14 YR OLD SINGLE MALT 12.75
- THE GLENLIVET 18 YR OLD SINGLE MALT 22.00
- Flight 20.00

## TEQUILA & MEZCAL

Blanco, Reposado, Añejo and Extra Añejo

- EL TESORO BLANCO 14.00
- 7 LEGUAS AÑEJO 14.00
- DEL MAGUEY VIDA MEZCAL 11.50
- DON JULIO REPOSADO 14.00
- JOSE CUERVO RESERVA DE LA FAMILIA EXTRA AÑEJO 28.00
- Flight 21.00

## RUM

Aged Rum, Spiced Rum and Cachaça

- APPLETON ESTATE RESERVE 10.25
- SAILOR JERRY'S SPICED 10.25
- LEBLON CACHAÇA 10.25
- Flight 13.00

## IRISH WHISKEY

Blends, Pot Still Whiskey and Malts

- JAMESON 18 YR OLD BLENDED 18.00
- BUSHMILLS 10 YR OLD SINGLE MALT 13.00
- REDBREAST 15 YR OLD IRISH POT STILL 16.00
- Flight 19.00

## NORTH AMERICAN WHISKEY

Canadian, Bourbon, Tennessee and Rye Whiskies

- CROWN ROYAL SPECIAL RESERVE 14.00
- BULLEIT BOURBON 10.25
- BLANTON'S SINGLE BARREL KENTUCKY STRAIGHT BOURBON 14.00
- WOODFORD RESERVE BOURBON 11.50
- BULLEIT RYE 9.00
- GEORGE DICKEL BARREL SELECT TENNESSEE WHISKEY 11.50
- Flight 13.00

## COGNAC

HENNESSY XO 32.00

RÉMY MARTIN XO 32.00

FRAPIN CHÂTEAU FONTPINOT XO 28.00

PIERRE FERRAND AMBRE 13.00

DELAMAIN PALE & DRY XO 38.00

Flight 31.00

## ARMAGNAC

ARMAGNAC CASTARÈDE VSOP 10 YR OLD 18.00

DOMAINE DU TARIQUET XO 16.00

# BUENAVISTA

## *Draft* BEER *Brews*



### **ANAHEIM GOLD** ANAHEIM (4.6% ABV)

Light and well-balanced Blonde Ale with a slightly sweet, Honey Malt finish 7.00

### **ANAHEIM HEFEWEIZEN** ANAHEIM (5.0% ABV)

Traditional, Unfiltered German-Style Wheat Beer. Subtle Clove aroma and fruity hint of Banana 7.00

### **ANAHEIM 1888** ANAHEIM (5.5% ABV)

Copper-colored, full-flavored, and well-Hopped California Common Lager with a deep Malty aroma 7.00

### **KARL STRAUSS RED TROLLEY ALE**

SAN DIEGO (5.8% ABV)

Medium-bodied Irish Red Ale with Caramelized Malts and balanced Hops for a rich Copper color and Toffee flavor 7.25

### **BEAR REPUBLIC RACER 5 IPA**

HEALDSBURG (7.0% ABV)

Full-bodied American IPA, heavily hopped with Chinook, Cascade, Columbus, and Centennial Hops 7.25

## *Bottled* BEER

### **LAGUNITAS PILS** PETALUMA (6.2%)

Classic Czech-Style Pilsner with soft, Floral Hops and a Crisp Finish 7.00

### **LAGUNITAS CENSORED ALE** PETALUMA (6.7% ABV)

Copper Ale with Caramel and Bready Malts and a Floral Hop Bouquet 7.00

### **RED SEAL ALE** FORT BRAGG (5.5% ABV)

Malt and Hops beautifully married in this full-bodied Amber Ale with a long, Spicy finish 6.75

### **PRANQSTER** FORT BRAGG (7.6% ABV)

Belgian Style Golden Ale with a floral nose, full fruity flavor, antique Yeast, and a clean finish 7.00

### **BROTHER THELONIOUS** FORT BRAGG (9.4% ABV)

Rich and Robust, Belgian Abbey Style Ale with aroma of dark Malts and dried Fruits 7.25

### **ACME PALE ALE** FORT BRAGG (5.0%)

Easy drinking California Pale Ale with clean taste and pleasant Malts (advertised in the original Carthay Theatre Playgoer Publication) 6.75

### **LOST COAST 8 BALL STOUT** EUREKA (6.2% ABV)

Robust flavors of roasted Malts and heavy Hops with a creamy smooth finish 6.75

### **FIRESTONE WALKER DOUBLE BARREL ALE**

PASO ROBLES (5.0% ABV)

English Style Amber Ale, Toasted Oak Barrels impart Smokiness and Vanilla along with Subtle Fruitness 7.00

## *Larger Bottles*

### **THE BRUERY LOAKAL RED**

25.4 OZ, PLACENTIA (6.9% ABV)

Oak-Aged Hoppy Red Ale with Citrus and Floral notes and light Caramel Sweetness 16.00

### **THE BRUERY SAISON RUE**

25.4 OZ, PLACENTIA (8.5% ABV)

Unfiltered, Bottle-conditioned Farmhouse Ale with Malted Rye, spicy, fruity Yeast notes and Citrus Hops 16.00

### **STONE BREWING SMOKED PORTER**

22 OZ, ESCONDIDO (5.9% ABV)

Dark, smooth, and complex with rich Chocolate and Coffee flavors balanced by a subtle Smokiness 11.00



# The Bright Lights



WHITE  
WINE



**SPARKLING** | Banfi Rosa Regale, Brachetto d'Acqui, Piedmont  
Slightly sweet red sparkling wine with rose petal aromas and strawberries, raspberries, and cranberries on the palate

**SPARKLING** | Iron Horse Fairy Tale Cuvée Brut, Green Valley  
Intense apples and ripe pears, toasty and bright, balanced with cleansing citrus acidity

**SPARKLING** | Schramsberg Blanc de Blancs, North Coast  
Bright aromas of fresh green apple and juicy pineapple with hints of sweet bread dough

**RIESLING** | Dr. Loosen, Dr. L., Mosel, Germany  
Lightly sweet, green apple and citrus flavors elegantly laced with racy acidity and minerality from steep slate slopes

**PINOT GRIGIO** | Placido, Veneto, Italy  
Light, fresh floral and mineral aromas with refreshing flavors of citrus and green apple, and a clean, fresh lemon zest finish

**SAUVIGNON BLANC** | Sterling, Organically Grown Grapes, Mendocino County  
Flavors range from Meyer lemons, limes, grapefruits and green apples to gooseberries and minerals on the finish

**SAUVIGNON BLANC** | Craggy Range, Martinborough, New Zealand  
Lively varietal aromas of limes, peaches and apples alongside the characteristic herbaceous components

GLASS BOTTLE

11 49

13 59

14 65

9 36

9 39

9 42

10 45

**VIIGNIER** | Wild Horse, Central Coast  
Beautiful aromas of lychee and fruit blossoms followed by a delicious mouth full of apricot, tangerine, and peach

**ALBARIÑO** | Nora, Rías Baixas, Spain  
Aromatic nose of honeysuckle, peach, apple, and mineral notes with a crisp finish

**CHENIN BLANC** | Marc Bredif, Vouvray, Loire  
Intense and fruity with notes of white flowers, roasted almonds, pear and apple

**WHITE BLEND** | Conundrum, California  
Fruit forward flavors of apricot, peach, ripe pear, and apple joined in a creamy and richly textured style which has a long, lingering finish

**CHARDONNAY** | Hess Select, Monterey  
Tropical aromas of freshly-cut pineapple and ripe pear with a pleasing finish of honeydew melon and crème brûlée

**CHARDONNAY** | Domaine William Fevre, Chablis  
Refined bouquet of citrus, white-fleshed fruit, flowers and mineral notes

**CHARDONNAY** | Sonoma-Cutrer, Russian River Valley  
Rich flavors of baked apple, lemon curd, pear and melon are accented with a bit of toasty oak

**CHARDONNAY** | Cakebread Cellars, Napa Valley  
Ripe apples and pears elegantly balanced with hints of butter, vanilla, and spice in a long, rich finish

**ROSÉ OF PINOT NOIR** | Francis Coppola, Sofia, Sonoma Coast  
Aromas of fresh strawberries and rose petals with generous flavors of black cherry, raspberry and kiwi fruit

GLASS BOTTLE

9 41

12 42

11 49

13 57

8 35

19 85

11 49

16 72

9 39

	GLASS	BOTTLE
<b>PINOT NOIR   Wild Horse, Central Coast</b> Juicy cherry, pomegranate, and cranberry aromas, spicy with a velvety finish	10	45
<b>PINOT NOIR   Camille Giroud, Bourgogne, Beaune, Burgundy, France</b> Delicate flavors of raspberry, dried cherry and pomegranate	13	57
<b>PINOT NOIR   Hartford Court Land's Edge, Sonoma Coast</b> Notes of wild strawberry, raspberry, spices, minerals and orange zest	17	75
<b>MERLOT   Sagelands Vineyards, Columbia Valley</b> Vibrant nose of raspberry, plum, and Bing cherry with notes of blueberry, vanilla, and chocolate	12	42
<b>MERLOT   Cuvaion, Napa Valley</b> Ripe flavors of black cherry and plum with hints of black licorice and mocha	15	67
<b>GRENACHE   Las Rocas Garnacha Old Vine, Catalonia Rioja, Spain</b> Intense cherry and raspberry fruit on the palate with hints of spice and oak	9	39

	GLASS	BOTTLE
<b>GRENACHE-BLEND   Jade Mountain La Provencal GSM, California</b> Rich and spicy wine that is loaded with crushed berries, blackberries and red cherry	9	39
<b>GRENACHE-BLEND   Jean-Luc Colombo Les Abeilles Côtes du Rhône, France</b> Complex wine with licorice, leather, spicy flavors and silky tannins	10	45
<b>MALBEC   Catena, Mendoza</b> Concentrated dark fruit aromas with delicate floral notes and traces of mocha	11	49
<b>SHIRAZ   McWilliam's Hanwood Estate Shiraz, South Eastern Australia</b> Nice nutmeg nuance layered on top of blackberry, cherry, toasted oak and black pepper	8	35
<b>SYRAH   Red Car Trolley, Sonoma County</b> Quintessential blackberry, black pepper and grilled meat aromas are joined by nuances like coffee, sandalwood and clove	16	69
<b>SHIRAZ-CABERNET   Black Pearl Oro, Paarl</b> Black cherry and cassis with chocolate notes and velvety mouth coating tannins	13	45
<b>ZINFANDEL   Seghesio Family Vineyards, Sonoma County</b> Full-bodied and spicy, with briary flavors of wild berries, mocha, tobacco and leather	11	49

	GLASS	BOTTLE
<b>SANGIOVESE   Villa Antinori Toscana Rosso, Tuscany</b> Complex aromas of blackberry and mushroom, with hints of ripe cherries and grilled meat	11	49
<b>CABERNET SAUVIGNON   14 Hands, Washington State</b> Bold dark fruit with layers of blackberry, anise, cassis and a hint of oak	8	35
<b>CABERNET SAUVIGNON   Penfolds Thomas Hyland, South Australia</b> Classic varietal elements of ripe blackcurrant, blueberry and cedar with fine tannins	9	39
<b>CABERNET SAUVIGNON   Schweiger, Spring Mountain</b> Big and ripe mountain fruit style with focused cassis and blackberry, structured with velvety tannins and spicy French oak	16	62
<b>CABERNET SAUVIGNON   Sequoia Grove, Napa Valley</b> Seductive bouquet of raspberries, cherries with blackberry and coffee notes on the palate	15	67
<b>CABERNET SAUVIGNON   Groth, Napa Valley</b> Rich layers of blackberries, cherries, tobacco and new oak and a long finish	17	75

# the RED CARPET

## RED WINE



# DÉNOUEMENT

## BLACK TEA:

### FLOWERY EARL GREY

A signature Earl Grey accented with sea-blue cornflower petals

### CASSIS

The blackcurrant in this Cassis Tea has a distinct, sharp taste which makes it suitable for combining with the natural depth of the Black Tea

### MAD HATTER'S BLEND

A velvety combination of bright and flowery Ceylon with passion fruit, pomegranate, and vanilla

### SHANGHAI ROSE

An exotic blend of hand-picked, fresh black tea leaves, infused with the sweet and sultry flavors of lychee and fragrant red rose petals

### TRADITIONAL ENGLISH BREAKFAST

Elegant and refined smooth sweetness, full-bodied

## LOOSE LEAF TEA

Teapot 8.00

## GREEN TEA:

### ORGANIC GREEN

Harvested after the spring rains, this Organic Green Tea, rich in antioxidants, is renowned for its flat green leaves, sweet cup, and delicate aroma

### ORGANIC LYCHEE GREEN

Perfumed with a sweet and complex bouquet of lychee, which is prized for high polyphenols and an intense floral taste

### FLORAL JASMINE

Fresh mellow overtones with a slightly astringent finish

## HERBAL TEA:

(naturally decaffeinated)

### ORGANIC CHAMOMILE

A tranquil and calming herbal infusion of sweet and apple-fragrant golden chamomile blossoms harvested from the fertile plains in the Nile Valley of Egypt

### ORGANIC PEPPERMINT

A stimulating and refreshing herbal infusion with an amazing minty and uplifting aroma; aromatherapy in a teapot

### ORGANIC TANGERINE ROOIBOS

Rich in vitamins, minerals, and antioxidants

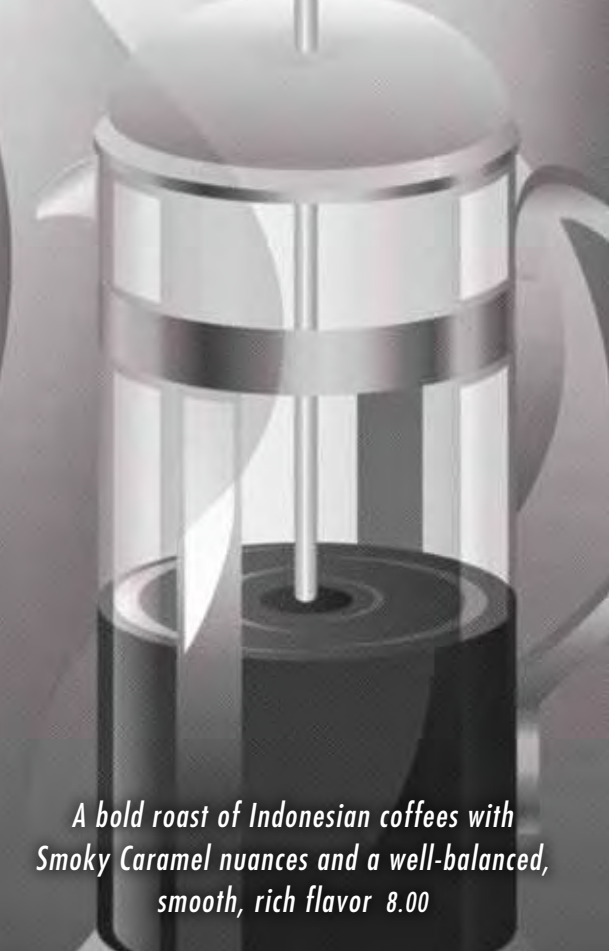
### LEMON MANGO TANGO (FRUIT INFUSION)

Zesty Meyer lemons balanced by sweet mangos. Light, fruity acidity makes for a refreshing infusion



## *Carthay* SIGNATURE BLEND

### Press Pot Coffee



*A bold roast of Indonesian coffees with Smoky Caramel nuances and a well-balanced, smooth, rich flavor 8.00*

# MATINEE FEATURES

(Non-Alcoholic)

## ROSE PETAL SODA

Locally sourced Purified Sparkling Water flavored with delicate Rose Essence and garnished with an edible Sugar-glazed Organic Rose Petal 3.50

## WILDBERRY LEMONADE

All Natural Lemonade with flavors of Blackberry, Strawberry, Raspberry, and Blueberry with a Spritz of Purified Sparkling Water, topped with Wildberry Fruit Foam 4.50

## TWIN BILL

A Classic Combination of natural Lemonade and Iced Tea lightly sweetened with Organic Agave Nectar 4.00

## SHIRLEY TEMPLE OR ROY ROGERS

Sprite or Coca-Cola with Grenadine and Maraschino Cherries 3.00

## WATER

Evian (Still) – France 750 mL 7.50  
San Pellegrino (Sparkling) – Italy 1 L 7.50

## ASSORTED FOUNTAIN BEVERAGES

Coca-Cola, Diet Coke, Coke Zero, Sprite, Fanta Orange, Barq's Root Beer, Powerade Mountain Blast, or Minute Maid Light Pomegranate Lemonade 3.00

## COFFEE, ICED TEA, HOT TEA, OR HOT COCOA 3.00



## FINGER DESSERTS

### TRIO OF CAKE POPS 9

Double Dark Chocolate Chunk

Pineapple-Macadamia Nut Upside Down Cake

Raspberry-White Chocolate Cheesecake

### MINI MOUSSE CONES 12

Chocolate Fudge, Salted Caramel, and Chocolate Ganache

Coconut-Lemon Custard Snow Ball

Tiramisu with Frangelico Chantilly and Hazelnut Brittle

### CHOCOLATE TRUFFLES 8

Duo of Dark and Milk

