

BEVERAGE STATIONS

1 New Zealand + France
Cloudy Bay, Sauvignon Blanc
Whispering Angel, Rosé

2 California
Paul Hobbs Crossbarn, Pinot Noir
Paul Hobbs Russian River Valley, Pinot Noir

3 Spirits
Fifty States Vodka

4 California
Copain Daybreak, White Blend
Copain Daybreak, Red Blend

5 California + New Zealand
Juggernaut, Sauvignon Blanc
Juggernaut, Cabernet Sauvignon

6 California
True Myth, Chardonnay
True Myth, Cabernet Sauvignon

7 California + Washington
Harken, Chardonnay
Substance, Cabernet Sauvignon

8 Spain
Lagar de Condesa, Albariño
Juan Gil Silver, Monastrell

9 California
Bezel, Sauvignon Blanc
St. Francis, Cabernet Sauvignon

10 Florida
San Sebastian, Ruby Port
Lakeridge, Southern Red

11 Oregon
Roco, Chardonnay
Roco, Pinot Noir

12 California
Clos Pegase, Chardonnay
Kunde Estate, Cabernet Sauvignon

13 California
Girard, Sauvignon Blanc
BR Cohn, Cabernet Sauvignon

14 Italy
Mezzacorona Domenica, Pinot Grigio
Otello Ceci, Lambrusco

15 Italy
Alberico Appia Antica, White
Alberico Appia Antica, Red

16 Italy
Candoni, Prosecco Extra Dry
Carletto, Montepulciano d'Abruzzo

17 Italy
Tenuta Regaleali, Lamuri D'Avola
Tenuta Regaleali, Nozze d'Oro

18 France
Gérard Bertrand, Espirit Cote des Roses
Gérard Bertrand, French Flair "The Radient"

19 California
Sam Simeon, Sauvignon Blanc
San Simeon, Cabernet Sauvignon

20 California
Butler, Chardonnay
Roost, Chardonnay

21 New Zealand + California
Searidge, Sauvignon Blanc
Rosenblum, Zinfandel

22 Washington
Browne, Gigi's Garden White Blend
Browne, Gigi's Garden Red Blend

23 California
Pam's, Unoaked Chardonnay
Ron Rubin, Pinot Noir

24 California
Meiomi, Sauvignon Blanc
Meiomi, Pinot Noir

25 California + Italy
Francis Coppola, Diamond Brut Cuvee
Black Stallion, North Coast Cabernet Sauvignon

26 Italy
Fromentini, Pinot Grigio
Nino Negri, Mazèr Valtellina Superiore

27 California
Details, Sauvignon Blanc
Details, Cabernet Sauvignon

28 California
Michael David, Sauvignon Blanc
Michael David, Cabernet Sauvignon

29 Netherlands + California
SABÉ Beverages
Sonoma Coast, Pinot Noir

30 California
Rodney Strong Alexander Valley, Sauvignon Blanc
Davis Bynum, Pinot Noir

31 California
Bonanza, Chardonnay
Bonanza The Vinekeeper, Cabernet Sauvignon

32 California
J Lohr Paperwhite, Unoaked Chardonnay
J Lohr Pure Paso, Proprietary Red

33 California + New Zealand
Kim Crawford, French Rosé
Harvey & Harriet, Cabernet Sauvignon

34 California
Wente Riva Ranch, Chardonnay
Wente Wetmore, Cabernet Sauvignon

35 Spain
Finca La Capilla, Blanco
Finca La Capilla, Merlot

36 California
Belle Glos, Glasir Holt Chardonnay
Quilt, Pinot Noir

37 California
Frank Family, Chardonnay
Daou, Reserve Cabernet Sauvignon

38 Chile + Italy
Los Vascos, Cromas Chardonnay
Rocca delle Macie Sasyr

39 Italy + Spain
Masottina R.D.O. Rive di Ogliano Valdobbiadene Prosecco
Bodega Olarra, Gran Reserva Cerro Anon

40 Argentina
Luigi Bosca, Chardonnay
Luigi Bosca, Cabernet Sauvignon

41 Chile
El Rosal, Chardonnay
El Rosal, Cabernet Sauvignon

42 France + Washington
Avaline, Sauvignon Blanc
Avaline, Cabernet Sauvignon

43 California
Maverick, Sauvignon Blanc
Maverick, Cabernet Sauvignon

44 Washington
Estival, Sauvignon Blanc
Ethos, Cabernet Sauvignon

45 California
Sonoma Cutrer, Chardonnay
Sonoma Cutrer, Pinor Noir

46 France
Charles Sparr, Pinot Gris
Barton & Guestier, 2022 Legacy Blend

47 Italy + France
CAGE, Pessac-Léognan Blend
CAGE, Chianti Classico Reserva

48 California
Justin, Central Coast Chardonnay
Justin, Cabernet Sauvignon

49 Spirits
Flor de Caña Rum

50 Seltzers
On the Rocks Cocktails
196 Vodka Seltzer

51 Beer Here!
Suncreek Brewery
Lagunitas Brewing Company

52 Beer & Seltzers
Rally Dog Vodka
Sun Cruiser
Samuel Adams Boston Brewing
Dogfish Head Brewery

53 Beer Here!
Cigar City Brewing
White Claw Hard Seltzer
Long Drink

54 Beer Here!
Brewdog
Mighty Swell

55 Seltzers
Funny Water
Au Cocktails

56 Beer Here!
Deschutes Brewing
Delirium

57 Beer Here!
Tripping Animals Brewing Co.
Warsteiner International
König Ludwig

58 Beer Here!
Brew Hub
Florida Avenue Brewing
Orange Blossom Brewing Co.

59 Beer Here!
Brewlando Brewing
Crooked Can Brewery

60 Spirits
St. Augustine Distillery

61 New Zealand + Italy
Saint Clair, Sauvignon Blanc
Allegrini Palazzo della Torre, Blend

62 California
Rombauer, Chardonnay
Orin Swift, Bloodline Cabernet Sauvignon

63 Seltzers
Lucky One Lemonade
High Noon

64 Beer Here!
Lost Coast Brewery
Duvel USA
La Chouffe

65 Beer Here!
Bitburger Brewery
Brewery Weihenstephan
Chimay
Stiegl Brewery

66 Seltzers
Mom Water

67 California
Clay Shannon, Sauvignon Blanc
Clay Shannon, Cabernet Sauvignon

68 Spirits
Short Barrel Bourbon

69 Spirits
1800 Tequila

70 Seltzers
Tip Top Cocktails

71 Spirits
Gin & Juice
Still GIN

72 Spirits
Ketel One Cocktails

73 Spirit Free
Lyre's Non-Alcoholic

74 Spirit Free
Bero
Rockey's Liquer

75 Bubble Lounge
G.H. Mumm Brut
Perrier Jouet, Champagne

76 Bubble Lounge
Roederer Estate, Brut Special Cuvee
Scharffenberger, Brut Mendocino

77 Bubble Lounge
Ayala, Brut Majeur
Ayala, Champagne Rosé

78 Bubble Lounge
Korbel Aire
Mionetto Prosecco

79 Bubble Lounge
Zonin, Prosecco
Zonin, Sparkling Rosé

80 Beer & Seltzers
Blake's Hard Cider
DO Asian Cocktails

81 California
Educated Guess, Chardonnay
Pop N Pour, Pinot Noir

82 Italy
Rosa Regale, Red Sparkling
San Angelo, Pinot Grigio

83 Washington
Blossom Fury, Riesling
K Vintners Motor City Kitty, Syrah

84 Italy + California
Bartenura, Moscato
Herzog Lineage, Cabernet Sauvignon

85 Beer Here!
Asahi Beer
von Trapp Brewing

FOOD STATIONS

A Smokin' D's BBQ
Friday: Slow Cooked Berkshire Pork Belly: Hickory Smoked Cane Sugar "Cloud", Carrot Ginger Puree, Chai Apricot Glaze, Crunchy Garlico *GF*
Saturday: Poor Man's Burnt Ends: Mesquite Smoked Black Angus Beef Chuck, Fried Shallots, Edamame-Daikon Yuzu Relish, Fermented Black Bean BBQ Sauce *GF, DF*

B Il Mulino New York Trattoria
Friday: Lasagna: House Made Pasta, Eggplant, Fresh Pomodoro, Béchamel, Roasted Mushrooms, Caper Crumbles *V*
Saturday: Chesnut Agnolotti: Roasted Pumpkin, Citrus Butter, Toasted Black Walnuts, Crispy Sage, Shaved Parmesan *V, NUTS*

C Kimonos
Friday: Cured Salmon, Blue Crab: Takuan, Avocado, Mentaiko Sauce, Yuzu Tobiko, Micro Radish *GF, DF, SHELLFISH*
Saturday: Bluefin Tuna Hamachi: Cucumber, Fried Shallots, Sweet Soy Glaze, Dynamite Sauce, Bubu Arare *GF, DF*

D Swan & Dolphin Pastry
Friday & Saturday
Coffee Crème Brulee Malt Crumble *V, GF*
Rocher Chocolate *GF*
Viral Dubai Strawberry Shot *NUTS*
Apple & Beet Financier *NUTS*

E Garden Grove
Friday: Roasted Figs & Maitake Mushrooms: Cannellini Bean Puree, Fall Vegetables, Preserved Lemon, Aged Goat Cheese, Brown Butter Miso Vinaigrette *V, GF*
Saturday: Vegan Bahn Mi: Eggplant Pate, Pickled Carrot & Daikon, Cucumber, Roasted Mushrooms, Cilantro, Garlic Aioli *VEGAN*

F Cabana
Friday: Tuna Rice Bowl: Seasoned Sushi Rice, Marinated Sushi Grade Tuna, Avocado, Edamame, Wakame, Sriracha Aioli, Crispy Vermicelli Noodles *GF, DF*
Saturday: Grilled & Marinated Gulf Shrimp Green Papaya, Herb Salad, Hothouse Cucumber *GF, DF, SHELLFISH*

G Swan & Dolphin Pastry
Friday & Saturday
Cinnamon Roll Waffle: Spiced Anglaise, Dulce de Leche Ice Cream
Campfire Mocha: Chocolate Coee Mousse, Toasted Marshmallow *GF*
The Peach: White Peach Mousse, Peach Compote
Snickerdoodle Banana Profiterole: Snickerdoodle Profiterole, Caramelized Banana Cremeux

H The Fountain
Friday: Mini Smash Burger: American Wagyu Beef, American Cheese, Caramelized Onion, Roma Tomato, Garlic Aioli, Cheddar-Jalapeno Slider Roll
Saturday: French Dip Grilled Cheese: Shaved Roasted Prime Rib, Gruyere & Provolone Cheeses, Buttery Toasted Brioche, "French Onion" Jus

I Todd English's Bluezoo
Friday & Saturday
Oyster Espuma: Gruyère Panna Cotta, Champagne Sphere, Sea Beans, Crispy Parmesan, Tobiko Caviar *SHELLFISH*
Striped Bass: White Bean Cassoulet, Andouille Sausage, Pickled Pearl Onion, Nduja Crumble, Demi-Glace *GF*

J Amare
Friday: Crispy Fried Eggplant: Tzatziki, Cardamom Apricots, Toasted Sesame Seeds *GF*
Saturday: Watermelon Feta Salad: Sumac Onions, Red Wine Vinaigrette, Grilled Halloumi, Fresh Mint *V, GF*

K Rosa Mexicano
Friday & Saturday
Flautas de Pollo: Crispy Chicken Taquitos, Crema, Queso Cotija
Tacos de Cochinita Pibil: Roasted Pork Marinated in Achiote and Spices, Fresh Corn Tortillas, Pickled Cabbage, Slaw, Onions, Cilantro *GF, DF*
Chips & Salsa Bar: Fresh Fried Corn Tortilla Chips, Salsa Ranchera, Pico De Gallo,Tomatillo Arbol, Agua-Mole, Habanero, Pickle Onions, Pineapple Pico *VEGAN, GF, DF*

L Lagoon
Friday: Hand Dipped Mozzarella Sticks: Roasted Garlic Marinara *V*
Saturday: Loaded Potato Barrels: Cheese Sauce, Beef Short Rib, Buttermilk Ranch Dressing, Scallions *GF*

M Bourbon Steak
Friday & Saturday: Slow Braised Wagyu Beef Short Rib: Celery Root Espuma, Shallot Marmalade *GF*

SPECIALTY AREAS

For the Love of Florida
Friday & Saturday

N Ropa Vieja: Tomato Braised Chuck Roast, Tomato, Green Olives, Pimentos, Cuban Black Beans, Rice Pilaf *GF, DF*

O Florida Citrus: Avocado, Hearts of Palm, Jicama, Heirloom Tomato, Baby Arugula & Mustard Greens, Lemon Ricotta, White Forum Vinaigrette *V, GF*

P Red Grouper: Blackened Cedar Plank Grouper, Coconut Rice, Ginger Black Beans, Green Onion, Chili-Mango-Pineapple Pico *GF, DF*

Q Fried Green Tomatoes: Pimiento Cheese, Watercress Salad *V*

Beer Garden
Friday & Saturday

R Crispy Fried Chicken Wings: Rickey's Own Wing Sauce, Tempura Crunch, Buttermilk Ranch Dressing

S Grilled Beef Brats: Traditional Roll, House Fermented Sauerkraut, Selection of Mustards

T Fresh Baked Bavarian Pretzel: Flaky Salt, Aged Vermont Cheddar Cheese Sauce *V*

Carnival Corner
Friday & Saturday

U "Char Siu" Pulled Pork Slider: Fermented Red Bean and Cherry Marinade, Shiso Coriander Aioli, Charred Scallion Slaw *DF*

V Texas Red Chili: Black Angus Beef, Brisket Sausage, Fire Roasted Tomato, Guajillo-Ancho Chili, Vermont Cheddar *GF*

W Tornado Potatoes: Spicy Dill Pickle Dressing, Applewood Smoked Bacon, Grafton Cheddar, Green Onions *GF*

X Old Bay Spiced Nitro Popcorn: Caramel, Honey Roasted Peanuts, Flaky Sea Salt *V, GF*

Chinatown
Friday & Saturday

Y Shu Mein: Shanghai Noodle, Braised Tofu, Shiitake Mushroom, Bamboo, Vegan Broth *VEGAN*

Z Pan Fried Shrimp & Pork Dumplings: Ginger & Black Vinegar Dipping Sauce, House Made Chili Oil *SHELLFISH*

AA Turnip Cake: Ginger Tamari Glaze, Pickled Beech Mushrooms, Lotus Root Chips, House Made Chili Oil *VEGAN, GF*

BB Taro Puff: Bamboo Shoots, Water Chestnuts, Ginger, Wood Ear Mushrooms, Plum Sauce, Chinese Hot Mustard Aioli *VEGAN*

Bubble Lounge
Friday & Saturday
Herbed Goat Cheese Crostini, Fig Jam, Pistachio *V, NUTS*
Blue Cheese Tart, Marcona Almond, Grape Gel *V, NUTS*
Spicy Tuna, Avocado Puree, Sesame, Wonton Cup
Smoked Salmon Mousse, Toasted Brioche, Mango Chutney
Beet Cured Deviled Eggs, Pickled Mustard Seeds, Chives *V, GF*
Parmesan Cream, Crispy Prosciutto, Pumpernickel

Water Stations **Check-In**
Orange County Sheriff Foundation

Additional dietary substitutions available at certain food stations
***DF* Dairy Free** ***V* Vegetarian** ***GF* Gluten Free**