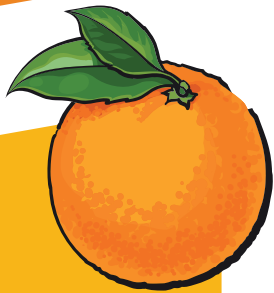


2023 EVENT GUIDE
JULY 1 - AUGUST 13

DISNEY SPRINGS
FLAVORS OF
FLORIDA
PRESENTED BY CORKCICLE.

DISCOVER
INSPIRED EATS
AT OVER 30 LOCATIONS!



DISNEY SPRINGS

SHOP · DINE · PLAY

Now through August 13, enjoy a slice of summer flavors with a selection of perfectly paired Florida dishes, cocktails, brews and more at *Disney Springs!* Use this guide to get acquainted with our featured food and beverage offerings and chart your course for a summer feast!

THANK YOU TO OUR SPONSOR
CORKCICLE.



Amorette's Patisserie

Orange Cream Puff:
Choux pastry with orange craquelin filled with orange curd and honey orange gel.



Orange Bird Dome Cake*:
Layers of vanilla chiffon, Grand Marnier simple syrup, mandarin pâte de fruit, white chocolate crisp pearls and mandarin orange cream.



Strawberry Spritzer:
French 75 with strawberry puree, served in a Flavors of Florida CORKCICLE.



The BOATHOUSE®

Pan Roasted Golden Tilefish:
Citrus escabeche, coconut ginger rice and cilantro aioli.



Chef Art Smith's Homecomin'

Key West Shrimp Cocktail:
Shrimp seasoned to perfection, tossed with a vibrant mix of avocado, mango, cucumber and a house-made cocktail sauce, accompanied by homemade buttermilk crackers.



Florida Crush Cocktail:
Combination of Florida's iconic crops: oranges and strawberries, muddled with Tito's Handmade Vodka, then complemented with a splash of freshly-squeezed orange juice and agave syrup.



Chicken Guy!

Sunshine Shake:
A harmonious blend of hand-spun vanilla soft serve and fresh Florida orange juice, garnished with a crown of fresh whipped cream.



City Works Eatery & Pour House

Seared Grouper: Pan-seared grouper melds with citrus-chipotle rice, Cuban spiced black bean puree, smoked watermelon pico de gallo, chili oil and micro cilantro.



Coca-Cola® Store Rooftop Beverage Bar

Orange Cream Float:
Mix of Coca-Cola, vanilla ice cream and an orange cream bar, presented in a novelty cup that guests can take home for a memorable treat.



D-Luxe Burger

Lime Garage Burger:
Deluxe patty, topped with pepper jack cheese, pork belly and fried green tomato, served with an avocado, lime and jalapeno spread.



Orange Bird Milkshake:
Artisanal shake made with vanilla gelato and orange, topped with sprinkles.

*Available for pre-orders and cake decorating experience.





Dockside Margaritas

Frozen Orange Daiquiri: Siesta Key Silver rum, Cointreau liqueur, orange juice, vanilla ice cream and garnished with an orange wedge.



The Edison

Sunny Disposition: A celebration of bright, citrusy and summery Florida flavors. Featuring Florida cane vodka from St. Augustine, aromatic Florida orange liqueur, refreshing Lillet Blanc, fruity fraise de bois and local fruits including navel oranges, Minneola tangelos, Plant City strawberries and Indian River grapefruit.



Enzo's Hideaway/ Maria & Enzo's

Key West Pink Shrimp Risotto: Harmony of Italian and local Florida flavors captured in a dish with fine Italian vialone nano rice, succulent Key West pink shrimp, rich guanciale, sweet corn, herbs and pecorino Romano.



Creamsicle Coppa: Vanilla gelato, made in-house, paired with orange sorbet, whipped cream and white chocolate crunchy pearls, recreating a classic childhood favorite dessert.



Everglazed™ Donuts & Cold Brew

Citrus Dream Donut: Orange-glazed confection graced with white buttercream, citrus-flavored icing, an orange-flavored candy and fresh mint.



Orange Lemonade with Sweet Cold Foam: Blend of lemonade and orange juice cold foam.



Frontera Cocina

Orange Shrimp Cocktail: Assortment of Florida pink shrimp, hibiscus-citrus avocado salsa, jicama, cucumber, red onions, cilantro and lime, served with tortilla chips.

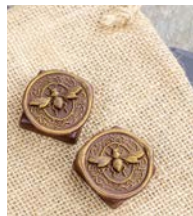


Agave Maria: Tromba Tequila Blanco, Illegal Mezcal Joven, clarified lemon juice and orange liqueur.

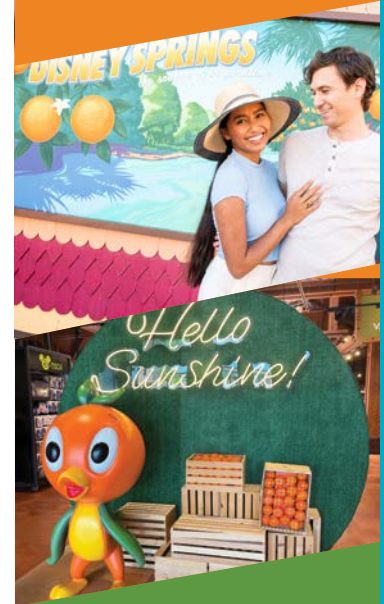


The Ganachery

Key Lime Pop: White chocolate blended with key lime juice and fresh lime zest covered with dark chocolate.



Honey Lavender Square: Ganache square flavored with honey and lavender, enrobed in dark chocolate.



Snap a pic with some Florida-inspired backdrops (check this map for photo op locations). And, visit the *Disney PhotoPass® Studio* for additional opportunities, including an Orange Bird Magic Shot!



Culinary Series



Join us at Waterview Stage for our NEW culinary series featuring demonstrations from renowned chefs and restaurant owners:

- **June 20:** Jaleo® by José Andrés
- **July 7:** Wine Bar George—A Restaurant & Bar
- **July 14:** The Polite Pig
- **July 21:** Chef Art Smith's Homecomin'
- **July 28:** Gideon's Bakehouse
- **August 4:** Disney Springs Culinary

Visit DisneySprings.com/CulinarySeries to learn more and to register. And, be sure to check out these locations' Flavors of Florida offerings as well!

DISNEY SPRINGS





Gideon's Bakehouse

Key Lime Chocolate Chip Cookie: Vanilla bean cookie dough infused with Florida key lime juice, then blanketed with premium chocolate chips and special key lime pie crumbs.



Orange Mocha Nitro Cold Brew: AKA Stuart's Cold Brew! A bright, refreshing dessert coffee made with locally roasted beans, maple syrup, rich dark chocolate and delicious Florida oranges!



House of Blues® Restaurant & Bar

Florida Sunshine Mango Lager: New seasonal lager on draft from the Winter Garden-based brewery Crooked Can.



Local Florida Mahi Tacos: Tacos served on a flour tortilla, filled with pickled onion, coleslaw and topped with cilantro crema and fresh cilantro.





Jaleo® by José Andrés

Ensalada de Sandía y Tomate: Refreshing salad made with compressed Florida watermelon, heirloom tomatoes, PX reduction, goat cheese, pistachios and sherry dressing.



Gambas Gabardina: Beer-battered Florida Atlantic white shrimp complemented by caper mayonnaise.



Vieras Crudas a los Cítricos: Thinly sliced scallops, dressed elegantly with Florida citrus dressing.



Jamón Serrano con Melón: 24-month cured serrano ham with summer melon and sherry dressing.



Pato con Melocotones y Naranjas: Seared duck breast, coupled with sweet peaches and a Valencia orange glaze.



Jock Lindsey's Hangar Bar

Florida Shrimp Tacos: Florida jerk marinated gulf shrimp, watermelon and avocado pico de gallo and jalapeno served on a corn tortilla with a lime.

Jock's Citrus Old Fashioned: A classic cocktail with a Florida summer twist.



Florida Mule: Florida cane vodka, ginger beer, orange juice and simple syrup.



Joffrey's Coffee & Tea Company®

Buzzin' Honey Latte: A buzzing combo of espresso, milk, honey and vanilla syrup, topped with cold foam and a special limited-time ripple print.



Morimoto Asia™

Cedar Key Clams "Chow Fun": Cantonese dish with a local twist: fresh Cedar Key clams, flat rice noodles, garlic chives and Chinese black bean sauce.



"Banh Gan" Orange Blossom Crème Caramel: Vietnamese crème caramel reimagined with a Floridian flair – bursting with orange segments, sweet cream and candied zest.



Orenji Dreamsicle: Grown-up twist on a childhood classic: cocktail that blends the flavors of Florida and Japan, made with Absolut Vanilia and citrus-infused Haku vodka, Cointreau, orange juice, orgeat and Calpico.



Outdoor Vending

Key Lime Margarita: Patrón Silver tequila, Grand Marnier liqueur, key lime juice, vanilla and garnished with a half graham cracker rim.



Blood Orange Gin and Tonic: St. Augustine Gin, Tippler's Orange, blood orange, tonic water and garnished with an orange wedge.



Paddlefish

Key Lime Pie: Graham cracker crust and torched meringue.





Pizza Ponte

Pizza Diavola:

Salame Calabrese and chili deliver a robust kick, impeccably tempered by local Orlando petal honey for a harmonious blend of sweet and spicy.



Rainforest Cafe®

Malibu Combo:

Jerk seasoned mahi mahi topped with red onion and pineapple salsa served alongside Caribbean coconut shrimp, accompanied with a coconut rum sauce and Caribbean rice.



The Spice and Tea Exchange®

Florida Sunshine Tea:

A cup of sunshine with uplifting floral and citrus flavors, perfect for a refreshing hot or iced tea any time of day.



The Polite Pig

Key West Pink Shrimp Ceviche:

Shrimp, smoked melon, shishito peppers and local tomato vinaigrette with a drizzle of hot honey for a unique flavor combination.



Sailfish Brewing Sunrise City IPA:

West coast-style IPA brewed with Columbus, Amarillo and Mosaic hops, featuring a smooth finish and notes of bitter citrus.



Splitsville Dining Room

Grilled Key West Pink Shrimp Salad with Strawberry Vinaigrette:

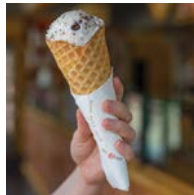
Spring mix greens, strawberries, oranges, cucumbers, tomato, parsley, red onions and feta cheese tossed in strawberry vinaigrette.



Raglan Road™ Irish Pub and Restaurant

Sunshine State of Mind:

Sweet orange pudding meets a touch of delightful whipped cream, elegantly paired with an orange butterscotch sauce.



Salt & Straw

Exquisito Guanabana Stracciatella:

Tropical guanabana sherbet, swirled with enticing ribbons of dark chocolate stracciatella, imbued with a roasty, floral undertone.



Key Lime Pie Martini:

Florida's iconic dessert in a glass rimmed with graham cracker crumbs.



The Florida Split:

Florida P1 Vodka, Florida local J.F. Haden's Mango Liqueur, vanilla ice cream with orange and mango juice.



CORKCICLE.®

CORKCICLE designs cool products that insulate your favorite things and elevate your everyday. Things made to go with you wherever you go and look good doing it. Be sure to visit their new, first-ever retail location in The Landing.

In addition, specialty beverages served in a Flavors of Florida CORKCICLE are available at Amorette's Patisserie.





STK Orlando®

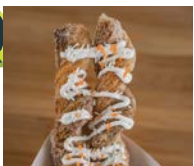
Cuban Sandwich: Pulled pork, ham and cheese, punctuated with pickles and mustard.



Conch Fritters: Conch fritters, presented with a spicy remoulade sauce and lime wedges for a burst of seaside flavor.



Key Lime Bar: Key lime bar, topped with meringue, lime zest and toasted coconut.



Sunshine Churros

Orange County Creamsicle: Churro rolled in orange sugar, adorned with cream cheese frosting and a sprinkle of orange and white toppings.



Swirls on the Water featuring DOLE Whip®

Orange Bird Sundae: DOLE Whip® Orange in a vanilla waffle bowl with whipped cream, green sprinkles and an Orange Bird chocolate decoration.



Terralina Crafted Italian

Almare Spritz: **Classico:** Classic Italian Spritz flavors of bitter orange, rhubarb and subtle herbal notes.

Hugo: Refreshing and bright with elderflower, lemon and mint on the palate and nose.

Rosa: Notes of grapefruit, bitter herbs and flowers.



T-REX™

Blackened Tuna: Tuna seared rare, served over cilantro-lime rice with a side of mango, avocado and heirloom cherry tomato salad.



Oyster City Mangrove Pale Ale: Classic pale ale, with a malty body and mild hops, fermented in mangos for a tropical, fruit-forward flavor.



Vivoli il Gelato

Strawberry Shortcake Bombolato: Cake batter gelato, strawberry sauce and fresh strawberries, all tucked inside a warm Italian doughnut.



Orange Blossom Honey Cannoli: Creamy blend of ricotta and orange blossom honey served in a crispy Italian pastry shell.



Wine Bar George—A Restaurant & Bar

Dicuru Burrata: Dicuru Burrata, paired with tomatoes from The Villages Grown, Belle Glade corn and Olde Hearth sourdough bread, featuring ingredients sourced from Florida.



Frozen Old Fashioned:

Frozen old fashioned made with DOLE Whip® Orange and George Dickel 8-Year-Old Tennessee whiskey.



YesSake

Florida Fresh Poke Bowl: Fluffy rice, grilled chicken, crisp lettuce, carrots, cucumber, avocado, mandarin oranges and tempura crunch, topped with a savory roasted sesame sauce.



Florida Sunset:

A tropical blend of Ozeki Sake, Nigori Sake, Monin Banana and Peach syrups and DOLE Pineapple Juice.

SHARE THE FLAVOR!

Love your delicious dish, treat or drink? Share your photos on social media using #FlavorsofFL and #DisneySprings.



Alcohol offerings are available to guests aged 21 and older with valid government-issued I.D. Offerings are subject to change without notice. Please drink responsibly. It is unlawful for anyone under the age of 21 to consume alcohol.