

STORYTELLERS ...CAFE...

■ ■ NON-ALCOHOLIC SPECIALTIES ■ ■

GLOWING CHARACTER PUNCH

*Minute Maid Light Lemonade Punch served
in a souvenir cup with a glowing
Disney Character Light 6.99*

MEGA-BERRY SMOOTHIE

*Raspberry Purée and Nonfat Yogurt blended with Odwalla Berries GoMega
(an excellent source of Omega-3) 4.99*

■ ■ SPECIALTY COCKTAILS ■ ■

MAGICAL STAR COCKTAIL

*Light up your celebration with X-Fusion Organic Mango and
Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice,
and a souvenir Multicolored Glow Cube 10.75*

SUPERFRUIT MARTINI

*Van Gogh Açai-Blueberry Vodka, Stirrings Pomegranate
Liqueur, Cranberry Juice, Agave Nectar, and
Freshly Squeezed Lemon Juice 9.50*

AGAVE NECTAR MARGARITA

*Tierras Organic Blanco Tequila, Agave Nectar,
and Freshly Squeezed Lime Juice 10.50*

BACARDI MOJITO

*Bacardi Superior Rum, Freshly Squeezed Lime Juice,
Agave Nectar, and Mint topped with Soda Water 9.50*

ULTIMATE LONG ISLAND ICED TEA

*Bacardi Superior Rum, Tito's Handmade Vodka,
Hendrick's Gin, Cointreau, and Sweet-and-Sour
with a splash of Coca-Cola 10.50*

■ ■ DRAFT BEER ■ ■

BUDWEISER 6.00

COORS LIGHT 6.00

KARL STRAUSS RED TROLLEY ALE 7.25

NEWCASTLE BROWN ALE 7.25

■ ■ SPECIALTY COFFEE ■ ■

ESPRESSO 3.19

CAFFÈ LATTE 4.29

CAPPUCCINO 4.29

CAFÉ MOCHA 4.49

■ ■ BEVERAGES ■ ■

Coca-Cola, DIET COKE, SPRITE, FANTA ORANGE,
MINUTE MAID LIGHT POMEGRANATE LEMONADE,
AND FRESHLY BREWED ICED TEA 2.99

SMARTWATER OR SAN PELLEGRINO 1 LITER 7.59

STORYTELLERS ...CAFE...

■ DINNER ■

■ ■ CHAPTER ONE ■ ■

APPETIZERS

"ROBUSTO" FLATBREAD

*topped with Chorizo de Bilbao, Roasted Fingerling Potatoes,
Burrata Cheese, and Romesco Sauce 12.59*

CHICKEN QUESADILLA

*Seasoned Shredded Chicken Breast and Melted Cheese
between soft Flour Tortillas served with Guacamole,
Salsa, and Anaheim Pepper 8.59*

"MARGHERITA" FLATBREAD

*topped with Marinated Tomato Concassé and
Manchego Cheese with choice of
Grilled Chicken or Serrano Ham 12.59*

"STICKY" SPARE RIBS

*Pork Spare Ribs served
with Soba Noodles 8.99*

■ SOUP & SALAD ■

FIRE-ROASTED VEGETABLE SOUP

with Toasted Cheese Crouton 6.99

CHARRED NEBRASKA CORN CHOWDER

with Rotisserie Chicken, Bacon, and Cilantro 7.49

LOS ANGELES FARMERS' MARKET FIELD GREENS

*with Blue Cheese, Roasted Pecans, and a
Honey-Balsamic Vinaigrette 8.99*

MIXED GREENS

*Mixed Greens with Cheddar, Sun-dried Tomatoes,
and Toasted Pine Nuts served with
Lowfat Dijon Vinaigrette 9.99*

■ ■ CHAPTER TWO ■ ■

ENTRÉES

SEA BASS

*Sake-infused and grilled with Steamed White Rice served
with Bok Choy, Eggplant, and Ponzu Sauce 24.59*

♣ Casa Grande, Pinot Grigio delle Venezie, Italy ♣

SONOMA VALLEY CHICKEN

*Dark Meat Chicken braised in a Red Wine Sauce
and topped with Diced Bacon served with
Garlic Mashed Potatoes and Vegetables 18.99*

♣ MacMurray Ranch, Pinot Noir, Sonoma Coast ♣

LEMON PRAWNS

*tossed with a Lowfat Citrus Sauce,
Tomatoes, and Julienne Vegetables
served with Orzo Pasta 24.59*

♣ Tangent Viognier, Edna Valley ♣

FOUR-CHEESE RAVIOLI

*with Roasted Peppers, Spinach, Asparagus,
and Whole-roasted Garlic Cloves 16.99*

♣ Canyon Road Merlot, California ♣

NEW YORK STRIP

*with Garlic Mashed Potatoes and Mushroom
Demi-glaze topped with crispy Leeks 28.99*

♣ Uppercut Cabernet Sauvignon, Napa Valley ♣

LOBSTER COBB SALAD

*Twist on a classic Cobb with Chilled Lobster, Avocado,
Bacon, Tomato, Blue Cheese, and Egg served with a
Lowfat Citrus-Chive Vinaigrette 19.59*

♣ Baileyana, Chardonnay, Grand Firepeak Cuvee,
Edna Valley ♣

SPAGHETTI WITH MEAT SAUCE

*with fresh Oregano and
Parmigiano-Reggiano 15.99*

♣ Casa Torelli, Chianti DOCC, Tuscany ♣

18% service charge will be added for parties of 8 or more.