

Approved 8.14.24



ALLERGY-FI

Guests must speak to a Cast Member about their Allergy-Friendly request. Our Allergy-Friendly menu is completely free of allergens. Our Allergy-Friendly menu also process allergens. It is ultimately our Guests' discretion to process allergens. It is ultimately our Guests' discretion to process allergens. It is ultimately our Guests' discretion to process allergens.

GLUTEN/WHEAT ALLERGY-FRIENDLY

with Bacon or Sausage

Allergy-Friendly Waffles, Scrambled Eggs, Bacon, Sausage, and Breakfast Potatoes

Plant-based Sausage and Scramble served with Breakfast Potatoes and Red Peppers

Served with Brown Sugar, Raisins, and Nuts

KIDS' MEALS

EGG ALLERGY-FRIENDLY

with Bacon or Sausage

Plant-based Sausage and Scramble served with Breakfast Potatoes and Red Peppers

Served with Brown Sugar, Raisins, and Nuts

KIDS' MEALS

FISH/SHELLFISH ALLERGY-FRIENDLY

Our location does not use any fish/Shellfish. Please note our location does process Shrimp

MILK ALLERGY-FRIENDLY

with Bacon or Sausage

Allergy-Friendly Waffles, Scrambled Eggs, Bacon, Sausage, and Breakfast Potatoes

Plant-based Sausage and Scramble served with Breakfast Potatoes and Red Peppers

Served with Brown Sugar, Raisins, and Nuts

KIDS' MEALS

All Kids' Meals served with Carrot Sticks, Apple Slices, and your choice of Small Lowfat Milk or Small DASANI®

All verbiage All prices MISSING RED



MENU

ct, we cannot guarantee that any items that are processed in facilities that may have other allergens. For more information about the location.

TREE NUT ALLERGY-FRIENDLY

or Sausage

Allergy-Friendly Waffles, Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, and a Biscuit

Scrambled Eggs, Bacon, and Cheddar served with Breakfast Potatoes

Scrambled Eggs, Bacon, Sausage, Cheddar, Mozzarella, Parmesan, Chives, and House-made Sausage Gravy

Plant-based Sausage and Scramble served with Breakfast Potatoes and Red Peppers

Banana-stuffed Sourdough Bread, Battered, Deep-fried, and Dusted with Cinnamon-Sugar served with Bacon or Sausage

KIDS' MEALS

SESAME ALLERGY-FRIENDLY

Mickey-shaped Waffle, Scrambled Eggs, Bacon, Sausage, and Breakfast Potatoes

Scrambled Eggs, Bacon, and Cheddar served with Breakfast Potatoes

Scrambled Eggs, Bacon, Sausage, Cheddar, Mozzarella, Parmesan, Chives, and House-made Sausage Gravy

Plant-based Sausage and Scramble served with Breakfast Potatoes and Red Peppers

Served with Brown Sugar, Raisins, and Nuts

Banana-stuffed Sourdough Bread, Battered, Deep-fried, and Dusted with Cinnamon-Sugar served with Bacon or Sausage

KIDS' MEALS

SOY ALLERGY-FRIENDLY

with Bacon or Sausage

Allergy-Friendly Waffles, Scrambled Eggs, Bacon, Sausage, and Breakfast Potatoes

Served with Brown Sugar, Raisins, and Nuts

KIDS' MEALS

Walt Disney Parks and Resorts proudly purchases Cage-free Eggs.



OLIVIA'S

DINNER MENU

FEATURED COCKTAILS

Turtle Krawl

Siesta Key White Rum, Parrot Bay Coconut Rum, and Sailor Jerry Spiced Rum with Grenadine, Pineapple, Orange, and Key Lime Juices 15.5

Key West Freeze

WÓDKA Vodka and Bols Melon Liqueur blended with flavors of Coconut, Pineapple, and Strawberry 13.5

APPETIZERS

Conch Fritters

Served with Key Lime Mustard 15
Substitute Savory Hushpuppies with Honey Butter 12

Shrimp Cocktail

Jumbo Shrimp, Key West Cocktail Sauce, Tropical Slaw, and Citrus 16

Crab Cakes

Pan-seared and served with Jalapeño Aioli, Grilled Pineapple Salsa, and Chayote Slaw 15

Seasonal Market Salad

Mixed Greens, Avocado, Edamame, Mandarin Orange, Quinoa, and Key Lime Vinaigrette 12

Soup of the Day

Ask your Server about today's selection 10

ENTRÉES

Slow-cooked Prime Rib*

Roasted Garlic Mashed Potatoes and Broccolini 39
* Don Miguel Gascón Malbec, Mendoza *

Mojo-brined Pork

Butter-poached Potatoes, Savory Purée, and Mustard Gastrique 32
Pineapple Mule

Bacon Jam Cheeseburger*

Cheddar, Crispy Onions, Avocado, and Bacon Jam with House-made Key West Ketchup and Aioli 25
* Key West Sunset Ale *

Mahi Mahi*

Mahi Mahi with Fingerling Potatoes, Corn Succotash, Chorizo, Citrus Butter, and Corn Silk 33
* Torre di Luna Pinot Grigio, Delle Venezie, Italy *

Southernmost Buttermilk Chicken

Mashed Potatoes, Southern Gravy, Biscuit, and Seasonal Vegetables 26
* Cigar City Jai Alai IPA *

West Indian Tofu and Coconut Curry

Mango-Coconut Curry, Crisp Vegetables, Jasmine Rice, and Cilantro 24
* Opici Family White Sangria *

Captain Wahoo's Catch of The Day*

Ask your Server for today's catch Market Price
* Kim Crawford Sauvignon Blanc, Marlborough *

Shrimp and Grits

Cheesy Shits, Creole Sauce, and Andouille Sausage 31
* Sonoma-Cutrer Chardonnay, Russian River Ranches *

Please inform your Server if you have an allergy request.

An 18% gratuity is added for parties of 6 or more.

† Made without animal meat, dairy, eggs, and honey.

* This item is cooked to Guest preference and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

TEA

Twinings® Hot Tea

Large Leaf Discovery Hot Tea Collection

London Strand Earl Grey

A sunny twist on our original Earl Grey. Black China tea scented with a blend of traditional bergamot and a twist of other citrus notes and real lemon peels. 4.49

Golden Tipped English Breakfast

Golden tipped Ass, for a strong and bold depth of flavour and a rounded body. 4.49

Pure Sencha Green Tea

The fresh and pure flavour of steamed large-leaf green tea. 4.49

Golden Caramel Rooibos

Caffeine-free, rich Rooibos with a hint of sweet caramel flavour. 4.49

Budding Meadow Camomile

Rich, mellow camomile with naturally sweet notes. 4.49

Medley of Mint

The perfect blend of spearmint and peppermint for a refreshing, uplifting taste. 4.49

Handwritten notes on the right side of the page, including "Large Leaf Discovery" and "Golden Tipped English Breakfast".

THREE BRIDGES Bar & Grill

ALLERGY-FRIENDLY MENU

Guests must speak to a Cast Member about their Allergy-Friendly request. While we take steps to help mitigate cross-contact, we cannot guarantee that any item is completely free of allergens. Our Allergy-Friendly recipes may use highly refined oils, such as soybean oil, and/or ingredients that are processed in facilities that also process allergens. It is ultimately our Guests' discretion to make an informed choice based upon their individual dietary needs. For more information about Allergy-Friendly requests, ask to speak with a Special Diets Trained Cast Member upon arrival at the location.

SPREADABLE / DIPPABLE / SHAREABLE

Crispy Chicken Wings

sweet-and-spicy gochujang sauce 15

For Egg, Fish/Shellfish, Milk,
Peanut/Tree Nut, and Sesame Allergies

Roasted Corn Dip

roasted corn / smoked tomato "aioli" /
"parmesan" / chili-lime / tortilla chips 12

For Gluten/Wheat, Egg, Fish/Shellfish, Milk,
Peanut/Tree Nut, Sesame, and Soy Allergies

Patacon

crispy tostones / chicken tinga / cilantro
crema / cotija cheese / pico de gallo 14

For Gluten/Wheat, Fish/Shellfish, Peanut/
Tree Nut, Sesame, and Soy Allergies

House-made Guacamole

tortilla chips / chili-lime 12

For Gluten/Wheat, Egg, Fish/Shellfish, Milk,
Peanut/Tree Nut, Sesame, and Soy Allergies

White Queso Dip

chorizo / roasted peppers / tortilla chips 14

For Gluten/Wheat, Egg, Fish/Shellfish,
Peanut/Tree Nut, and Sesame Allergies

ENTRÉES

Plancha-seared Mahi Mahi and Shrimp*

basmati rice / bok choy / thai red coconut-curry sauce / mint 29

For Gluten/Wheat, Egg, Milk, Peanut, Sesame, and Soy Allergies

Steak Frites*

char-grilled market steak /
smoked paprika fries / chimichurri 27

For Gluten/Wheat, Egg, Fish/Shellfish, Milk,
Peanut/Tree Nut, Sesame, and Soy Allergies

Villa del Lago Wedge Salad

crispy chickpeas / marinated tomatoes /
radish / blue cheese crumbles /
avocado-buttermilk dressing 14

For Gluten/Wheat, Fish/Shellfish,
Peanut/Tree Nut, Sesame, and Soy Allergies

with chicken 18

For Gluten/Wheat, Fish/Shellfish, Milk, *replaced from*
Sesame, and Soy Allergies *Peanut/Tree Nut*

with plancha-seared shrimp 20

For Gluten/Wheat, Peanut/Tree Nut,
Sesame, and Soy Allergies

Three Bridges Signature Burger*

pineapple salsa / Oaxaca cheese /
tamarind mustard / arugula /
bacon / beer-battered onion ring 20/22

For Fish/Shellfish, Peanut/Tree Nut,
Sesame, and Soy Allergies

Chicken Mole

chimichurri yuca fries /
rich mole poblano sauce / radish 22 24

For Gluten/Wheat, Egg, Fish/Shellfish,
and Sesame Allergies

Poke Bowl

basmati rice / mango rum-coconut-lime sauce /
vegetable melee / sriracha "aioli" /
grilled pineapple

with marinated tuna* 26

For Gluten/Wheat, Egg, Milk,
Peanut, and Shellfish Allergies

with ginger-shrimp 24

For Gluten/Wheat, Egg, Fish,
Milk, Peanut, and Sesame Allergies

with tofu 20

For Fish/Shellfish and Peanut Allergies

Pork Carnitas Tacos

tomatillo salsa verde / chipotle-pineapple salsa /
house salsa / cotija cheese / pickled vegetables /
black beans and rice 21

For Gluten/Wheat, Egg, Milk, *replaced from*
Peanut/Tree Nut, Sesame, and Soy Allergies *Fish/Shellfish*

Apalachee High



COCKTAILS

Hurricane
 Bayou Silver Rum, Captain Morgan Original Spiced Rum, Orange, Pineapple, and Lime Juices with Grenadine and a float of Myers's Dark Rum 15.5

APPETIZERS

Pimento Cheese Fritters
 House-made Pimento Cheese Fritters with Pepper Jelly 12

French Onion Soup Au Gratin
 Reminiscent to Pierre D'Orr's Home Village Gruyère and Caramelized Onions in a rich Sherry Beef Broth with a Toasted Crouton 10

Jambalaya Farro Salad ♡
 Lettuce Blend, Marinated Olives, Tomato, Cucumbers, Artichokes, and Jambalaya Farro tossed in Creole Vinaigrette 11

Louisiana BBQ Shrimp
 Sautéed Shrimp in Tangy Sauce on Toasted Bread 16

ENTRÉES

Taste of the Bayou All-You-Care-To-Enjoy Platter
 Bourbon-glazed Pork Ribs, Crispy Chicken, Smoked Sausage, Beef Brisket, Mashed Potatoes, Macaroni & Cheese, Roasted Corn, and Seasonal Vegetable 30 per person
 ♡ Columbia Crest H3 Merlot, Columbia Valley ♡

Seafood Boil
 Shrimp, Clams, Crab, and Andouille Sausage with Corn on the Cob and Potatoes simmered in Beer Court Bouillon served with Toasted Bread 36
 ♡ Chalk Hill Chardonnay, Sonoma Coast ♡

Red Beans and Rice ♡
 Red Beans simmered with Plant-based Sausage, Peppers, Onions, and Celery served over Rice with Cornbread 25
 ♡ McMurray Pinot Noir, Central Coast ♡

Crispy Chicken
 Buttermilk-battered Chicken Breast, Red Beans and Rice, Collard Greens, and Pickled Vegetables 26
 ♡ Abita Amber Lager ♡

Boatwright's Jambalaya
 A New Orleans dinnertime favorite! A Slow-cooked Spicy Shrimp, Andouille Sausage, and Chicken served with Rice 27
 ♡ Dr. Loosen Dr. L. Riesling, Mosel-Saar-Ruwer ♡

Shrimp and Grits
 Shrimp and Andouille Sausage served with Spicy Chardonnay Cream Sauce over Creamy Charleston-style Grits 28
 ♡ Infamous Moose Sauvignon Blanc, Marlborough ♡

Grilled Salmon
 Grilled Salmon and Shrimp with Sherry Cream Sauce, Mushrooms, and Thyme Rice, and Seasonal Vegetables 30
 Blackened upon request
 ♡ King Estate Pinot Gris, Apalachee High ♡

Roasted Prime Rib*
 Slow-roasted Prime Rib topped with Cajun Butter served with Mashed Potatoes and Seasonal Vegetables 32
 Blackened upon request
 ♡ Don Miguel Gascon Malbec, Mendoza ♡

ENHANCEMENTS**

Louisiana Grilled Shrimp 10 Fried Okra 5.5 Red Beans and Rice ♡ 5.5

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An 18% gratuity is added for parties of 6 or more.

♡ Made without animal meat, dairy, eggs, and honey.

*This item is cooked to Guest preference and ~~may~~ contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Not included in the Dining Plan.

PANDORAN SUNRISE
REFRESHING MIX OF SIMPLY™ PINEAPPLE JUICE AND
SIMPLY™ LIMEADE BLENDED WITH POWERADE® MELLOW
5.49

**DRAFT BEER, MARGARITA,
AND WINE BY THE GLASS**

**CREATE-YOVR-OWN
SATV'LI BOWL**



SELECT YOUR PROTEIN

- COMBINATION, SMOKED CHIMICHURRI-BRAISED BEEF AND CHOPPED WOOD-GRILLED CHICKEN 17.49
- SMOKED CHIMICHURRI-BRAISED BEEF 14.49
- CHOPPED WOOD-GRILLED CHICKEN 12.29
- CHILI-SPICED CRISPY-FRIED TOFU 13.29
- CHILI-GARLIC SHRIMP 13.79

SELECT YOUR BASE

- POSSIBILITIES
- NET POTATO HASH 3

SAUCE

- SAIGRETTE 3
- NETTLE 3
- SSING 3

BOWL*

- MINA: WATERMELON RADISH, RAINBOW CARROTS, AVOCADO, SAUCED CABBAGE WITH MISO AND TOPPED WITH MICRO CHILANTRO 17.99

ER'RI"



MOUSSE
6.29

**BLUEBERRY
CREAM
CHEESE
MOUSSE**
5.79

KIDS' MEALS
FOR GUESTS AGES 9 AND UNDER

- SATV'LI BOWLS 8.79
- CHEESEBURGER STEAMED 'POD' 8.59
- TEYLU HOT DOGS WRAPPED IN DOUGH 7.59
- CHEESE QUESADILLAS 7.29

*FOLLOWS DISNEY NUTRITION GUIDELINES FOR COMPLETE MEALS WITHOUT SUBSTITUTIONS

†MADE WITHOUT ANIMAL MEAT, DAIRY, EGGS, AND HONEY



MOBILE ORDER OFFERED HERE
USE THE MY DISNEY EXPERIENCE MOBILE APP TO PLACE YOUR ORDER AND SAVE TIME!



QR code
Changes between
approved +
adjusted in
system prior to
being sent to
Ops

approved

approved

GEYSER PO BAR & GRILL

Approved 8.14.24

Red - verbiage
"s" is separate
from "allergie"
in Steak Sandwich

ALLERGY-FRIENDLY

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LIGHT FARE

HANDCRAFTED CHARCUTERIE 18
For Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies

CRISPY 'PEKING' RIBS 19
Tossed in a Peking Sauce, Cashews
For Gluten/Wheat, Egg, and Milk Allergies

SHRIMP ON A WIRE 14
Soy-Lime Vinaigrette, Togarashi, Shishito Peppers, and Chili Aioli
For Fish, Milk, and Peanut/Tree Nut Allergies

CHARCUTERIE FLATBREAD 17
Salami, Brisket, Chorizo, Bacon, Smoked Gouda Beer Cheese
For Egg, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies

HANDCRAFTED CRAB CAKES 15
House Spicy Slaw
For Fish, Milk, and Peanut/Tree Nut Allergies

MACARONI & "CHEESE" BITES 11
"Cheezy" Bites, Tomato, and Peppers
For Egg, Milk, Fish/Shellfish, Peanut, Sesame, and Soy Allergies

GEYSER CHICKEN WINGS 15
Choice of Teriyaki, Thai Chili, or Sriracha Buffalo
For Gluten/Wheat, Egg, Fish/Shellfish, and Peanut/Tree Nut Allergies

EDAMAME WITH CHILI SALT 5
For Gluten/Wheat, Egg, Fish/Shellfish, Milk, and Peanut/Tree Nut Allergies

RUSTIC FARE

BISON CHEESEBURGER* 25
Bacon, Sweet Crispy Onion Straws, Marionberry Sauce, Lettuce, Tomato, and Garlic Aioli on an Allergy-Friendly Bun served with French Fries
For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies

TURKEY BLT SANDWICH 19
Black Peppercorn Turkey, Cheese, Candied Bacon, Avocado Purée
For Fish/Shellfish and Peanut Allergies

MULTIGRAIN SALAD WITH SALMON OR STEAK* 20
Mixed Greens, Wild Rice, Bell Peppers, Sesame Vinaigrette
For Gluten/Wheat, Egg, Milk, Peanut/Tree Nut, and Shellfish Allergies

MULTIGRAIN SALAD WITH CHICKEN OR TOFU 17
Mixed Greens, Wild Rice, Bell Peppers, Sesame Vinaigrette
For Gluten/Wheat, Egg, Fish/Shellfish, Milk, and Peanut/Tree Nut Allergies

VEGETABLE BURGER WITH "CHEESE" 22
Spicy Slaw, Pepper Jack "Cheese," Lettuce, and Tomato
For Egg, Fish/Shellfish, Milk, Peanut, and Sesame Allergies

STEAK SANDWICH 22
Smoked Gouda Sauce, Roasted Red Bell Pepper, Arugula, Caramelized Onions, Pretzel Roll
For Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies

CRISPY CHICKEN SANDWICH 20
Sweet Chili Glaze, Spicy Slaw, Lettuce and Tomato
For Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies

*This item is cooked to Guest preference and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Applicable sales tax not included.