

ROSE & CROWN

Ales, Lagers, and Stouts

Imperial Sampler 11.00 Imperial Pint 8.00 Served in a Souvenir Cup 11.00

Bass Ale

Easy going with a caramel aroma and a lovely malt finish

Boddingtons English Pub Ale

A cream ale with a distinct, bitter aftertaste

Guinness Stout

Deep, rich flavored stout with a creamy top

Hoegaarden

A soft-bodied unfiltered wheat beer

Stella Artois

Originally a Christmas brew, this pilsner has a long-lasting finish

Strongbow Cider

A refreshingly dry, hard apple cider

Tennent's Lager

Pale-to-golden colored beer with a noble hop bitterness

Woodpecker Sweet English Cider

A sweet apple cider, bottled at the point of perfection

Pub Blends

Imperial Pint 8.00 Served in a Souvenir Cup 11.00

Golden

Half Stella Artois and Half Bass Ale

Half & Half

Half Tennent's and Half Guinness

Black & Tan

Half Bass Ale and Half Guinness

Bumblebee

Half Boddingtons and Half Guinness

Shandy

Half Sprite and Half Bass Ale

Snake Bite

Cider topped with Tennent's

Cider & Black

Cider with a shot of Black Currant Juice

Scotch Flights

Single Malt Flight

Glenkinchie, Oban, Lagavulin 15.00

Johnnie Walker Flight

Black, Gold, Green 12.00

Scotch Whisky

2-oz Pour

The Macallan 12 yr 12.00

The Macallan 18 yr 29.00

The Macallan 25 yr 95.00

Lagavulin 16 yr 17.00

Glenkinchie 12 yr 12.00

Oban 14 yr 17.00

Johnnie Walker Blue 37.00

Cognacs 2-oz Pour

Remy Martin VSOP 17.00

Courvoisier VS 10.25

Ports 2-oz Pour

Cockburn Tawny 20 yr 12.00

Ferreira Tawny 10 yr 10.00

Beverages

Coca-Cola, Diet Coke, Sprite 2.69

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Pub Grub

Scotch Egg

Golden-fried Hard-boiled Egg wrapped in Sausage Meat with Mustard Sauce 8.99

English Bulldog

Split Banger stuffed with Mashed Potatoes, Chopped Bacon, Irish Cheddar, and a Spiced Mustard Sauce 6.99

Fish and Chips

Battered fresh Cod served with English Chips 7.99

Corned Beef Sandwich

Warmed Corned Beef on Toasted Sunflower Bread with Swiss, Cabbage, and spicy Mustard served with a House-made Crisps 10.99

Sides

English Chips 2.99

House-made Potato Crisps 2.59

Your Shout!!!

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 10.25

English Rose

Beefeater Gin, Apricot Brandy, Sweet Vermouth, Pineapple Juice, Orange Juice, and Cranberry Juice Served in a Souvenir Cup 10.25

Leaping Leprechaun

Bacardi Rum, Skyy Vodka, Melon Liqueur, and Sweet-and-Sour topped with Sprite Served in a Souvenir Cup 11.25

Welsh Dragon

Peach Schnapps, Melon Liqueur, Crème de Menthe, Orange Juice, and Pineapple Juice Served in a Souvenir Cup 9.50



Put a Sparkle in Your Celebration Today!



Paul Cheneau *Lady of Spain Cuvée, Cava, Spain NV*

delicate mousse, hints of apple and apricot and crème with toastiness on the finish 10.00 45.00

Kenwood Vineyards White Zinfandel, California	8.00	35.00
Sherwood Sauvignon Blanc, Marlborough	10.00	45.00
Casa Grande Pinot Grigio, delle Venezie IGT	9.00	39.00
Rudi Wiest Riesling, <i>Hooked</i>, Rhein-Mosel	9.00	39.00
Cupcake Vineyards Chardonnay, Central Coast	9.00	39.00
Baileyana Chardonnay, <i>Grand Firepeak Cuvée</i>, Edna Valley	11.00	49.00
Mirassou Pinot Noir, California	8.00	35.00
Canyon Road Merlot, California	9.00	39.00
Estancia Cabernet Sauvignon, Paso Robles	9.00	39.00
Black Pearl Vineyards, <i>Oro Cabernet Sauvignon-Shiraz</i>, Paarl	9.00	39.00
Chateau Ste Michelle Syrah, Columbia Valley	9.00	39.00

One Disney Wine & Dine Plan Entitlement - bottles only

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests. An 18% service charge is added for parties of 6 or more.