

Carthay Circle Restaurant

1313 Disneyland Drive Buena Vista Street 92802 · +17147814636 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 8

Citrus Marinated Sustainable Fish Ceviche*	\$26.00
Avocado, Ancho Chili-Tomato Essence, Crispy Cassava Chips	
Crispy Gochujang Fried Shrimp	\$26.00
spicy Cucumber Salad, Hajiki, Yuzu-Tahini Vinaigrette	
Roasted Globe Artichoke	\$17.00
Toasted Garlic, Pine Nuts, Spicy Tangerine Coulis	
Mediterranean Mussels and Bay Scallops	\$20.00
In a spicy Calabrian Chili Crunch Broth, Crispy Chickpeas	
Spanish Potato Croquettes	\$18.00
Manchego Cheese, Soria Chorizo, Roasted Garlic Aioli	
Braised Tender Beef “Pierogies” Stroganoff	\$24.00
Sauteed Wild Mushrooms, Crème Fraiche, Pickled Golden Beets	
Carthay “Wedge” Salad	\$18.00
Farmers Market Apples, Candied Bacon, Blue Cheese, Pecans	
Warm Italian Roasted Chicken Brodo	\$18.00
Cheese Tortellini, Basil	

ENTRÉES 6

Fried Rocky Organic Chicken	\$46.00
Celebration of California Citrus, Pistachio, Lemon-Thyme Vinaigrette	
Butternut Squash & Sage Gnocchi	\$46.00
Farmers Market Pears, Wild Mushrooms, Broccoli, Walnut-Parsnip Pistou	
Charred Certified Angus New York*	\$70.00
Fingerling Potato Hash, Poblano Chilies, Roasted Tomatillo, Queso Fresco	
Signature Thick Cut Pork Chop*	\$52.00
Braised Cabage, Nueske’s Bacon, Celery Root Puree, Pecan Apple Chutney	
Sautéed Fish of the Day*	\$50.00
Hot & Sour Autumn Squash Broth, Forbidden Rice, Cashews, Fresh Herbs	

Slow Braised Colorado Lamb Shank	\$48.00
Creamy Garnet Yam Polenta, Walnuts, Pomegranate, Natural Jus	

FOR THE TABLE 3

Warm Cheddar Parker House Rolls	\$14.00
Calabrian Chili-Pine Nut Romesco Butter	
Yukon Gold Mashed Potatoes	\$15.00
Heavy Cream, Butter	
Roasted Brussels Sprouts	\$15.00
Croutons, Grana Padano, Ceasar Dressing	

DESSERTS 3

Warm Winter Pear-Cranberry Crostata	\$16.00
Vanilla Crème Anglaise, Cranberry, Tangerine Sherbet	
Chocolate Cheesecake	\$16.00
Hot Fudge, Tangerine Crème Anglaise, Chantilly.16	
Seasonal Sorbet	\$13.00

KIDS' ENTRÉES 3

Orecchiette Pasta with Marinara	\$13.00
served with Seasonal Fruit and choice of Small Low-fat Milk or Small DASANI® Water	
Classic Cheese Quesadilla	\$13.00
served with Seasonal Fruit and choice of Small Low-fat Milk or Small DASANI® Water	
Chicken Skewers Pineapple-Ginger Glazed	\$13.00
served with Seasonal Fruit and choice of Small Low-fat Milk or Small DASANI® Water	

KIDS' DESSERTS 1

Hazelnut Crunch Mickey Pop	\$11.00
-----------------------------------	----------------

NON-ALCOHOLIC BEVERAGES 11

Rose Petal Soda	\$5.25
locally sourced Purified Sparkling Water flavored with delicate Rose Essence and garnished with an edible Sugar-glazed Organic Rose Petal	
Wildberry Lemonade	\$6.50
All Natural Lemonade with flavors of Blackberry, Strawberry, Raspberry, and Blueberry with a Spritz of Purified Sparkling Water	
Twin Bill	\$6.00
A Classic Combination of natural Lemonade and Iced Tea lightly sweetened with Organic Agave Nectar	

Shirley Temple	\$5.25
Sprite® with Grenadine and Maraschino Cherries	
Roy Rogers	\$5.00
Coca-Cola® with Grenadine and Maraschino Cherries	
Acqua Panna	\$7.50
Still (1L)	
San Pellegrino	\$7.50
Sparkling (1L)	
Assorted Fountain Beverages	\$5.25
Coca-Cola®, Diet Coke®, Coca-Cola® Zero Sugar, Sprite®, Fanta® Orange, Barq's® Root Beer, POWERADE® Mountain Berry Blast, or Minute Maid® Zero Sugar Lemonade	
Coffee	\$4.25
Regular or Decaf	
Iced Tea	\$5.25
Hot Cocoa	\$4.25

CURTAIN CALL 4

Irish Coffee	\$16.50
Jameson Irish Whiskey, hot Coffee and two Sugar Cubes topped with frothy Cream	
Vintage Coffee	\$16.50
Baileys Irish Cream, Tuaca, and a splash of hot Coffee served in a snifter glass with a stick of Cinnamon	
B-52 Coffee	\$17.50
Grand Marnier, Kahlúa, Baileys Irish Cream, and hot Coffee topped with fresh House-made Whipped Cream	
Brandy Alexander	\$16.50
Brandy, Dark Crème de Cacao, Cream, and Nutmeg chilled and served up	

DISNEY FAMILY OF WINES 5

Fess Parker Chardonnay, Santa Barbara County	\$45.00
Kurt Russell Gogi "Goldie" Chardonnay, Santa Rita Hills	\$85.00
Kurt Russell Gogi "Southpaw" Pinot Noir, Santa Rita Hills	\$26.00
MacMurray Ranch Pinot Gris, Russian River Valley	\$55.00
Cabernet Sauvignon, Silverado Vineyards, Napa Valley 2018	\$21.00

CLASSIC COCKTAILS 22

Carthay Martini	\$20.50
Classically prepared with Hendrick’s Gin or Double Cross Vodka, Lillet Blanc Dry Vermouth, and Gourmet Blue Cheese-Truffle Olives served with an Ice Sphere	
Carthay Mai Tai	\$20.00
Surfrider Rum, Luxardo Maraschino and Orgeat (Almond) Syrups, Pineapple and fresh Citrus Juices, tapped with Myer's Original Dark Rum, garnished with an Orange Wedge and Luxardo Cherry	
Negroni	\$18.50
Beefeater Gin, Campari, and Carpano Antica Sweet Vermouth served over Hard Cubed Ice	
Ernest's Daiquiri	\$18.75
Bacardi Superior Rum, Luxardo Maraschino Liqueur, fresh Lime and Grapefruit Juice, and Organic Agave Nectar, served up	
Aviation Cocktail	\$20.50
Plymouth Gin, Crème de Violette Liqueur, Luxardo Maraschino Liqueur, and fresh Lemon Juice, served up	
Side Car	\$19.00
Hennessy V.S. Cognac, Cointreau, fresh Lemon Juice, and Agave Nectar with a Lemon Peel and a Sugar Rim	
Pimm's Punch	\$19.00
Pimm’s No. 1 Liqueur, Plymouth Gin, Strawberry, and Lemonade served over Crushed Ice	
Ginger Rogers	\$18.50
Plymouth Gin, Luxardo Apricot Liqueur, Noilly Prat Dry Vermouth, and a hint of fresh Lemon Juice, served up	
Tequila Daisy	\$20.50
Don Julio Reposado Tequila, Cointreau, Crème de Violette Liqueur, fresh Lime Juice, Organic Agave Nectar, and Egg Whites, served up	
The Derby	\$17.50
Bulleit Bourbon, fresh Grapefruit Juice, and Honey, served up	
Scotch Mist	\$17.50
Known to be Walt’s Drink of Choice – Johnnie Walker Black Label Scotch with a Lemon Peel served over Crushed Ice	
Pisco Sour	\$18.50
El Gobernador Pisco, fresh Lime Juice, Organic Agave Nectar, Angostura Bitters, and Egg Whites	
Carthay Manhattan	\$20.50
Bulleit Rye Small Batch American Whiskey, Carpano Antica Sweet Vermouth, Angostura Bitters, and Luxardo Gourmet Maraschino Cherries served with an Ice Sphere made from locally sourced Purified Water	
Carthay Old Fashioned	\$20.50
Woodford Reserve Bourbon with Angostura and Orange Bitters, a Luxardo Gourmet Maraschino Cherry, and served with an Ice Sphere made from locally sourced Purified Water	
Classic Gin & Tonic	\$17.50
Hendrick’s Gin and Premium Tonic	
Dill Gin & Tonic	\$17.25
Plymouth Gin, Premium Tonic, Zesty Deli Dill Pickle Brine, locally grown Organic Dill, and Lemon Peel	

Botanical Gin & Tonic	\$17.75
Hendrick's Gin, Premium Tonic, Star Anise, Cardamom, and Mint	
Sparkling Mare	\$18.25
Saint-Hilaire Sparkling Wine, St-Germain Elderflower Liqueur, and Aperol Orange Aperitif	
Double Pear Martini	\$20.50
Double Cross and Absolut Pears Vodkas, Pear Nectar, and fresh Lime Juice complemented with a marinated Baby Pear, served up	
Bourbon Crusta	\$19.50
Bulleit Bourbon, Cointreau, Luxardo Maraschino Liqueur, and fresh Lemon Juice with a Lemon Peel and a Sugar Rim	
Carthay Club Mojito	\$19.00
Bacardi Superior Rum, Organic Mint from nearby farms, fresh Lime Juice, and Organic Agave Nectar topped with locally sourced Purified Sparkling Water served over Crushed Ice	
Bloody Mary	\$19.00
Hanson of Sonoma Habanero Organic Vodka, Bloody Mary Mix, Barbecue Bitters, and Dill Pickle Brine garnished with a locally grown Organic Dill Sprig and a dehydrated Horseradish-cruste Tomato Slice	