

Hearthstone Lounge

1600 S Disneyland Dr Disney`s Grand Californian Hotel & Spa, Ground Floor 92802-2317 ·
+17147814636 · Updated: Jan 14, 2026

[View online menu](#)



CRAFT COCKTAILS 15

Spiced Thyme Sour Cocktail	\$22.00
Gin, Ginger, Lemon Juice, Cinnamon Syrup, Egg White, Fresh Thyme	
Recuérdame Cocktail	\$22.00
Casa Amigos Reposado, Passion Fruit, Green Bar Hibiscus Liqueur, Lemon Juice	
Royal Petal	\$17.75
Empress 1908 Gin, Meletti Limoncello, Lemon Juice, Lavender	
In Your Honor	\$26.00
Michter's American Whisky, Campari, Sweet Vermouth	
Golden Rush Hour	\$20.00
25yr Flor de Caña, Amaro Montenegro, Passion Fruit Syrup, Egg White, Lime Juice	
Harvest Manhattan	\$27.00
Beverly High Rye Whisky, Averna Amaro Siciliano Liqueur, D.O.M. Benedictine, Bitters, Luxardo Cherries	
Curious Cabin	\$20.75
Don Julio Blanco Tequila, Prickly Pear, Orinoco Bitters, Lime Juice	
Japanese Sour	\$23.00
Sekk Sato Shiki Single Grain Whiskey, Domaine Canton Ginger Liqueur, Honey Syrup, Egg White, Serrano Chile, Lemon Juice	
Ultimate Margarita	\$26.00
LALO Blanco Tequila, Grand Marnier Centenaire, Agave, Lime Juice	
Cognac Sensation	\$21.00
Rémy Martin VSOP, Sweetened Coconut Cream, Passionfruit Syrup, Lemon Juice	
Honey Gintini	\$21.00
Hendrick's Gin, Pineapple & Lemon Juices, Honey, Orange Marmalade	
Rum Vanilla Espresso Martini	\$21.00
Flor de Caña Espresso Liqueur, Grey Goose Vanilla, Espresso, Sea Salt	
70th Celebration Cocktail	\$23.00
Michter's American Whiskey, Domaine Canton Ginger Liqueur, Lemon Juice, Honey Syrup, Ginger Ale, Bitters	
The Dilemma	\$40.00
Meilleur Ouvrier Chartreuse, Empress Gin, Lime Juice, Simple Syrup	

Hearthstone Old Fashioned	\$36.00
The Beverly Orange Wine Cask Finished Blended American Whiskey, Angostura Bitters, Luxardo Liqueur, Demerara Syrup, Luxardo Cherry, Orange Peel	

NON-ALCOHOLIC SPECIALTY BEVERAGES 4

Paradisi Patch	\$10.00
Fever-Tree Sparkling Pink Grapefruit, Falernum, Lime Juice, Grapefruit Juice, Garnished with a Grapefruit Wheel	
Crisp Spring	\$10.00
White Grape Juice, Premium Sparkling Water, Lemon Juice, Pomegranate Juice, Garnished with Mint Sprigs	
Peach Meadows	\$10.00
Peach Juice, Sparkling Mineral Water, Sage Essence, Lemon Juice, Garnished with a Lemon Wedge	
Orchard Swig	\$9.00
Apple Cider, Cinnamon, Orgeat, Ginger Beer, Garnished with a Cinnamon-Dusted Apple Slice and Luxardo Cherries	

BOTTLED MINERAL WATER 3

Premium Still	\$7.00
Small 375 mL Bottle	
Premium Still	\$10.00
Large 1 L Bottle	
Premium Sparkling	\$10.00
Large 1 L Bottle	

WINE 32

Prosecco, Avissi	\$19.00
Italy	
Prosecco, La Marca Luminore	\$99.00
Italy	
Blanc de Blancs, Schramsberg	\$132.00
Napa-Sonoma, CA	
‘La Cuvée,’ Laurent-Perrier	\$154.00
Champagne, France	
Brut, Yellow Label, Veuve Clicquot, Ponsardin	\$198.00
Reims, France	
Sauvignon Blanc, Massican	\$86.00
Napa Valley, CA	
Sauvignon Blanc, Saint Clair	\$103.00
Marlborough, New Zealand	

Sauvignon Blanc, Twomey Napa	\$112.00
Napa Valley, CA	
Sauvignon Blanc, Cloudy Bay	\$112.00
Marlborough, New Zealand	
Pinot Grigio, Massican	\$70.00
Napa Valley, CA	
Pinot Grigio, Jermann	\$103.00
Italy	
Chardonnay, Ferrari-Carano, Tré Terre	\$78.00
Russian River, CA	
Chardonnay, Post & Beam	\$94.00
Napa Valley, CA	
Chardonnay, ZD	\$95.00
Napa Valley, CA	
Chardonnay, Domaine Long-Depaquit, Premier Cru, ‘Les Vaucopins’	\$132.00
Burgundy, France	
Chardonnay, Grgich Hills Estate	\$193.00
Napa Valley, CA	
Riesling, Chateau Ste. Michelle, Eroica	\$68.00
Columbia Valley, WA	
Rosé, Fleur De Mer, Côtes De Provence	\$77.00
Provence, France	
Pinot Noir, Chalone Estate	\$86.00
Monterey, CA	
Pinot Noir, Raeburn	\$95.00
Sonoma, CA	
Pinot Noir, Flowers	\$138.00
Sonoma, CA	
Pinot Noir, Enroute	\$141.00
Russian River, Sonoma County, CA	
Pinot Noir, Domaine Drouhin	\$178.00
Willamette Valley, OR	
Merlot, Duckhorn	\$127.00
Napa Valley, CA	
Cabernet Sauvignon, J. Lohr, Hilltop	\$78.00
Paso Robles, CA	

Cabernet Sauvignon, Schweiger Vineyards, Spring Mountain	\$143.00
Napa Valley, CA	
Cabernet Sauvignon, Post & Beam by Far Niente	\$121.00
Napa Valley, CA	
Cabernet Sauvignon, Penfolds 704	\$176.00
Napa Valley, CA	
Cabernet Sauvignon, Groth	\$198.00
Napa Valley, CA	
Cabernet Sauvignon, ZD	\$200.00
Napa Valley, CA	
Zinfandel, Ridge, Three Valleys	\$94.00
Sonoma County, CA	
Red Blend, Chappellet Mountain Cuvée	\$110.00
Napa Valley, CA	

BEER 17

Coors Light	\$12.75
Golden, CO (4.2% ABV)	
Corona Extra	\$12.75
Mexico (4.6% ABV)	
Heineken - Draft	\$12.75
Netherlands (5.0% ABV)	
Modelo Especial - Draft	\$14.25
Mexico (4.4% ABV)	
Kona Longboard Island Lager	\$12.75
Kona, Hawaii (4.6% ABV)	
Hangar 24 Orange Wheat - Draft	\$15.75
Redlands, CA (4.6% ABV)	
Karl Strauss® Windansea Wheat - Draft	\$15.75
San Diego, CA (5.1% ABV)	
Bottle Logic Brewing 714 Blonde Ale - Draft	\$15.75
Anaheim, CA (4.8% ABV)	
Belching Beaver Hazers Gonna Haze Hazy IPA - Draft	\$15.75
San Diego, CA (6.6% ABV)	
Smog City Park Hopper IPA - Draft	\$15.75
Torrance, CA (6.6% ABV)	

Bear Republic Racer 5 IPA - Draft	\$15.75
Healdsburg, CA (7.0% ABV)	
Karl Strauss Brewing Co.® 70th Anniversary IPA - Draft	\$17.25
San Diego, CA (7.0% ABV)	
North Coast Prangster	\$14.25
Fort Bragg, CA (7.6% ABV)	
North Coast Brother Thelonious - Draft	\$15.75
Fort Bragg, CA (9.4% ABV)	
Seasonal Hard Cider	\$12.75
Ask your Server for details	
Delirium Tremens	\$24.00
Belgium (8.5% ABV)	
Delerium Red Ale	\$24.00
Belgium (8.0% ABV)	

SHARED & STARTERS 6

French Onion Soup	\$13.00
Caramelized Onions, Sourdough Croutons, Gruyère Cheese	
Citrus-Habanero Chicken Wings	\$28.00
Pasture-raised Party Wings, Citrus-Habanero Hot Sauce, Maple Celery Root-Carrot Slaw	
Chorizo Poutine	\$25.00
Seasoned Steak Fries, Chorizo Gravy, White Cheddar Curds, Sweet & Hot Peppers	
Chicken Breast Tenders	\$22.00
Point Reyes Blue Cheese Dip, Hot Honey Drizzle, French Fries	
Cheese & Charcuterie	\$27.00
Shareable Artisanal Local Farmstead Cheeses, Specialty Deli Meats, Accompaniments	
Colossal Shrimp Cocktail	\$29.00
Lemon Aioli, Belgian Endive, Bloody Mary Vinaigrette	

SALADS & SANDWICHES 5

Gem Caesar	\$21.00
Gem Lettuce, Freshly Grated Parmesan, Brown Butter & Sage Croutons, Caesar Dressing	
Hearthstone Cobb Salad	\$21.00
Leaf Lettuce, Arugula, Cider-Glazed Bacon, Point Reyes Blue Cheese, Avocado, Cherry Tomatoes, Radishes, Soft-Boiled Egg, Artichoke, Red Onions, Creamy Apple Vinaigrette	

Flaky Buttermilk-Battered Chicken Sandwich*	\$27.00
Pasture-raised Chicken, Soft-fried Egg, Cucumber & Radicchio Slaw, Habanero Aioli & Hot Honey Drizzle, Buttered Brioche Bun, French Fries	
Parmesan-Crusted Grilled Cheese Sandwich	\$21.00
Point Reyes Toma Cheese, Canadian Bacon, Tomato, Arugula, Choice of Seasonal Fruit or French Fries	
Hearthstone Burger*	\$27.00
Sonoma Sharp White Cheddar, Avocado, Lettuce, Tomatoes, Bacon-Shallot Jam and Chimichurri Aioli on a Buttered Brioche Bun, served with French Fries	

ARTISAN PIZZA 4

Margherita	\$22.00
Fresh Mozzarella, Fresh Basil, Fire-roasted Tomatoes, Artisan Cheese Blend	
Classic Pepperoni	\$24.00
Premium Pepperoni, Artisan Cheese Blend	
Forest Mushroom Impossible™ Sausage	\$23.00
Roasted Mushrooms, Plant-based Sausage, Mushroom Spread, Caramelized Onions, Green Onions, Fresh Mozzarella, Artisan Cheese Blend	
Charcuterie	\$25.00
Premium Pepperoni, Prosciutto, Italian Sausage, Arugula, Fire-roasted Tomatoes, Artisan Cheese Blend	

ENTREES 8

Portobello Mushroom Risotto	\$29.00
Portobello “Steak,” Asparagus, Mushrooms, Shallots, Dairy-Free Parmesan, Garlic & Aromatics	
Pacific Seabass*	\$45.00
Fingerling Potatoes, Broccolini, Aromatic Lemon Butter, Champagne-Truffle Vinaigrette	
Truffle Mac & Cheese	\$25.00
Fresh Elbow Macaroni, Black Truffle, Cheddar Cheese Sauce	
Slow-roasted Black Angus Prime Rib* - 12 oz	\$46.00
Au Jus, Creamy Horseradish, Aromatic Herbs	
Slow-roasted Black Angus Prime Rib* - 16 oz	\$58.00
Au Jus, Creamy Horseradish, Aromatic Herbs	
Short Rib Lasagna	\$39.00
Spinach Pasta Dough, Braised Beef Short Rib, Bechamel, Trio of Cheeses, Mascarpone, Tomato Ragù	
Roasted Chicken	\$36.00
Garlic Whipped Potato, Seasonal Vegetables, Dark Chicken Jus	
Prime New York Steak*	\$72.00
14 oz Brandt Holstein Strip, Hickory Molasses Glaze, Demi Glace, Compound Butter, Garlic-Parmesan Frites	

DESSERTS 4

Chocolate Cheesecake	\$15.00
Guanaja Cheesecake, Dark Chocolate Ganache, Chocolate Crunch Topping, Chocolate Deco Chip, Orange Sauce, Macerated Raspberries	
Cookie Butter Crème Brûlée	\$15.00
Vanilla Crème Brûlée, Chantilly Cream, Cookie Butter Biscotti	
Seasonal Dessert	\$15.00
A Special Creation from the Grand Californian Hotel's Pastry Chefs	
Seasonal Slice of Cake	\$16.00

SPECIALTY SPIRITS 20

Courvoisier, VS, Cognac	\$18.00
Hennessy, VS, Cognac	\$20.00
Hennessy Paradis, Cognac	\$175.00
Rémy Martin, VSOP, Cognac	\$21.00
Rémy Martin Tercet, Cognac	\$41.00
Rémy Martin XO Excellence, Cognac	\$175.00
Rémy Martin, Louis XIII, Grande Champagne, Cognac	\$260.00
Rémy Martin, Louis XIII, Cognac	\$690.00
Casamigos, Reposado	\$17.25
Del Maguey, Vida, Mezcal	\$19.00
Don Julio, Añejo	\$19.00
Don Julio, Blanco	\$19.00
Don Julio, 1942	\$30.00
Pàtron, Silver	\$20.00
Clase Azul Gold	\$125.00
Clase Azul Guerrero Mezcal	\$130.00
Clase Azul Durango Mezcal	\$101.00
Clase Azul Plata	\$39.00
Clase Azul Reposado	\$39.00
Clase Azul Añejo	\$100.00