

Lamplight Lounge

1313 Disneyland Dr Disney California Adventure Park 92802 · +17147814636 · Updated: Jan 14, 2026

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LAMPLIGHT LOUNGE SEASONAL OFFERINGS 3

Lunar New Year Cocktail

\$19.00

Han Soju, Del Maguey Vida Mezcal, Dragon Fruit Syrup, Lemon Juice, Ancho Reyes Chile Liquor and Firewater Bitters

Spicy Dandan Noodles

\$27.00

Seared Pork Belly and Noodles tossed in Szechuan Spicy Sauce paired with Carrots, Cucumber and Peanuts, garnished with Green Onions

Milk Tea and Taro Donuts

\$11.00

Warm, Fluffy Donuts dipped in Milk Tea, drizzled with Taro and garnished with Boba, paired with Milk Tea Dipping Sauce

BITES 3

Potato Skins

\$16.00

crispy Yukon Gold Potatoes with Brown Butter-Caper Yogurt, Smoked Paprika Aioli and Manchego Cheese

Lobster Nachos

\$25.00

Warm Lobster with Black Beans, Aged Cheddar-Oaxaca Cheese Sauce, Shredded Cheese Blend, Pico de Gallo, Sliced Serrano Chiles and Chipotle Crema

Salmon Poke*

\$22.00

Creamy Avocado Mousse topped with Ponzu-glazed Fresh Salmon, Edamame, Pineapple, Cucumber and Seaweed Salad, finished with Pickled Radish, Furikake, Fried Wonton Chips and Togarashi

BIGGER BITES 5

Stone Fruit Salad

\$22.00

Roasted Chicken Breast, Mixed Greens, Sweet Tea Vinaigrette and spicy Cornbread Crumbles

Cheddar Burger*

\$25.00

Grilled Custom Burger Blend with Cheddar, Tomato, Lettuce, Red Onion and Avocado Ranch Spread on a Toasted Amish Bun

Salmon PLT*

\$26.00

Grilled Salmon with crispy Pancetta, Lettuce, Tomato, Lemon-Bacon Aioli on Toasted Focaccia

Lemon-Rosemary Chicken

\$26.00

with Chicken Nage, Roasted Mushrooms, Sugar Snap Peas and Roasted Potatoes

Al Pastor Pork Chop

\$29.00

Marinated Al Pastor Bone-in Pork Chop, Oaxaca Cheese Polenta, Pineapple Relish, Charred Onions, Roasted Red Chili Butter and Green Chili Sauce

PLANT-BASED 3

Impossible™ Burger	\$24.00
Two seasoned patties, American Cheese, House Spread, Grilled Onions, Lettuce, and Tomato on a Potato Bun	
Brussels Caesar	\$14.00
House-made Dressing, Toasted Pine Nuts and Garlic Croutons with Roasted Red Pepper and Tomato Sauce.	
Brownie	\$11.00
with Vanilla Bean Ice Cream, Berry Sauce and Macerated Berries	

DISNEY CHECK MEAL 2

Burger Slider	\$11.00
Mini Burger with Cheese and Pickles served with Carrots, Yogurt and Berries. Meets Disney Nutrition Guidelines for Complete Meals without substitutions	
Chicken	\$11.00
Grilled Tenders with Sweet Orange Sauce served with choice of two selections: Vanilla Yogurt, Carrots, Fresh Fruit or Fries. Meets Disney Nutrition Guidelines for Complete Meals without substitutions	

BUDDING ARTISTS 2

Pasta	\$11.00
Corkscrew Pasta with Creamy Cheese Sauce and Cheddar "Fish" served with choice of two selections: Vanilla Yogurt, Carrots, Fresh Fruit or Fries	
Meat-Bread-Meat Sandwich	\$11.00
Ham, Honey-Dijon Spread, English Cucumber, Lettuce and White Bread	

NON-ALCOHOLIC BEVERAGES 9

Goofball Island	\$7.50
Simply Fruit Punch®, Minute Maid® Lemonade and Raspberry Purée	
Falling with Style	\$7.50
Minute Maid® Lemonade with Mango Purée	
Mint to Be	\$7.00
Simply Limeade®, Watermelon and Berry Purée and fresh Mint topped with Soda Water	
2319	\$7.50
a frozen Mocktail made with Strawberry Purée, Cream of Coconut and Pineapple Juice topped with Coca-Cola®	
Pixar Ball Sipper	\$17.50
Assorted Beverages	
Coca-Cola®, Diet Coke®, Sprite®, Fanta® Orange, Minute Maid® Light Lemonade, Barq's® Root Beer and freshly brewed Iced Tea	
Freshly Brewed Joffrey's Coffee®	
Hot Chocolate	
Assorted Twinings of London® Hot Teas	

COCKTAILS 12

Final with a Fix	\$17.25
Greenbar IXÁ Reposado Tequila, Raspberry Liqueur, Cointreau, fresh Lime Juice, Agave Nectar and a spritz of Del Maguey Vida Mezcal	
Open Ocean with a Splash	\$17.75
a Frozen Cocktail made with Bacardi Raspberry Rum, Bols Blue Curaçao, Liquid Alchemist Orgeat (Almond), Agave Nectar and fresh Lime Juice	
A Little Perspective	\$17.00
Tito's Vodka, Garlic Simple Syrup, Bloody Mary Mix, Lime Juice, Cucumber Syrup and Firewater Bitters	
The Sequel	\$19.00
Absolut Citron Vodka, Bacardi Superior Rum, Liquid Alchemist Passion Fruit, fresh Lime Juice and Agave Nectar	
Over Budget	\$17.25
Grey Goose Vodka, Liquid Alchemist Passion Fruit, fresh Lime Juice, Agave Nectar and Ginger Beer	
Scream Canister	\$18.25
Bacardi Reserva Ocho Rum, Cream of Coconut and Pineapple and Orange Juices with a mist of Angostura Bitters	
Find Your Spark	\$19.00
X-Fusion Vodka, Bacardi Raspberry Rum, Lemon Juice, Watermelon Monin and Sparkling Wine	
Sunrise Spectacular	\$17.25
Maker's Mark Bourbon, Tropical Juices, Agave Nectar and a dash of Angostura Bitters	
Cobra Hiss	\$19.00
Mezcal, Cointreau, Cucumber Syrup, Lemon Juice and Agave Nectar	
Nectar in the Rye	\$17.25
Redemption Rye Whiskey, Combiér Crème de Pêche de Vigne, Hartley & Gibson's Amontillado Sherry, Lemon Juice and Agave Nectar	
Abstract Thought	\$18.00
Cold Brew Coffee, Heavy Cream, Frangelico, Bailey's Irish Cream, Kahlua and Agave Nectar topped with Cinnamon	
Red is a Lucky Color	\$20.00
X-Fusion Vodka, Bacardi Silver Rum, Strawberry Puree, Raspberry Puree and Rosemary Syrup	

DRAFT, BOTTLE AND CAN SELECTIONS 18

Firestone Walker Cali Squeeze Blood Orange, Paso Robles, CA	\$14.25
Hefeweizen (ABV 5.4%)	
Golden Road, Mango Cart	\$11.75
Wheat Ale (ABV 4.0%)	
Coronado Brewing Co. Salty Crew, Coronado, CA	\$14.25
Blonde Ale (ABV 4.5%)	
Maui Sunshine Girl	\$13.00
Maui Brewing Co. Sunshine Girl Golden Ale (ABV 4.6%)	

Pizza Port, Honey Blonde	\$13.00
Honey Blonde Ale, San Clemente, CA, 4.9% ABV, 10 IBU	
Three Weavers Brewing Co., Seafarer	\$13.00
Kölsch-Style Ale (ABV 4.8%)	
Crowns & Hops, The Dopest	\$13.00
Hazy IPA (ABV 6.8%)	
New Belgium Brewing, Voodoo Ranger Juice Force	\$13.00
Hazy IPA (ABV 9.5%)	
Featured Nitro Stout Selection	\$13.00
Newtopia Peach Lemon Smash	\$14.25
Newtopia Cyder - Peach Lemon Smash Apple Cider, San Diego, CA (ABV 10.5%)	
Seasonal Featured Selection	\$13.00
Modelo, Especial	\$11.75
Lager (ABV 4.4%)	
Bud Light, St. Louis, Missouri	\$9.50
Light Lager (ABV 4.2%)	
Karl Strauss®, San Diego, California	\$13.00
Featured Selection	
Crowns and Hops - 8 Trill Pils	\$13.00
Pilsner 5% ABV	
North Coast Brother Thelonious, Fort Bragg, California	\$12.00
Belgian-style Abbey Ale (ABV 9.4%)	
Duck Foot Brewing Co., Golden Honey Ale, Miramar, CA	\$13.00
(ABV 6.5%)	
NÜTRL Hard Seltzer, WI	\$13.25
Featured Selection (ABV 4.5%)	
WINES 15	
Carl Graff Riesling, Germany	\$12.00
Sokol Blosser Pinot Gris, Willamette Valley, Oregon	\$55.00
Grassini Family Vineyards Sauvignon Blanc, Santa Barbara, California	\$57.00
Hartford Court Russian River Valley Chardonnay, California	\$61.00
Silverado Chardonnay, Carneros, California	\$16.00
Wachira Wine - Muscat	\$16.00

Bella Grace Vineyards Bella Rosé, Amador County, California	\$55.00
Elouan Pinot Noir, Willamette Valley, Oregon	\$55.00
Long Meadow Ranch Merlot, Napa Valley, California	\$75.00
Eberle Steinbeck Vineyard Syrah, Paso Robles, California	\$57.00
Ghost Block Zinfandel, Napa Valley, California	\$75.00
Chaos Theory	\$18.00
House of Brown's Chaos Theory Red Wine Blend, 75% Cabernet Sauvignon 25% Pinot Noir	
Honey Bubbles Moscato	\$14.00
Honey Bubbles Sparkling Moscato	
Steorra Sparkling Brut, Russian River	\$65.00
Domaine Chandon Étoile, Napa Valley, California	\$75.00

ALLERGY-FRIENDLY OFFERINGS ¹

Allergy-friendly menus available upon request

BRAILLE MENU ¹

Braille menu available upon request

DESSERTS ¹

Donuts	\$11.00
Ask about our seasonal offering.	

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Milk Tea and Taro Donuts	\$11.00
Warm, Fluffy Donuts dipped in Milk Tea, drizzled with Taro and garnished with Boba, paired with Milk Tea Dipping Sauce	

ENTRÉES ⁶

Spiced Ham Benedict*	\$23.00
House-made Butter Biscuits, Spiced Ham, Sautéed Spinach, Soft-poached Eggs, Hot Honey Hollandaise and Fresh Fruit	

Egg White Frittata Bake	\$24.00
Hen of the Woods Mushrooms, Spinach, Tomatoes, Roasted Peppers and Onions, Smoked Salmon, Goat Cheese Sour Cream and Avocado, served with Confit Potatoes	
Brunch Burger*	\$24.00
Grilled Custom Burger Blend with American Cheese, One Egg-up, Hash Brown Patty, Roasted Green Chile, Lettuce, Caramelized Onions and Paprika Aioli on a toasted Amish Bun with Fresh Fruit	
Indulgent French Toast	\$21.00
Cinnamon-Brown Sugar Challah Bread, Irish Cream Whip, Maple Syrup, Macerated Berries and House-made Almond Brittle	
Lamplight Chilaquiles*	\$21.00
House-made Tortilla Chips tossed in a 3-Chile Red Sauce, Cheddar-Jack, Two Eggs-up, Queso Fresco, Red Onions, Cilantro-Serrano Sour Cream and Sliced Avocado, topped with Pepitas	
New York Avocado Toast*	\$28.00
Sourdough, Avocado Mash, New York Steak, One Egg-up, Piquillo-Butter Sauce, Arugula Salad and Pickled Red Onions with Confit Potatoes	

SPECIALTY BEVERAGES 3

Mimosa Flight	\$28.00
Seasonal flavors	
Cinnamon Toast Cocktail	\$17.50
Stoli Vanilla Vodka, Frangelico, Rumchata and Cinnamon Cereal-infused Milk	
Beer Mimosa	\$15.00
Blood Orange Beer topped with Fresh Orange Juice	