

Space 220 Restaurant

200 Epcot Center Drive Walt Disney World, Orlando, FL 32830 · +14079395277 · Updated: Jan 14, 2026

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ATMOSPHERIC SPIRITS 11

GALAXY SPRITZ \$18.00

Lagoon Bay Aperitif, Lychee Liqueur, Fresh Lemon Juice, Prosecco

BLACK HOLE FASHIONED \$20.00

Buffalo Trace Bourbon, Demerara, Whiskey Barrel Aged Bitters

ILLUMINATION \$18.00

Bacardi Rum, Malibu Rum, Passion Fruit, Blood Orange, Pineapple, Lime Sour, Passion Fruit Boba

M4RG4R1TA \$18.00

Espolon Blanco Tequila, Watermelon Lime Sour, Salted Lime Foam

COMMAND CENTER \$17.00

Connption Kinship Gin, St Germain Elderflower Liqueur, Lemon Juice, Citrus Elderflower Foam

SPACE AGE MULE \$18.00

Wheatley Vodka, Key Lime Pie Liqueur, Lime Juice, Ginger Beer

SHUTTLE CREW \$18.00

Ketel One Peach and Orange Blossom Vodka, Vanilla, Tangerine, Red Bull and Tang Foam

GAMMA BURST \$19.00

Grey Goose Strawberry Lemongrass Vodka, Midori Melon Liqueur, Strawberry Popping Pearls

P²OG \$18.00

Appleton Estate Signature Rum, Passion Fruit, Pineapple, Orange, Guava

Sunspot \$18.00

Espolon Reposado Tequila, Fresh Lime, Passion Fruit, Pineapple, Mango, Hellfire Bitters, Hibiscus Splash.

UP ALL NIGHT \$18.00

Absolut Vanilia Vodka, Creme de Cacao, Kahlua, Chilled Espresso, Astronaut Ice Cream

ZERO-PROOF COCKTAILS 2

MOON ROCKS \$13.00

Lemon Juice, Blue Cotton Candy Syrup, Coconut, Pineapple Juice, Pop Rocks

STARSHIP LEMONADE \$16.00

Strawberry, Watermelon, Lemonade, Glow Cube

DRAFT 4

MICHELOB ULTRA	\$10.00
STEVENS POINT CENTAURI AMBER LAGER	\$12.00
BLUE MOON	\$11.00
SIERRA NEVADA HAZY LITTLE THING IPA	\$11.00

BOTTLED 6

STELLA ARTOIS	\$10.00
BUD LIGHT	\$9.00
CORONA	\$10.00
MODELO ESPECIAL	\$9.00
HEINEKEN 0.0 (NON-ALCOHOLIC)	\$10.00
SPACE CAMPER COSMIC IPA	\$12.00

SPARKLING / CHAMPAGNE 2

PROSECCO, TERRE DI BACCO, TREVISO, ITALY	\$16.00
SPARKLING, SCHARFFENBERGER, MENDOCINO COUNTY, CA	\$17.00

WHITES 5

MOSCATO, BATASIOLO MOSCATO D'ASTI, ITALY	\$14.00
PINOT GRIGIO, SANTA MARGHERITA, SANTA MARGHERITA	\$17.00
SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND	\$16.00
CHARDONNAY, TALBOTT KALI HART, MONTEREY, CA	\$17.00
ROSÉ, BY.OTT, COTES DE PROVENCE, FRENCH RIVIERA	\$18.00

REDS 5

PINOT NOIR, BÖEN, RUSSIAN RIVER, CA	\$19.00
MERLOT, DECOY, SONOMA, CA	\$16.00
RED BLEND, THE PRISONER, CALIFORNIA	\$27.00
MALBEC, UNO, MENDOZA, ARGENTINA	\$16.00
CABERNET SAUVIGNON, BRENDDEL, NAPA VALLEY, CA	\$19.00

LIFT-OFFS 8

Starry Calamari

Fried Calamari, Italian Cherry Peppers, Spicy Marinara, Roasted Pepper Citrus Aioli

Blue Moon Cauliflower

Tempura-Fried Cauliflower, Housemade Hot Sauce, Blue Cheese Dust

Luna Antipasti

Burrata, Iberico Ham, Balsamic Braised Fennel, Marinated Olives, Heirloom Tomato, Crostini, Marcona Almonds

Neptuna Tartare*

Bluefin Tuna, Wasabi Avocado, Pineapple, Mango, Panipuri

Centauri Caesar Salad

Romaine Lettuce, Classic Caesar Dressing, Parmigiano-Reggiano, Toasted Garlic Crouton Crumble

Phantom Galaxy Beet Salad

Petite Rosette Lettuce, Herb Pesto, Hazelnuts, Caramelized Goat Cheese

Apollo 16 Shrimp Tacos*

Marinated Shrimp, Tomato, Shallots, Crispy Wonton Shell

Andromeda Wagyu Beef Carpaccio*

Wagyu Beef, Pomegranate Seeds, Potato Chips, Truffle Cipriani Sauce, Shaved Parmesan

STAR COURSE 7

Rocket Flame Seared Tuna*

Fennel Spice-Rubbed Tuna Loin, Eggplant Caponata, Arugula, Aged Balsamic

Titan Crater Flatbread*

Slow-Roasted Strip Loin, Caramelized Onion, Arugula, Tomato, Parmesan, Truffle Crème

Galactic Miso Salmon*

Miso-Glazed Salmon, Sauteed Leeks, Tempura-Fried Mushroom, Curry Blood Orange Beurre Blanc

Mangala Roasted Chicken

Indian-Inspired 24-Hour Marinated Chicken, Red Pepper, Carrot, Tomato, Coconut Basmati Rice

Interstellar Steak & Frites*

New York Strip Steak, Hand-Cut Fries, Choice of Peppercorn Sauce or Chimichurri | Add Jumbo Shrimp +\$15

Space Pad "Thai"

Rice Noodles, Stir Fried Vegetables, Crispy Tofu, Bean Sprouts, Garlic Chili Crunch, Sweet Soy Chili Sauce.

Gemini Burger*

Signature Beef Blend, White Cheddar Cheese, Bacon, Shredded Lettuce, Tomatoes, Roasted Pepper Citrus Aioli, French Fries

SATELLITE SIDES 5

Roasted Fingerling Potatoes **\$9.00**

Truffled Herb Parmesan Fries **\$9.00**

Roasted Carrots	\$9.00
Chili-Garlic Broccolini	\$9.00
Caramelized Brussels Sprouts with Balsamic and Parmesan	

SPACE STATION SUPPLEMENTALS 2

1.5 Lbs Baked Whole Lobster Stuffed with Jumbo Crab*

Roasted Corn, Broccolini, Mornay Sauce Additional \$22

24 Oz. Bone In Ribeye*

Coffee Space Rub, Fingerling Potatoes, Asparagus, Cippolini Onion, Demi Glace Additional \$20

SUPERNOVA SWEETS 6

Lunar Carrot Cake

Carrot Cake, Cream Cheese, Candied Pistachios

Sol

Chocolate Tart, Coffee Sponge, Hazelnut Crunch, Coffee Mousse, Cherry Gel

Cosmic Cheesecake

Chocolate Cheesecake, Chocolate Crumbs, Raspberry Gel, Chocolate Dome

Electra

Lemon Mousse, Raspberry Jam, Citrus Cake, Whipped Ganache

Strawberry Saturn

Vanilla Mousse, Strawberry Compote, Strawberry Crumbs

Gelato and Sorbet

Vanilla, Chocolate, Birthday Cake, Strawberry or Mango

DESSERT DRINKS 6

Coffee	\$4.00
Espresso	\$4.00
Double Espresso	\$6.00
Cappuccino	\$7.00
Latte	\$7.00
Up All Night	\$18.00
Absolut Vanilla Vodka, Creme de Cacao, Kahlua, Chilled Espresso, Astronaut Ice Cream.	

CELESTIAL BEVERAGES 4

Soda	
Milk	
Apple Juice	
Bottled Water	

ZERO-PROOF SIPPERS 2

Moon Rocks	\$13.00
Lemonade, Blue Cotton Candy Syrup, Coconut	
Starship Lemonade	\$16.00
Strawberry, Watermelon, Lemonade, Glow Cube	

CHARDONNAY 4

Talbott "Kali Hart" Monterery, CA	\$59.00
Quintara, CA	\$43.00
Gogi "Goldie Chardonnay" by Kurt Russell, Sta. Rita Hills, CA	\$110.00
Rombauer, Carneros, CA	\$110.00

SAUVIGNON BLANC 2

Kim Crawford, Marlborough, New Zealand	\$52.00
Frenzy, Marlborough, New Zealand	\$55.00

PINOT GRIGIO 1

Santa Margherita, Alto Adige, Italy	\$68.00
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OTHER WHITES 6

Etude Pinot Gris, CA	\$68.00
Chateau Ste. Michelle "Eroica" Riesling, WA	\$59.00
Batasiolo Moscato d'Asti, Piedmont, Italy	\$52.00
Space Age Rose, Paso Robles, CA	\$52.00
Skywalker by George Lucas Rose, Marin County, CA	\$88.00
Bodegas Fillaboa Alarino, Rias Baixas, Spain	\$60.00

CABERNET SAUVIGNON 6

Brendel Cooper's Reed, Napa Valley, CA	\$60.00
Routestock, Napa Valley, CA	\$80.00
Foley Johnson, Napa Valley, CA	\$125.00
Heitz Cellars, Napa Valley, CA	\$135.00
Joseph Phelps, Napa Valley, CA	\$170.00
Caymus, Napa Valley, CA	\$180.00

PINOT NOIR 5

Belle Glos "Clark & Telephone" Santa Maria Valley, CA	\$110.00
Goldeneye by Duckhorn, Anderson Valley, CA	\$138.00
Elouan by Joseph Wagner, OR	\$58.00
Böen, Russian River Valley, CA	\$72.00
Skywalker by George Lucas, Marin County, CA	\$190.00

MERLOT 2

Decoy Merlot, Sonoma, CA	\$52.00
Emmolo, Napa Valley, CA	\$80.00

ZINFANDEL 1

Prisoner "Saldo" Napa Valley, CA	\$70.00
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RED BLENDS 5

The Prisoner, CA	\$108.00
Orin Swift "8 Years in the Desert" St. Helena, CA	\$110.00
Joseph Phelps "Insignia" Napa Valley, CA	\$549.00
Dominus Napanook, Napa Valley, CA	\$170.00
Fable Roots Red Blend, Italy	\$50.00

ITALIAN REDS 3

Batasiolo Barolo Reserva, Piedmont, Italy	\$175.00
Marcati Amarone Della Valpolicella, Veneto, Italy	\$72.00

Banfi Chianti Classico Riserva, Toscana, Italy	\$52.00
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OTHER WORLDLY REDS 5

Red Schooner Voyage 11 by Caymus, Mendoza, Argentina	\$80.00
Uno, Mendoza, Argentina	\$56.00
Mollydooker "The Boxer" McLaren Vale, Australia	\$80.00
Campo Viejo, Rioja, Spain	\$60.00
Chapoutier Petite Ruche, Crozes-Hermitage, France	\$99.00

FLIGHT BITES 8

Astro Deviled Eggs	\$12.00
Free-Range Eggs, Maple Glazed Bacon, Scallion, Pickled Shallots, Micro Cilantro	
Starry Calamari	\$19.00
Fried Calamari, Italian Cherry Peppers, Spicy Marinara, Roasted Pepper Citrus Aioli	
Apollo 16 Shrimp Tacos*	\$18.00
Marinated Shrimp, Tomato, Shallots, Crispy Wonton Shell	
Titan Crater Flatbread*	\$28.00
Slow-Roasted Strip Loin, Caramelized Onion, Arugula, Tomato, Parmesan, Truffle Crème	
Space Wings	\$18.00
Marinated Deep-Fried Chicken Wings, Hot Honey, Dill	
Blue Moon Cauliflower	\$17.00
Tempura Fried Cauliflower, Housemade Hot Sauce, Blue Cheese Dust	
Hoisin Pork Belly	\$16.00
Braised Pork Belly, Smokey Rainbow Chard, Golden Raisin Agrodolce	
Short Rib Sliders	\$18.00
White Cheddar Cheese, Red Pepper Citrus Aioli, Lettuce, Tomato, Butter Pickles	

WINE SPECIALS 5

Scharffenberger Brut Rose, Mendocino, California	\$61.00
Skywalker by George Lucas Rose, Marin County, California	\$88.00
Etude Pinot Gris, Carneros, California	\$68.00
Bodegas Fillaboa Alarino, Rias Baixas, Spain	\$60.00
Chapoutier Petite Ruche, Crozes-Hermitage, France	\$99.00