

***Star Wars*: Galaxy's Edge Serves New and Exotic Flavors from a Galaxy Far, Far Away**

In creating *Star Wars*: Galaxy's Edge, Walt Disney Imagineering envisioned a land that immerses guests entirely in *Star Wars* storytelling, using all five of their senses. Thus, food and drink play important roles in deepening guests' engagement, using taste and smell to play right alongside the wondrous sights and other sensations found within this new land at Disney's Hollywood Studios in Florida and Disneyland Park in California. When guests take a bite of Endorian Fried Chicken Tip-yip or a swig of a strange-looking concoction, they feel all the more as if they've stepped onto the planet Batuu.

The Disney Parks food and beverage creative teams worked hand in hand with Walt Disney Imagineering to develop a diverse and distinctive menu for *Star Wars*: Galaxy's Edge. The wide array of delectable creations reinforces Walt Disney Imagineering's commitment to immersive storytelling and attention to detail in every aspect of this *Star Wars* experience.

As a remote planet, Batuu is one of the lesser-populated worlds in the *Star Wars* galaxy, so the food available in Black Spire Outpost has a "farm to table" feel typically found in more rural communities. Food and drink throughout the land hint at an ancient culture, passed down to the current generation of Batuan residents and are served in unique and exotic vessels.

Oga's Cantina, for example, is the land's main watering hole and serves as the heart of Black Spire Outpost. Here, guests gather to share their tales from around the galaxy as they enjoy exotic beverages such as the spicy Bloody Rancor, the foamy Fuzzy Tauntaun or the fruity Carbon Freeze.

Ronto Roasters, named for the large pack animals of Tatooine, draws attention from passersby with its large podracing engine firing up a barbecue pit. When hungry customers queue up to order, they encounter a former smelter droid, 8D-J8, carefully turning the spit of meats. The stall's signature Ronto Wrap may remind guests of roasted pork and grilled sausage, while the Tatooine Sunset specialty drink may have them reminiscing about gourmet flavored iced tea and lemonade.

The **Milk Stand** answers a question four decades in the making: *What does Blue Milk taste like?* This stall offers two local favorites – Blue Milk and Green Milk. Both provide a frozen blend of exotic tastes and fruity accents, with Green Milk delivering a bit more zing.

At **Docking Bay 7 Food and Cargo**, Chef Strono "Cookie" Tuggs' transport shuttle sits atop Docking Bay 7 as a mobile kitchen and restaurant, turning the hangar into Tuggs' Grub. Tuggs' journeys from system to system allow him to fill his pantry with exotic ingredients he uses to make new and unusual dishes, such as Smoked Kaadu Pork Ribs, Endorian Fried Chicken Tip-yip and Batuu-bon for dessert.

To view the full food and beverage menu for *Star Wars*: Galaxy's Edge, click [here](#).

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