

OLD FASHIONED? \$13

THE OLD FASHIONED WAS A COCKTAIL CREATED IN THE LATE 1800S IN HOMAGE OF A PROMINENT BOURBON DISTILLER AND TRADITIONALLY FEATURES SUGAR, ORANGE, CHERRIES, BOURBON AND BITTERS.

CLASSIC OLD FASHIONED

Angostura-soaked sugar muddled with orange rind and maraschino cherries and a lengthy measure of Buffalo Trace

HENNESSY OLD FASHIONED

The French cousin of the classic Old Fashioned brings some French flair to this cocktail by substituting bourbon for Hennessy Fine Champagne Cognac

PYRAT OLD FASHIONED

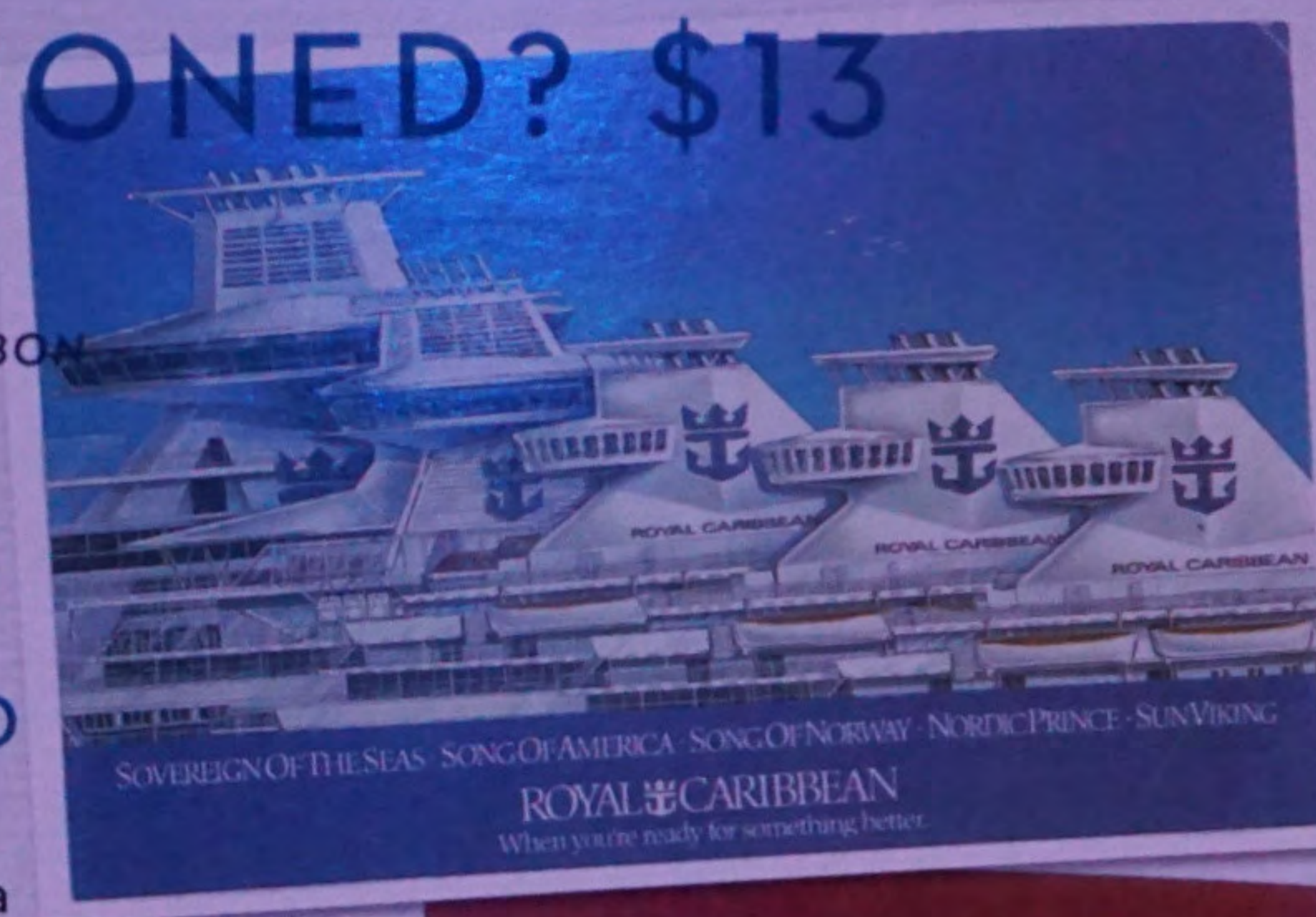
Orange flesh and amaro cherries muddled with soft brown sugar, a dash of bitters and Pyrat rum

TROPICAL OLD FASHIONED

Muddled cherries and pineapple stirred together with orange bitters and Malibu Coconut rum

NEW FASHIONED

Soft brown sugar drenched in orange bitters, muddled with pink grapefruit and fresh raspberries and a glamorous serving of Southern Comfort and a grapefruit twist



COCKTAIL & DRINK LIST



Song of America

Song of Norway

Nordic Prince

Sun Viking

SKAL!

BRANDY ALEXANDER

Rémy Martin VSOP and cocoa dark shaken hard half-and-half and double-st and dusted with fresh nu

BATON ROUGE

Captain Morgan Original S rum, Hennessy Cognac rose syrup with bitter and fresh lime

THE VIKING CROWN
THE GLASS
IS YOURS TO KEEP
Try this delicious concoction
of Vodka, Amaretto, Apricot
Liqueur and Fruit Juices
or choose your own drink.
Take Home this Souvenir of
your Cruise.
3.25

NO
PR

\$13



COCKTAIL & DRINK LIST



Song of America
•
Song of Norway
•
Nordic Prince
•
Sun Viking

SKAL!

THE GREATS \$13

BRANDY ALEXANDER

Rémy Martin VSOP and crème de cocoa dark shaken hard with half-and-half and double-strained and dusted with fresh nutmeg

BATON ROUGE

Captain Morgan Original Spiced rum, Hennessy Cognac and rose syrup with bitters and fresh lime



Top Star Entertainment in the Night Club

**THE VIKING CROWN
THE GLASS
IS YOURS TO KEEP**

Try this delicious concoction of Vodka, Amaretto, Apricot Liqueur and Fruit Juices or choose your own drink. Take Home this Souvenir of your Cruise.
3.25




FRENCH 75

Hennessy Cognac, fresh lemon and powdered sugar stirred together, then given a float of Domaine Chandon

CHAMPAGNE COCKTAIL

An Angostura-doused sugar cube topped with Domaine Chandon and garnished with an orange twist

THE SIDECAR

The classic 8-2-1 recipe: Rémy Martin VSOP, Grand Marnier and lemon juice

MEET THE COLLINS' \$13

THIS COCKTAIL WAS CREATED BY JOHN COLLINS, A BARTENDER WHO WORKED AT THE LIMMER'S OLD HOUSE IN CONDUIT STREET, LONDON, IN THE 1800S. ORIGINALLY MADE WITH GENEVER GIN, FRESH LEMON JUICE AND POWDERED SUGAR, THIS COCKTAIL HAS EVOLVED INTO A FAMILY OF VARIANTS, WHICH INCLUDE:

MR. AND MRS. T. COLLINS

YOUR ITINERARY

	TIME	DATE	VIA	NOTES
CHECK IN AT LA. AIRPORT		Fri. Sept. 3rd	at 11:30 PM	
Leave Los Angeles	12:30 AM	Sept. 4	National # 50	
Arrive Miami	8:05 AM	Sept. 4		
Leave Miami	5:00 PM	Sept. 4	SONG OF NORWAY	
Arrive Cruising the Caribbean				
Leave				
Arrive Miami	AM	Sept. 11		
Leave Miami	12:40 PM	Sept. 12	National 27	Lunch
Arrive New Orleans	1:25 PM	Sept. 12	BRANIFF PLACE	2 nights
Leave New Orleans	6:05 PM	Sept. 14	NA 37	Dinner
Arrive Los Angeles	7:41 PM	Sept. 14		
Leave				
Arrive				
Leave				
Arrive				
Leave				
Arrive				

MAIN SEATING

BREAKFAST - 7:30 A.M.
 LUNCHEON - 12 NOON
 DINNER - 6:00 P.M.

JOHN COLLINS

VODKA - Tito's vodka shaken up with powdered sugar, lemon and topped with club soda

SANDY COLLINS

WHISKY - Crown Royal and maple syrup whisked with lemon juice and ginger soda

PIERRE COLLINS

COGNAC - Rémy Martin VSOP Cognac and wild raspberry syrup lengthened with lime and club soda

PEDRO COLLINS

RUM - Bacardi 8 rum, fresh mint and pomegranate syrup mixed up with lime and club soda

TOM COLLINS

GIN - Bombay Sapphire gin with lychee syrup, lemon juice and topped with club soda

THE WIDELY
 WAS WORKIN
 HE MIXED UP

EL FI
 Where it all be
 powdered sug

PAPA
 Bacardi
 lychee and

LAV
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 and a co
 twist to

THE STRA
 DAIG
 Start the day
 this delightfu

THE RUM ALSO RISES \$13

THE WIDELY ACCEPTED CREATION MYTH GOES LIKE THIS: IN THE 1890S, AN AMERICAN MINING ENGINEER WAS WORKING FOR THE SPANISH-AMERICAN IRON COMPANY IN THE SMALL VILLAGE OF DAIQUIRÍ, CUBA. HE MIXED UP A DRINK WITH LOCAL RUM, LIME JUICE AND SUGAR AND SERVED IT OVER ICE.

EL FLORIDITA

Where it all began: fresh lime juice, powdered sugar and Bacardi 8 rum

PAPA DOBLE

Bacardi Superior rum, lychee and grapefruit juice

LAVENDER DAIQUIRI

Bacardi Superior rum with the addition of lavender syrup to give an elegant floral finish and a contemporary twist to this classic

SPICED DAIQUIRI

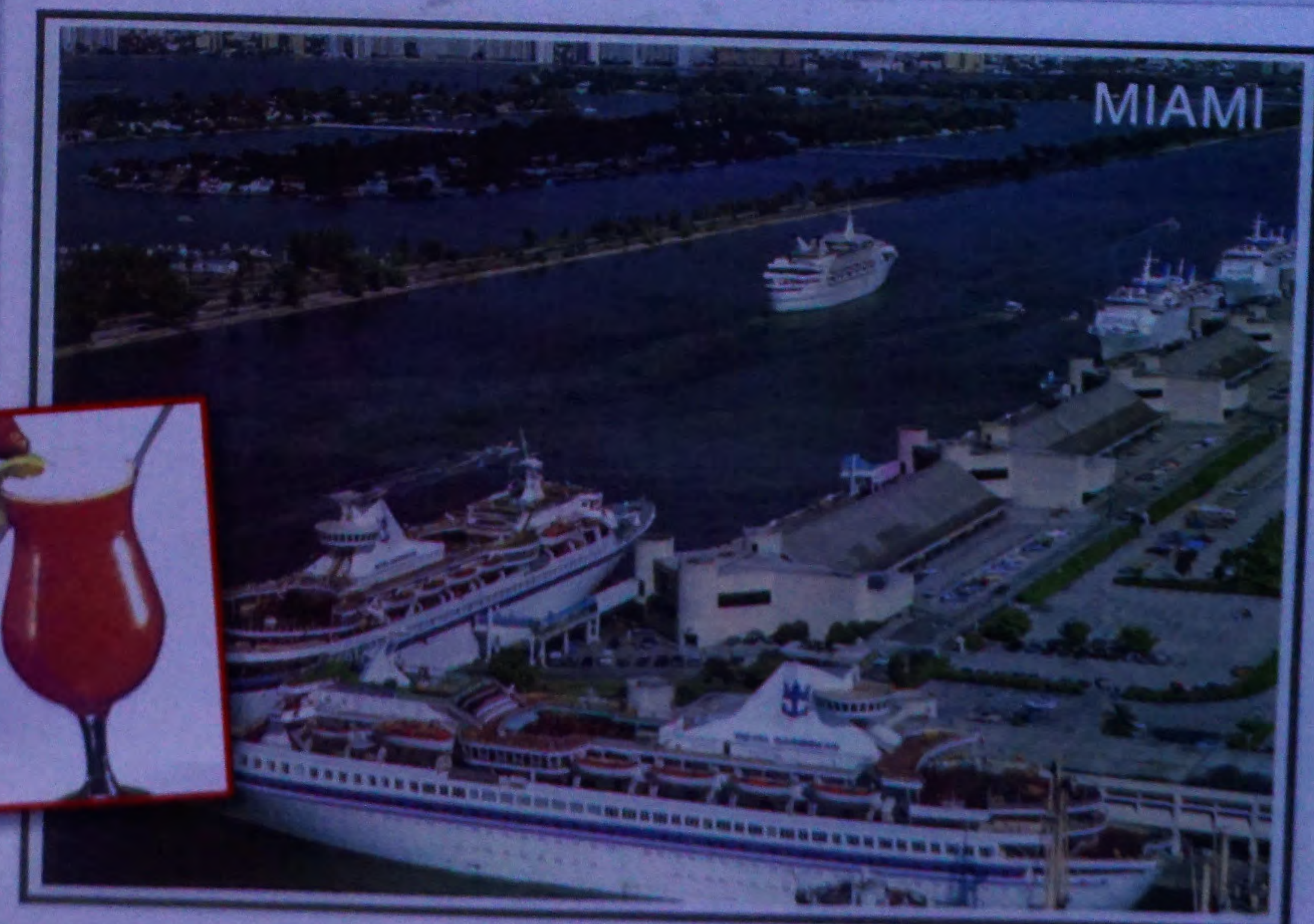
Soft brown sugar drenched in Angostura bitters and lime, shaken hard with Zacapa rum double-strained and served up

HABANERO & GRAPEFRUIT DAIQUIRI

A spicy take on this Cuban classic when Miami Club rum joined with a habanero and grapefruit syrup

THE STRAWBERRY DAIQUIRI

Start the day right with this delightful refresher.



WINES

SPARKLING

	GL	BTL		GL	BTL		
223	Chandon, Brut , "Classic", California, USA	12	58	851	Ruffino, Prosecco , Veneto, Italy	11	55

WHITE/ROSÉ

295	Beringer, White Zinfandel , California, USA	8	29	646	Penfolds, Chardonnay , "Koonunga Hill" South Australia	9	35
502	Château d'Esclans, Rosé Côtes de Provence, "Whispering Angel" Provence, France	14	55	695	Kendall-Jackson, Chardonnay "Vintner's Reserve", California, USA	11	42
296	Conundrum, California, USA	16	61	659	Château d'Aussieres, Chardonnay "Aussières", Vin de Pays d'O Languedoc, France	9	33
343	Kim Crawford, Sauvignon Blanc Marlborough, New Zealand	12	54	658	Clos du Bois, Chardonnay North Coast, California, USA	11	42
164	Robert Mondavi, Private Selection Sauvignon Blanc , California, USA	11	43				
248	Danzante, Pinot Grigio delle Venezie, Italy	10	40				



RED
 536
 709
 503
 668
 671
 687
 877

WINES

PASSENGER LANDING CARD
 (Please Keep With You At All Times)
 M/S SONG OF NORWAY 9-4-76
 PASSENGER THOMAS, MRS. DONNA
 STATEROOM 394 PAGE 16 LINE 18
DINING ROOM RESERVATION
 (Please Show To Maitre D' At Dinner First Evening) 41
 MAIN (1st) SEATING — TABLE No. _____
 PLEASE USE ENTRANCE AT RIGHT HAND SIDE OF
 DINING ROOM. LEFT

GL BTL
 11 55
 Hill 9 35
 11 42
 9 33
 11 42

RED

		GL	BTL
536	Castle Rock, Pinot Noir , "California Cuvée" California, USA	11	42
709	Estancia, Pinot Noir Monterey County, California, USA	12	47
503	Terrazas de los Andes, Malbec Mendoza, Argentina	14	56
668	Clos du Bois, Merlot North Coast, California, USA	12	45
671	Castle Rock, Cabernet Sauvignon Columbia Valley, Washington, USA	9	35
687	Château d'Aussières, Cabernet Sauvignon "Aussières", Vin de Pays d'Oc Languedoc, France	9	33
877	Kendall-Jackson, Cabernet Sauvignon "Vintner's Reserve", Sonoma County California, USA	11	42
676	Torres, Ribera del Duero, "Celeste" Crianza , Castilla Y León, Spain	11	42

Royal Caribbean



THE NIGHT OWL CLUB
 Earn your Night Owl badge. Our
 night club starts jumping about the
 time other lounges are closing.
 Sandwiches are served from 1 a.m.
 Discount drinks start flowing at 1:30.



HOIST UP A BEER

LIQUEURS

Amaretto	1.95	Drambuie	1.95
Anisette	1.95	Galliano	1.95
Apricot	1.95	Grand Marnier	1.95
Benedictine	1.95	Irish Cream	1.95
B & B	1.95	Kahlua	1.95
Blackberry	1.95	Peppermint Schnapps ..	1.95
Calvados	1.95	Pernod	1.95
Chartreuse (Green or Yellow) ..	1.95	Southern Comfort	1.95
Cherry Brandy	1.95	Strega	1.95
Cherry Heering	1.95	Tia Maria	1.95
Cointreau	1.95	Sambuca	1.95

BRANDIES & COGNACS

Hennessy Bras Arme ...	1.95	Hennessy V.S.O.P.	2.25
Courvoisier V.S.O.P. ...	2.25	Remy Martin V.S.O.P. ..	2.25
Metaxa 7 Star	1.95		

NON ALCOHOLIC SPECIALTIES

Arctic Orange75	Pineapple Delight75
Fruit Punch75	Prohibition Colada75
Icy Lemon75	Bouillon On the Rocks75

WINE

By The Glass	
Red - Rose - White	1.75

BEERS

Budweiser	1.35	Norwegian	1.50
Michelob	1.50	Michelob Light	1.50
Coors	1.35	Coors Light	1.35
Miller	1.35	Miller Light	1.35
Becks	1.65	Heineken	1.65
Canadian Ale	1.65		

An 18% gratuity will be added to each check.
Your check may reflect an additional tax for certain ports or itineraries.

BEERS

AMSTEL LIGHT 7.25	DOS EQUIS 7.25
BLUE MOON BELGIAN ALE 7.99	HEINEKEN 7.25
BUD LIGHT 16 OZ. 7.99	MICHELOB ULTRA 16 OZ. 7.99
BUDWEISER 16 OZ. 7.99	MILLER LITE 16 OZ. 7.99
COORS LIGHT 16 OZ. 7.99	PAULANER WEISS 7.25
CORONA EXTRA 7.25	RED STRIPE 500 ML 7.99

OTHER

FOSTER'S OIL CAN 9.5	ESTRELLA DAMM (GLUTEN FREE) 7.99
STRONGBOW HARD CIDER 7.25	

NON-ALCOHOLIC

O'DOUL'S (0.4% ABV) 6.95
HEINEKEN 0.0 (NON-ALC) 6.95

Hi!

Took under water (glass bottom) boat trip to coral reef off the "Keys". It is fantastic!! (I don't know how my pix will turn out.)

M. gave his paper today in Miami - we head north toward Cape Caxavera tomorrow. Hopefully the boys will leave us - M's all biten up.

Cruise ship leaving Dodge Island Seaport, Miami Beach in the background.

God bless - Love, Cathy

6/14/80

WITH STAMPS COLLECTING

USA 15

POST CARD

MR. AND MRS. JOE SANPERI
28402 VIA ANZAR
SAN JUAN CAPISTRANO, CA 92675

4018100001