

BEVERAGES

BRUNCH COCKTAILS

SCREW THIS 11
tito's vodka, orange juice, dash citrus

**FILTHY BLOODY,
NON VIRGIN MARY** 13
*ketel one vodka, tanqueray gin or
partida blanco tequila, green chili,
filthy bloody mary mix*

THE BELLINI 11
*sparkling wine, campari,
peach nectar*

GARDEN DELIGHT 13
*partida blanco tequila,
cucumber and mint*

SHAKE IT UP 11
*brugal extra dry rum,
lavender and lime*

BEERS

draft

HEINEKEN *lager* 5

STRONGBOW *apple cider* 6

bottled

AMSTEL LIGHT *lager* 6

FUNKY BUDDHA *hop gun ipa* 8

GREEN'S GLUTEN-FREE *amber* 15

virgin territory

HEINEKEN 0.0 5

BOTTOMLESS BRUNCH

25

*during brunch, enjoy bottomless
pours on the following items:*

ROSÉ WINE

SPARKLING WINE

MIMOSA

FILTHY BLOODY MARY

HEINEKEN *lager*

STRONGBOW *apple cider*

WINES BY THE GLASS

SAINT LOUIS 7
brut, france

MOËT & CHANDON IMPÉRIAL 21
champagne, france

FONTANAFREDDA 8
moscato d'asti, italy

LUCIEN ALBRECHT 9
pinot blanc, france

CONUNDRUM 13
white blend, california

DOMAINE OTT 15
by .ott, provence, france

CHALK HILL 13
pinot noir, sonoma, california

CASA LAPOSTOLLE 7
carménère, chile



THE WAKE

Margarita Donorini

CHARGES MAY BE SUBJECT TO LOCAL VAT

BRUNCH

STARTERS

CLAM CHOWDER

*yukon gold potatoes, smoked bacon,
chive batons*

WEDGE SALAD

*baby gem lettuce, smoked bacon,
blue cheese*

FENNEL & CITRUS SALAD (v) (gf)

*pecorino, spiced pistachio crumble,
honey yogurt vinaigrette*

POACHED SHRIMP

*horseradish, meyer lemon,
spicy cocktail sauce*

MAINS

'EGG' IN A HOLE (vv) (gf)

*slow roasted bell pepper, arrowleaf spinach,
crème fraîche*

STEAK & EGGS*

*potato rosti, braised swiss chard,
bordelaise sauce*

BRIOCHE FRENCH TOAST (v)

*caramelized banana, toasted pecan,
whipped crème fraîche*

BENEDICTS

AVOCADO* (v)

asparagus & lime hollandaise

THE WAKE*

*crispy pork belly, sautéed spinach,
bone marrow hollandaise*

DESSERTS

COCONUT 'PANNA COTTA' (vv) (gf)

fresh berries, candied orange, pinenut granola

CRÊPE CAKE

*pistachio crumble,
strawberry & rhubarb compote*

APPLE TATIN (v)

*caramelized apple, mascarpone crème,
almond financier*

(v) vegetarian

(vv) vegan

(gf) gluten free

Virgin Voyages' kitchens are not allergen-free environments.

Please inform our crew if you have a food allergy or any other special dietary need.

**Consuming raw or uncooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.*



THE WAKE