

## BEERS

Budweiser or Bud Light	6.25	Ballast Point Grapefruit Sculptin	6.75
Corona Extra	6.75	Bass Ale	6.25
Samuel Adams Boston Lager	6.75	Blue Moon Belgian White	6.25
Heineken	6.25	Guinness	6.75
Sierra Nevada	6.75	<b>ON TAP</b>	
Piraat Belgian Triple	10	<b>12 oz</b>	<b>20 oz</b>
Lagunitas IPA	6.75	Strongbow Cider	5.50 7.50
Chimay Red Label 750 ml	25	Heineken	5.50 7.50
		Newcastle	5.50 7.50
		Affligem Blonde	5.50 7.50

## WHISKIES AND CRAFT COCKTAILS

<b>SCOTCH</b>		<b>SALTY DOG SMASH 8</b>	
Chivas Regal	8	Jack Daniel's Tennessee Whiskey,	
Dewar's 12 Year	8	simple syrup, lemon, mint	
The Glenlivet	8		
Glenfiddich	8	<b>NEGRONI 9.50</b>	
Aberfeldy 12 Year	9	Bombay Sapphire, Campari,	
Glenmorangie	9	Sweet Vermouth	
Talisker 25 Year	25		
Johnnie Walker Blue Label	25	<b>OLD FASHIONED 8.50</b>	

### WHISKEY/BOURBON

Bushmills	7.50
Jack Daniel's	7.50
Jameson	7.50
Maker's Mark	8
Bulleit	8
Knob Creek	8
Woodford Reserve	8

### WHISKEY FLIGHT "ARTFULLY AGED" \$25

Oban 14yr  
Ballentine's 17yr  
Talisker 25yr

## WINE

### BUBBLES & ROSÉ

Mionetto Prosecco	11/40
Charles & Charles Rosé	9/36

### WHITE

Attems Pinot Grigio	11/40
Dashwood Sauvignon Blanc	10/39
Decoy Chardonnay	11/40

### RED

Meiomi Pinot Noir	12/46
d'Arenberg The Footbolt Shiraz	11/41
Errazuriz Estate Carmenère	10/37

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. An 18% service charge will be added to each check. Your check may reflect an additional tax for certain ports or itineraries. The Premier Beverage Package may not be shared or transferred, and has specific limitations and restrictions.

**SALTY DOG PLATES** Cover charge of \$18.00 per person  
Select two gourmet plates from the variety of dishes inspired by pub favorites below.

*Complimentary Appetizer*

**ERNESTO'S DIP STICKS** From Chef Uchimura

Crunchy bread sticks, beer-cheddar fondue, flaked smoked salt

### EMMENTHAL & GRUYÈRE GRILLED CHEESE

With creamed white  
tomato soup

### FRIED CHICKEN SANDWICH

Tomato, spicy mayo-dressed  
kale, homemade bun

### BEYOND BURGER

100% plant-based protein  
patty, tomato, onion, lettuce,  
homemade bun

### THE "ERNESTO"

From burger expert Chef Uchimura  
Fresh ground rib eye and short  
rib patty, pork belly, gruyère,  
kimchi beer battered jalapeño,  
charred onion aioli, brioche bun  
Served with Truffle-Parmesan or  
Sweet Potato Fries

### WILD CAUGHT CALAMARI FRITES

Ale battered, cornmeal crusted,  
lemon curry, tartar sauce

### SPICY STOUT BEEF SHORT RIBS

Stout-orange blossom  
honey glaze

### WILD MUSHROOM SAUTÉ

Porcini, portobello and shiitake,  
crispy poached egg, oregano,  
smoked scamorza, truffle-garlic  
purée, lemon zest

### CHARRED ASPARAGUS AND TOASTED HALOUMI CHEESE

Lemon-shallot vinaigrette,  
smoked almonds

### LOBSTER MAC & CHEESE

Aged cheddar, gruyère  
and parmesan, truffled cream,  
crispy crumble

### BEEF SHORT RIB POUTINE

Braised in cabernet wine,  
rosemary gravy, potato frites,  
cheddar cheese curds

Vegetarian

\*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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## SALTY DOG DESSERTS

Select one

STRAWBERRIES & CREAM  
Ricotta, honeycomb crisps

BOURBON CHOCOLATE  
POT DE CRÈME  
Salted caramel popcorn

COFFEE & DOUGHNUTS  
Espresso mousse,  
cinnamon sugar jelly doughnuts

LEMON POSSET  
Pistachio crunch



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## RENOWNED GASTROPUB CHEF ERNESTO UCHIMURA

We're pleased to have developed our new Salty Dog Gastropub in partnership with the highly-acclaimed gastropub chef, Ernesto Uchimura. Chef Uchimura was born in Buenos Aires, Argentina into a multicultural family with roots in the Americas, Asia, and Europe. Growing up in Los Angeles — surrounded by traditional foods from his mixed heritage — sparked an interest in the world of gastronomy.

Chef Uchimura stepped into the spotlight as the opening Corporate Executive Chef and Partner for the mega brand, Umami Burger. There, he was instrumental in creating and growing Umami into a national group that earned much critical and commercial success. Uchimura went on to become Plan Check's founding Chef and Partner in the opening of Plan Check Kitchen + Bar. Launching another successful project, Chef Uchimura garnered even more critical acclaim with recognition including "Chef of the Year: The Comfort Master" from *Los Angeles* magazine, "Best New Dish" for his Smokey Fried Chicken from *Angeleno* magazine, "Best Sandwich in America: Chicken" by *Restaurant Hospitality*, and "Best Burger" in Los Angeles by *LA Weekly*.