

ON TAP

Beer

Hoegaarden	\$9
Belgian Wheat Beer, Belgium	
Stella Artois	\$9
Pilsner Beer, Belgium	
Sullivan's Irish Gold Ale	\$9
Pale Ale Beer, Ireland	
Sullivan's Black Marble Stout	\$9
Stout Beer, Ireland	
Sullivan's Irish Red Ale	\$9
Vienna-Lager Beer, New York	
Affligem	\$9
Abbey Beer, Belgium	
'66 by Norwegian	\$9
Yuzu Mango Golden Ale Beer, Georgia USA	
Lagunitas Daytime	\$9
India Pale Ale Beer, California USA	
Newcastle	\$9
Brown Ale Beer, UK	
Strongbow	\$9
Apple Cider, UK	

Wine

Chardonnay	\$9
Finca Los Aljibes, Spain	
Cabernet Sauvignon	\$9
Finca Los Aljibes, Spain	

Kombucha

Mother Kombucha	\$9
Hopped Passion Fruit	
Mother Kombucha	\$9
Pineapple, coconut	

Cocktail on Tap

LIQUID KITCHEN® BY KATHY CASEY

Whiskey Orchard Press	\$13
"Ten High" bourbon , apple, cinnamon, fresh lemon, ginger, spiced tea bitters	
Tequila Funshine	\$13
Los Corrales Silver 100% Agave Tequila & Reposado Tequila, Mezcal, passion fruit, cinnamon orgeat, orange, fresh lime, Peychaud's bitters	
Red Bubbles	\$13
Avorza Ultra Premium Organic vodka, strawberry, guava, cranberry, fresh lemon, Prosecco, dash of lavender	
Purple Potion (Non-Alcoholic)	\$5
blueberry, pomegranate, coconut water, cranberry, pineapple, fresh lemon, mint	

A 20% gratuity and beverage service charge will be added to your check. Prices are subject to change. Your check may reflect applicable VAT for certain ports or itineraries.

SAIL  SUSTAIN

BANANA RUMBLE

SPECIALTY COCKTAIL BY 

\$12

Flor De Caña 4 years Norwegian Cruise Line sustainable rum, homemade banana peel syrup, Peychaud's aromatic cocktail bitters, pineapple, lime and cherry juices, pineapple peel

Ready-to-Drink Cocktails 200ml cans

The Club Piña Colada 13% ABV \$8
The Club Mudslide 13% ABV \$8

SAIL  SUSTAIN

DRINK OF THE DAY

Drink of the Day \$9, Any other day \$12

Cucumber Cool ♦ Mon

Wheatley vodka, St. Elder, lime juice, cucumber pulp cordial

Croissant Mai-Tai ♦ Tue

Brugal rum swizzled with Cointreau, lime juice, croissant and cardamom orgeat

Pulp Art ♦ Wed

Flor de Caña 4 Years Norwegian Cruise Line sustainable rum, pepper top cordial, Campari, lemon & orange juice

Café Replay ♦ Thurs

Avorza Ultra Premium Organic vodka, Angostura bitters, Frangelico, spent coffee ground cordial, pineapple juice

BananaRuma ♦ Fri

Flor de Caña 4 Years Norwegian Cruise Line sustainable rum stirred with banana oleo and Angostura Bitters

Sustainable Spritz ♦ Sat

Rosemary stem infused Prairie Organic vodka, Aperol, surplus champagne syrup, soda water, half orange wheel

Watermelon Twist ♦ Sun

Los Corrales 100% Agave tequila, lime juice, watermelon rind cordial, spicy salt rim, homemade chili liqueur

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