


## SPECIALTY COCKTAILS


BY 

### BANANARUM-BLE \$12

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

### LA MADRINA \$12

Avorza Ultra Premium Organic vodka, Aperol, strawberry and orange oleo, fresh lime, ginger beer

— SAIL  SUSTAIN —

## COCKTAILS ON TAP

LIQUID KITCHEN® BY KATHY CASEY

### RED BUBBLES \$13

Avorza Ultra Premium Organic vodka, strawberry, guava, cranberry and fresh lemon, prosecco, dash of lavender bitters

### MONKEY BUSINESS \$13

Flor de Caña 4 years Norwegian Cruise Line sustainable rum, Skrewball Peanut Butter whiskey, banana, fresh lime, pure cane, soda water

### SMOKED PEACH MARGARITA \$13

1800 Reposado tequila, Gracias a Dios Espadin mezcal, triple sec, agave syrup, peach purée, fresh lime, hibiscus salt

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## COCKTAILS

### ESPRESSO NOTINI (0%) \$10

Lyre's Amaretti, espresso syrup, simple syrup, oat milk

### PEACH BELLINI \$11

peach purée, prosecco

### APEROL SPRITZ \$11

Aperol, prosecco, splash of soda water

### BOTANICAL SPRITZ \$11

Ketel One Botanical Grapefruit & Rose vodka, pomegranate juice, fresh lemon, basil syrup, soda water

### NEGRONI \$11

Tanqueray gin, Campari, Cinzano sweet vermouth, orange slice

### SPARKLING GARDEN \$12

Prairie Organic vodka, elderflower, pineapple & lime juice, agave syrup, prosecco

### SIDECAR \$13

Hidalgo Reserva 12-Year-Old brandy, fresh lemon juice, Grand Marnier, orange peel

### JACKHAMMER \$14

Wild Turkey 101 Kentucky Straight bourbon, Avena, sweet vermouth, orange bitters

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## READY TO DRINK COCKTAILS

### 200ml cans \$8

The Club PIÑA COLADA 13% ABV

The Club MUDSLIDE 13% ABV

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.  
Theater Bar Menu 385820 8/22