

WELCOME TO THE GOLDEN JUBILEE.

Here, we celebrate our first 50 years of Fun Ships and the guests and team members who made it possible.

By joining us today, you too are now part of our story, ever-evolving like our ships and our iconic red, white and blue funnel. We took a little creative liberty with the design shown here (if you know, you know).

In these pages you'll find guest-favorite cocktails of the last five decades along with original sketches illustrating our ships' fun and unique designs.

All around you are original fittings from our earliest ships and references that pay homage to our history (turn to the last page to learn more).

Thank you for joining us and here's to 50 more!



COCKTAILS

Our favorite classic cocktails of the past five decades, elevated with premium spirits, fresh ingredients and exceptional presentation.

THE FUN SHIP 10.50

Truly deserving of its name, this tasty drink is served on the first day of every Carnival cruise!

Bacardi Superior Rum, Amaretto Disaronno, Apricot Brandy, orange, pineapple, lemon and grenadine

FRENCH 75 10.50

Popular mythology states that this cocktail was concocted by English soldiers in France with locally-sourced ingredients.

Hardy Organic VSOP Cognac, Domaine Ste. Michelle Brut, lemon, simple syrup

LEMON DROP 10.50

Popular in the 80s, this cocktail is bright and crisp, balanced by a touch of sweet, inspired by that well-known candy.

Grey Goose Vodka, Blended Family Triple Sec, lemon

CHRISTINE'S FAVE 10.50

Christine Duffy, Carnival Cruise Line's president, enjoys this bubbly libation when she's in a celebratory mood!

Domaine Ste. Michelle Brut, St. Germain, Chambord, lemon

TOM COLLINS 10.50

Super refreshing like a hard sparkling lemonade, but fancy.

Bombay Sapphire Gin, sugar, club soda, lemon, thyme

VESPER 11.50

A certain secret agent's drink of choice, shaken of course.

Bombay Sapphire Gin, Grey Goose Vodka, Lillet

HARVEY WALLBANGER 10.50

A sensation in the 70s, we make ours with frothy orange juice for an extra-fun zip.

Grey Goose Vodka, frothy orange juice, Galliano, lemon bitters

THE CRUISER 10.50

Another Carnival classic that's the perfect complement to your cruise.

Stoli Vodka, Malibu Coconut Rum, Blended Family Peach Schnapps, pineapple, cranberry, orange

FUZZY NAVEL 10.50

Fuzzy peaches and navel oranges. What did you think it was?

Blended Family Peach Schnapps, orange

BAHAMA MAMA 10.50

A quintessential vacation drink enjoyed by many a Carnival cruiser over the years, it is rumored the name pays tribute to a Bahamian calypso singer and dancer named Dottie Lee Anderson.

Flor de Caña 4 Year Old Rum, Malibu Coconut Rum, orange, pineapple, Grenadine

TEQUILA SUNRISE 10.50

Born in the early 1970s (just like us!), its pretty colors are evocative of a Mexican summer sunrise.

Tromba Silver Tequila, orange, pomegranate syrup

YELLOW BIRD 10.50

A vibrant and tasty Caribbean drink with an understated complexity of flavors, said to have been named after the famous Haitian tune. Starr African Rum, Galliano, Blended Family Triple Sec, lime

JUNE BUG 10.50

Undeniably tropical and delightfully sweet.

Midori, Malibu Coconut Rum, banana liqueur, pineapple, lime

SINGAPORE SLING 10.50

We throw back to the classic recipe creating an elaborate yet nuanced drink.

Bombay Sapphire Gin, Cherry Heering, Blended Family Triple Sec, Bénédictine D.O.M, Grenadine, pineapple, lime, bitters

CARNIVAL COSMO 11.50

Our own unique spin on the classic Cosmo with a touch of sweet and bright Limoncello.

Skyy Vodka, Limoncello, cranberry juice, lime

AMARETTO SOUR 10.50

A fresh take on this popular cocktail, featuring bourbon to round out its flavor.

Amaretto Disaronno, Buffalo Trace Bourbon, lemon, sugar, cinnamon sugar

WHISKEY SMASH 10.50

Refreshing and citrusy with cool minty notes, this easygoing cocktail is a timeless classic.

Woodford Reserve Bourbon, mint, lemon, sugar

SMOKED MANHATTAN 11.50

Once considered the most popular cocktail in the world, we take ours to a new level by infusing aromatic smoke.

Sazerac Rye Whiskey, Vermouth, bitters, smoke

GOLDEN SIDECAR 11.50

With a golden sugar rim made with real gold, this elegant cognac cocktail does not get any fancier than this!

Hardy Organic VSOP Cognac, Blended Family Triple Sec, lemon juice, gold

RUSTY NAIL 10.50

Don't let the name fool you, this seemingly-simple drink has a storied lineage and packs a flavorful punch!

Dewar's 12 Year Old Blended Scotch, Drambuie, Absinthe, rosemary

GRASSHOPPER 10.50

A minty and chocolatey combo that's as pleasing on the eyes as it is on the palate.

Crème de Menthe, Crème de Cacao, heavy cream, nutmeg

TIRAMISU MARTINI 11.50

This sweet, desserty cocktail has been a Carnival favorite for many years.

Malibu Rum, Blended Family Peach Schnapps, Butterscotch Schnapps, Frangelico, Irish Cream, Amaretto Disaronno, Kahlúa

BRANDY ALEXANDER 10.50

The perfect cocktail for chocolate lovers.

Hardy Organic VSOP Cognac, Crème de Cacao, heavy cream, chocolate

WHITE WINE

81

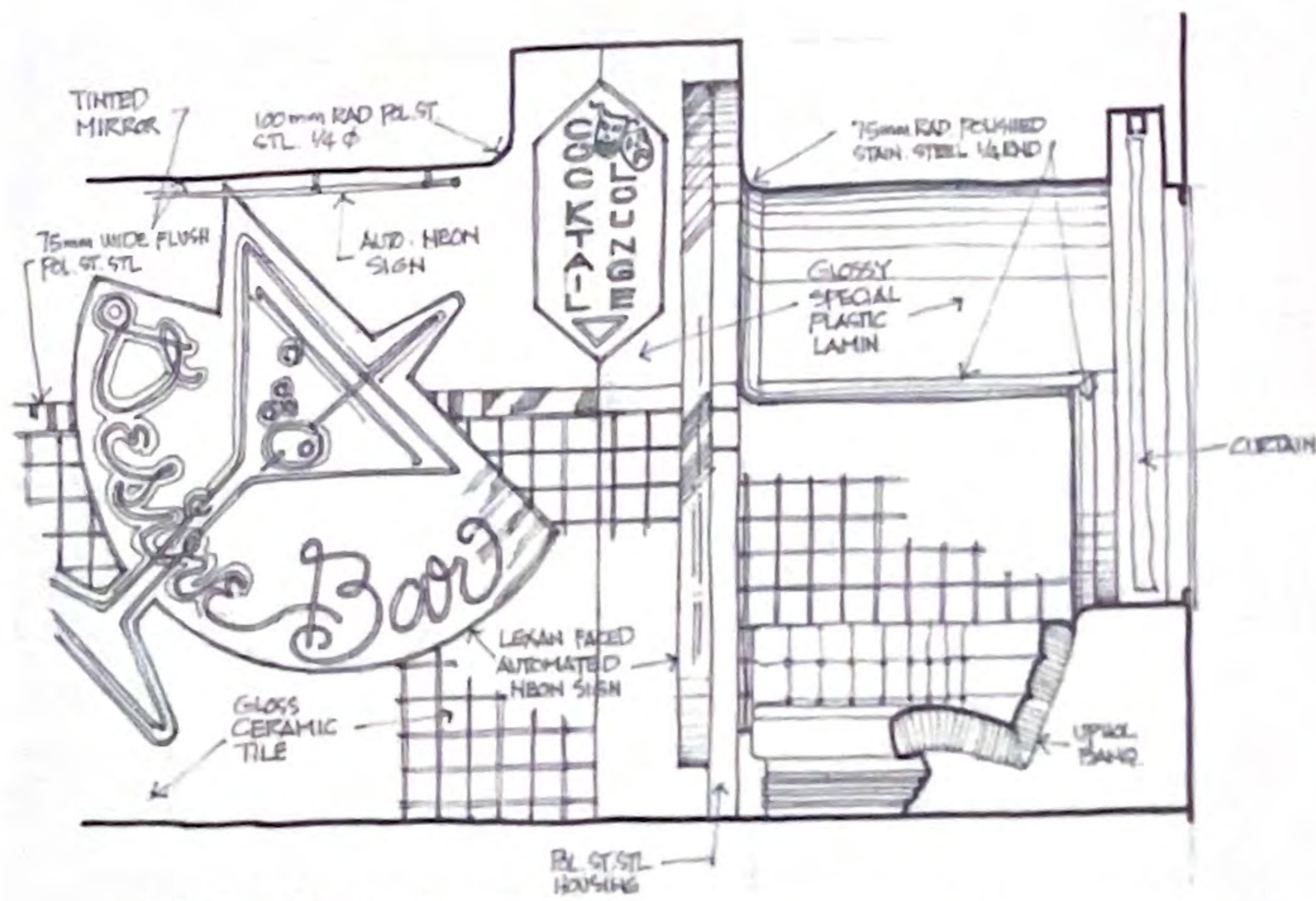
81

SPARKLING

250	PROSECCO, Ca' Marian 'Castel Pietra', Veneto, Italy		
333	DOMAINE STE. MICHELLE, 'Brut', Columbia Valley, Washington	9.50	30
231	B.FRANÇOISE, 'Blanc de Blanc', 'Brut', France	10.75	35
272	PROSECCO, Brancher, Valdobbiadene, Veneto, Italy		36
203	DOMAINE STE. MICHELLE, 'Brut Rosé', Columbia Valley, Washington		40
277	LAURENT-PERRIER, 'Brut', Champagne, France, 375 ml	12.50	42
284	MOSCATO D'ASTI, Batasiolo, Piedmont, Italy		42
206	HEIDSIECK & CO., Monopole, 'Brut Rosé', Champagne, France		44
263	MOËT & CHANDON, 'Brut Impérial', Champagne, France		95
211	MOËT & CHANDON, 'Rosé Impérial', Champagne, France		95
299	MOËT & CHANDON, 'Ice Impérial', Champagne, France		110
242	DEUTZ, 'Blanc de Blancs', Champagne, France		115
208	BOLLINGER, 'Special Cuvée', Champagne, France		120
			150
209	DOM PÉRIGNON, 'Brut', Champagne, France		225

PINOT GRIS

291	SANTA MARGHERITA, Alto Adige, Italy	13.25	45
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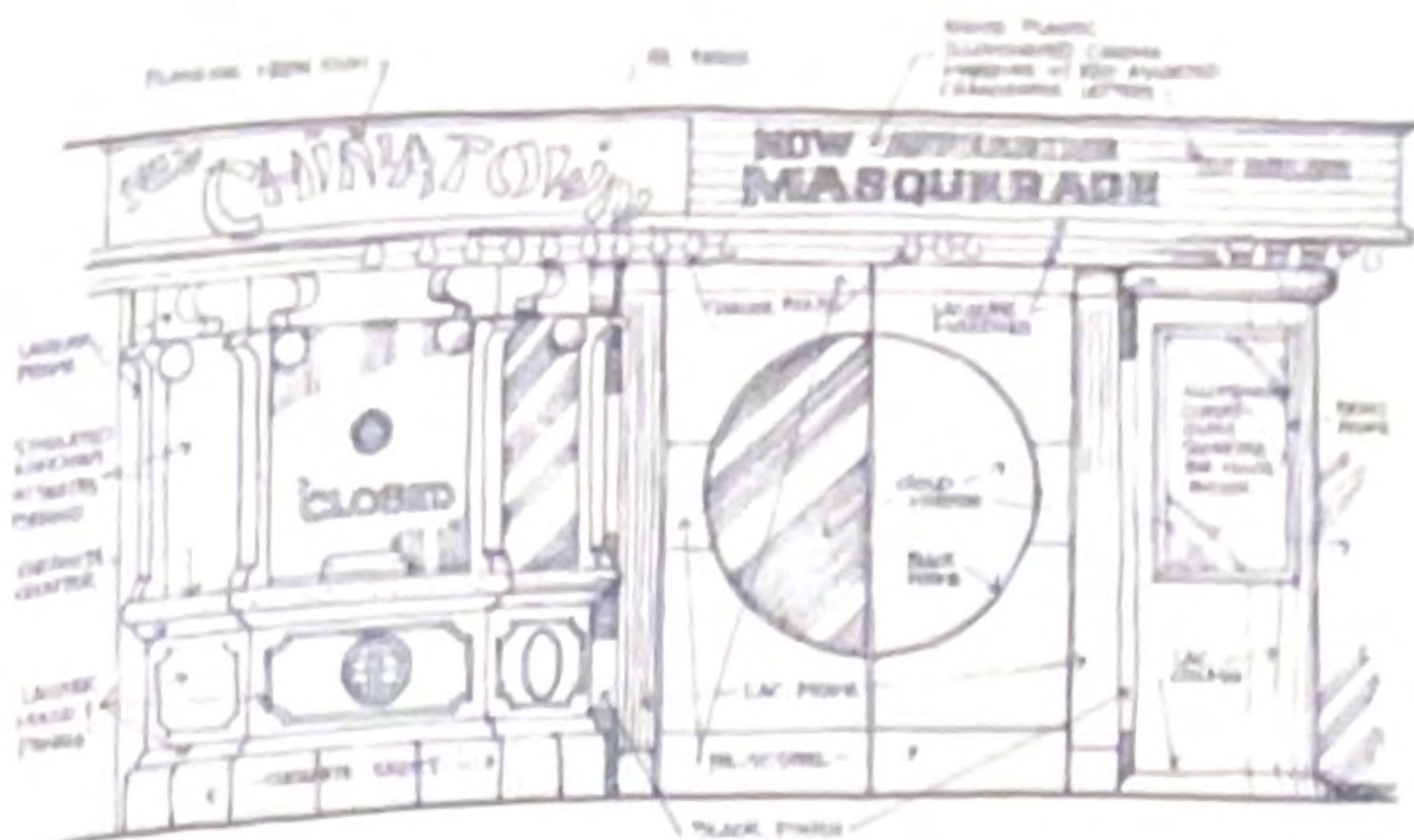


DETAIL OF SECTION 7-7 1/20

CARNIVAL ECSTASY NEON PIANO BAR

CARNIVAL CRUISE LINES

FRANK PAREK Architect



DETAIL OF SECTION 3-3 1/20

CARNIVAL ECSTASY CHINATOWN LOUNGE
CARNIVAL CRUISE LINE
JOSEPH FAREYS ARCHITECT

EXOTIC WHITES

232	CHENIN BLANC, Baron Herzog, California		34
329	MOSCATO, Stemmari, Terre Siciliane, Italy	12.00	40
301	RIESLING, Chateau Ste. Michelle, Columbia Valley, Washington	10.50	34
225	VIOGNIER, Maison Les Alexandrins, France		44
218	WHITE BLEND, Conundrum, Caymus, California	14.50	50

SAUVIGNON BLANC

308	MCBRIDE SISTERS, Marlborough, New Zealand	12.00	40
491	DUCKHORN, Napa Valley, California		60

CHARDONNAY

233	KENDALL-JACKSON, 'Vintner's Reserve', California	11.75	39
220	LA CREMA, Monterey County, California		48
270	BOUCHARD PÈRE ET FILS, Pouilly-Fuissé, Burgundy, France		49
247	GRGICH HILLS ESTATE, Napa Valley, California		70

ROSÉ

316	GÉRARD BERTRAND, 'Côte des Roses', Languedoc, France	11.50	38
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TABLE NO SCALE

CARNIVAL SENSATION
TOUCH OF CLASS PIANO BAR

RED WINE

PINOT NOIR

	81	84
317 CASTLE ROCK, <i>California Cuvée, California</i>		
234 KENDALL-JACKSON, <i>'Vintner's Reserve', California</i>	11.00	36
257 ROBERT STEMLER WINERY, <i>Cameros, California</i>	13.25	45
237 LA CREMA, <i>Monterey, California</i>		48
252 VAN DUZER, <i>Willamette Valley, Oregon</i>		50
		65

ZINFANDEL

253 CLINE, <i>Lodi, California</i>		40
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MERLOT

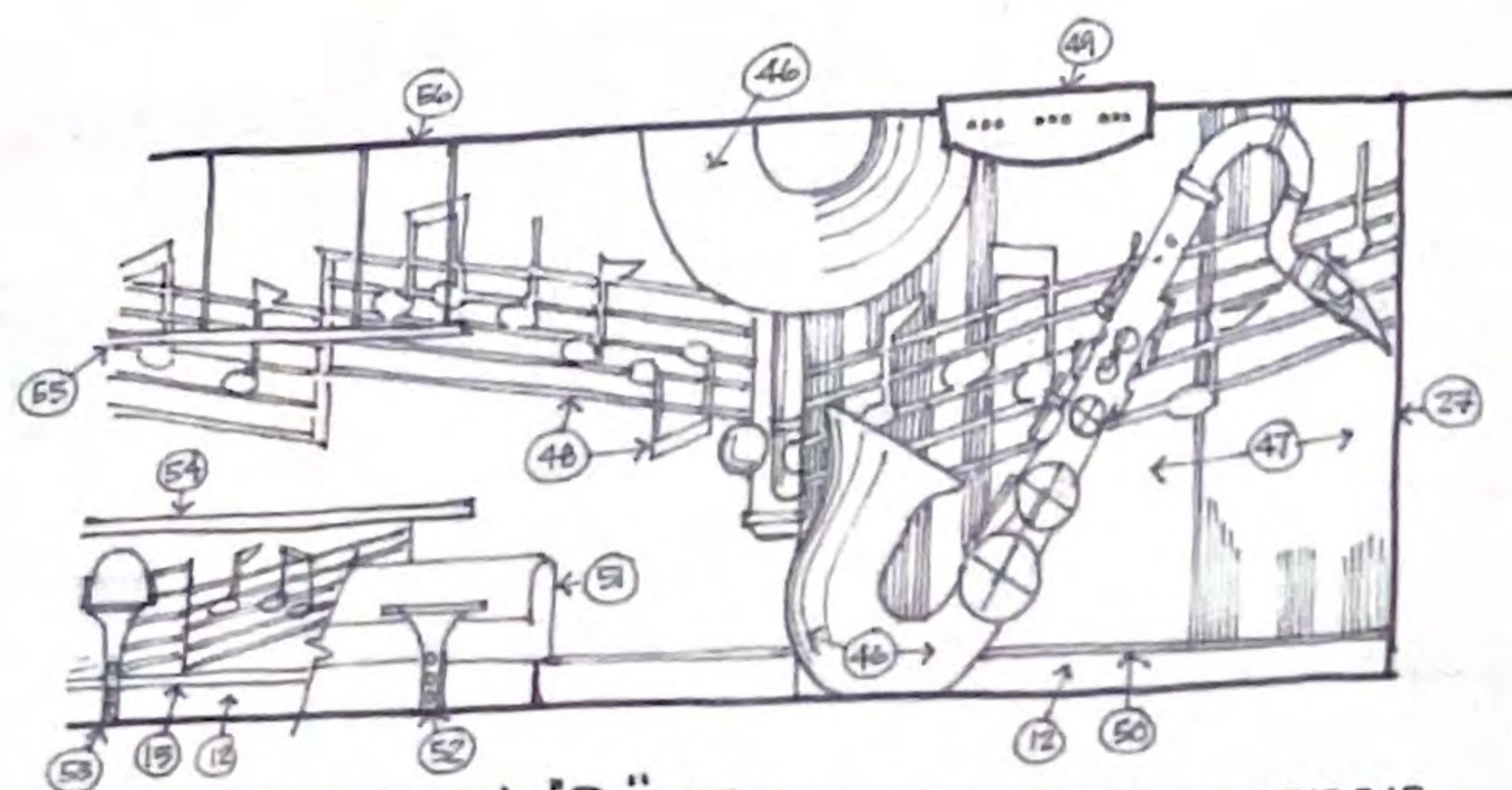
245 MURPHY-GOODE, <i>California</i>		38
268 KENDALL-JACKSON, <i>'Vintner's Reserve', Sonoma County, California</i>	12.75	43
297 DUCKHORN, <i>Napa Valley, California</i>		78

CABERNET SAUVIGNON

287 CONCHA Y TORO, <i>'Casillero del Diablo', Central Valley, Chile</i>		36
336 MURPHY-GOODE, <i>California</i>	12.50	40
292 DUCKHORN, <i>'Decoy', Sonoma County, California</i>		50
266 HEITZ CELLAR, <i>Napa Valley, California</i>		85
294 CAYMUS, <i>Napa Valley, California</i>		90
453 SHAFER <i>'ONE POINT FIVE', Stag's Leap District, Napa Valley, California</i>		125

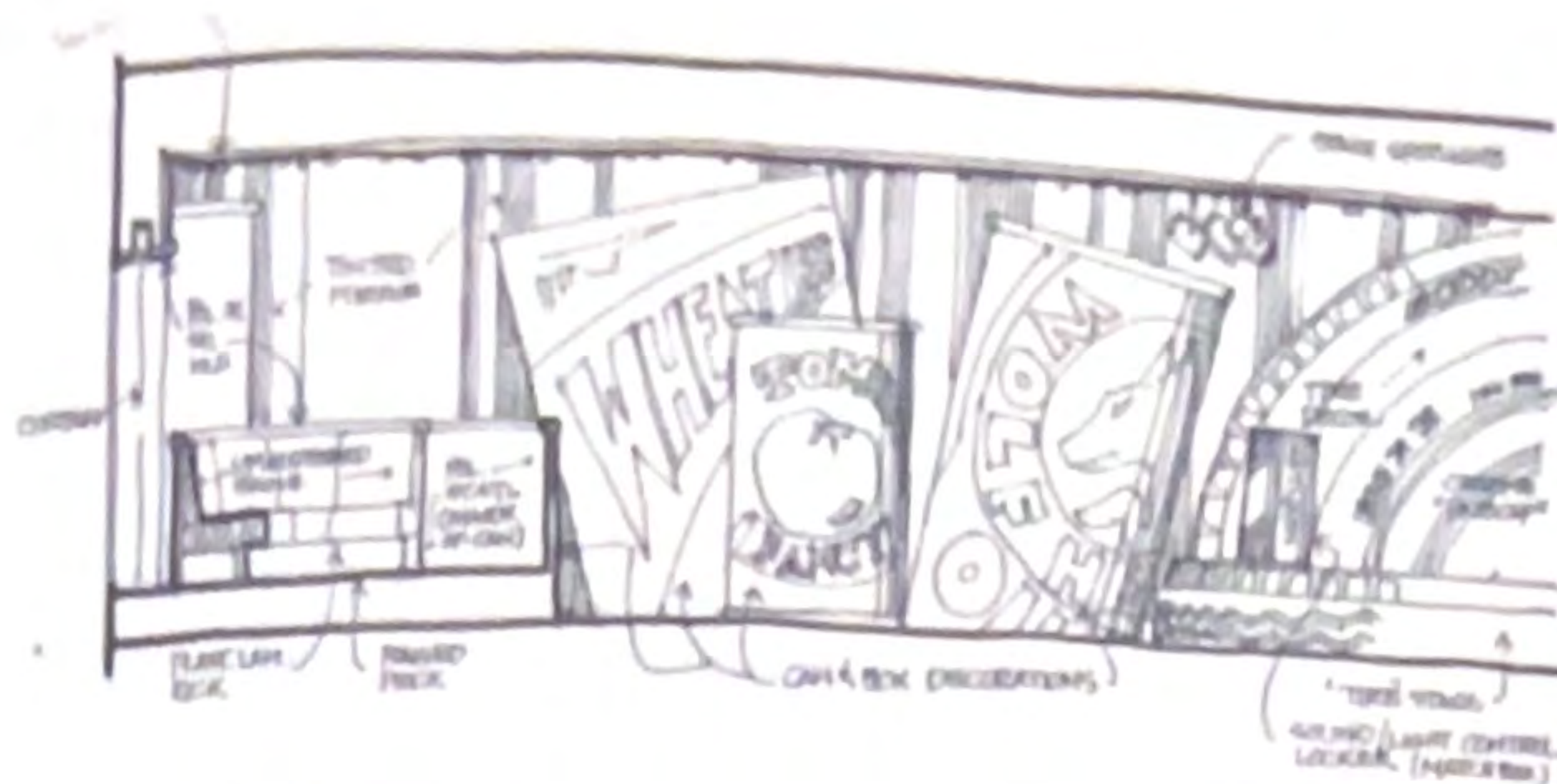
ADVENTUROUS RED WINES

293 BAROLO, <i>Batasiolo, Piedmont, Italy</i>		60
323 CÔTES DU RHÔNE, <i>Maison Castel, Rhône Valley, France</i>		40
322 MALBEC, <i>Catena, Mendoza, Argentina</i>	13.25	45
326 SHIRAZ, <i>Grant Burge, '5th Generation', Barossa Valley, Australia</i>		45
278 TEMPRANILLO/GARNACHA, <i>Martin Codax, 'Ergo', Rioja, Spain</i>		42



SECTION "D" 1:50

CARNIVAL DESTINY DOWNBEAT BAR
CARNIVAL CRUISE LINES



SECTION CA1 1:50

CARNEVAL FANTASY CATS LOUNGE
 CARNEVAL DRIVE LINES
 JOSEPH PIRCH, ARCHITECT
 25 JAN 1983

BEERS

Ask us about our selection of local and seasonal craft beers.

CARNIVAL BREWS 16 OZ

- ThirstyFrog Caribbean Wheat 7.50
- ParchedPig West Coast IPA 7.50
- ParchedPig Toasted Amber 7.50
- ParchedPig Beach Lager 7.50

CRAFT 16 OZ

- Sam Adams, Boston Lager 7.50
- Island Coastal Lager 7.50
- Brew Hub, Matte Black Lager 7.50
- Blue Moon, Belgium White 7.50
- Sierra Nevada, Pale Ale 7.50
- Terrapin, Recreation IPA 7.50
- Terrapin, Moo Hoo Stout 12oz 7.00
- Sierra Nevada, Hazy Little Thing 19oz 8.50

DOMESTIC 16 OZ

- Bud Light 7.00
- Michelob Ultra 7.00
- Miller High Life 6.50
- Miller Lite 7.00
- Coors Light 7.00

IMPORTED 16 OZ

- Stella Artois 7.50
- Pilsner Urquell 7.50
- Paulaner Hefeweizen 7.50
- Peroni 7.50
- Corona 7.50
- Dos Equis 7.50
- Red Stripe 7.50

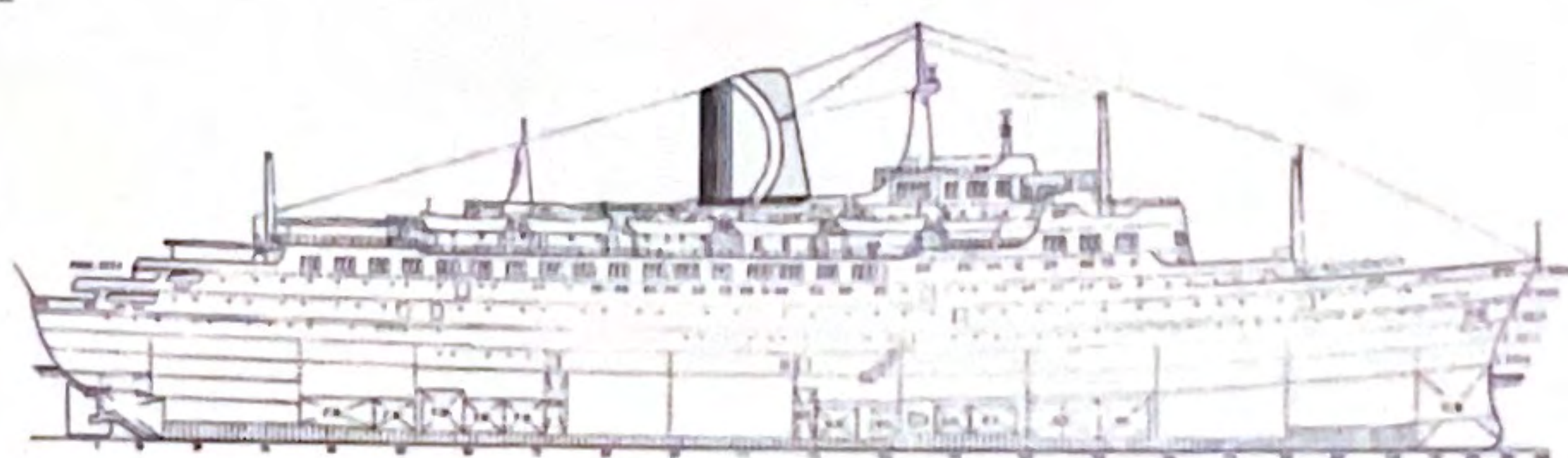
KINDA-SORTA BEERS

- Angry Orchard Cider 16oz 7.50
- Truly (Assorted Flavors) 12oz 7.00
- Coors Edge (non-alcoholic) 12oz 7.00
- Sam Adams Just the Haze (non-alcoholic) 12oz 7.00
- ThirstyFrog Hard Seltzer Berry Hibiscus 7.00
- ThirstyFrog Hard Seltzer Pineapple 7.00

FOR THE CARNIVAL SUPER FANS AND
CURIOUS NAVIGATORS



*Scan here to learn more about our
Carnival historical artifacts
and references found all around
the bar, lounge and promenade.*



TSS MARDI GRAS