

B R E A D S *Select from:*

- ☐ BAGUETTE
- ☐ MULTIGRAIN CRANBERRY

Condiments:

- ☐ whipped butter
- ☐ olive oil + balsamic

A P P E T I Z E R S

QUESADILLA
chicken tinga, queso blanco, guacamole, crema, pico de gallo

FRIED CALAMARI
zesty tomato sauce

SHRIMP COCKTAIL
American cocktail sauce

MIXED GREENS
tomato, cucumber, red onions, carrots, balsamic dressing

CAESAR SALAD
housemade dressing, parmesan

ROASTED TOMATO SOUP
honey, olive oil, mint, basil

SMOKED POBLANO AND CORN SOUP
roasted tomatoes, crema fresca, cumin, lime

STRAWBERRY BISQUE 
served chilled, sour cream and fresh mint

ROASTED VEGETABLE RICOTTA LASAGNA
seasonal vegetables, ragu di pomodoro, 3 cheese crust

R A R E F I N D S
food you always wanted to try but haven't yet dared...

CURED SALMON, CANDIED TOMATO*
dill cream, lemon dressing

MAINS

SWEET & SOUR SHRIMP



tangy sauce, scallion garlic fried rice

GRILLED MAHI MAHI

pumpkin and okra stew, tomato relish

POLLO PARMIGIANA DELLA CUCINA

Boneless cutlet of chicken, lightly breaded topped with marinara and mozzarella, served on spaghetti tomato sauce



BRAISED BEEF BRISKET

garlic cheddar mash, roasted vegetables

ROASTED VEGETABLE RICOTTA LASAGNA

seasonal vegetables, ragu di pomodoro, 3 cheese crust

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

FROM THE GRILL

GRILLED SALMON*

lemon pepper marinade, sautéed vegetables, buttered potatoes

GRILLED CHICKEN BREAST

garlic & herbs, sautéed vegetables, buttered potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, sautéed vegetables, buttered potatoes

SAUCE

- chimichurri
- béarnaise
- peppercorn sauce

STEAKHOUSE SELECTION

great seafood and premium aged USDA beef, seasoned and broiled to your exact specifications. a surcharge of \$ 23 applies to each entrée

SURF & TURF*

lobster tail & grilled filet mignon

BROILED FILET MIGNON*

9 oz. premium aged beef

NEW YORK STRIPLOIN STEAK*

14-oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS*

double cut, lamb au jus



BONSAI
Sushi

BONSAI SUSHI SHIP * (FOR 2) \$26.00

*California roll, Bang Bang Bonsai roll,
6 pcs assorted sushi (tuna, salmon, shrimp), side salad*

DESSERT

TIRAMISU 
mascarpone, lady finger, espresso, cocoa

STRAWBERRY CREAM
chantilly cream, soy milk, toasted elderflower sponge
-lower calories, no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAMS

CHEESE PLATE

.....

COFFEE AND TEA

CAPPUCCINO \$3.50

LATTE \$3.50

ESPRESSO \$2.50

" ART OF TEA " SELECTION \$2.50

.....



A Voyage Back In Time With Your Favorites From Our Classic Menus.

Please inform your server if you have any food allergies

**Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

18% service charge will automatically be added to your order



COCKTAILS

Talk about a fabulous start to the evening

BELLINI

*A refreshing celebration of Sparkling Wine playfully mixed with peach pureé. **\$9.95***

THE FRESH ITALIAN

*Refreshing and light with the essence of orange. Aperol, Bacardi Rum, a touch of orange juice, citrus and a splash of soda. **\$10.50***

SANGRIA

*Choose classic Red or fresh White. Featuring the hottest Sangría under the sun, Beso del Sol. **\$10.50/GLS, \$36/PTC***

SPICY CHIPOTLE PINEAPPLE MARTINI

*Stoli Vodka, chipotle pineapple syrup, pineapple juice and mint leaves. A refreshing, yet spicy start to your dinner. **\$11.50***

THE CARNIVAL COSMO

*Carnival's twist on this ever-popular concoction. Prepared with Skyy Vodka, Limoncello and cranberry juice. **\$11.50***

LIQUID DESSERTS

ESPRESSOTINI

*Fresh espresso, Grey Goose Vodka with touch of Kahlua. Coffee fan must have. **\$11.95***

CHOCOLATE MARTINI

*A seductive mix of Stoli Vanil Vodka, Irish Cream and Chocolate Liqueur. The perfect finish to any meal. **\$11.50***



FEAST



CELEBRATING DELICIOUS FOOD &

NEW FRIENDS ON THE OPEN SEAS

BREADS

Select from:

- ☐ CIABATTA
- ☐ PETITE SOURDOUGH

Condiments:

- ☐ whipped butter
- ☐ olive oil + balsamic

STARTER

BLACKENED PORK TART

tenderloin, caramelized pineapple, citrus cream

FRIED OYSTERS

chipotle aioli

SHRIMP COCKTAIL

American cocktail sauce

CREAM OF MUSHROOM

wild mushrooms cream soup with fresh herbs



SICILIAN MEATBALL SOUP

fennel, tomato broth, roasted pumpkin

BABY SPINACH SALAD

walnut, blue cheese dressing

CAESAR SALAD

housemade dressing, parmesan

ENTREES

SPAGHETTI CARBONARA

bacon, cream and parmesan cheese



PAN FRIED STRIPED BASS

potato gnocchi, green peas

BROILED LOBSTER TAIL

mushroom risotto, buttered broccoli

SLOW COOKED PRIME RIB*

baked potato, au jus

ROOT VEGETABLES IN A PIE CRUST

herbed ricotta mousse, roasted red pepper

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

FROM THE GRILL

GRILLED SALMON*

lemon pepper marinade, steamed vegetables, mashed potatoes

GRILLED CHICKEN BREAST

garlic & herbs, steamed vegetables, mashed potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, steamed vegetables, mashed potatoes

Sauces

Chimichurri | Béarnaise | Peppercorn Sauce

STEAKHOUSE SELECTION

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SURF & TURF*

lobster tail & grilled filet mignon

BROILED FILET MIGNON*

9 oz. premium aged beef

NEW YORK STRIPLOIN STEAK*

14-oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS*

double cut, lamb au jus



BONSAI SUSHI SHIP * (FOR 2) \$26.00

California roll, Bang Bang Bonsai roll,

6 pcs assorted sushi (tuna, salmon, shrimp), side salad

DESSERT

VANILLA CRÉME BRÛLÉE
vanilla custard, caramelized sugar



COFFEE CREAM CAKE
espresso sabayon, oats crumble
-lower calories, no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT PLATE

CHEESE PLATE

SELECTION OF ICE CREAMS

COFFEE AND TEA

CAPPUCCINO \$3.50

LATTE \$3.50

ESPRESSO \$2.50

“ ART OF TEA ” SELECTION \$2.50



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From Our Classic Menus.

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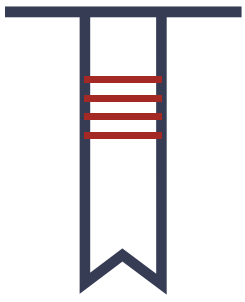
LIQUID DESSERTS

ESPRESSOTINI

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CHOCOLATE MARTINI

*A seductive mix of Stoli Vanil Vodka, Irish Cream and Chocolate Liqueur. The perfect finish to any meal. **\$11.50***



B R E A D S *Select from:*

- ☐ BAGUETTE
- ☐ WHOLE WHEAT

- Condiments:*
- ☐ whipped butter
 - ☐ olive oil + balsamic

A P P E T I Z E R S

FRIED MOZZARELLA 
marinara sauce, fried basil

BAKED MEATBALLS
pomodoro, mozzarella, provolone, parmigiano

SHRIMP COCKTAIL
American cocktail sauce

HEART OF ICEBERG LETTUCE
tomatoes, blue cheese, buttermilk ranch

CAESAR SALAD
housemade dressing, parmesan

MANGO CREAM
served chilled, fresh ginger

ROASTED BROCCOLI & THREE CHEESE
sharp cheddar, parmesan, gruyere

TUSCAN MINESTRONE
greens, roasted vegetables, cannellini beans, macaroni

LINGUINI, ITALIAN SAUSAGE
bell peppers, mushrooms

R A R E F I N D S
food you always wanted to try but haven't yet dared...

BBQ PULLED WILD BOAR
cilantro, coleslaw, pepper jack

MAINS

SALMON COULIBIAC*



rice and spinach filling, wrapped in puff pastry, oven baked

SOUTHERN FRIED CHICKEN

mashed potatoes, gravy

GRILLED PORK CHOP

mashed potato, braised green beans, pork au jus

GRILLED TOFU STEAK

peppers, Asian greens, vegetable fried rice

LINGUINI, ITALIAN SAUSAGE

bell peppers, mushrooms

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

FROM THE GRILL

GRILLED TILAPIA

lemon pepper marinade, vegetable medley, skillet potatoes

GRILLED CHICKEN BREAST

garlic & herbs, vegetable medley, skillet potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, vegetable medley, skillet potatoes

SAUCE

- chimichurri
- béarnaise
- peppercorn sauce

STEAKHOUSE SELECTION

*great seafood and premium aged USDA beef,
seasoned and broiled to your exact specifications.
a surcharge of \$ 23 applies to each entrée*

SURF & TURF*

lobster tail & grilled filet mignon

BROILED FILET MIGNON*

9 oz. premium aged beef

NEW YORK STRIPLOIN STEAK*

14-oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS*

double cut, lamb au jus



BONSAI
Sushi

BONSAI SUSHI SHIP * (FOR 2) \$26.00

*California roll, Bang Bang Bonsai roll,
6 pcs assorted sushi (tuna, salmon, shrimp), side salad*

DESSERT

BITTER N BLANC



cinnamon dulce sauce

DOUBLE ROASTED PINEAPPLE

*white wine stewed pineapple
-lower calories, no added sugar-*

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAMS

CHEESE PLATE

COFFEE AND TEA

CAPPUCCINO \$3.50

LATTE \$3.50

ESPRESSO \$2.50

" ART OF TEA " SELECTION \$2.50



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COCKTAILS

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BELLINI

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THE FRESH ITALIAN

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SANGRIA

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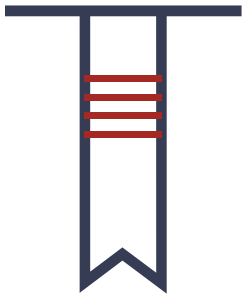
LIQUID DESSERTS

ESPRESSOTINI

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CHOCOLATE MARTINI

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B R E A D S *Select from:*

- ☐ CIABATTA
- ☐ PETITE SOURDOUGH

Condiments:

- ☐ whipped butter
- ☐ olive oil + balsamic

A P P E T I Z E R S

STEAMED MUSSELS

garlic bread

FLAT BREAD

bbq chicken, Monterey jack cheese

CAPRESE

fresh mozzarella, ripe tomatoes, balsamic, basil

SHRIMP COCKTAIL

American cocktail sauce

VINE RIPENED TOMATOES AND CHOPPED LETTUCE

mild onions, basil, feta, raspberry vinaigrette

CAESAR SALAD

housemade dressing, parmesan

FRENCH ONION SOUP



Swiss, parmesan cheese

WILD RICE, GRUYERE AND COUNTRY CHICKEN SOUP

dijon mustard, chives, sage

LASAGNA BOLOGNESE

four layers, meat sauce, three cheese, roasted tomato sauce

R A R E F I N D S

food you always wanted to try but haven't yet dared...

ALLIGATOR BEIGNETS

serrano aioli

MAINS

SHRIMP CREOLE

cajun tomatoes, peppers, onions, jambalaya rice

SUPREME OF POULET FARCIE



chicken breast stuffed with spinach and cheese, tarragon sauce

BBQ PORK SPARERIBS

southern baked beans, creamed corn, steak fries

CORN, CHILI, QUINOA BAKED TOMATO

potato and jalapeño croquette, cheese sauce, leek hash

LASAGNA BOLOGNESE

four layers, meat sauce, three cheese, roasted tomato sauce

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

FROM THE GRILL

GRILLED SALMON*

lemon pepper marinade, sautéed vegetables, buttered potatoes

GRILLED CHICKEN BREAST

garlic & herbs, sautéed vegetables, buttered potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, sautéed vegetables, buttered potatoes

SAUCE

- chimichurri
- béarnaise
- peppercorn sauce

STEAKHOUSE SELECTION

*great seafood and premium aged USDA beef,
seasoned and broiled to your exact specifications.
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SURF & TURF*

lobster tail & grilled filet mignon

BROILED FILET MIGNON*

9 oz. premium aged beef

NEW YORK STRIPLOIN STEAK*

14-oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS*

double cut, lamb au jus



BONSAI
Sushi

BONSAI SUSHI SHIP * (FOR 2) \$26.00

*California roll, Bang Bang Bonsai roll,
6 pcs assorted sushi (tuna, salmon, shrimp), side salad*

DESSERT

APPLE PIE 
vanilla ice cream

PRALINE CAKE
gratinated meringue, hazelnut cream
-lower calories, no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAMS

CHEESE PLATE

COFFEE AND TEA

CAPPUCCINO \$3.50

LATTE \$3.50

ESPRESSO \$2.50

" ART OF TEA " SELECTION \$2.50



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CELEBRATING DELICIOUS FOOD &

FEAST

NEW FRIENDS ON THE OPEN SEAS

BREADS

Select from:

- BAGUETTE
- MULTIGRAIN CRANBERRY

Condiments:

- whipped butter
- olive oil + balsamic

STARTER

CRAB CAKE

herbs, mustard, remoulade

STUFFED MUSHROOMS

spinach, romano cheese, herbs

SHRIMP COCKTAIL

American cocktail sauce

WEST INDIAN PUMPKIN SOUP

oven roasted and fine herbs



NEW ENGLAND CLAM CHOWDER

potatoes, steamer clams, thyme

FOUR SEASON SALAD

lettuce, corn, cucumber, tomato

CAESAR SALAD

housemade dressing, parmesan

ENTREES

FETTUCCINE ALFREDO

grilled chicken, mushroom, parmesan cream

GRILLED JUMBO SHRIMP

*marinated with garlic, crushed pink peppercorn,
served with mont d'or potatoes, roasted cauliflower*



TERIYAKI SALMON*

stir fried noodles

FILET MIGNON*

string beans, red wine sauce

GREEK SPINACH PIE

flaky phyllo pastry, chickpeas and potato stew

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

FROM THE GRILL

GRILLED BARRAMUNDI

lemon pepper marinade, roasted vegetables & potatoes

GRILLED CHICKEN BREAST

garlic & herbs, roasted vegetables & potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, roasted vegetables & potatoes

Sauces

Chimichurri | Béarnaise | Peppercorn Sauce

STEAKHOUSE SELECTION

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lobster tail & grilled filet mignon

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GRILLED LAMB CHOPS*

double cut, lamb au jus



BONSAI SUSHI SHIP * (FOR 2) \$26.00

California roll, Bang Bang Bonsai roll,

6 pcs assorted sushi (tuna, salmon, shrimp), side salad

DESSERT

GRAND MARNIER SOUFFLÉ
orange creme anglaise



KEY LIME MOUSSE
-lower calories, no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT
CHEESE PLATE
SELECTION OF ICE CREAMS

COFFEE AND TEA
CAPPUCCINO \$3.50
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BREADS *Select from:*

- ☐ RUSTIC FRENCH
- ☐ CIABATTA

Condiments:

- ☐ whipped butter
- ☐ olive oil + balsamic

APPETIZERS

MARINATED CHICKEN TENDERS

sweet chili relish

ETOUFFEE OF LANGOUSTINE

zucchini rosti



SHRIMP COCKTAIL

American cocktail sauce

COBB SALAD

tomato, boiled egg, corn, romaine, iceberg, red wine vinaigrette

CAESAR SALAD

housemade dressing, parmesan

DILL LEMON COMFORT SOUP

shredded chicken, orzo, lemon broth, egg drop

STEAK ALE AND CHEDDAR SOUP

roasted vegetables, mushrooms, smoked onions

PEACH SOUP

served chilled, mint

PENNE MARISCOS

shrimp, calamari, mussels, tomato cream

RARE FINDS

food you always wanted to try but haven't yet dared...

FROG LEGS, PROVENÇAL HERB BUTTER

garlic brioche

MAINS

COUNTRY FRIED CHICKEN

cheddar mash, pickle slaw, gravy

JERK PORK LOIN



island spices, rice and bean, scallion

BRAISED SHORT RIBS

potato gratin, sautéed green beans, red wine sauce

ENCHILADAS

black bean and vegetables, melted jack cheese, tomatillo mole, pico de gallo

PENNE MARISCOS

shrimp, calamari, mussels, tomato cream

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

FROM THE GRILL

GRILLED SALMON*

lemon pepper marinade, steamed broccoli, skillet potatoes

GRILLED CHICKEN BREAST

garlic & herbs, steamed broccoli, skillet potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, steamed broccoli, skillet potatoes

SAUCE

• chimichurri • béarnaise • peppercorn sauce

STEAKHOUSE SELECTION

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double cut, lamb au jus



BONSAI SUSHI SHIP * (FOR 2) \$26.00

*California roll, Bang Bang Bonsai roll,
6 pcs assorted sushi (tuna, salmon, shrimp), side salad*

DESSERT

BAKED ALASKA



ice cream cake, meringue

-also available lower calories, no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAMS

CHEESE PLATE

COFFEE AND TEA

CAPPUCCINO \$3.50

LATTE \$3.50

ESPRESSO \$2.50

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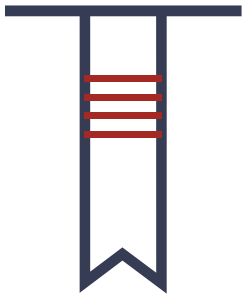
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B R E A D S *Select from:*

- ☐ RUSTIC FRENCH
- ☐ PUMPKIN SUNFLOWER

Condiments:

- ☐ whipped butter
- ☐ olive oil + balsamic

A P P E T I Z E R S

MICHIGAN PASTY

filled with beef and potatoes, honey mustard dip

BUFFALO CAULIFLOWER

creamy truffle sauce

GRILLED PORTOBELLO MUSHROOM



mesclun lettuce, fresh basil and olive oil

SHRIMP COCKTAIL

American cocktail sauce

CAESAR SALAD

housemade dressing, parmesan

PUMPKIN HARIRA SOUP

sweet paprika, turmeric, coriander

BAKED POTATO AND CHEDDAR SOUP

smoked infusion, pickle juice, crispy onion, bacon

ICED BING CHERRY SOUP

fresh mint

PENNE SICILIANA

zucchini, eggplant, tomato, mozzarella

R A R E F I N D S

food you always wanted to try but haven't yet dared...

BRAISED RABBIT

puff pastry shell, red wine sauce

MAINS

SEAFOOD NEWBURG

shrimp, calamari, scallops, mussels, lobster cream, green peas pilaf

ROAST TURKEY

traditional stuffing, Bourbon maple sweet potato, gravy

TAMARIND RUBBED, TENDER ROASTED PRIME RIB*



baked potato with traditional topping

EGGPLANT PARMIGIANA

roasted tomato sauce, mozzarella, basil

PENNE SICILIANA

zucchini, eggplant, tomato, mozzarella

FEATURED INDIAN VEGETARIAN

lentils, basmati rice, papadam and raita

FROM THE GRILL

GRILLED SALMON*

lemon pepper marinade, sautéed vegetables, buttered potatoes

GRILLED CHICKEN BREAST

garlic & herbs, sautéed vegetables, buttered potatoes

BROILED STRIPLOIN STEAK*

creamy peppercorn sauce, sautéed vegetables, buttered potatoes

SAUCE

- chimichurri
- béarnaise
- peppercorn sauce

STEAKHOUSE SELECTION

*great seafood and premium aged USDA beef,
seasoned and broiled to your exact specifications.
a surcharge of \$ 23 applies to each entrée*

SURF & TURF*

lobster tail & grilled filet mignon

BROILED FILET MIGNON*

9 oz. premium aged beef

NEW YORK STRIPLOIN STEAK*

14-oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS*

double cut, lamb au jus



BONSAI SUSHI SHIP * (FOR 2) \$26.00

*California roll, Bang Bang Bonsai roll,
6 pcs assorted sushi (tuna, salmon, shrimp), side salad*

DESSERT

CAPPUCCINO PIE



coffee ice cream, creme Chantilly

CHOCOLATE AND CHEESE BROWNIE

sesame crunch, coffee anglaise

-lower calories, no added sugar-

CARNIVAL MELTING CHOCOLATE CAKE

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAMS

CHEESE PLATE

COFFEE AND TEA

CAPPUCCINO \$3.50

LATTE \$3.50

ESPRESSO \$2.50

" ART OF TEA " SELECTION \$2.50



A Voyage Back In Time With Your Favorites From Our Classic Menus.

Please inform your server if you have any food allergies

**Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

18% service charge will automatically be added to your order



COCKTAILS

Talk about a fabulous start to the evening

BELLINI

*A refreshing celebration of Sparkling Wine playfully mixed with peach pureé. **\$9.95***

THE FRESH ITALIAN

*Refreshing and light with the essence of orange. Aperol, Bacardi Rum, a touch of orange juice, citrus and a splash of soda. **\$10.50***

SANGRIA

*Choose classic Red or fresh White. Featuring the hottest Sangría under the sun, Beso del Sol. **\$10.50/GLS, \$36/PTC***

SPICY CHIPOTLE PINEAPPLE MARTINI

*Stoli Vodka, chipotle pineapple syrup, pineapple juice and mint leaves. A refreshing, yet spicy start to your dinner. **\$11.50***

THE CARNIVAL COSMO

*Carnival's twist on this ever-popular concoction. Prepared with Skyy Vodka, Limoncello and cranberry juice. **\$11.50***

LIQUID DESSERTS

ESPRESSOTINI

*Fresh espresso, Grey Goose Vodka with touch of Kahlua. Coffee fan must have. **\$11.95***

CHOCOLATE MARTINI

*A seductive mix of Stoli Vanil Vodka, Irish Cream and Chocolate Liqueur. The perfect finish to any meal. **\$11.50***