



COCKTAILS



TOKYO SANGRIA \$10.50

East meets west in bubbly, fruity and sweet deliciousness.

Sake, Chinola passion fruit liqueur, pineapple, orange, Sierra Mist



BLUE'S BLUE MARGARITA \$12

Blue, our favorite Mexican iguana, is representing on Carnival Celebration with one of his signature margaritas.

Patrón Silver Tequila, Blue Curaçao, lime, agave



APEROL SPRITZ \$10.50

Light and refreshing, perfect for enjoying during Italian summers (or anytime on a cruise vacation).

Aperol, Prosecco, club soda



OLD FASHIONED \$12

The classiest American classic, name says it all.

Woodford Reserve Bourbon, sugar, Regans' Orange Bitters No. 6



PISCO SOUR \$10.50

A popular cocktail in Peru made with pisco, a type of brandy. It is characterized by a sweet and tart flavor balanced by a silky feel.

Macchu Pisco, lime, sugar, aquafaba, Angostura bitters



PALOMA \$10.50

Mexico's (other) favorite cocktail, a brilliant combination of grapefruit and tequila that's muy refrescante.

1800 Reposado Tequila, lime, sugar, grapefruit, soda



THE COSMOPOLITAN \$11.50

Born in Miami in the 80s, the Cosmo is a classic and lovely pink-hued libation.

Stoli Citros Vodka, Blended Family Triple Sec, lime, cranberry



GREEN TEA MARTINI \$11.50

With a traditional Chinese grain spirit at its heart this cocktail is accented by earthy green tea and sweet melon.

Ming River Baijiu, melon liqueur, green tea, sugar, lime



CHILCANO \$10.50

Hailing from Peru, the chilcano combines pisco (a type of brandy), lime and ginger ale to create a snappy and tasty drink.

Macchu Pisco, lime, ginger ale, bitters



THE SAKURA \$11.50

Inspired by the beautiful and fleeting nature of Japanese cherry blossoms, topped with an aromatic bubble that bursts before your eyes.

Snow Maiden Nigori Sake, Pama pomegranate liqueur, St. Germain, lemon, cherry-bitters



AVIATION \$11.50

A unique, floral cocktail with a long history dating back to 1916 in New York City's Hotel Wallick.

Bombay Sapphire Gin, Maraschino Liqueur, lemon, Crème de Violette



CAIPIRINHA \$10.50

Brazil's national drink made with cachaça, a rum-like spirit with a distinct flavor that makes for a decidedly tropical concoction.

Soul Cachaça, lime, sugar



BRAMBLE \$11.50

Originating in London's Soho neighborhood, this modern and well-balanced classic is named after a blackberry bush.

Bombay Sapphire Gin, lemon, blackberry



MOLÉ \$11.50

Smoky mezcal and vermouth provide a robust base with chocolate adding complexity of flavor and a touch of chili for Mexican spice.

Creyente Mezcal, Nero Bottega dark chocolate liqueur, Vermouth, agave, chili and chocolate bitters



PIMM'S CUP \$10.50

Dating back all the way to the 1840s, this revitalizing British drink has also found a dedicated fan base across the pond in New Orleans.

Pimm's No. 1 Cup, fresh lemonade, cucumber, Sierra Mist



MEZCAL NEGRONI \$11.50

A Mexican variation on the Italian classic, smoky mezcal adding earthy, smoky flavors to the bitter and herbal cocktail.

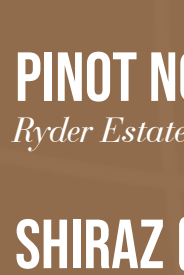
Creyente Mezcal, Vermouth, Campari



GOA SOUR \$11.50

With a smoky peated whisky hailing from the Goa region of India, this cocktail is accentuated with cardamom for a warm and pleasant spice quality.

Paul John Peated Single Malt Indian Whiskey, cardamom, lime, sugar



SAZERAC \$11.50

The official cocktail of New Orleans!

Sazerac Rye Whiskey, Hardy VSOP Cognac, sugar, Peychaud's bitters, Herbsaint



KIR ROYALE \$10.50

A popular French cocktail, bubbly and elegant with a hint of berry sweetness.

Prosecco, Crème de Cassis



BROOKLYN \$10.50

Named after a New York City borough, this elegant classic is a cousin to the Manhattan, dating back to 1908.

Jameson Irish Whiskey, Lilet Blanc, Maraschino Liqueur, Ramazzotti Amaro

BEERS

/ \$7.50 / (16oz)

ASAHI, (JAPAN)

DOS EQUIS, (MEXICO)

PERONI, (ITALY)

STELLA ARTOIS, (BELGIUM)

PARCHEDPIG BEACH LAGER, (USA)

PAULANER HEFE-WEIZEN, (GERMANY)

SPARKLING WINE

PROSECCO (ITALY) \$9.50

Ca' Marian 'Castel Pietra', Veneto

DOMAINE STE. MICHELLE (USA) \$12.50

'Brut Rosé', Columbia Valley

KEUSH ORIGINS (ARMENIA) \$13.00

'Brut', Vayots Dzor

RED WINE

LAMBRUSCO (ITALY) \$10.00

Riunite, Emilia (Sweet)

PINOT NOIR (USA) \$12.75

Ryder Estate, Central Coast

SHIRAZ (AUSTRALIA) \$12.00

Peter Lehmann, 'Portrait', Barossa Valley

MALBEC (ARGENTINA) \$13.25

Catena, Mendoza

TEMPRANILLO/GARNACHA (SPAIN) \$12.50

Martin Codax, 'Ergo', Rioja

CABERNET SAUVIGNON (FRANCE) \$10.00

Gerard Bertrand

WHITE WINE

PINOT GRIS (ITALY) \$11.75

Ecco Domani, Delle Venezie

CÔTES DU RHÔNE BLANC (FRANCE) \$10.50

Famille Perrin, 'Réserve', Rhône Valley

MOSCATO (ITALY) \$12.00

Stemmari, Terre Siciliane

RIESLING (GERMANY) \$12.00

Schmitt Söhne, 'Spätlese'

SAUVIGNON BLANC (NEW ZEALAND) \$12.00

McBride Sisters, Marlborough

CHARDONNAY (USA) \$11.75

Kendall-Jackson, 'Vintner's Reserve'

ROSÉ (ARMENIA) \$10.00

Shofer Areni, Vayots Dzor