

MEET THE COLLINS' \$14

THIS COCKTAIL WAS CREATED BY JOHN COLLINS, A BARTENDER WHO WORKED AT THE LIMMER'S OLD HOUSE IN CONDUIT STREET, LONDON, IN THE 1800S. ORIGINALLY MADE WITH GENEVER GIN, FRESH LEMON JUICE AND POWDERED SUGAR, THIS COCKTAIL HAS EVOLVED INTO A FAMILY OF VARIANTS, WHICH INCLUDE:

MR. AND MRS. T. COLLINS				
YOUR ITINERARY				
	TIME	DATE	VIA	NOTES
CHECK IN AT L.A. AIRPORT		Fri. Sept. 3rd		at 11:30 PM
Leave Los Angeles	12:30 AM	Sept. 4	National # 50	
Arrive Miami	8:05 AM	Sept. 4		
Leave Miami	5:00 PM	Sept. 4	SONG OF NORWAY	
Arrive Cruising the Caribbean				
Leave				
Arrive Miami	AM	Sept. 11		
Leave Miami	12:40 PM	Sept. 12	National 27	Lunch
Arrive New Orleans	1:25 PM	Sept. 12	BRANIFF PLACE	2 nights
Leave New Orleans	6:05 PM	Sept. 14	NA 37	Dinner
Arrive Los Angeles	7:41 PM	Sept. 14		
Leave				
Arrive				
Leave				
Arrive				
Leave				
Arrive				

MAIN SEATING

BREAKFAST	-	7:30 A.M.
LUNCHEON	-	12 NOON
DINNER	-	6:00 P.M.

JOHN COLLINS

VODKA - Tito's Handmade vodka shaken up with powdered sugar, lemon and topped with club soda

SANDY COLLINS

WHISKY - Canadian Club whisky and maple syrup whisked with lemon juice and ginger soda

PIERRE COLLINS

COGNAC - Rémy Martin VSOP cognac and Chambord Black Raspberry liqueur lengthened with lime, cranberry juice and club soda

PEDRO COLLINS

RUM - Bacardi Reserva Ocho rum, fresh mint and guava syrup mixed up with lime and club soda

TOM COLLINS

GIN - Bombay Sapphire gin with lychee syrup, lemon juice and topped with club soda

THE RUM ALSO RISES \$14

THE WIDELY ACCEPTED CREATION MYTH GOES LIKE THIS: IN THE 1890S, AN AMERICAN MINING ENGINEER WAS WORKING FOR THE SPANISH-AMERICAN IRON COMPANY IN THE SMALL VILLAGE OF DAIQUIRÍ, CUBA. HE MIXED UP A DRINK WITH LOCAL RUM, LIME JUICE AND SUGAR AND SERVED IT OVER ICE.

EL FLORIDITA

Where it all began: fresh lime juice, powdered sugar and Bacardi Reserva Ocho rum

PAPA DOBLE

Bacardi Superior rum, lychee and grapefruit juice

LAVENDER DAIQUIRI

Bacardi Superior rum with the addition of lavender syrup to give an elegant floral finish and a contemporary twist to this classic

SPICED DAIQUIRI

Soft brown sugar drenched in Angostura bitters and lime, shaken hard with Zacapa rum double-strained and served up

HABANERO & GRAPEFRUIT DAIQUIRI

A spicy take on this Cuban classic when Miami Club rum joined with a habanero and grapefruit syrup

THE STRAWBERRY DAIQUIRI
Start the day right with this delightful refresher.



OLD FASHIONED? \$14

The Old Fashioned was a cocktail created in the late 1800s in homage of a prominent bourbon distiller and traditionally features sugar, orange, cherries, bourbon and bitters.

CLASSIC OLD FASHIONED

Buffalo Trace bourbon stirred with sugar syrup, Angostura and orange bitters. Garnished with a fresh orange peel.

HENNESSY OLD FASHIONED

The French cousin of the classic Old Fashioned brings some French flair to this cocktail by substituting bourbon for Hennessy Fine Champagne Cognac.

PYRAT OLD FASHIONED

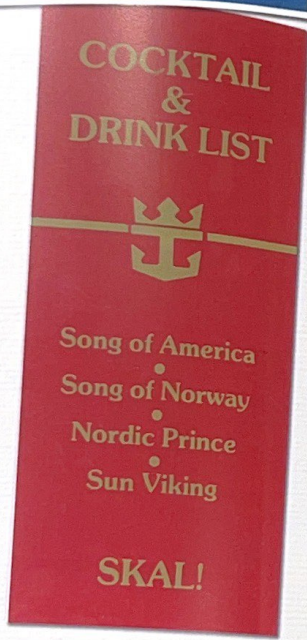
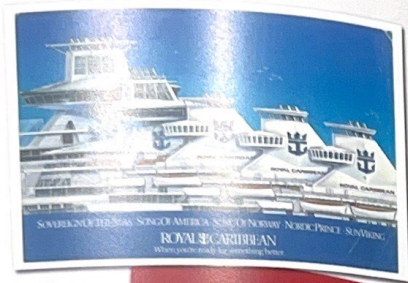
Orange flesh and amaro cherries muddled with soft brown sugar, a dash of bitters and Pyrat rum.

RUM OLD FASHIONED

Bacardi Reserva Ocho rum, coconut syrup and Angostura bitters.

NEW FASHIONED

Soft brown sugar drenched in orange bitters, muddled with pink grapefruit and fresh raspberries and a glamorous serving of Southern Comfort whiskey and a grapefruit twist.



THE GREATS \$14

BRANDY ALEXANDER

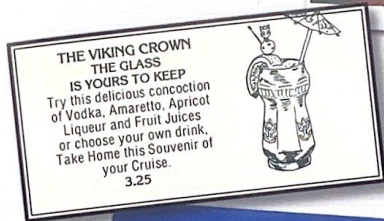
Rémy Martin VSOP cognac and crème de cocoa dark shaken hard with half-and-half and double-strained and dusted with fresh nutmeg.

ROL' AND RYE

Rye whiskey, Aperol, lemon juice and simple syrup.



Top Star Entertainment in the Night Club



FRENCH 75

Hennessy cognac, fresh lemon and powdered sugar stirred together, then given a float of Domaine Chandon.

CHAMPAGNE COCKTAIL

An Angostura-doused sugar cube topped with Domaine Chandon and garnished with an orange twist.

THE SIDECAR

The classic 8-2-1 recipe: Rémy Martin VSOP cognac, Grand Marnier and lemon juice.

WINES

SPARKLING

		GL	BTL		GL	BTL	
223	Chandon, Brut , "Classic," California, USA	12	58	851	Ruffino, Prosecco , Veneto, Italy	11	55
295	Beringer, White Zinfandel , California, USA	8	29	646	Penfolds, Chardonnay , "Koonunga Hill," South Australia	9	35
502	Château d'Esclans, Rosé , Côtes de Provence, "Whispering Angel," Provence, France	14	55	695	Kendall-Jackson, Chardonnay , "Vintner's Reserve," California, USA	11	42
296	Conundrum, California, USA	16	61	659	Château d'Aussières, Chardonnay , "Aussières," Vin de Pays d'Oc, Languedoc, France	9	33
343	Kim Crawford, Sauvignon Blanc , Marlborough, New Zealand	12	54	448	Robert Mondavi, Chardonnay , Private Selection, California, USA	11	42
164	Robert Mondavi, Sauvignon Blanc , Private Reserve, California, USA	11	43				
248	Danzante, Pinot Grigio , delle Venezie, Italy	10	40				

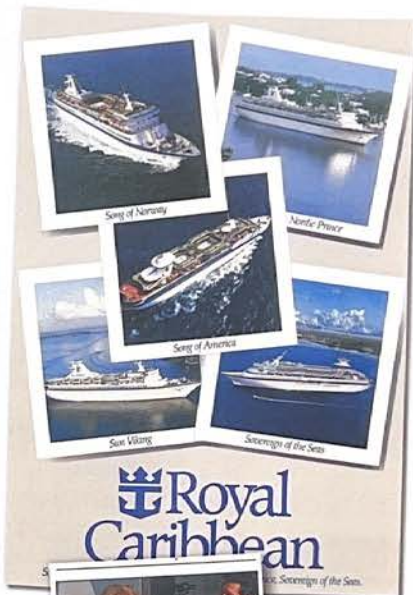


WINES



RED

		GL	BTL
536	Castle Rock, Pinot Noir , "California Cuvée," California, USA	11	42
709	Estancia, Pinot Noir , Monterey County, California, USA	12	47
503	Terrazas de los Andes, Malbec , Mendoza, Argentina	14	56
147	Robert Mondavi, Merlot , Private Selection, California, USA	12	45
671	Castle Rock, Cabernet Sauvignon , Columbia Valley, Washington, USA	9	35
687	Château d'Aussières, Cabernet Sauvignon , "Aussières," Vin de Pays d'Oc, Languedoc, France	9	33
877	Kendall-Jackson, Cabernet Sauvignon , "Vintner's Reserve," Sonoma County, California, USA	11	42
676	Torres, Crianza , Ribera del Duero, "Celeste," Castilla Y León, Spain	11	42



HOIST UP A BEER



LIQUEURS

Amaretto	1.95	Drambuie	1.95
Anisette	1.95	Galliano	1.95
Apricot	1.95	Grand Marnier	1.95
Benedictine	1.95	Irish Cream	1.95
B & B	1.95	Kahlua	1.95
Blackberry	1.95	Peppermint Schnapps	1.95
Calvados	1.95	Pernod	1.95
Chartreuse (Green or Yellow)	1.95	Southern Comfort	1.95
Cherry Brandy	1.95	Strega	1.95
Cherry Heering	1.95	Tia Maria	1.95
Cointreau	1.95	Sambuca	1.95

BRANDIES & COGNACS

Hennessy Bras Arme	1.95	Hennessy V.S.O.P.	2.25
Courvoisier V.S.O.P.	2.25	Remy Martin V.S.O.P.	2.25
Metaxa 7 Star	1.95		

NON ALCOHOLIC SPECIALTIES

Arctic Orange75	Pineapple Delight75
Fruit Punch75	Prohibition Colada75
Icy Lemon75	Bouillon de the Rocks75

WINE

By The Glass			
Red - Rose - White			1.75

BEERS

Budweiser	1.35	Norwegian	1.50
Michelob	1.50	Michelob Light	1.50
Coors	1.35	Coors Light	1.35
Miller	1.35	Miller Light	1.35
Becks	1.65	Heineken	1.65
Canadian Ale			1.65

Image above does not reflect actual pricing

Sail safely. Please drink responsibly.

An 18% gratuity will be added for certain ports or itineraries.

VAT may apply for certain ports or itineraries.

BEERS

AMSTEL LIGHT 7.99	DOS EQUIS 7.99
BLUE MOON	FOSTER'S OIL CAN
BELGIAN WHITE 7.99	750 ML 9.5
BUD LIGHT 7.49	HEINEKEN 7.99
BUDWEISER 7.49	MILLER LITE 7.49
COORS LIGHT 7.49	PAULANER WEISS 7.99
CORONA EXTRA 7.99	RED STRIPE 473 ML 8.25
DAURA DAMM	STELLA ARTOIS 7.99
(GLUTEN-FREE) 7.99	

OTHER

STRONGBOW HARD CIDER 7.99
TRULY HARD SELTZER 7.49
WILD BERRY, PINEAPPLE OR STRAWBERRY LEMONADE

NON-ALCOHOLIC

O'Doul's 6.99
HEINEKEN O.O 6.99

Hi!

Took underwater glass with boat trip to coral reef off the "Keys." It is fantastic! (I don't know how my pix will turn out.)

Pl. gave his paper today in Miami - we head north toward Cape Canaveral tomorrow. Hopefully the boys will leave us - N's all taken up.

Cruise ship leaving Dodge Island Seaport, Miami Beach in the background.

God bless - Love Cathy

15 JUN 6/1980

WITH STAMP COLLECTING

POST CARD

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