Menu

GIN & TONIC ULTIMA

Hendricks Gin, Lime Wheel, Lemon Peel, Juniper & Tonic

Spain is known for its many culinary traditions, including a dynamic Gin and Tonic culture. Our deconstructed G&T features fresh herbs and flavors inspired by Barcelona's bustling markets.

AZUL BLANCO*

Silver Tequila, Lime, Blue Curacao, Pineapple, Elderflower Foam (egg white)

The island's namesake spirit stars in this beautiful blue cocktail topped with bright white elderflower foam that dramatically recreates clouds meeting the sea off Curacao's coast.

GRAPPA PEACH

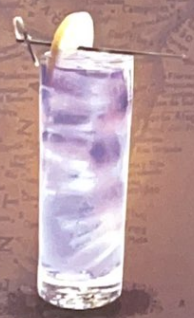
Grappa, Lemon, Honey, Peach Schnapps, Champagne

Uruguay is famous for their intoxicating version of Grappa with honey. In this colorful cocktail we add in two other flavors beloved in the country... peach and bubbly champagne.

Cocktail Magic

BUTTERFLY

Gin, lemon juice. Cointreau, simple syrup



Butterfly Tea's unique properties might be explained by science (an unstable enzyme) or myth (a magical half bird, half woman guided an adventurer through an enchanted forest to reveal the Butterfly Tea flower). Whichever explanation you believe, when the Butterfly Tea mingles with Gin and Cointreau, you'll be amazed as this cocktail changes colors and flavors before your eyes.

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. An 18% service charge will be added to each check. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. All inclusive beverage packages may not be shared or transferred and their use is restricted to specific venues.

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

PRINCESS

BANGKOK MULE

Whiskey, Basil, Lemongrass & Ginger Syrup, Lime, Ginger Beer

The beautiful herbs and fresh ginger of Thailand mingle with whiskey in a cocktail that's as unforgettable as the country's natural landscapes and as dynamic as the streets, markets, and temples of its cities.

APPLES DELIGHT

Calvados, Fresh Lemon Juice, Honey Syrup, St. Germain, Apples, Port

Since the 1850s, brave Madeirans have ridden woven toboggans down steep hills to get to the capital city, a thrilling ride that's easier to face after enjoying a cocktail. This concoction combines Calvados, St. Germaine, and fresh Madeiran apples to provide you with an extra shot of courage.

SANDIA EN FUEGO

Don Julio Reposado Tequila, Serrano Pepper, Watermelon, Lime, Agave

Spices release the body's natural endorphins. After we mix them with gorgeous watermelons that grow in the Yucatan climate, don't be surprised when this tequila-based cocktail causes you to smile after you take your first sip.

THE GREAT PUMPKIN*

Bacardi 8, Egg White, Pumpkin, Cinnamon, Nutmeg, Lemon

A visit to St. Lucia isn't complete without seeing the historic Castries market, where locals offer up fresh tropical fruits and vegetables. This cocktail, mixing the rich flavors of the rum, pumpkin, cinnamon and nutmeg, will transport you back to the legendary market.

VANILLA SKY

Vanilla Vodka, Fresh Pineapple, Orgeat Syrup, Lime, Agave, Triple Sec

Pineapples are the international symbol of hospitality while, according to myth, vanilla was created in the aftermath of a forbidden love affair between a mortal and a goddess. Both flavors are closely associated with Tahiti and come together in this original cocktail as timeless as a great love story.

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PRINCESS

THE CARTAGENA COOL

Appleton Rum, Cinnamon, Orange and Chocolate Bitters, Orange Peel

Unforgettable ingredients come together in a cocktail that exemplifies the flavors of Cartagena. Sultry chocolate, mind-bending Nutmeg, and spicy Cinnamon intermingle with a beautiful Rum that will transport you to Cartagena's historic castles and pristine Caribbean beaches.

COCO-CAFE

Gosling Rum, Espresso, Coconut Cream, Kosher Salt, Grated Nutmeg and Chocolate

In 1715, Arabica coffee was introduced to the Dominican Republic and has grown into one of the country's greatest exports. We've combined this fine coffee with Dominican coconuts and a spectacular Rum to craft a drink that tells the story of the tropical nation.

APERITIVO ROMA

Limoncello, Aperol, Canadian Whiskey, Bitters, Mint leaves

Rome is known for its historical ancient architecture, vibrant culture and cuisine using only the freshest, finest ingredients. Our Aperitivo features two distinct Italian flavors. The fresh zing of Limoncello, reminiscent of the Amalfi coast, paired with the pretty sweetness of Aperol. A This perfect blend will transport you to the city's piazzas and street-side cafes.

BARBADOS SWIZZLER

Bacardi Light Rum, Bacardi Dark Rum, Fresh Grapefruit juice, Agave, Velvet Falernum, Bitters

Crafted with the native flavors of Rum and Grapefruit, this cocktail is sure to heighten your senses. Plundering pirates and sailors' rebellions are all part of the stories of both Barbados and rum. Did you know that this Caribbean paradise is also the birth place of the local 'Forbidden Fruit' we know as Grapefruit? Let these flavors take you to the white beaches and timeless atmosphere of Barbados.

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PRINCESS

KEY LIME MARTINI*

Whiskey, Agave, Lime juice, Cointreau, Vanilla, Condensed Milk, Pineapple Juice, Graham Cracker and Cinnamon rim topped with Elderflower Foam

This decadent dessert in a glass celebrates the world-famous Key Lime Pie, which originated in Key West. A hint of bourbon adds depth as a nod to the many layers and residents of the Florida Keys. From watching the sun set over the water, to writing timeless novels, to partying all day, Key West is a haven of creative culture and Key Lime Pie is the perfect blend of flavors, sharp, tart, and sweet.

MYKONOS PRESS

Ouzo, Hendricks Gin, Lemon juice, Simple Syrup, Soda, Lime/Lemonade, Grenadine

Ouzo is known to open up the senses, and as you sip, it's easy to imagine the cliff side terraces dotted with whitewashed villas sitting above the sparkling blue Aegean Sea. The subtle notes of licorice blend seamlessly with fresh lemon in this refreshing cocktail. It's a true celebration of the Tavernas & natural beauty of Mykonos.

PASTIS PEARL*

Hendricks Gin, Pastis, Lemon Juice, Simple Syrup, Egg White

A new twist on this classic French liqueur born in 1932 in the seaside city of Marseille, South of France. The aroma and tasting notes of Mediterranean anise and Provençal herbs blend with orange and lemon citrus in this "pastiche" of flavors. This refreshing cocktail will take you on a sensory journey to memories of warm evenings, sailboat masts swinging in the breeze, and welcoming street-side bistros.

SAINT PETERSBURG MULE

Vodka, Lemon Juice, Honey Syrup , Apple Juice, Ginger Beer

The warm spice of ginger, hints of apple, lemon, and honey evolve on the palate alongside the smooth backbone of vodka. As light reflects the golden hue of this cocktail, you can envision the grand golden ballrooms of days gone by. Who would imagine that the spirit of this cocktail was derived from a chemistry experiment by the godfather of the periodic table, Dmitri Mendeleev.

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PRINCESS

STARRY NIGHT IN OSLO

Aquavit, Black Charcoal Tea, Lemon Juice, Agave, Fresh Ginger

The crisp snap of Aquavit combined with charcoal tea, lemon, and ginger creates a true Scandinavian cocktail elixir similar to those enjoyed by Norwegian fisherman. This black cocktail, with its distinct golden shimmer, pays homage to the long winter nights as seafaring Vikings would navigate by the stars.

LOCH NESS MARTINI

Hendricks Gin, Lime Juice, Agave, Cointreau, Cucumber, Salt

Like the elusive 'Nessie', this cocktail teases the palate with a hint of Scotch, but the star of the show is the new gem of Edinburgh: flavored gin. Just as the city blends it's Medieval and New Town, classic juniper flavors give way to fresh cucumber in this mix of tradition and contemporary taste.

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PRINCESS