

Wet Your Whistle

\$14

MISSISSIPPI MOONLIGHT

Ole Smoky Blackberry Moonshine, fresh blackberries topped with lemonade

SOUTHERN BELLE

Buffalo Trace Bourbon, fresh mint, lemon juice and blueberries topped with a splash of club soda

MINT JULEP

A Kentucky Derby Favorite! Maker's Mark Bourbon, homemade mint simple syrup, fresh mint, dusted with powdered sugar tableside

THE STUBBORN MULE

Buffalo Trace Bourbon, lime juice and ginger beer

APPLE PIE OLD FASHIONED

Ole Smokey Apple Pie Moonshine, Woodford Reserve Bourbon, bitters and apple puree with an apple pie turnover

PB&J OLD FASHIONED

Skrewball Peanut Butter Whiskey mixed with Kentucky Bourbon, strawberry jelly and walnut bitters, garnished with a mini crustless PB&J

FAR FROM MANHATTAN

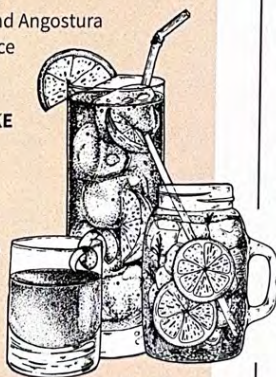
Brown Sugar Bourbon and Angostura bitters finished with a slice of candied bacon

NO JOKE, SMOKE & COKE

Smoked Buffalo Trace Bourbon on the rocks, with a Coke to top it off

PRETTY AS A PEACH TEA

Buffalo Trace Bourbon, fresh brewed sweet tea and ripe Georgia peaches



Beer

ON TAP

Kentucky Bourbon Barrel Ale 8.2% ABV **\$8.49**
Bud Light **\$7.49**

CRAFT AND IMPORT \$7.99

Terrapin Moo Hoo Chocolate Stout
Abita Purple Haze • Stone IPA • Corona

DOMESTIC \$7.49

Miller Lite • Budweiser • Michelob Ultra

Wines

Sparkling Wine n' Champagne

		9	12	16	22	27
217	DOMAINE STE. MICHELLE, BRUT Columbia Valley, Washington, USA	9	32			
223	CHANDON, BRUT, "CLASSIC" California, USA	12	58			
249	MOËT & CHANDON, BRUT, "IMPÉRIAL" Champagne, France	22	85			
469	LINDEMAN'S, MOSCATO, BIN 90 South Eastern Australia	9	33			
208	SELBACH KABINETT, RIESLING, FISH LABEL Mosel, Germany	9	35			
343	KIM CRAWFORD, SAUVIGNON BLANC Marlborough, New Zealand	12	54			
695	KENDALL JACKSON, CHARDONNAY, VINTNER'S RESERVE Sonoma County, California, USA	11	42			
472	LA CREMA, CHARDONNAY Monterey, California, USA	16	57			
296	CONUNDRUM, WHITE BLEND California, USA	16	61			
295	BERINGER, WHITE ZINFANDEL California, USA	8	29			
512	JEAN-LUC COLOMBO, ROSÉ COTEAUX D'AIX EN PROVENCE "CÔTE BLEUE" Provence, France	12	46			

Reds

709	ESTANCIA, PINOT NOIR Monterey County, California, USA	12	47			
479	MEIOMI, PINOT NOIR California, USA			62		
147	ROBERT MONDAVI, VINT MERLOT PRIVATE SELECTION California, USA	12	45			
274	FRANCIS COPPOLA, MERLOT, "DIAMOND COLLECTION" California, USA			63		
987	MURPHY GOODE, CABERNET SAUVIGNON California, USA	11	42			
309	OBERON, CABERNET SAUVIGNON Napa Valley, California, USA			56		
471	MICHAEL DAVID, PETITE SIRAH/ PETIT VERDOT, "PETITE PETIT" Lodi, California, USA			65		
141	SEGHEISIO, ZINFANDEL Sonoma County, California, USA	17	67			

The Mason JarSM

Southern Restaurant & Bar

Fresh from the Oven

BUTTERMILK BISCUITS & JALAPEÑO CORNBREAD
served with Cajun and whipped honey butter

Lil' Plates

PIMENTO CHEESE

A creamy spread of sharp cheddar cheese sassed up with jalapeño and pimento peppers, served with saltines

LOBSTER N' CRAWFISH GUMBO

Thick-cut lobster, juicy pork sausage, okra, holy trinity and bold Cajun spices simmered slow like they do on the Bayou, served over white rice

SMOKY DEVILED EGGS

With pickles and peppers, crispy capers, fried chicken skin, dusted with paprika

FRIED GREEN TOMATOES

Thick-cut and cornmeal-crust with sweet bacon jam and spicy remoulade for dippin'

BLUEBERRY JOHNNYCAKES

Savory cornmeal flapjacks slathered with BBQ pulled pork, crispy chicken skin and cool coleslaw

CRAB BEIGNETS

Snow crab fritters dusted with Old Bay®, and creamy lump crab dip on the side

CAESAR SALAD

Romaine lettuce, aged Parmesan cheese, pork belly, Creole-spiced cornbread croutons and creamy Caesar dressing

CHARRED WATERMELON SALAD

With ripe beefsteak tomatoes, jalapeños, onions and a sherry-mustard vinaigrette, topped with crumbled feta, crispy chicken skin and torn mint

Hearty Plates

SHRIMP N' GRITS

Cajun-rubbed tiger shrimp over stone-ground yellow grits folded with smoky cheddar, topped with crispy bacon and chives

BLACKENED CAJUN CATFISH

Cajun-coated freshwater catfish grilled hot over sweet potato mash and not-so-sufferin' succotash

CHICKEN POT PIE

Flaky, buttery crust stuffed with a creamy filling of shredded chicken, hearty potatoes, carrots and sweet peas—vegetarian option also available

CLASSIC PO'BOY

Shrimp or oysters deep-fried 'til golden and served on a French roll with lettuce, tomato and spicy remoulade, served with fries

CRISPY CHICKEN SANDWICH

Buttermilk-brined and deep-fried until golden, served on Cajun-buttered brioche with lettuce, tomato, spicy remoulade and crinkle-cut pickles, served with fries

Regular—or make it Nashville hot!

THE SOUTHERN BURGER*

Quarter pound Angus patty stacked high with sharp cheddar, crispy bacon, chicken skins, BBQ sauce and remoulade on a toasted



Meat n' Two Fixin's

Choose a meat and two lip-smackin' sides, served with our signature BBQ sauce and pickled veggies

ST. LOUIS-STYLE RIBS

BEEF BRISKET

MEEMAW'S FRIED CHICKEN

Regular—or make it Nashville hot!

Fixin's

COLESLAW

SWEET POTATO FRIES

CAJUN FRIES

MASHED POTATOES

SWEET POTATO MASH

MAC N' CHEESE

COLLARD GREENS

For Grown Folk

\$14

ALL SHOOK-UP

Skrewball Peanut Butter Whiskey and Blue Chair Banana Cream Rum, topped with whipped cream, brown sugar and caramelized bananas

FLOATIN' ON SUNSHINE

Absolut Vanilia Vodka, vanilla ice cream and orange soda

RIVERBOAT FLOAT

Absolut Vanilia Vodka, Kahlúa and Abita Root Beer with vanilla ice cream

MOO HOO CHOCOLATE FLOAT

Vanilla ice cream topped with Terrapin Moo Hoo Chocolate Milk Stout



For the Young'uns

\$11

ROOT BEER FLOAT

CREAMSICLE FLOAT

COKE FLOAT

SHAKES:

Chocolate, Strawberry or Vanilla



Please inform your waiter if you have any food allergies, intolerances or dietary needs. Royal Caribbean International galleys are not food-allergen-free environments. For further allergen information, please ask your waiter.

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