

• Menu •

OUTLAW BREAD CART

FRESH BAKED SELECTION OF WILD RICE & CRANBERRY BREAD, SPICY COWBOY CRACKERS, FRUIT AND NUT BREAD, A BLUE CHEESE PRETZEL WITH A CHEESY PIMENTO DIP AND CARAMELIZED ONION BUTTER

Appetizer

FART & DART BAKED BEANS

SIMMERING PULLED PORK WITH A SMOKEY MEDLEY OF BEANS TOPPED WITH PICKLED ONIONS AND CRISPY PANCETTA SERVED ALONGSIDE CAJUN RYE LOAF PIECES FOR DIPPIN'

GOLDEN (CHICKEN) NUGGETS

CRUNCHY COATED TENDER WINGS WITH GOLD DUST SERVED WITH BOURBON BBQ SAUCE

SOAPY SMITH'S CORN CHOWDER ☺

BLENDED SWEET CORN AND CREAM TOPPED WITH SALSA VERDE AND SPICED CHILI OIL, SERVED WITH CRISPY CAYENNE DUSTED CRACKERS

OLD WEST EMPANADA TRIO

HOUSE-MADE CRUSTS STUFFED WITH CAJUN CHICKEN, TANGY BBQ PULLED PORK, AND SAVORY TENDER VEGETABLE FILLING

Entree

1ST CLASS LOBSTER SALAD

POACHED COLD WATER LOBSTER TAIL WITH BRIGHT SALAD COMPOSED OF CITRUS SUPRÊMES, PICKLED ROOT VEGETABLES, CANDIED CASHEWS, HEIRLOOM TOMATOES, AND A CREAMY AVOCADO PURÉE

BAKED RIVER TROUT

SMOKED SALT AND SPICED SILVER PLUME TROUT WITH CRISPY FRIED SKIN SERVED WITH TENDER CIDER BUTTER BRAISED POTATOES AND FENNEL AND A BABY ROOT VEGETABLE MEDLEY

BRAISED SHORT RIBS

SMOKEY BRAISED BEEF SHORT RIBS WITH A TWICE COOKED CREAMY POTATO, BOUQUET OF BABY VEGETABLES, TENDER BEAN MEDLEY, AND BOURBON JUS POUR OVER

ROASTED POUSSIN

SPRING CHICKEN SERVED WHOLE ROASTED WITH PANCETTA AND HERBS, BUTTERED BABY VEGETABLES, CRISPED SKILLET POTATOES, WITH FRAGRANT AU JUS

BARBECUE "IMPOSSIBLE" RIBS ☺

SPICY ROASTED PLANT-BASED MEAT, WITH CHARRED CORN AND GEM LETTUCE, JUICY HEIRLOOM TOMATOES WITH A TRIO OF TANGY SALSA VERDE, CHILI LIME BOURSIN, AND BROWN SUGAR BBQ SAUCES

Dessert

ROYAL RAILWAY CIGAR

HAND-ROLLED MILK CHOCOLATE CIGAR, STUFFED WITH SWEET CREAM SERVED WITH HOUSE-MADE DULCE DE LECHE ICE CREAM

DENVER GOLD BAR

LAYERS OF VANILLA CAKE, COCONUT AND SWEET RASBERRY JAM TOPPED WITH GOLD FLAKES AND MOSCATO RHUBARB SORBET

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS OR POULTRY MAY INCREASE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE INFORM YOUR WAITER OF ANY FOOD ALLERGIES 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

☺ VEGETARIAN

VEGAN AVAILABLE UPON REQUEST

• Drinks •

Cocktails

PISCO SOUR.....	14
LA MADRINA QUEBRANTA PISCO, AQUAFABA, LIME	
GOLD RUSH.....	14
MONKEY SHOULDER SCOTCH WHISKEY, AQUAFABA, HONEY SYRUP, LEMON	
CHERRY BOURBON & COLA.....	14
WOODFORD RESERVE, AMARO, COCACOLA, CHERRY SYRUP	
BRANDY CRUSTA.....	14
HENNESSY VS COGNAC, CURAÇAO, LUXARDO, LEMON, ORANGE BITTERS	
49' ER.....	14
MUNYON'S PAW PAW LIQUEUR, BOSSCAL MEZCAL, AGAVE, LIME	
SARSAPARILLA OLD FASHIONED.....	14
WOODFORD RESERVE BOURBON, SARSAPARILLA SYRUP, ROOT BEER BITTERS, SWEET VANILLA FOAM*	

Wine

SANTA ELVIRIA PROSECCO.....	8/40
VINT SAUV BLANC.....	10/43
CHATEAU STE MICHELLE ROSE.....	13/51
VINT CHARDONNAY.....	11/42
CONUNDRUM.....	16/61
CASTLE ROCK PINOT NOIR.....	11/42
VINT MERLOT.....	12/45
MURPHY GOODE CABERNET.....	11/42

Beer

MICHELOB ULTRA.....	7.49
CORONA.....	7.99
STELLA.....	7.99
NEW BELGIUM HAZY IPA.....	7.99
BLUE MOON.....	7.99

Soft Drinks

ABITA ROOT BEER.....	4
CHERRY COLA.....	3.50
SHIRLEY GINGER.....	7
STRAWBERRY LIMEADE.....	7

NEVER DRINK UNLESS YOU'RE ALONE OR WITH SOMEBODY

SAIL SAFELY, PLEASE DRINK RESPONSIBLY

AN 18% GRATUITY WILL BE ADDED FOR CERTAIN PORTS OR ITINERARIES
VAT MAY APPLY FOR CERTAIN PORTS OR ITINERARIES