

COCKTAILS

For guests without *More at Sea™* Unlimited Open Bar,
below cocktails are \$15

READY TO DRINK

By Kathy Casey LIQUID KITCHEN™

RED BUBBLES

Avorza vodka, strawberry, guava, cranberry and
fresh lemon, prosecco, dash of lavender bitters

WHISKEY ORCHARD PRESS

Kentucky Gentleman bourbon, apple, cinnamon,
fresh lemon, ginger, spiced tea bitters

THE CLASSICS

BLOODY MARY

Avorza vodka, Bloody Mary mix, olive, lime

PEACH BELLINI

prosecco, peach purée

MIMOSA

Sparkling wine, orange juice

SIDECAR

St Remy VSOP French brandy, Triple Sec, orange peel,
fresh lemon juice

DARK & STORMY

Goslings Black Seal rum, fresh lime juice,
ginger beer

MOSCOW MULE

Avorza vodka, fresh lime, ginger beer

PALOMA

Los Corrales 100% Agave tequila, grapefruit juice,
simple syrup

NEGRONI

Glen's London Extra Dry gin, Campari,
Cinzano sweet vermouth

BUENA VISTA STYLE - IRISH COFFEE

Irish Bushmills Original whiskey, Tostao drip coffee,
sugar, whipped cream

CAPE COD

Avorza vodka, cranberry juice

OLD FASHIONED

Kentucky Gentleman bourbon, simple syrup,
Angostura bitters

GIN OR VODKA MARTINI

Glen's London Extra Dry or Avorza vodka,
Cinzano dry vermouth

MANHATTAN

Seagram's 83 American whiskey,
Cinzano sweet vermouth, Angostura bitters

BEERS, CIDERS & HARD SELTZERS

For guests without *More At Sea*™ Unlimited Open Bar,
below beers are \$10

'66 By Norwegian
Premium Pale Lager

Coors Lite

Michelob Ultra

Miller Lite

Blue Moon

Angry Orchard

Samuel Adams

Corona Extra

Modelo Especial

Heineken

Heineken 0.0

White Claw Hard Seltzer

Vizzy Hard Seltzer

NON-ALCOHOLIC REFRESHERS & ENERGY DRINKS

Included with *More At Sea*™ Unlimited Open Bar

SODAS

For guests without *More At Sea*™ Unlimited Open Bar,
below sodas are \$3.50

Coca-Cola

Diet Coca-Cola

Coca-Cola Zero Sugar

Sprite

Ginger Ale

Fanta Orange

ENERGY DRINKS

For guests without *More At Sea*™ Unlimited Open Bar,
below drinks are \$6.25

PURE Original | PURE Zero Sugar | PURE Sport

NOT INCLUDED IN *MORE AT SEA*™ UNLIMITED OPEN BAR

ZERO SUGAR HATSU WHITE TEA \$3.50

Star Fruit and Lotus

Pomegranate and Blueberry

Cherry Blossom

ENERGY DRINKS \$6.50

RED BULL Original

RED BULL Sugar Free

RED BULL The Yellow Edition-Tropical

SUSTAINABLE WATER 16 OZ \$4.50

SPIRITS

For guests without *More at Sea™* Unlimited Open Bar,
below spirits are \$15

VODKA

Avorza Organic Polish
SKYY
Stoli- The Original
Reyka Small Batch
Absolut

Tito's Handmade
Ketel One
Belvedere
Grey Goose
Chopin Potato

GIN

Bombay Sapphire
Citadelle 'Gin de France'
Fords London Dry
Hendrick's Scottish

Tanqueray London Dry
'66 By Norwegian Organic
*In partnership with Bodegas Hidalgo
La Gitana, Spain*

RUM

Flor de Caña 4 Years Old
Cachaça 51 Sugar Cane Spirit
Captain Morgan Original Spiced
Malibu Original Coconut Flavored
Goslings Black Seal Bermuda

Bacardi Reserva Ocho Rare Gold
Flor de Caña Centenario 12
Single Estate
Appleton Estate Signature
Diplomático Reserva Exclusiva
Santa Teresa 1796 Solera

TEQUILA

Los Corrales Silver 100% Agave
1800 Reposado
Cazadores Añejo
Patrón Silver

Casamigos Blanco
Mezcal Montelobos- Espadin
'66 By Norwegian Reposado
*In partnership with
Enrique de Colsa, Master Distiller*

WHISKEY

House of Steward Scotch Whisky
Canadian Mist Blended
Canadian Whisky
Seagram's 83 American Whiskey
Fireball Cinnamon
Crown Royal Blended
Canadian Whiskey
Chivas Regal 12-Year-Old
Blended Scotch Whisky
Dewar's 15 Years
Old Blended Scotch
Kentucky Gentleman
Bourbon Whiskey
Buffalo Trace Kentucky
Straight Bourbon
Bulleit Bourbon Frontier
Wild Turkey 101
Kentucky Straight Bourbon

Jack Daniel's Old No 7
Tennessee Whiskey
1792 Small Batch Bourbon
Maker's Mark
Kentucky Straight Bourbon
Woodford Reserve
Kentucky Straight Bourbon
Bushmills The Original
Jameson's Irish
Johnnie Walker Black Label
The Famous Grouse
Blended Scotch Whisky
Bulleit Rye Frontier
Glenfiddich Perpetual Collection
VAT 01
Suntory Toki Japanese

BRANDY & COGNAC

St Remy VSOP French Brandy	Tabernero Pisco
Grappa Bottega Morbida	Courvoisier VS Cognac
Hidago Reserva 200 Spanish Brandy	Metaxa 7 Stars The Original Greek Spirit

LIQUEURS & CORDIALS

Romana Sambuca	Aperol Aperitivo
KAHLÚA	St. Elder Elderflower
Peychaud's Aperitif	Baileys Irish Cream
Averna	Licor 43
Pimm's No 1	Frangelico
Limoncello BOTTEGA	Campari
Jagermeister	Chinola Passion Fruit
Amaretto Disaronno	Drambuie
Pernod	

CONNOISSEUR SELECTION

Guests with *More At Sea*™ Unlimited Open Bar
receive a \$15 discount for below spirits

GIN

Monkey 47 Schwarzwald Dry	\$25
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RUM

Flor de Caña 15 Year Eco	\$20
Zacapa 23	\$20

TEQUILA

Herradura Añejo	\$20	Don Julio Blanco	\$20
Patrón Añejo	\$20		

WHISKEY

The Glenlivet Founder's Reserve Single Malt	\$20	Old Forester 1897 Bottles in Bond Whisky.....	\$20
Johnnie Walker Gold Label Scotch	\$20	Old Forester 1910 Old Fine Whisky.....	\$20
Talisker 10 Years Single Malt Scotch	\$20	Old Forester 1920 Prohibition Style Bourbon	\$20
1792 Full Proof Bourbon.....	\$20	Whistle Pig Rye 10 Years	\$20
Old Forester 1870 Original Batch Bourbon.....	\$20		

COGNAC

Hennessy VS Cognac.....	\$20
Rémy Martin VSOP Cognac	\$25
Hennessy X.O Cognac	\$35

WINE BY THE GLASS

MORE AT SEA™ UNLIMITED OPEN BAR SELECTION
For guests without More At Sea™ Unlimited Open Bar,
below wines by the glass are \$12.50

SPARKLING, WHITE AND ROSÉ

EXTRA DRY Romio Prosecco DOC Veneto, Italy

RIESLING Shades of Blue Mosel, Germany

MOSCATO Ménage à Trois Sweet Collection, California

PINOT GRIGIO Andantino Veneto, Italy

SAUVIGNON BLANC Tini Friuli Romagna, Italy

CHARDONNAY Vista Point, California

WHITE ZINFANDEL Beringer, California

ROSÉ 6ÈME SENS Gérard Bertrand Languedoc-Roussillon, France

RED

PINOT NOIR Tourelle de Tholomies, France

MERLOT Concha y Toro "Reservado" Valle Central, Chile

SANGIOVESE Leonardo Da Vinci Chianti DOCG Tuscany, Italy

SHIRAZ Lindeman's "Bin 50" South Eastern, Australia

MALBEC Aqui by Antigal Mendoza, Argentina

TEMPRANILLO Torres "Corona" Catalonia, Spain

CABERNET SAUVIGNON Réserve Spéciale Gérard Bertrand
Languedoc, France

SIGNATURE SELECTION

Guests with More At Sea™ Unlimited Open Bar
receive a \$15 discount for below wines by the glass

SPARKLING, WHITE AND ROSÉ

EXTRA DRY '66 By Norwegian Prosecco DOCG
Valdobbiadene, Italy \$18

BRUT Jean-Noël HATON ROSÉ, Champagne \$20

PINOT GRIGIO Santa Margherita Trentino-Alto Adige, Italy \$17

SAUVIGNON BLANC Los Vascos Domaines Barons
de Rothschild LAFITE Casablanca Valley, Chile \$17

CHARDONNAY Il Borro Salvatore Ferragamo The Lamelle
Tuscany, Italy \$18

CHARDONNAY La Crema Monterrey County, California \$19

RED

PINOT NOIR Louis Jadot Burgundy, France \$19

TEMPRANILLO Cyne "Reserva" Rioja, Spain \$19

SANGIOVESE Marchesi Antinori "Pèppoli" Chianti Classico
DOCG Tuscany, Italy \$19

CABERNET SAUVIGNON Bonanza by Caymus, California \$20

CABERNET SAUVIGNON Decoy, California \$22

NEBBIOLO Vite Colte "Paesi Tuoi" Barolo DOCG Piemonte, Italy .. \$23

DESSERT & PORT

VIDAL Inniskillin Icewine Niagara Peninsula, Canada \$22

VINTAGE PORT Dow's "Quinta do Bomfim" Douro, Portugal \$22

SNACKS

BEEF CHILI

Grated Cheddar, Sour Cream, Red Onion,
Tortilla Chips

½ DOZEN CHICKEN WINGS

Choice of:

Buffalo, Smoked BBQ, Sweet Chili

PRETZEL BITES

Beer Cheese Fondue

SPINACH AND ARTICHOKE DIP**

Tortilla Chips

GRILLED SAUSAGE SLIDERS**

Beer Braised Onions, English Mustard,
Gourmet Roll

LOADED NACHOS**

Chili con Carne, Cheese Sauce, Guacamole,
Sour Cream, Jalapeños

**Not available after 11PM

HAND-HELDS

CHEESEBURGER*

American, Shredded Lettuce, Tomato,
Red Onion, Sesame Seed Bun, French Fries,
Pickle Spear

THE PUB HOT DOG

Sauerkraut, Bacon Bits, French Fries

Your check may reflect an additional tax in certain ports or itineraries.
A 20% gratuity and beverage service charge will be added to your check.
If you have any type of food allergy, please advise your server before ordering.

*These items are served raw or undercooked, or contain (or may contain) raw
or undercooked ingredients. Consuming raw or undercooked meats, seafood,
shellfish, eggs, milk or poultry may increase your risk of foodborne illness,
especially if you have certain medical conditions.