

COCKTAILS

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

SPECIALTY COCKTAILS

BY 

BANANARUM-BLE

Flor de Caña 4 years rum,
Peychaud's aromatic cocktail bitters,
homemade banana peel syrup, pineapple,
lime and cherry juices, pineapple peel

PINEAPPLE SURPLUS

Los Corrales tequila, Chinola Passion Fruit,
pineapple juice and peel,
turmeric honey

— SAIL & SUSTAIN —

CLASSIC COCKTAILS

PEACH BELLINI

prosecco, peach purée

APEROL SPRITZ

Aperol, prosecco, splash of soda water

DARK & STORMY

Goslings Black Seal rum, fresh lime juice, ginger beer

CAPE COD

Avorza vodka, cranberry juice, lime

NEGRONI

Tanqueray gin, Campari,
Cinzano sweet vermouth, orange slice

SIDECAR

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

JACKHAMMER

Buffalo Trace Kentucky Straight bourbon, Avena,
sweet vermouth, orange bitters

READY TO DRINK COCKTAILS

For guests *More At Sea*™ Unlimited Open Bar,
below cocktails are \$10

200ml cans

The Club PIÑA COLADA 13% ABV

The Club MUDSLIDE 13% ABV

BEERS & CIDERS

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

'66 By Norwegian Premium Pale Lager,
Heineken, Heineken 0.0 (non-alcohol), Coors Light,
Miller Light, Modelo Especial, Michelob Ultra,
Corona Extra, Stella Artois, Angry Orchard Cider,
White Claw Hard Seltzer, Vizzy Hard Seltzer

Brand availability may vary by ship and season

A 20% gratuity and beverage service charge will be added to your check.

Prices are subject to change. Your check may reflect applicable
VAT for certain ports or itineraries.

385820 Fleet Theater, Syd Norman and Improv Bar MAS Menu 2025 US 5/25