

ON TAP

UNCHARTED BEERS

	ABV	
Dead Men Tell No Ales	6%	8.25
Davey Jones Weizen	5.8%	8.25
Walk the Plank Stout	5%	8.25

LAGERS & ALES

Bud Light American Lager	4.2%	7.75
Samuel Adams Boston Lager	5.0%	7.75
Powder Monkey Pale Ale	4.8%	8.25
Kentucky Bourbon Ale	8.2%	10.75
Tropi Crystal Pilsner	4.9%	8.25
La Tropical La Original	4.5%	8.25
Dukes Brown Ale	5%	8.25

STOUTS & IPAS

Loose Cannon Ipa	7.2%	8.25
Lagunitas Ipa	6.2%	10.75

WHEAT & CIDERS

Blue Moon Belgian White	5.4%	8.25
Angry Orchard Cider	5.0%	8.25

SPECIALTY BEERS

Ayinger Celebrator Doppelbock	6.7%	10.75
La Tropical Pina Colada Sour	5.5%	10.75

BEER ENTHUSIAST

	ABV	
Duvel Golden Ale Belgium	8.5%	7.75
Orval Trappist Ale Belgium	6.9%	10
La Trappe Quadrupel Netherlands	10%	10
Saison Dupont Farmhouse Ale Belgium	6.5%	10
Lindemans Framboise Lambic Belgium	2.5%	20
La Negra Reserva USA	11%	25
La Original Reserva USA	11%	25

An 18% gratuity will be added to all orders

COCKTAILS

SHIVER ME TIMBERS 20

Barrel Aged

Goslings Spirited Seas Ocean Aged Rum | Demerara | Orange Bitters

LOOSE CANNONS 40

Savor the rich, bold and spiced flavors of a unique trio selection of rums fit for a captain's toast.

Culverin 5 Year Blended Rum | Falconet 8 Year Dark Rum | Sovereign XO 22 Year Dark Rum

DEAD MAN'S CHEST 25

Experience for 2

Zacapa 23 Solera Rum | Pineapple | Lime | Agave | Coconut Froth

DRINK UP ME HEARTIES 15

Bacoo 11 Year Tequila Cask Rum | Patron Reposado
Giffard Banane du Bresil | Cream

THE KRAKEN 14

Kraken Black Spiced Rum | Cointreau | Lime | Orgeat | Ginger

SPECIAL BARREL AGED RUM 30

Created in collaboration with Bacardi this unique Private Label Special Selected Barrel exclusive to Disney Cruise Line.

Served Neat or on the Rocks with a unique infusion of rich, sensational flavor of charred oak smoke.

WINES

Matthew Fritz <i>Chardonnay</i> , California	10
Jeanne Marie <i>Cabernet Sauvignon</i> , California	10.75
Cavazza <i>Pinot Grigio</i> , Friuli, Italy	13
Sting Ray <i>Sauvignon Blanc</i> , New Zealand	15
Paul Hobbs Crossbarn <i>Pinot Noir</i> , California	15
Moët & Chandon Ice Épernay, France	19
Taittinger <i>Brut</i> La Française Reims, France	20

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A RUM LIFE FOR ME

Bombarda 8 Years		
Guyana	Dark	9
Kirk & Sweeney Superior		
Dominican Republic	Aged	9
Kraken Black Spiced		
Trinidad & Tobago	Spiced	9
Blackwell Jamaican		
Jamaica	Dark	11
Dos Maderas PX 5+5		
Barbados, Guyana, Spain	Triple Aged	11
Brugal Coleccion Visionaria		
Dominican Republic	Aged	14.75
Goslings Spirited Seas		
Bermuda	Dark	14.75
Ron Leon Jimenes		
Dominican Republic	Aged	14.75
Starr 7 Years		
Mauritius	Oak Aged	14.75
Zacapa 23 Years		
Guatemala	Solera Aged	14.75
Zaya Gran Reserva		
Trinidad & Tobago	Aged	14.75
Bacardi Reserva Limitada		
Puerto Rico	Dark	17
Flor De Cana 25 Years		
Nicaragua	Gold	17
SelvaRey Owner's Reserve		
Panama	Aged	17
Bombarda 22 Years		
Guyana	Dark	30
Kirk & Sweeney XO		
Dominican Republic	Aged	30
Andres Brugal		
Dominican Republic	Aged	400

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PUB GRUB

BUFFALO WINGS

Served with Carrots, Celery,
Blue Cheese Dressing and Ranch Dressing

10 Wings 8 20 Wings 16

Signature Sauces

Sweet Barbecue | Buffalo | Sweet Chili | Hades Hot

PLANT-BASED CHICKEN TENDERS 12

10 Tenders served with Carrots, Celery
and Plant-based Ranch Dressing

LOADED POTATO PUFFS 8

Fried Potato Puffs topped with Nacho Cheese, Jalapeños,
Crisp Bacon, Scallions, and Sour Cream

GERMAN PRETZEL 8

A giant Bavarian Pretzel baked soft on the inside, Crispy on the
outside and Salted. Served with German Mustard and Beer Cheese

FRIED COCONUT SHRIMP AND PRAWN CRACKERS 10

with Sweet Chili Sauce and Curry Dippings

THE CASK AND CANNON PUB PLATTER 12

Spiced Sausage with Gurkan and Sour Cream Lefse, Rosemary
Ham, Cheddar, Jarlsberg Cheese, Boiled Egg, Apple, Celery,
Pickle Chutney and Pickled Onions, Served with Rye Bread

BANGERS AND MASH 14

Grilled Cumberland Sausages on Mashed
Buttered Potatoes with Onion Gravy

FISH AND CHIPS 16

Beer-battered Haddock Filet with Double-fried Potatoes
and mushy Peas served with Tartar Sauce and Malt Vinegar
Plant-based "Fishless Fish" available upon request 

JON ASHTON'S "JOLLY GOOD" BURGER 16

Hand Crafted Brisket Burger, Tomato, Shredded Iceberg Lettuce, Pickles and
American Cheese on Toasted Sesame Seed Potato Bun,
with Crisp French Fries and Kewpie Ketchup

MINI CHURROS 6

with Dulce de Leche Dipping Sauce

 Made without animal meat, dairy, eggs, or honey

Disney Cruise Line cannot guarantee that allergens may not have been introduced during
another stage of the food chain process or, even inadvertently, during preparation.

We do not have separate kitchens to prepare allergen-free items or separate
dining areas for Guests with allergies or intolerances.

 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.

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