



PINK AGAVE



Artwork by Miriam Castillo

CHARGES ARE INCLUSIVE OF GRATUITY AND MAY BE SUBJECT TO LOCAL TAXES

COCTELES

cocktails



SPIKED AGUA FRESCA

choice of agua fresca:

coconut, pineapple,
passion fruit

choice of spirit:

absolut vodka,
olmeca altos plata
tequila,

montelobos mezcal,
beefeater gin, flor
de caña rum

solo [9]

solo sin alcohol (na) [6]

una jarra [40]

una jarra sin alcohol (na) [25]

FRESA RUIBARBO SANGRÍA solo [13] una jarra [60]

bear creek strawberry rhubarb chardonnay, gran duque de alba
sherry, cointreau, strawberry, pineapple, lemon



SOL DE FUEGO MARGARITA solo [15] una jarra [70]

don julio blanco tequila, cointreau, tangerine, lime,
jojo sheva hibiscus tea, smoked sea salt

LOCA FLACA solo [13] una jarra [60]

del maguey vida mezcal, cointreau, agave, scorpion salt

FRESCO(A) solo [11]

ketel one cucumber & mint vodka, green chile, cucumber, lemon

IT'S LIKE CRICKETS IN HERE solo [15] una jarra [70]

rosaluna mezcal, ancho reyes, citrus, crickets (grillo)

¡NO MAMES! solo [13] una jarra [60]

beefeater gin, pineapple, cardamon bitters, cinnamon sugar

OAXACA IN FASHION solo [15]

bossca mezcal, olmeca altos tequila, chocolate bitters

¿WHAT'S UP DOCTORA? solo [13]

volcan tequila blanco, st-germain, carrot, orange ginger

LA VIDA LIBRE (non-alcoholic) solo [9] una jarra [40]

lyre's agave blanco, agave, lime, angostura bitters, salt

solo (single) una jarra (carafe of five)  Alaska Exclusive

VINOS

sparkling & rosé wines

ESPUMOSOS

SAINT LOUIS

brut, nv

[9 / 40]

GAUCHEZCO

extra brut, nv

[15 / 70]

MOËT & CHANDON IMPÉRIAL

brut, nv

[25 / 105]

MOËT & CHANDON IMPÉRIAL

brut rose, nv

[135]

ROSADO

LOS VASCOS

[9 / 40]

DOMAINE OTT BY.OTT

[15 / 70]



BLANCO

LOS VASCOS
chardonnay

[9 / 40]

MONTE XANIC
calixa, chardonnay

[12 / 55]

L.A. CETTO
chenin blanc

[9 / 40]

VINOS

red wines

TINTO

MONTES
pinot noir

[9 / 40]

LOS BOCHEROS
malbec

[13 / 60]

L.A. CETTO
cabernet sauvignon

[9 / 45]

MONTES PURPLE ANGEL
carmenere

[175]

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CEAQUEZAS

beers

BOTELLAS

HEINEKEN

lager

[8]

HEINEKEN 0.0

non-alcoholic lager

[8]

CORONA EXTRA

lager

[8]

DOS EQUIS

lager

[8]

MODELO NEGRA

dunkel lager

[8]

DUVEL

belgian ale

[11]

LAGUNITAS

india pale ale

[9]



COMIDA

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BOTANAS

small plates

GUACAMOLE (vv) (gf)

pomegranate seeds, jalapeño, totopos

CHAYOTE YUCATECO (vv) (gf)

mexican squash, habanero pepper, baby carrots

ESQUITES (v) (gf)

grilled corn, spicy aioli, lime

AGUACHILE* (gf)

tuna, avocado, jicama

ENTRAADAS

medium plates

CAMARÓN AMARILLO (gf)

seared shrimp, mole amarillo, new potatoes

ENCHILADA DE POLLO (gf)

roasted chicken, salsa verde, crema

PAPAS CON CHORIZO (gf)

yukon gold potatoes, onion, garlic

(v) vegetarian (vv) vegan (gf) gluten free

*These items are prepared to order or served undercooked/raw. Consuming raw or undercooked meats, seafood, shellfish, or poultry may increase your risk for foodborne illness, especially if you have certain medical conditions. Virgin voyages' kitchens are not allergen-free environments. Please inform our crew if you have a food allergy or any other special dietary need.

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FUEATES

large plates

RELLENO VEGANO (vv) (gf)
russet potato and roasted corn stuffed
poblano pepper



ACHIOTE SPICED SALMON* (gf)
jicama citrus salad, pickled red onion,
chipotle almond mole

PATO* (gf)
roasted duck, mole ahumado,
smoked yam puree

COCHINITA PIBIL (gf)
achiote-marinated smoked pork
& sour orange habanero pico de gallo

BISTEC MARINERO EN ESCABECHE*
ribeye steak, oaxaca cheese, chile ancho



TREAT YOURSELF
CHORIZO CRUSTED BLACK COD
red rice, mole poblano, alaskan king crab
\$40

(v) vegetarian (vv) vegan (gf) gluten free  Alaska Exclusive

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POSTRES

desserts



TAMAL DE CHOCOLATE (vv)(gf)
chocolate masa, mexican chocolate, fruit salsa

MILHOJAS (v)
tamarind, passion fruit,
pineapple, puff pastry

TACOS DE CHOCOLATE
mexican chocolate, canela,
dulce de leche

CAPIROTADA (v)
bread pudding, rum raisins

CÓCTELES

cocktails

TODA LA NOCHE
dos hombres mezcal, kahlua, espresso,
aztec chocolate bitters
[15]

(v) vegetarian (vv) vegan (gf) gluten free

CAFE Y TE

coffee & tea

INTELLIGENTSIA SPECIALTY COFFEE

ESPRESSO [4]

DOUBLE ESPRESSO [6]

CAPPUCCINO [5]

LATTE [5]

AMERICANO [5]

TEA

JOJO LOOSE LEAF TEAS [6]
everspring oolong, jasmine cloud,
katsuri black, mint, morning after
breakfast blend, pranna chiya green,
sheva hibiscus rose

LICOARES

dessert spirits



TORO DE PIEDRA 375ml
late harvest [9 / 40]

CROFT TAWNY 750ml
port [9 / 45]

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