

BEVERAGES

BRUNCH COCKTAILS

SCREW THIS 11
tito's vodka, orange juice, citrus bitters

FILTHY BLOODY MARY 15
ketel one vodka, tanqueray gin or don julio blanco tequila, green chili, filthy food bloody mary mix

THE BELLINI 13
(low alcohol by volume) sparkling wine, campari, peach nectar

BANANA PANCAKES SHOT 11
sagamore rye whiskey, disaronno amaretto, giffard banane liqueur, orange, lemon

WINES BY THE GLASS

SAINT LOUIS 9
brut, france

MOËT & CHANDON IMPERIAL 25
brut champagne, france

LA FIERA 9
moscato, italy

ATTEMPS 13
pinot grigio, italy

DIPINTI 13
sauvignon blanc, italy

L'EFFET PAPILLON BIO 9
rosé, france

DOMAINE OTT BY.OTT 15
rosé, provence, france

SHANNON RIDGE 13
cabernet sauvignon, california

BENT COAST 13
pinot noir, central coast

BOTTOMLESS BRUNCH

during brunch, enjoy bottomless pours on the following items:

CHOICE OF 35
PROVOCATIVO CAVA BRUT
ROSE WINE
MIMOSA
FILTHY BLOODY MARY
DRAFT BEER

UPGRADE TO 75
MOËT & CHANDON IMPERIAL
brut champagne, france

BEERS

draft

HEINEKEN lager 8

AFFLIGEM blonde ale 9

bottled

HEINEKEN 0.0 proof-free lager 8

AMSTEL LIGHT lager 8

LAGUNITAS ipa 9

DUVEL belgian ale 11

BOULEVARD 15
bourbon quad barrel aged ale

JUICES

cold pressed from MEP

I CAN SEE CLEARLY NOW 9
orange, ginger, carrot

GREEN WITH ENVY 9
kale, cucumber, lime, ginger

GOT THE BEET 9
beet, apple, lime

fresh squeezed
ORANGE 7



THE WAKE

31.2000.2016 Dineo 20

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

BRUNCH

STARTERS

CLAM CHOWDER

*yukon gold potatoes, bacon, shrimp,
chive batons*

WEDGE SALAD

*smoked bacon, hard boiled egg,
blue cheese*

FENNEL & CITRUS SALAD (v) (gf)

*pecorino, spiced pistachio crumble,
honey yogurt vinaigrette*

POACHED SHRIMP

*horseradish, meyer lemon,
spicy cocktail sauce*

MAINS

EGG IN A HOLE (vv) (gf)

*slow roasted bell pepper, arrowleaf spinach,
crème fraîche*

STEAK & EGGS*

*potato rosti, braised swiss chard,
bordelaise sauce*

BRIOCHE FRENCH TOAST (v)

*caramelized banana, toasted pecan,
whipped crème fraîche*

BENEDICTS

AVOCADO* (v)

asparagus & lime hollandaise

THE WAKE*

*crispy pork belly, sautéed spinach,
bone marrow hollandaise*

SOFT-SHELL CRAB*

corn cake & aleppo pepper hollandaise

DESSERTS

COCONUT *PANNA COTTA* (vv) (gf)

fresh berries, candied orange, pinenut granola

CRÊPE CAKE

*pistachio crumble,
strawberry & rhubarb compote*

APPLE TATIN (v)

*caramelized apple, mascarpone crème,
almond financier*

(v) vegetarian

(vv) vegan

(gf) gluten free

Virgin Voyages' kitchens are not allergen-free environments.

Please inform our crew if you have a food allergy or any other special dietary need.

**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.*



March 26 - April 26, 2026

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LUNCH

available after 12 pm

HANGER STEAK*

*garden salad, pomme frites,
black peppercorn sauce*

FILET MIGNON* (gf)

*roasted beets, grilled leeks,
tarragon salsa verde*

TREAT YOURSELF

RAW BAR

PETIT PLATEAU*

*1/2 maine lobster, oysters, poached shrimp,
steamed mussels, snow crab claws, clams*

\$45

GRAND PLATEAU*

*whole maine lobster, oysters, crawfish,
poached shrimp, clams, steamed mussels,
snow crab claws, alaskan king crab legs*

\$85

*served with mary rose sauce,
sriracha cocktail sauce,
champagne mignonette*

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

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At 200 Union (Midway)

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