



## DRINKS

**Dutch 150 10**

De Lijn Gin, sparkling wine, fresh lemon juice

**Cazadores Margarita 10.75**

Cazadores Blanco Tequila, Lime, Cointreau

**Ship Shape Manhattan 12**

Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters

**Patrona Paloma 10.75**

Patron Silver Tequila, fresh grapefruit, lime and soda

**Cosmopolitan 12**

Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters

**Featured Beer 7.75**

150th Hal Pils

**Banana Split 6**

Amaretto, Banana Liqueur, Whipped Cream

**Souvenir Glass 3.25**

## STARTERS

**PORT TO TABLE** Shrimp Habanero Cocktail

spicy orange aioli, citrus segments

**Sweet Tomato and Fresh Buffalo Mozzarella** 🍷

aged balsamic vinegar, olive oil, basil, focaccia

**Mexican Tostadas**

chili con carne, lettuce, cheese

**Chopped Garden Salad** 🍷

romaine, red onion, green olives, tomato, cucumber, green beans, apple, organic seed mix

**French Onion Soup**

gruyère cheese crouton

**Classic Caesar Salad**

parmesan cheese, garlic croutons, anchovies

**Green Chile and Corn Chowder**

roasted bell pepper, cilantro

**PORT TO TABLE**

Regionally inspired local dishes and ingredients so you can taste Mexico right here onboard.

An 18% service charge is automatically applied to all beverage and for-purchased a la carte menu items. Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.