

BEVERAGES

BRUNCH COCKTAILS

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

FILTHY BLOODY, NON VIRGIN MARY 13
ketel one vodka, tanqueray gin or partida blanco tequila, green chili, filthy bloody mary mix

THE BELLINI 11
sparkling wine, campari, peach nectar

GARDEN DELIGHT 13
partida blanco tequila, cucumber and mint

SHAKE IT UP 11
brugal extra dry rum, lavender and lime

BEERS

draft

HEINEKEN LAGER 5

STRONGBOW APPLE CIDER 6

bottled

AMSTEL LIGHT 6

FUNKY BUDDHA, HOP GUN, IPA 8

GREEN'S GLUTEN-FREE AMBER 15

virgin territory

HEINEKEN 0.0 5

BOTTOMLESS BRUNCH 25

during brunch, enjoy bottomless pours on the following items:

ROSÉ WINE

SPARKLING WINE

MIMOSA

FILTHY BLOODY MARY

WINES BY THE GLASS

SAINT LOUIS 7
brut, france

MOËT & CHANDON IMPÉRIAL 21
champagne, france

FONTANAFREDDA 8
moscato d'asti, italy

LUCIEN ALBRECHT 9
pinot blanc, france

CONUNDRUM 13
white blend, california

DOMAINE OTT 15
by .ott, provence, france

CHALK HILL 13
pinot noir, sonoma, california

CASA LAPOSTOLLE 7
carménère, chile

BRUNCH

STARTERS

RAZOR CLAM CHOWDER
yukon gold potatoes, smoked bacon, chive batons

WEDGE SALAD
baby gem lettuce, smoked bacon, blue cheese

FENNEL & CITRUS SALAD (v) (gf)
pecorino, spiced pistachio crumble, honey yogurt vinaigrette

POACHED SHRIMP (gf)
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 ALMOND PANNA COTTA (vv) (gf)
fresh berries, candied orange, raspberry foam

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 uncooked 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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