SOMMELIER'S SELECTIONS

PREMIUM WHITE WINES

FAR NIENTE 202095 Chardonnay Napa Valley, California
DUCKHORN VINEYARDS 202050 Sauvignon Blanc Napa Valley, California, USA
LONG SHADOW POET'S LEAP65 Riesling Washington State, USA
CLOUDY BAY 202255 Sauvignon Blanc Marlborough, New Zealand
PREMIUM RED WINES
TWOMEY 201365 Merlot Napa Valley, California, United States
MAISON LOUIS LATOUR POMMARD 115 Pinot Noir Burgundy, France
CONCHA Y TORO 'DON MELCHOR" 115 Cabernet Sauvignon
Central Valley, Chile

Vintages are subject to availability

Observation Bar

Those of us who appreciate a well-crafted cocktail

Are lucky to enjoy a renaissance in the art.

For the *Observation Bar*, I wanted to create a list of classic cocktails that were enjoyed or made famous by some of Hollywood's brightest stars from the golden era. The recipes all use only the best ingredients and in some cases have been slightly altered to reflect the use of quality spirits and fresh produce.

All are balanced, delicious and conjure images of a bygone era. Please enjoy 100 years of classic cocktails that our favorite celebrities helped make famous.

Until our next cocktail together ... Cheers!

BRIAN VAN FLANDERN

"America's Top Mixologist"
The Food Network

Consulting Mixologist and Spirits Historian Seabourn Cruise Line

CELEBRITY COCKTAILS

PASSION PEARL Seabourn 30th anniversary creation

Passion Fruit Puree Simple Syrup Champagne Hennessey VSOP Cognac

NYC COSMOPOLITAN

Ketel One Vodka, Absolute Citron, Cointreau, Fresh Lime Juice, Cane Sugar Syrup, Cranberry Juice Sara Jessica Parker made the Cosmopolitan a global success in 1998 when she starred in the television show "Sex in the City."

RAT PACK MANHATTAN

Bulleit Bourbon, Grand Marnier, Sweet Vermouth, Dry Vermouth, Angostura Bitters

Before Frank, Sammy & Dean, the original Rat Pack included Judy Garland, Lauren Bacall and Humphrey Bogart.

007 VESPER MARTINI

Ketel One Vodka, Tanqueray No. Ten Gin, Lillet Blanc Vermouth

From Sean Connery to Daniel Craig, the Vesper Martini was the creation of James Bond 007. It first appeared in Ian Fleming's "Casino Royale."

SHIP MADE TONIC WITH GIN

Tanqueray No. Ten Gin, Fresh Lime Juice, Cane Sugar Syrup, Sparkling Water, Raw Quinine Powder While Clark Gable was often seen on screen drinking whiskey, in real life his favorite drink was the classic gin & tonic. This recipe is made from scratch.

ORWELLIAN NEGRONI

Tanqueray No. Ten Gin, Carpano Antica Formula Sweet Vermouth, Campari

In 1949 Orsen Wells popularized the Negroni in America after discovering the drink while shooting the movie "Caglistro."

HEMINGWAY DAIQUIRI

The Real McCoy White Rum 3 y.o., Maraschino Liqueur, Grapefruit Juice, Fresh Lime Juice, Cane Sugar Syrup

Diagnosed a diabetic, Ernest Hemingway fell in love with his namesake cocktail. The original had no sugar added.

GATSBY MINT JULEP

Four Roses Bourbon, Fresh Lime Juice, Cane Sugar Syrup, Fresh Mint, Hennessy VSOP Cognac Float While playing title character in The Great Gatsby, Leonardo DiCaprio enjoyed drinking Mint Juleps, originally made with Cognac.

PREMIUM SPIRITS

1.50 ounces standard measure

VODKA Grey Goose VX\$9
TEQUILA Paradiso Extra Añejo, El Tesoro Don Felipe \$8 Don Julio 1942 Añejo \$30 Casa Dragonas \$16 Classe Azul Reposado \$35
MEZCAL Del Maguey Pechuga\$35
RUM Santa Teresa , Venezuela\$12
ARMAGNAC Armagnac Francis Darroze 1985\$40 Armagnac Darroze 1968 Peyron\$120
COGNAC Remy Martin, Louis XIII \$235 Hennessy XO \$35 Davidoff XO \$35 Remy Martin XO \$35
EAU DE VIE Hans Reisetbauer Framboise\$40 Jaco Poli Moscato\$30
SINGLE MALT SCOTCH Highland Park 18 yr., Orkney\$35 Oban 14 yr., Western Highlands\$30 Lagavulin 16 yr., Islay\$25 Laphroiag 25 yr.,Islay\$74
BLENDED SCOTCH Johnny Walker, Blue Label\$35
NORTH AMERICAN WHISKEY Blanton's, Single Barrel, Straight Bourbon \$20
IRISH WHISKY Green Spot\$16
JAPANESE WHISKY Suntory Yamazaki 12 yr \$40 2.5 ounces standard measure
PORT Graham's Tawny 20 yr\$18

Additional local duties and taxes may apply when required by local regulations

COMPLIMENTARY WINES

Whether your preference is a crisp, citrusy white or a full-bodied bold red, our complimentary selection has it all.

We have carefully crafted our list with an aim to balance the selections including Old World and New World wines whereby offering a choice of distinctly different varietals and tastes. We also make an effort to source favorite local wines of the region where the ship sails. Let us pour you a glass whenever the mood takes you.

For an extensive selection, please explore our premium wine list.

CHAMPAGNE & SPARKLING

MONTAUDON BRUT NV Champagne, France

ARGEO RUGGERI

Prosecco, Italy

WHITES

LOUIS LATOUR GRAND ARDECHE *Ardeche, France*

CROSSBARN CHARDONNAY Sonoma, United States

SANTA MARGHERITA PINOT GRIGIO *Valdadige, Italy*

OYSTER BAY, SAUVIGNON BLANC *Marlborough, New Zealand*

REDS

LA VENDIMIA, TEMPRANILLO BLEND *Rioja, Spain*

RAMANEGRA STATE, MALBEC *Mendoza, Argentina*

NINE HATS CABERNET SAUVIGNON Washington State, United States

CARDWELL PINOT NOIR Oregon, United States

COMPLIMENTARY BEERS

LAGERS

BUDWEISER USA

BECKS GERMAN

CORONA MEXICAN

HEINEKEN HOLLAND

SAMUEL ADAMS USA

PERONI ITALY

ALES

LEFFE BLONDE BEI GIUM

DARK

GUINNESS PUB DRAUGHT IRISH

LIGHT

AMSTEL LIGHT HOLLAND

 $\mathsf{MILLER}\;\mathsf{LITE}\;_{\mathit{USA}}$

BUD LIGHT USA

NON-ALCOHOLIC

BECKS BLUE GERMANY

SPECIALITIES

PAULANER WEISSBIER GERMANY

STRONGBOW UNITED KINGDOM

ASAHI SUPER DRY JAPAN

SAPPORO LIGHT $_{JAPAN}$

ESTRELLA DAURA GLUTEN FREE SPAIN

PREMIUM SPIRIT COCKTAILS

For years discerning drinkers have been taught that using ultra-premium liquors in a cocktail is a crime and that by adding substandard mixers to quality spirits you are ruining a great distillate.

However, in the last decade mixologist are using quality fresh ingredients and balancing the flavors like a chef composing flavors on a plate. The following cocktails honor the amazing spirits used in them by showcasing flavors that only a select few ever get to experience. ENJOY!!

LOUIS XIII SIDECAR.....\$219

Remy Martin Louis XIII Cognac Cointreau Fresh Lime Juice Demerara Sugar Syrup

The Sidecar was first created just after WWI at The Ritz Paris when an American GI pulled up to the front of the famous bar in a German motorcycle with a sidecar bucket seat. Our Louis XIII Cognac was made with eau-de-vie distilled around the time this classic cocktail was invented

BLUE BLOOD AND SAND\$29

Johnnie Walker Blue Label Cherry Heering Liqueur Carpano Antica Sweet Vermouth Sugar Syrup Fresh Blood Orange Juice

The Blood & Sand cocktail was named after the silent film starring Rudolph Valentino. One of the few classics made with blended scotch, this variation uses JW Blue Label!

THE VERY LAST WORD\$19

Plymouth Gin V.E.P. Yellow Chartreuse Luxardo Maraschino Liqueur Sugar Syrup Fresh Lime Juice Cherry Juice Saffron

The Last Word Cocktail first appeared in 1920 in Detroit Michigan. Prohibition was enacted later that year. This variation uses aged Yellow Chartreuse.

COMPLIMENTARY SPIRITS

VODKA

Grey Goose Ketel One Tito's Corn Vodka Belvedere

GIN

Bombay Sapphire Gin Hendricks Tanqueray No 10 Beefeaters

TEQUILA

Don Julio Blanco & Reposado Herradura Reposado Patron Anejo & Reposado

RUM

Smith & Cross
Bacardi White
Gosling's Black Seal
Myers's Original Dark Rum

VERMOUTH

Lillet Blanc Aperitif
Dolin Vermouth Blanc Sweet & Rouge
Carpano Antica Formula Rouge

AMAROS

Amaro Nonino Fernet Branca Campari

PORT

Graham's, Tawny 10 years Fonseca Bin 27

ARMAGNAC

Cles Des Ducs VSOP

COGNAC

Remy Martin VSOP Hardy's VSOP Hennessy VSOP

SINGLE MALT SCOTCH

Macallan Quest Glenmorangie 10 yrs Glenlivet 12 yrs Talisker 10 yrs Cragganmore 12 yrs

BOURBON

Basil Hayden's 8yrs Straight Bourbon Bulleit Bourbon Straight Bourbon Woodford Reserve Buffalo trace