

liquid

e.j.
6

made with florida oranges

the good green
7

kale, cucumber, lime, ginger

I can C clearly now
7

orange, carrot, ginger

just beet it
7

beet, apple, lime

berryatric
9

cashew milk, seasonal berries,
pomegranate & açai powders

chill pill
9

almond milk, maca powder, banana,
pineapple, dark cacao

lean & clean
9

almond milk, matcha, flax seed oil,
spinach, green grapes

fill the tank
11

oat milk, banana, maple syrup,
cinnamon, hemp protein & seeds



to start

nutty gazpacho (vv)

cucumbers, peppers, marcona almonds,
roasted garlic croutons

avo toast (vv)

sriracha, watermelon radish,
finger lime, toasted seeds

watermelon & sesame "cream" (v) (gf)

housemade granola, frozen berries,
tofu "cream"

mushroom "tartare" (vv)

tarragon salsa verde
& house-made crostini

mains

açai bowl (v)

coconut, banana, mango, pineapple

wild mushroom frittata (v) (gf)

goat cheese, arugula, sunchoke

sunny side hash

sunny side eggs, napa cabbage kimchi,
root vegetables, scallion yogurt

razzle dazzle breakfast (v) (gf)

eggs your way, sage Impossible™ patty,
roasted mushrooms, yukon gold potatoes

malted buckwheat waffle (v)

pistachios, chantilly cream,
cherry maple syrup

Impossible™ burger (vv)

poblano salsa, paprika vegenaïse, avocado,
choice of salad or fries

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NAUGHTY

the "everything" salmon bowl (gf)

brown rice, "64" poached egg,
assorted pickles, avocado,
sherry vinaigrette

fried chicken sandwich

beet aioli, black bun,
choice of salad
or fries



*EGGS ARE MADE TO ORDER AND SALMON IS SERVED UNDEVELOPED. CONSUMING RAW OR UNDEVELOPED SEAFOOD AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. HIGHLY SENSITIVE GUESTS ARE NOT ALLOWED FREE ENVIRONMENT. PLEASE NOTIFY US IN ADVANCE IF YOU HAVE A FOOD ALLERGY OR ANY OTHER SPECIAL DIETARY NEED.

wake & bake-ry

apple cruffin (v)

smoked cheddar jalapeño croissant (v)

banana muffin (vv) (gf)

chocolate chip scone (v)

sides

sliced fruit (vv) (gf)

fries (vv) (gf)

sage Impossible™ patty (vv)

egg (v) (gf)

smoked bacon (gf)

dessert

blueberry-green tea cheesecake (vv) (gf)

pistachio crust

razzle cake (v)

chocolate ganache & toffee crunch

rainbow churros (v)

ube ice cream, strawberry caramel

KEY

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

cocktails blurred lines

(labv) low alcohol by volume
(na) non-alcoholic

innocent play (na)	10
tanqueray 0.0 gin, verjus rouge, martini & rossi vibrante, peppered foam	
take it low (labv)	10
tio pepe sherry, cucumber, pineapple, citrus, sparkling water	
nauti nectar (labv)	9
aperol, strawberry, MEP tangerine, mermaid tears	
a pop of attraction	14
teremana blanco tequila, ginger, grapefruit, lime, peychaud's bitters, popcorn topper	
island express	15
bacardi superior rum, olmeca altos plata tequila, beefeater gin, italicus, hibiscus, citrus, sparkling water	
sweet talk	13
absolut vanilla, limoncello, licor 43, chamomile, yogurt flip, lemon	
the old sport	12
buffalo trace bourbon, cinnamon, vanilla, angostura & orange bitters, scotch spritz	
smoke & mirrors (for two/four)	20/38
del maguey vida mezcal, jojo lapsang tea, basil, lime	
beers	
draft beers	
heineken	6
lager	
affligem	8
blonde ale	
cans of beers	
kalik	7
lager	
corona extra	7
lager	
rekorderlig	9
passion fruit cider	
heineken 0.0	6
lager	
flying start	7
non-alcoholic ipa	

sea-licious wines

bubbles

noughty (na)	6/25
sparkling chardonnay, spain	
saint louis	7/32
sparkling brut, france	
villa sandi	10/45
sparkling rose, italy	
moët & chandon	21/95
impérial brut, champagne, nv	
moët & chandon	118
brut rosé, champagne, nv	
dom perignon	299
brut, champagne, 2013	

reds

gérard bertrand	7/33
gio, france	
château minuty	14/62
cotes de provence	
decoy	10/45
california	

whites

torres, moscatel	7/28
viña esmeralda, spain	
marion de comtesse	9/40
chardonnay, france	
carmel road	11/49
unoaked chardonnay, cali	
st pauls gfill	9/40
sauvignon blanc, italy	
cloudy bay	68
sauvignon blanc, new zealand	

www.CruiseRise.com

BOTTOMLESS BRUNCH

during your meal, keep it flowing*

[25]

rosé wine

draft beer

bloody harry's
with filthy bloody mary mix,
green chile bitters

and our signature cocktail...

yaaaaass, queen!
sparkling wine, hibiscus,
ginger and fun

*DARLINGS... TRY NOT TO FUSS
WE RESERVE THE RIGHT TO SAY YOU'VE HAD ENOUGH

reds

montes	9/38
pinot noir, chile	
yangarra	13/55
shiraz, preservative-free, australia	
decoy	15/65
zinfandel, sonoma	
intrinsic	11/52
cabernet sauvignon, washington	
crossbarn	105
cabernet sauvignon, napa	

ambers

toro de piedra	3oz 7
late harvest, chile	375ml btl 32
croft tawny	3oz 5
port	750ml btl 36

energy

red bull	5
red bull sugar free	5

RAZZLE DAZZLE

RESTAURANT

to start

watermelon & sesame "cream" (v)
housemade granola, frozen berries, tofu "cream"

avo toast (vv)
sriracha, watermelon radish,
finger lime, toasted seeds

mushroom "tartare" (vv)
tarragon salsa verde
& house-made crostini

coconut milk fairy toast (v)
brioche, condensed milk, rainbow sprinkles

wake & bake-ry (v)

apple cruffin
smoked cheddar jalapeño croissant
banana muffin (vv) (gf)
peanut butter cup scone

We are very proud to partner with local farmers
and vendors that share our values and vision.

Farms & Florida Sources:

Harpke Family Farms
Zak The Baker
Tenna's Pride

KEY

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

brekkie

açaí bowl (v)
coconut, banana, mango, pineapple

classic malted waffle (v)
mixed berries, chantilly cream, maple syrup

soup & salad

nutty gazpacho (vv)
cucumbers, marcona almonds,
roasted garlic croutons

melon salad (v) (gf)
cured lemon yogurt, cucumber,
harissa vinaigrette, smoked salt

NAUGHTY

fried chicken sandwich
beet aioli, black bun,
choice of green salad or fries

crazy cobb
confit chicken, bacon,
blue cheese, asparagus, avocado,
beet stained egg



brunchie

Impossible™ burger (vv)
poblano salsa, paprika vegenaïse, avocado,
choice of green salad or fries

malted buckwheat waffle (v)
whipped cherry crème fraîche, pistachios,
vanilla bean-cherry syrup

"everything" spiced salmon bowl (gf)
brown rice & quinoa, 64° poached egg,
assorted pickles, avocado, everything vinaigrette

sides

egg (v) (gf)
avocado (vv) (gf)
sliced fruit (vv) (gf)

sage Impossible™ patty (vv)

smoked bacon (gf)

fries (vv) (gf)
blistered shishito peppers (vv) (gf)
smoked salmon (gf)

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.

dessert

blueberry-green tea cheesecake (vv) (gf)
pistachio crust & lemon "cream"

razzle cake
chocolate mousse & toffee crunch

rainbow churros (v)
ube ice cream, strawberry caramel

milk & cookies

LOADED COOKIES (v)

mudslide
stuffed red velvet
matcha white chocolate

OR

VEGAN COOKIES (vv)

cocoa-o's
coconut-chocolate chip
coffee & date newton

CHOOSE ONE MILK

toasted cinnamon cereal (v)
biscoff cookie (v)
vanilla cinnamon-almond (vv) (gf)

www.CruiseRise.com

Sip & Savor \$25

When we craft our menus — it's all about the whole experience, from bev to bite.
We chose some of our most-beloved dishes and three different sips to savor them best with.

FIRST COURSE

**villa sandi
sparkling rose**

SAILOR'S CHOICE

king trumpet carpaccio
(VV) (GF)

pork belly (GF)

SECOND COURSE

nauti nectar (labv)

OR

the old sport

SAILOR'S CHOICE

nashville hot cauliflower (VV)

napa cabbage wrapped snapper

short rib pastrami

THIRD COURSE

sweet talk

CHEF'S CHOICE

rum apple cake

Starters

- raw -

**avocado green
goddess salad** (V)

shallot crumble, radish, herbs

yellowfin tuna tartare

pickled red onion, pine nut
crumble, basil

- cured -

king trumpet carpaccio

(VV) (GF)

crispy leek, pickled beech
mushrooms, watercress salad,
herb salsa

pork belly (GF)

bourbon maple glaze,
kohlrabi slaw

- crispy -

**fried green tomatoes
and okra** (VV)

chili lime spice,
fresh chili herb sauce

old bay chicken wings

fresno chili, garlic,
peppercorn aioli

Mains

- smoked -

carrots (V)

brown butter crumble, fregola, caramelized yogurt,
parmesan sauce

short rib pastrami

rye crisps, roasted cabbage, pickled mustard seed,
whole grain mustard sauce

- steamed and poached -

beets "pierogi" (VV)

crispy shallots, chili oil, yogurt sauce

napa cabbage wrapped snapper

roasted turnips, charred onion broth,
sauteed barley

- crispy -

nashville hot cauliflower (VV)

butterhead lettuce, pickled vegetables,
plant based ranch

"the v" fried chicken

butter milk biscuit, braised greens & bacon,
garlic, aleppo spiced honey

- low n' slow/braised -

braised leek mafaldine (V)

grated hazelnut, whipped feta, salsa verde

slow cooked short lamb shank

glazed baby vegetables, taleggio cheese puree,
red wine sauce

- treat yourself -

seafood boil \$50

new potatoes, corn, andouille sausage

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(RED) MEAT/FISH | (V) VEGETARIAN | (VV) VEGAN | (GF) GLUTEN FREE

*TUNA IS SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED SEAFOOD MAY INCREASE YOUR RISK OF 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.

Desserts

- smoked -

vanilla bean creme brulee (V)(GF)

berries, sugar in the raw

dark s'mores (V)

graham cracker, marshmallow, mint

- baked -

brown sugar baked pears (V)

crispy filo, vanilla yogurt

rum apple cake (V)

brown sugar glaze, white chocolate ganache,
cinnamon ice cream

- intelligentsia coffee -

black cat espresso

single 3 / double 5

macchiato 3

latte 4

cappuccino 4

mocha 5

- jojo tea -

black kasturi 5

mint 5

hibiscus sheva 5

everspring oolong 5

jasmine cloud green 5

pranna chiya green 5

morning after breakfast 5

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(V) VEGETARIAN | (VV) VEGAN | (GF) GLUTEN FREE

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RAZZLE DAZZLE

RESTAURANT

Drinks

(labv) low alcohol by volume

(na) non-alcoholic

cocktails

- innocent play (na)** 10
tanqueray 0.0 gin, verjus rouge, martini & rossi
vibrante, peppered foam
- take it low (labv)**..... 10
lustau fino sherry, cucumber, pineapple, citrus,
sparkling water
- nauti nectar (labv)** 9
aperol, strawberry, MEP tangerine, mermaid
tears
- a pop of attraction** 14
teremana blanco tequila, ginger, grapefruit, lime,
peychaud's bitters, popcorn topper
- island express** 15
bacardi superior rum, olmeca altos plata tequila,
beefeater gin, italicus, hibiscus, citrus, sparkling
water
- sweet talk** 13
absolut vanilla, limoncello, licor 43, chamomile,
yogurt flip, lemon
- the old sport** 12
buffalo trace bourbon, cinnamon, vanilla,
angostura & orange bitters, scotch spritz
- smoke & mirrors (for two/four)** 20/38
del maguey vida mezcal, jojo lapsang tea,
basil, lime

draft beers

- heineken** 6
lager
- affligem** 8
blonde ale

cans of beers

- kalik** 7
lager
- corona extra** 7
lager
- wynwood brewing co.** 8
father francisco, golden belgian
- rekorderlig** 9
passion fruit cider
- heineken 0.0 (na)** 6
lager
- flying start (na)** 7
ipa

energy

- red bull/red bull sugar free** 5

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bubbles

- noughty (na)**..... 6/25
sparkling chardonnay, spain
- saint louis** 7/32
sparkling brut, france
- villa sandi** 8/36
sparkling rose, italy
- moët & chandon** 21/95
impérial brut, champagne, nv
- moët & chandon** 118
brut rosé, champagne, nv
- dom perignon** 299
brut, champagne, 2012

pinks

- gérard bertrand** 7/33
gio, france
- château minuty** 14/62
cotes de provence
- decoy** 10/45
california

whites

- torres, moscatel** 7/28
viña esmeralda, spain
- marion de comtesse** 9/40
chardonnay, france
- carmel road** 11/49
unoaked chardonnay, cali
- st pauls gfill** 9/40
sauvignon blanc, italy
- cloudy bay** 68
sauvignon blanc, new zealand

reds

- montes** 9/38
pinot noir, chile
- yangarra** 13/55
shiraz, preservative-free, australia
- decoy** 15/65
zinfandel, sonoma
- intrinsic** 11/52
cabernet sauvignon, washington
- crossbarn** 105
cabernet sauvignon, napa

ambers

- toro de piedra** 3oz 7
late harvest, chile 375ml btl 32
- croft tawny** 3oz 5
port 750ml btl 36