





COCKTAILS

THE BIG GREEK	15
ketel one vodka, kalamata olive juice, dolin dry vermouth, dash lemon	
GRAPEVINE	13
círoc vodka, muddled grapes, sparkling brut, lemon juice, tarragon	
MED G&T	11
tanqueray gin, bitter orange & elderflower tonic, oregano	
BEES PLEASE	13
tanqueray flor de sevilla gin, pear liqueur, lemon juice, honey	
DAIQUIRI ANISE	11
bacardí superior rum, arak askalon liqueur, grapefruit & lemon juices, mint	
GOLDEN HORIZON	13
olmeca altos plata tequila, chinola passion fruit liqueur, honey, fresh basil	
FIG SOUR	13
bulleit bourbon, fig jam, citrus	

ORANGE BLOSSOM & BLACKBERRY SANGRIA
our house sangria, made with fizzy moscato
and dripping with blackberries and citrus

GLASS OF SANGRIA 12
CARAFE OF SANGRIA 48

CHARGES MAY BE SUBJECT TO LOCAL VAT



WINE ALL DAY

Rosé

VILLA SANDI brut rosé sparkling, italy	8 / 36
BERTANI bertarose, italy	9 / 39
CUNE spain	7 / 29
MONTES cherub, chile	9 / 37
CHÂTEAU MINUTY provence	14 / 62
KANONKOP south africa	7 / 32

White & Red

VILLA SANDI pinot grigio, italy	7 / 29
FONTANAFREDDA moscato d'asti, italy	8 / 35
FELINO BY PAUL HOBBS malbec, argentina	10 / 45
MONTES pinot noir, limited selection, chile	9 / 38

Champagne

MOËT & CHANDON impérial brut champagne, nv	21 / 95
MOËT & CHANDON impérial brut rosé, champagne, nv	118
VEUVE CLICQUOT yellow label, brut champagne, nv	106

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COLD, FRESH & HEALTHY

Cold-Pressed Juices 6 OZ

TANGERINE local florida tangerine	7
GRAPEFRUIT local florida grapefruit	7
GOT THE BEET beet, apple, lime	8
FRESH GREEN kale, cucumber, lime, ginger	8
I CAN SEE CLEARLY NOW orange, carrot, ginger	8

FRESH-EXTRACTED JUICE

LIGHT GREEN spinach, celery, cucumber, lemon, apple, ginger, parsley	10
DEEP GREEN kale, cucumber, cilantro, lime, celery, apple	10
RED beet, carrot, apple, lemon, ginger	10
ORANGE sweet potato, carrot, lime, orange	10

HEALTHY SHOTS

UNROOTED FRESH ENERGY turmeric, chili, baobab	7
UNROOTED GOOD GUT spirulina, ginger, baobab	7
HOUSE CELERY SHOT celery, celery and celery	4
HOUSE GINGER SHOT ginger, honey and serrano	4

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THE
DOCK
HOUSE

SPRITZ-AHS

12

pick your Regal Rouse vermouth,
served with tonic or soda water,
adorned with fresh fruit and herbs

LIVELY WHITE

aromatics of thyme, lemon, grapefruit

DARING DRY

aromatics of white pepper, olive leaf, juniper

BOLD RED

aromatics of nutmeg, bitter orange, fig, clove

WILD ROSE

aromatics of plum, strawberry, rhubarb

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TAP-THIS DRAFT

HEINEKEN, LAGER 5

STRONGBOW, CIDER 6

GET CANNED AWAY

AMSTEL, LIGHT LAGER 6

CORONA EXTRA, LAGER 6

WYNWOOD, LA RUBIA, BLONDE ALE 7

LAGUNITAS, DAYTIME IPA 8

SAINT ARCHER, HAZY IPA 8

REKORDERLIG, PEAR CIDER 9

GET A BUCKET OF 5 TO SAVE 5

BUZZ-FREE

RED BULL 5

RED BULL SUGAR FREE 5

HEINEKEN 0.0 5

BASIL LEMONADE 7
seedlip garden 108, lemon, basil, agave,
sparkling water

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ALL DOCK-ED UP

Half bottles

Vodka

STOLICHNAYA ELIT 90

TITO'S 45

Tequila

AVIÓN SILVER 65

CASA NOBLE REPOSADO 70

Gin

BOMBAY SAPPHIRE 45

TANQUERAY 55

Whiskey

JACK DANIELS 55

JOHNNIE WALKER BLACK LABEL 65

Included mixers

**SODAS, SODA WATER, TONIC WATER, PINEAPPLE JUICE,
CRANBERRY JUICE, ORANGE JUICE**

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COFFEE & TEA

Intelligentsia Specialty Coffee

ESPRESSO	3
DOUBLE ESPRESSO	5
CAPPUCCINO	4
LATTE	4
AMERICANO	4

Tea

JOJO LOOSE LEAF	5
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everspring oolong, jasmine cloud, katsuri black, mint, morning after breakfast blend, pranna chiya green, sheva hibiscus rose

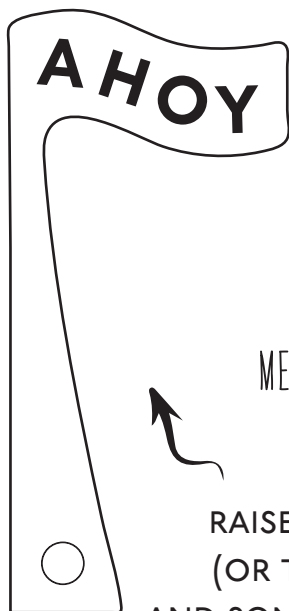
Virgin Voyages' bars are not allergen-free environments.

Food and drinks prepared here may contain the following ingredients: milk, eggs, shellfish, tree nuts, peanuts, wheat and/or soybeans.

Please inform our crew before ordering if you have a food allergy.

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THE
DOCK
HOUSE



MEZZE CART



RAISE THE FLAG
(OR THE ROOF)
AND SOME DELECTABLE
EATS WILL ARRIVE FROM
OUR MEZZE CART.



OPEN-FIRE GRILL

GOAT CHEESE POLENTA (v)
harissa aioli / saffron baby vegetables

GRILLED SHRIMP (gf)
garlic yogurt / aleppo butter

SPANISH OCTOPUS
sunchokes / muhammara

FIRE-ROASTED CHICKEN THIGH
pita / eggplant purée

HANGER STEAK*
pita / anchovy / mint

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

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.



FROM OUR MEZZE CART

BLACK BABA GANOUSH (v) (gf)
garden crudité

WALNUT AND POMEGRANATE DIP (v)
piquillo pepper / cilantro

CAULIFLOWER COUSCOUS (v) (gf)
muhammara / dukkah

BEET HUMMUS (v)
quinoa lavash / fried chickpea

WATERMELON AND FETA SALAD (v) (gf)
micro basil / toasted pumpkin seeds

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



FROM OUR MEZZE CART

FALAFEL (vv) (gf)
eggplant kasundi / tahini

MARINATED WHITE ANCHOVIES
quinoa croquette / saffron aioli

SHORTBREAD (v)
lemon yogurt / pomegranate

CHOCOLATE HUMMUS (vv)
pretzel crisps / strawberries

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