

# BEVERAGES

## BRUNCH COCKTAILS

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

**FILTHY BLOODY MARY** 13  
*ketel one vodka, tanqueray gin or don julio blanco tequila, green chili, filthy food bloody mary mix*

**THE BELLINI** 11  
*sparkling wine, campari, peach nectar*

**GARDEN DELIGHT** 11  
*don julio blanco tequila, cucumber and mint*

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

## BEERS

*draft*

**HEINEKEN lager** 6

*bottled*

**AMSTEL LIGHT lager** 7

**SIERRA NEVADA pale ale** 8

**WYNWOOD BREWING CO.** 7  
*la rubia blonde*

**DUVEL belgian ale** 11

*proof free*

**HEINEKEN 0.0** 6

## BOTTOMLESS BRUNCH 25

*during brunch, enjoy bottomless pours on the following items:*

**ROSE WINE**

**SPARKLING WINE**

**MIMOSA**

**FILTHY BLOODY MARY**

**HEINEKEN lager**

## WINES BY THE GLASS

**SAINT LOUIS** 7  
*brut, france*

**MOËT & CHANDON IMPERIAL** 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** 8  
*carménère, chile*



THE WAKE



# BRUNCH

## STARTERS

### GLAM CHOWDER

*yukon gold potatoes, smoked bacon,  
chive batons*

### WEDGE SALAD

*smoked bacon, hard boiled egg,  
blue cheese*

### FENNEL & CITRUS SALAD (v) (gf)

*pecorino, spiced pistachio crumble,  
honey yogurt vinaigrette*

### POACHED SHRIMP

*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 ‘PANNA COTTA’ (vv) (gf)

*fresh berries, candied orange, pinenut granola*

### 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 undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.*



THE WAKE