

# WELCOME TO THE GOLDEN JUBILEE.

*Here, we celebrate our first 50 years of Fun Ships and the guests and team members who made it possible.*

*By joining us today, you too are now part of our story, ever-evolving like our ships and our iconic red, white and blue funnel. We took a little creative liberty with the design shown here (if you know, you know).*

*In these pages you'll find guest-favorite cocktails of the last five decades along with original sketches illustrating our ships' fun and unique designs.*

*All around you are original fittings from our earliest ships and references that pay homage to our history (turn to the last page to learn more).*

*Thank you for joining us and here's to 50 more!*



# COCKTAILS

*Our favorite classic cocktails of the past five decades, elevated with premium spirits, fresh ingredients and exceptional presentation.*

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## THE FUN SHIP 11.00

*Truly deserving of its name, this tasty drink is served on the first day of every Carnival cruise!*

Bacardi Superior Rum, Amaretto Disaronno, Apricot Brandy, orange, pineapple, lemon and grenadine

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## FRENCH 75 11.00

*Popular mythology states that this cocktail was concocted by English soldiers in France with locally-sourced ingredients.*

Hardy's Organic VSOP Cognac, Domaine Ste. Michelle Brut, lemon, simple syrup

## LEMON DROP 11.00

*Popular in the 80s, this cocktail is bright and crisp, balanced by a touch of sweet, inspired by that well-known candy.*

Grey Goose Vodka, Blended Family Triple Sec, lemon

## TOM COLLINS 11.00

*Super refreshing like a hard sparkling lemonade, but fancy.*

Bombay Sapphire Gin, sugar, club soda, lemon, thyme

## VESPER 12.00

*A certain secret agent's drink of choice, shaken of course.*

Bombay Sapphire Gin, Grey Goose Vodka, Lillet

## HARVEY WALLBANGER 11.00

*A sensation in the 70s, we make ours with frothy orange juice for an extra-fun zip.*

Grey Goose Vodka, frothy orange juice, Galliano, lemon bitters

## THE CRUISER 11.00

*Another Carnival classic that's the perfect complement to your cruise.*

Stoli Vodka, Malibu Coconut Rum, Blended Family Peach Schnapps, pineapple, cranberry, orange

## FUZZY NAVEL 11.00

*Fuzzy peaches and navel oranges. What did you think it was?*

Blended Family Peach Schnapps, orange

## BAHAMA MAMA 11.00

*A quintessential vacation drink enjoyed by many a Carnival cruiser over the years, it is rumored the name pays tribute to a Bahamian calypso singer and dancer named Dottie Lee Anderson.*

Flor de Caña 4 Year Old Rum, Malibu Coconut Rum, orange, pineapple, Grenadine

# CARNIVAL FAMILY FAVES

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## CHRISTINE'S FAVE 11.00

*Christine Duffy, Carnival Cruise Line's president, enjoys this bubbly libation when she's in a celebratory mood!*

Domaine Ste. Michelle 'Brut', St-Germain, Chambord, lemon

## JOSH'S FAVE 11.00

*Josh Weinstein, Carnival Corporation President, CEO, and Chief Climate Officer, savors the refreshing flavors of an Aperol Spritz*

Aperol, Prosecco, club soda

## MICKY'S FAVE 12.00

*Micky Arison, Carnival Corporation Chairman, likes his vodka martini extra cold with stuffed olives*

Belvedere Vodka, Filthy Blue Cheese Stuffed Olives

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## TEQUILA SUNRISE 11.00

*Born in the early 1970s (just like us!), its pretty colors are evocative of a Mexican summer sunrise.*

Tromba Silver Tequila, orange, pomegranate syrup

## YELLOW BIRD 11.00

*A vibrant and tasty Caribbean drink with an understated complexity of flavors, said to have been named after the famous Haitian tune.*

Starr African Rum, Galliano, Blended Family Triple Sec, lime

## JUNE BUG 11.00

*Undeniably tropical and delightfully sweet.*

Midori, Malibu Coconut Rum, banana liqueur, pineapple, lime

## SINGAPORE SLING 11.00

*We throw back to the classic recipe creating an elaborate yet nuanced drink.*

Bombay Sapphire Gin, Cherry Heering, Blended Family Triple Sec, DOM Benedictine, Grenadine, pineapple, lime, bitters

## CARNIVAL COSMO 12.00

*Our own unique spin on the classic Cosmo with a touch of sweet and bright Limoncello.*

Skyy Vodka, Limoncello, cranberry juice, lime

## AMARETTO SOUR 11.00

*A fresh take on this popular cocktail, featuring bourbon to round out its flavor.*

Amaretto Disaronno, Buffalo Trace Bourbon, lemon, sugar, cinnamon sugar

## WHISKEY SMASH 11.00

Refreshing and citrusy with cool minty notes, this easygoing cocktail is a timeless classic.

Woodford Reserve Bourbon, mint, lemon, sugar

## SMOKED MANHATTAN 12.00

Once considered the most popular cocktail in the world, we take ours to a new level by infusing aromatic smoke.

Sazerac Rye Whiskey, Vermouth, bitters, smoke

## GOLDEN SIDECAR 12.00

With a golden sugar rim made with real gold, this elegant cognac cocktail does not get any fancier than this!

Hardys Organic VSOP Cognac, Blended Family Triple Sec, lemon juice, gold

## RUSTY NAIL 11.00

Don't let the name fool you, this seemingly-simple drink has a storied lineage and packs a flavorful punch!

Dewars 12 Year Old Blended Scotch, Drambuie, Absinthe, rosemary

## GRASSHOPPER 11.00

A minty and chocolatey combo that's as pleasing on the eyes as it is on the palate.

Crème de Menthe, Crème de Cacao, heavy cream, nutmeg

## TIRAMISU MARTINI 12.00

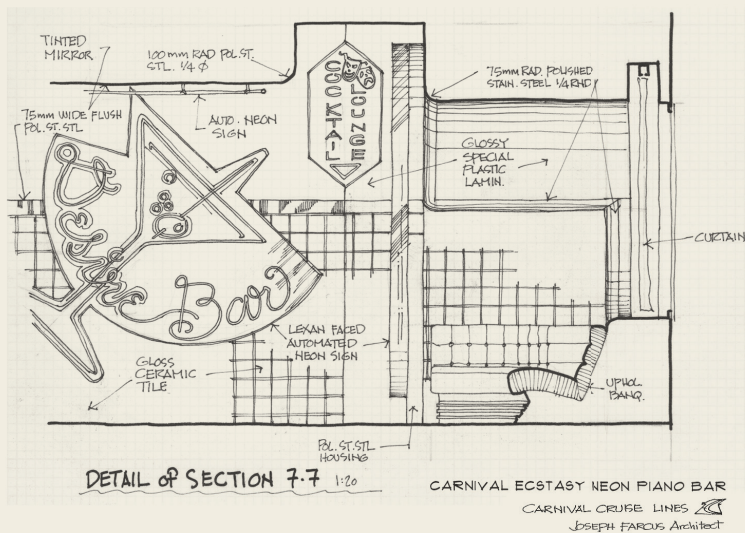
This sweet, dessert cocktail has been a Carnival favorite for many years.

Malibu Rum, Blended Family Peach Schnapps, Butterscotch Schnapps, Frangelico, Irish Cream, Amaretto Disaronno, Kahlua

## BRANDY ALEXANDER 11.00

The perfect cocktail for chocolate lovers.

Hardys Organic VSOP Cognac, Crème de Cacao, heavy cream, chocolate



# WHITE WINE

gl btl

## SPARKLING

250	PROSECCO, <i>Ca' Marian 'Castel Pietra', Veneto, Italy</i>	10.00	32
333	DOMAINE STE. MICHELLE, 'Brut', <i>Columbia Valley, Washington</i>	11.00	36
203	DOMAINE STE. MICHELLE, 'Brut Rosé', <i>Columbia Valley, Washington</i>	13.00	44
277	LAURENT-PERRIER, 'Brut', <i>Champagne, France, 375 ml</i>		44
263	MOËT & CHANDON, 'Brut Impérial', <i>Champagne, France</i>		120
209	DOM PÉRIGNON, 'Brut', <i>Champagne, France</i>		240

## PINOT GRIGIO

291	SANTA MARGHERITA, <i>Alto Adige, Italy</i>	13.50	46
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## EXOTIC WHITES

329	MOSCATO, <i>Stemmari, Terre Siciliane, Italy</i>	12.50	42
301	RIESLING, <i>Chateau Ste. Michelle, Columbia Valley, Washington</i>	11.00	36
218	WHITE BLEND, <i>Conundrum, Caymus, California</i>	15.00	52

## SAUVIGNON BLANC

308	MCBRIDE SISTERS, <i>Marlborough, New Zealand</i>	12.50	42
491	DUCKHORN, <i>Napa Valley, California</i>		65

## CHARDONNAY

233	KENDALL-JACKSON, 'Vintner's Reserve', <i>California</i>	12.50	42
230	CAVES DE LUGNY, <i>Macon-Lugny, 'Les Charmes', Burgundy, France</i>	14.00	48
247	GRGICH HILLS ESTATE, <i>Napa Valley, California</i>		75

## ROSÉ

316	GERARD BERTRAND, 'Côte des Roses', <i>Languedoc, France</i>	12.00	40
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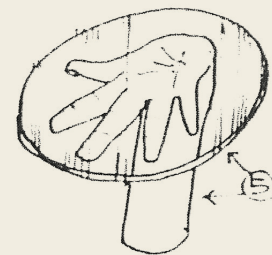


TABLE NO SCALE

CARNIVAL SENSATION  
TOUCH OF CLASS PIANO BAR

# RED WINE

gl btl

## PINOT NOIR

317	CASTLE ROCK, <i>California Cuvée, California</i>	11.50	38
234	KENDALL-JACKSON, <i>'Vintner's Reserve', California</i>	13.50	46
259	SPY VALLEY, <i>Marlborough, New Zealand</i>		62
394	WILLAMETTE VALLEY VINEYARDS, <i>Willamette Valley, Oregon</i>		70

## MERLOT

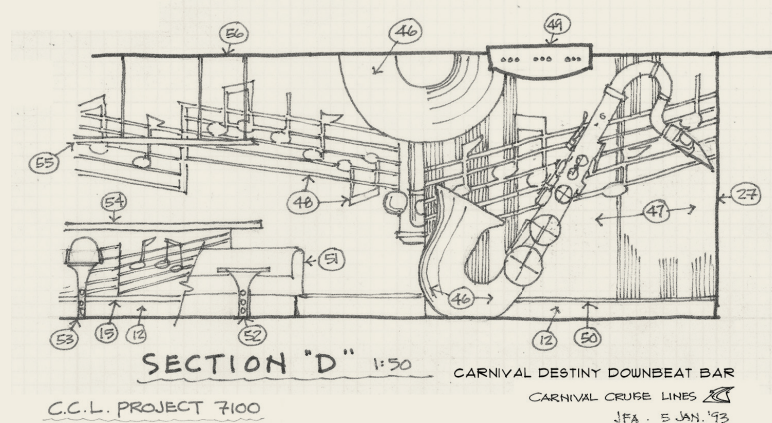
245	MURPHY-GOODE, <i>California</i>		40
395	JOSH CELLARS, <i>California</i>	13.00	44
297	DUCKHORN, <i>Napa Valley, California</i>		80

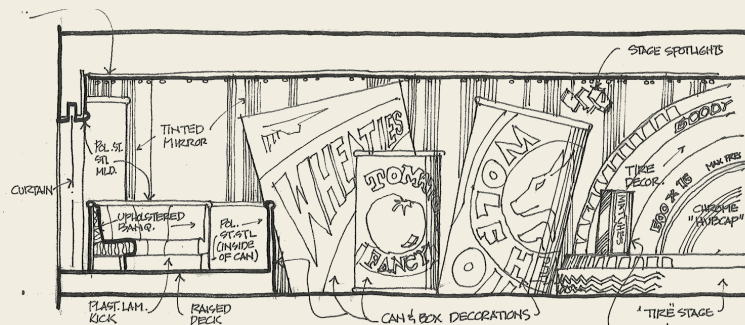
## CABERNET SAUVIGNON

287	CONCHA Y TORO, <i>'Casillero del Diablo', Central Valley, Chile</i>		36
398	ESTANCIA, <i>Paso Robles, California</i>	12.50	40
292	DUCKHORN, <i>'Decoy', Sonoma County, California</i>		52
266	HEITZ CELLAR, <i>Napa Valley, California</i>		85
294	CAYMUS, <i>Napa Valley, California</i>		110
453	SHAFER <i>'ONE POINT FIVE', Stag's Leap District, Napa Valley, California</i>		125

## ADVENTUROUS RED WINES

293	BAROLO, <i>Batasiolo, Piedmont, Italy</i>		80
407	CARMENERE, <i>Marques de Casa Concha, Peumo, Cachapoal Valley, Chile</i>	14.00	48
322	MALBEC, <i>Catena, Mendoza, Argentina</i>	13.50	46
326	SHIRAZ, <i>Peter Lehmann, 'Portrait' Barossa Valley, Australia</i>	12.50	42





SECTION CA1 1:50

CARNIVAL FANTASY CATS LOUNGE  
 CARNIVAL CRUISE LINES  
 JOSEPH FAROIS Architect  
 23 JAN 1987

## BEERS

Ask us about our selection of local and seasonal craft beers.

### CARNIVAL BREWS 16 OZ

- ThirstyFrog Caribbean Wheat 7.95
- ParchedPig West Coast IPA 7.95
- ParchedPig Toasted Amber 7.95
- ParchedPig Beach Lager 7.95

### CRAFT 16 OZ

- Sam Adams, Boston Lager 7.95
- Island Coastal Lager 7.95
- Brew Hub, Matte Black Lager 7.95
- Blue Moon, Belgium White 7.95
- Sierra Nevada, Pale Ale 7.95
- Terrapin, Recreation IPA 7.95
- Terrapin, Moo Hoo Stout 12oz 7.50
- Sierra Nevada, Hazy Little Thing 19oz 9.25

### DOMESTIC 16 OZ

- Bud Light 7.50
- Michelob Ultra 7.50
- Miller High Life 7.00
- Miller Lite 7.50
- Coors Light 7.50

### IMPORTED 16 OZ

- Stella Artois 7.95
- Pilsner Urquell 7.95
- Paulaner Hefeweizen 7.95
- Peroni 7.95
- Corona 7.95
- Dos Equis 7.95
- Red Stripe 7.95

### KINDA-SORTA BEERS

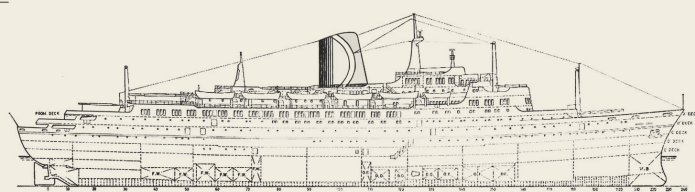
- ThirstyFrog Hard Seltzer Berry Hibiscus, 12oz. 7.50
- ThirstyFrog Hard Seltzer Pineapple, 12oz. 7.50
- Truly (Assorted Flavors), 12oz. 7.50
- Angry Orchard Cider, 16oz. 7.95
- Coors Edge (non-alcoholic), 12oz. 7.50
- Sam Adam Just the Haze (non-alcoholic), 12oz. 7.50

FOR THE CARNIVAL SUPER FANS AND

CURIOUS NAVIGATORS



*Scan here to learn more about our  
Carnival historical artifacts  
and references found all around  
the bar, lounge and promenade.*



TSS MARDI GRAS