

DRINKS

AROUND THE WORLD

Welcome, traveler! Depart from the ordinary and try something new with classic and innovative cocktails, wine and beer from destinations around the globe.



EUROPE



**SOUTH
AMERICA**



USA



ASIA



MEXICO



TOKYO SANGRIA \$11



East meets west in bubbly, fruity and sweet deliciousness.

[Sake, Chinola passion fruit liqueur, pineapple, orange, lemon-lime soda]

BLUE'S BLUE MARGARITA \$12.50



Blue, our favorite Mexican iguana, is representing on Carnival Celebration with one of his signature margaritas.

[Patrón silver tequila, blue Curaçao, lime, agave]



APEROL SPRITZ \$11



Light and refreshing, perfect for enjoying during Italian summers (or anytime on a cruise vacation).

[Aperol, Prosecco, club soda]

OLD FASHIONED \$12.50



The classiest American classic, name says it all.

[Woodford Reserve bourbon, sugar, Regans' orange bitters no. 6]

PISCO SOUR \$11



A popular cocktail in Peru made with pisco, a type of brandy. It is characterized by a sweet and tart flavor balanced by a silky feel.

[Macchu pisco, lime, sugar, aquafaba, Angostura bitters]



PALOMA \$12



Mexico's (other) favorite cocktail, a brilliant combination of grapefruit and tequila that's muy refrescante.

[Cazadores blanco tequila, lime, sugar, grapefruit, soda]

AVIATION \$12



A unique floral cocktail with a long history dating back to 1916 in New York City's Hotel Wallick.

[Bombay Sapphire gin, Maraschino liqueur, lemon, crème de violette]

CAIPIRINHA \$11



Brazil's national drink made with cachaça, a rum-like spirit with a distinct flavor that makes for a decidedly tropical concoction.

[Soul cachaça, lime, sugar]





BRAMBLE \$12



Originating in London's Soho neighborhood, this modern and well-balanced classic is named after a blackberry bush.

[Bombay Sapphire gin, lemon, blackberry]

MOLE \$12



Smoky Mezcal and vermouth provide a robust base with chocolate adding complexity of flavor and a touch of chili for Mexican spice.

[Creyente mezcal, Nero Bottega dark chocolate liqueur, vermouth, agave, chili and chocolate bitters]

PIMM'S CUP \$11



Dating back all the way to the 1840s, this revitalizing British drink has also found a dedicated fan base across the pond in New Orleans.

[Pimm's No. 1, fresh lemonade, cucumber, lemon-lime soda]

THE COSMOPOLITAN \$12



Born in Miami in the '80s, the Cosmo is a classic and lovely pink-hued libation.

[Stolichnaya vodka, Blended Family triple sec, lime, cranberry]

GREEN TEA MARTINI \$12



With a traditional Chinese grain spirit at its heart, this cocktail is accented by earthy green tea and sweet melon.

[Ming River baijiu, melon liqueur, green tea, sugar, lime]

CHILCANO \$11



Hailing from Peru, the Chilcano combines pisco (a type of brandy), lime and ginger ale to create a snappy and tasty drink.

[Macchu pisco, lime, ginger ale, bitters]

THE SAKURA \$12



Inspired by the beautiful and fleeting nature of Japanese cherry blossoms, topped with an aromatic bubble that bursts before your eyes.

[Snow Maiden nigori sake, Pama pomegranate liqueur, St-Germain elderflower liqueur, lemon, cherry bitters]



RED WINE

LAMBRUSCO \$10.25
ITALY
Riunite 'Emilia'

PINOT NOIR \$11.50
CALIFORNIA, USA
Castle Rock

CARMÉNÈRE \$14
CACHAPOAL
VALLEY, CHILE
Marques de
Casa Concha

SHIRAZ \$12.50
BAROSSA VALLEY,
AUSTRALIA
Peter Lehmann
'Portrait'

MALBEC \$13.50
MENDOZA, ARGENTINA
Catena

GARNACHA \$11.50
CAMPO DE BORJA, SPAIN
Bodegas Borsao
'Tres Lagunas'

CABERNET
SAUVIGNON \$10.50
FRANCE
Gérard Bertrand

WHITE WINE

PINOT GRIS \$11.50
VENETO, ITALY
Torresella

CÔTES DU RHÔNE
BLANC \$11.50
RHÔNE VALLEY, FRANCE
Famille Perrin 'Réserve'

MOSCATO \$12.50
TERRE SICILIANE, ITALY
Stemmari

RIESLING \$10.50
RHEIN, GERMANY
Leonard Kreuzsch

SAUVIGNON
BLANC \$12.50
MARLBOROUGH,
NEW ZEALAND
McBride Sisters

CHARDONNAY \$12.50
CALIFORNIA, USA
Kendall-Jackson
'Vintner's Reserve'

ROSÉ \$10.00
VAYOTS DZOR,
ARMENIA
Shofer Areni



SPARKLING WINE

PROSECCO \$10

VENETO, ITALY

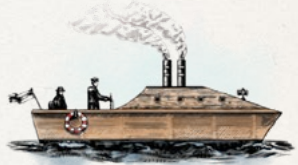
Ca' Marian 'Castel Pietra'



BRUT ROSÉ \$13

COLUMBIA VALLEY, WASHINGTON, USA

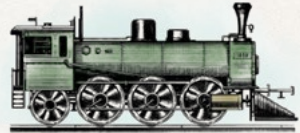
Domaine Ste. Michelle



BRUT \$12

VAYOTS DZOR, ARMENIA

Keush 'Origins'



BEERS (16OZ) \$7.95

ASAHI (JAPAN)

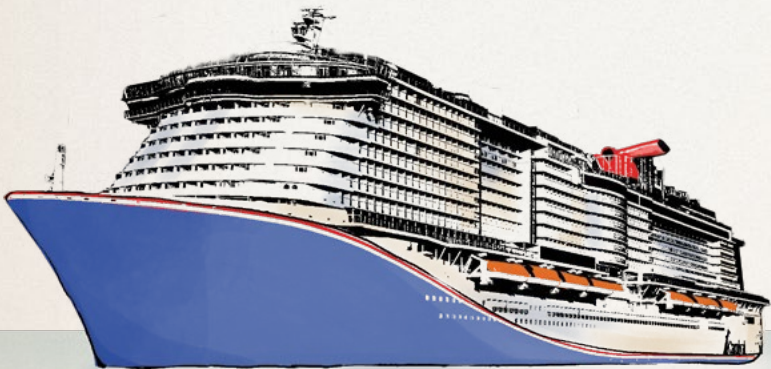
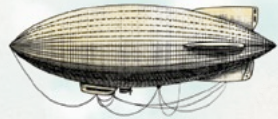
DOS EQUIS (MEXICO)

PERONI (ITALY)

STELLA ARTOIS (BELGIUM)

PARCHEDPIG BEACH LAGER (USA)

PAULANER HEFE-WEIZEN (GERMANY)



CLEVELAND MENU USE ONLY

JOB#: 312844	DATE: 2/1/23	QTY: TBD	DESIGNER: hp G
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CUSTOMER: Carnival Cruise Lines

PROJECT: Latitudes Inserts

ATTENTION: Vanessa Sanfiel



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Three proofs are included in the cost of your menus. Additional proofs are charged at \$50 each.



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(three or fewer).
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