

BEVERAGES

BRUNCH COCKTAILS

SCREW THIS 11
tito's vodka, orange juice, citrus bitters

FILTHY BLOODY MARY 15
ketel one vodka, tanqueray gin or don julio blanco tequila, green chili, filthy food bloody mary mix

THE BELLINI 13
sparkling wine, campari, peach nectar

THE WAKE LAVENDER LANE 13
quarter proof gin, italicus bergamot liqueur, lillet blanc, lavender water

APERITIVO SPRITZ 11
*non-alcoholic
lyre's italian spritz, noughty sparkling wine, orange blossom water*

WINES BY THE GLASS

SAINT LOUIS 9
brut, france

MOËT & CHANDON IMPÉRIAL 25
brut champagne, france

LA FIERA 9
moscato, italy

LUCIEN ALBRECHT 9
pinot blanc, france

DIPINTI 13
sauvignon blanc, italy

L'EFFET PAPILLON BIO 9
rosé, france

MIRAVAL 15
rosé, provence, france

CASA LAPOSTOLLE 9
carménère, chile

BENT COAST 13
pinot noir, central coast

BOTTOMLESS BRUNCH

during brunch, enjoy bottomless pours on the following items:

CHOICE OF 35

PROVOCATIVO FILTHY BLOODY
CAVA BRUT MARY

ROSE WINE DRAFT BEER

MIMOSA

TREAT YOURSELF 75

MOËT & CHANDON IMPÉRIAL
brut champagne, france

BEERS

draft

HEINEKEN lager 8

AFFLIGEM blonde ale 9

bottled

HEINEKEN lager 8

HEINEKEN O.O proof-free lager 8

AMSTEL LIGHT lager 8

LAGUNITAS ipa 9

DUVEL belgian ale 11

BOULEVARD 15
bourbon quad barrel aged ale

JUICES

cold pressed from MEP

I CAN SEE CLEARLY NOW 9
orange, ginger, carrot

GREEN WITH ENVY 9
kale, cucumber, lime, ginger

GOT THE BEET 9
beet, apple, lime

fresh squeezed

ORANGE 7



THE WAKE

M.10.06.25 O.10.06.25

CHARGES ARE INCLUSIVE OF GRATUITY & MAY BE SUBJECT TO LOCAL TAXES

BRUNCH

STARTERS

CLAM CHOWDER

*yukon gold potatoes, bacon, shrimp,
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

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