



SHIP EATS ROOM SERVICE MENU

All food items are included in the Room Service Menu. However, some drinks are priced as indicated. Delivery Charge Applies.



BREAKFAST

- **Scrambled (v)(gf):** Scrambled eggs with chives, yukon gold potato, roasted tomatoes, choice of: Bacon, Bangers & Smoked Salmon
- **Carbo-Dazzle (v):** Nutella stuffed French toast with roasted banana, whipped cream, maple syrup, choice of: bacon, bangers & smoked salmon
- **Energizer (v)(gf):** Egg white frittata with sautéed spinach, mushrooms, roasted tomatoes
- **Fresh Fruit & Berries:** Chef's selection with house-made date & almond protein bar
- **Grains & Cereals (v):** Choice of: Oatmeal, Granola, Muesli, Corn Flakes, Rice Krispies
- **Fresh From Our Bakery (v):** Various bread options, croissants, muffins, pastries
- **Milk & Yogurt:** Regular, Skim, Half & Half, Plain Yogurt
- **Jam:** Strawberry, Grape, Orange Marmalade
- **Condiments:** Sugar, Sugar in the raw, Splenda, Honey, Lemon, Butter



FOOD

Starters

- Chicken Noodle Soup
- Little Gem Wedge Salad with blue cheese dressing, bacon, and roasted garlic bread crumbs
- Braised Polpettine with San Marzano tomato, smoked mozzarella, and pancetta
- Beet Hummus with quinoa lavosh (v)
- Charcuterie & Cheese Plate featuring prosciutto, salami cotto, aged parmesan, gorgonzola, pear mostardia, eggplant caponata, wildflower honey

Mains

- Roasted Cauliflower Steak with pickled Fresno chili, pomegranate seeds, and vadouvan tahini (vv)(gf)
- Cheddar Cheeseburger with sesame seed bun, lettuce, tomato, onion, and chips
- Pappardelle Al Ragu with Bolognese and parmigiano reggiano
- Slow Roasted Striped Bass (gf) with mole verde and salsa de xoconostle
- Roasted Chicken Breast with wild mushroom sauce, asparagus, and marble potatoes

- Grilled New York Strip with caramelized onion, potato, Brussels sprouts, and steak sauce

Snacks

- Popcorn
- Chocolate-covered pretzels
- Gummy bears
- Trail mix

Desserts

- White chocolate-coated confetti cake pop (v)
- Blueberry-Green Tea Vegan Cheesecake with pistachio crust and lemon "cream" (vv)(gf)
- Red Velvet Cookie Cake with smooth cream cheese frosting (v)



DRINKS

COFFEE

- **Espresso - \$4**
- **Double Espresso - \$6**
- **Espresso Decaffeinated - \$4**
- **Double Espresso Decaffeinated - \$6**
- **Cappuccino - \$5**
- **Latte - \$5**
- **Americano - \$5**
- **Macchiato - \$4**
- **Intelligentsia Drip Coffee - \$0**
- **Intelligentsia Drip Decaf Coffee - \$0**

TEA

- **JoJo Mint Blend Tea - \$6**
- **JoJo Shiva Hibiscus Rose Tea - \$6**
- **JoJo Kasturi Black Tea - \$6**
- **JoJo Pranna Chiya Green Tea - \$6**
- **JoJo Jasmine Cloud Tea - \$5**
- **JoJo Everspring Oolong Tea - \$6**
- **JoJo Morning After Breakfast Tea - \$6**
- **Tea (Early Grey, English Breakfast, Chamomile, Green Tea, Decaf) - \$0**

JUICES

- **Fresh Squeezed Orange Juice - \$7**
- **MEP Green Juice - \$9**
- **MEP Red Juice - \$9**

- **MEP Tangerine Juice - \$8**

PREMIUM NON-ALCOHOLIC

- **Red Bull - \$6**
- **Sugar Free Bull - \$6**
- **Kombucha Mixed Berry - \$9**
- **Kombucha Ginger Lemonade - \$9**
- **London Essence, Ginger Beer 200ml - \$5**
- **London Essence, Tonic 200ml - \$5**

BASIC BEVVIES BY THE CAN

- **Coca-Cola - \$0**
- **Diet Coke - \$0**
- **Coke Zero - \$0**
- **Sprite - \$0**
- **Ginger Ale - \$0**

CRAFTHOUSE COCKTAILS

- **Gold Rush - \$13**
Whiskey sour made with honey syrup, without egg white or bitters.
- **Moscow Mule - \$13**

Vodka-based cocktail with ginger beer and lime.

- **Paloma - \$13**
A Mexican classic with tequila, citrus, and grapefruit soda.
- **Pineapple Daiquiri - \$13**
Rum, lime, pineapple, and a hint of sweetness.
- **Old Fashioned - \$13**
An island twist on the classic with aged rum.
- **Smoky Margarita - \$13**
A margarita with a whisper of mezcal added to tequila and citrus.
- **Southside - \$13**
A gin-based version of a mojito that's vibrant, tart, and sweet.

BEERS BY THE CAN

- **Corona Extra Lager Can - \$8**
- **Heineken 0.0 Non-Alcoholic Can - \$7**
- **Heineken Lager Can - \$7**
- **Wynwood Stray the Course EPA Can - \$7**

HALF BOTTLES OF WINE

- **Ryder Cabernet Sauvignon - \$15**
- **Ryder Chardonnay - \$15**
- **Ryder Rosé - \$15**
- **Moët & Chandon Impérial Brut - \$55**

FULL BOTTLES OF WINE

- **Villa Sandi Pinot Grigio - \$40**
- **Sea Sun Chardonnay - \$60**
- **Chalk Hill Pinot Noir - \$60**
- **Matanzas Creek Sauvignon Blanc - \$60**
- **Stag's Leap Artemis Cabernet Sauvignon - \$125**
- **Château Minuty Rosé - \$70**
- **Moët & Chandon Impérial Brut - \$105**
- **Tahuan Malbec - \$60**

