

*Richard's*  
ROOFTOP



# ROOFTOP LIBATIONS

## FROZEN

made with kelvin slush co. USDA organic, non-GMO, vegan, gluten-free and all natural

### **WATERMELON GRANIZADO** 13

papa's pilar rum, aperol, limoncello, mint, hibiscus water, watermelon

### **ROSÉ, ROSÉ SANGRIA** 13

rosé wine, st-germain elderflower, gran duque d'alba brandy, passion fruit, lemon, rose water

## MIXED

### **RICHARD'S GINGER-BEER** 11

absolut vodka, lime, dill, cucumber, ginger beer

### **LOOKOUT MOJITO** 13

ten to one white rum, chinola passion fruit liqueur, peychaud's bitters, spanish oregano

### **SPICED PEAR DAISY** 13

olmeca altos plata tequila, rothman & winter pear liqueur, agave, lime, bitterman's hellfire bitters

### **KLEOS SPRITZ** 11

kleos mastiha liqueur, watermelon, sparkling brut

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## BEERS & CIDERS

### DRAFT

**HEINEKEN** lager 7

**STRONGBOW** cider 8

### CANNED

**HEINEKEN SILVER** lager 7

**HEINEKEN 0.0** non-alcoholic 7

**KALIK** lager 8

**CORONA EXTRA** lager 8

**BOULEVARD BREWING CO.** 7

space camper ipa



**BEER BUCKETS PICK 6 SAVE 6**

# SCARLET'S WINE LOCKER

special wines selected for Scarlet herself



<b>KRUG</b> brut, champagne	<b>325</b>
<b>BRÜNDLMAYER</b> rosé, austria	<b>88</b>
<b>ILLUMINATION</b> sauvignon blanc, napa, cali.	<b>79</b>
<b>CAKEBREAD</b> chardonnay, napa, california	<b>100</b>
<b>BERINGER</b> quantum, red blend, napa, california	<b>136</b>
<b>SHAFER</b> one point five, cabernet sauvignon, napa, cali.	<b>215</b>

## WINE



### BUBBLY

<b>NOUGHTY</b> sparkling, non-alcoholic	<b>9</b>	<b>40</b>
<b>SAINT LOUIS</b> sparkling rosé, nv	<b>10</b>	<b>45</b>
<b>MOËT &amp; CHANDON</b> impérial brut, champagne, nv	<b>25</b>	<b>105</b>
<b>MOËT &amp; CHANDON</b> impérial brut rosé, champagne, nv	<b>29</b>	<b>135</b>
<b>DOM PÉRIGNON</b> champagne, 2013	<b>65</b>	<b>315</b>

### ROSÉ

<b>NOUGHTY</b> non-alcoholic	<b>9</b>	<b>40</b>
<b>ACROBAT</b> california	<b>11</b>	<b>51</b>
<b>MIRAVAL</b> côtes de provence, france	<b>15</b>	<b>70</b>

### WHITE

<b>NOUGHTY</b> blanc, non-alcoholic	<b>9</b>	<b>40</b>
<b>MONT ROCHELLE</b> sauvignon blanc, south africa	<b>9</b>	<b>40</b>
<b>SEA SUN</b> chardonnay, california	<b>13</b>	<b>60</b>
<b>JACQUES DUMONT</b> sancerre, france	<b>15</b>	<b>67</b>

### RED

<b>NOUGHTY</b> rouge, non-alcoholic	<b>9</b>	<b>40</b>
<b>LYRIC</b> pinot noir, santa barbara, california	<b>13</b>	<b>55</b>
<b>BRAII</b> cabernet sauvignon, south africa	<b>9</b>	<b>40</b>

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## ENERGY & HYDRATION

<b>RED BULL</b> regular or sugar free	<b>6</b>
<b>XICAMA</b> coconut pineapple sparkling jicama water	<b>7</b>

## SUN-KISSED SNACKS

### MAPLE & CARROT *DIP*

yuzu yogurt, hazelnut, quinoa lavosh cracker

### "GUAKA" MOUSSE *DIP*

corn relish, moringa & pumpkin seed slice

### "FIRECRACKER" CHILI *POPCORN*

caramel popcorn only for the brave!!

## BAO BUNS OUT

### SMOKEY OYSTER MUSHROOM

smashed cucumbers, cashew hoisin

### BBQ BEEF RIB

watermelon rind kimchi, horseradish kalbi mayo

## DAY BED BOWLS

### FIVE SPICE CHICKEN

jasmine rice, pickled shiitake, black garlic gochujang

### TUNA\*

jasmine rice, avocado, sambal

### SALMON POKE\*

black & white rice, wasabi tobiko, lotus root

## FOR RICHARD'S EYES ONLY

*AVAILABLE FROM 12:00 TO 5:00 PM*

### GARDEN OF SRB

carrot & yuzu salad  
beetroot & black truffle nigiri  
king oyster & crisp onion nigiri  
avocado & asparagus uramaki

### MAGIC MOMENTS\*

wakame & shitake salad  
seabass & citrus ponzo nigiri  
cured ebi shrimp & moringa hollandaise nigiri  
crispy pork katsu & red pepper chutney uramaki

Virgin Voyages' kitchens are not allergen-free environments.

\*Consuming raw or undercooked seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform our crew if you have a food allergy or any other special dietary need.