

BEVERAGES

BRUNCH COCKTAILS

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

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

GARDEN DELIGHT 11
don julio blanco tequila, cucumber and mint

SHAKE IT UP 11
ten to one white rum, lavender and lime

BEERS

draft

HEINEKEN lager 7

AFFLIGEM blonde ale 9

bottled

AMSTEL LIGHT lager 8

LAGUNITAS ipa 9

DUVEL belgian ale 11

BOULEVARD 15
bourbon quad barrel aged ale

proof free

HEINEKEN 0.0 7

BOTTOMLESS BRUNCH

25

during brunch, enjoy bottomless pours on the following items:

ROSÉ WINE

SPARKLING WINE

MIMOSA

FILTHY BLOODY MARY

HEINEKEN lager

AFFLIGEM blonde ale

WINES BY THE GLASS

SAINT LOUIS 9
brut, france

MOËT & CHANDON IMPÉRIAL 25
champagne, france

FONTANAFREDDA 9
moscato d'asti, italy

LUCIEN ALBRECHT 9
pinot blanc, france

CONUNDRUM 13
white blend, california

MIRVAL 15
provence, france

CHALK HILL 13
pinot noir, sonoma, california

CASA LAPOSTOLLE 9
carménère, chile



THE WAKE

M.09.05.24 O.09.05.24

CHARGES MAY BE SUBJECT TO LOCAL VAT

BRUNCH

STARTERS

CLAM CHOWDER

*yukon gold potatoes, smoked bacon,
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.*



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