



CUNARD

GIN

G&J Greenall	\$5.95
Gordon's	\$6.75
Bombay Sapphire	\$6.75
Tanqueray	\$7.25
Hendrick's	\$7.50
Beefeater 24	\$7.25

VODKA

Eristoff	\$5.95
Stolichnaya	\$6.75
Stolichnaya Razberi, Vanil	\$6.75
Stolichnaya Elit	\$7.95
Belvedere	\$7.25
Chase	\$7.25
Grey Goose	\$7.50
Grey Goose La Poire, L'Orange, Le Citron	\$7.50

BOTTLED BEERS

Carlsberg - 330ml	\$4.95
Hoegaarden White - 330ml	\$5.25
Amstel Light - 330ml	\$5.25
Peroni - 330ml	\$5.50
Heineken - 330ml	\$5.50
Corona - 330ml	\$5.50
Beck's - 330ml	\$5.50
John Smith's Bitter - 500ml	\$5.50
Boddington's Bitter - 440ml	\$5.50
Guinness Draught - 500ml	\$5.75
Budweiser - 330ml	\$5.75
Spitfire Real Ale - 500ml	\$5.95
Old Speckled Hen - 500ml	\$5.95
Grolsch - 450ml	\$6.50
Non-Alcoholic Beer - 330ml	\$4.75

CIDERS

Strongbow - 440ml	\$5.50
Magner's Irish - 568ml	\$6.25
Magner's Irish Pear - 568ml	\$6.25

JUICES

Cranberry, Orange, Apple, Tomato, Pineapple, Grapefruit, Pomegranate	\$2.65
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MINERALS

Coca-Cola, Diet Coke, Sprite, Diet Sprite, Ginger Ale, Tonic Water, Club Soda Water, Orange Soda	\$2.65
Ginger Beer	\$2.65

WATER

Cunard Label Still Water 330ml	\$2.00
Perrier Sparkling Water 200ml	\$2.50
Cunard Label Still Water 750ml	\$3.75
Cunard Label Gently Sparkling Water 750ml	\$3.75
Evian Still Water 1.5 Ltr	\$4.50

Our standard pour for Spirits is 44.36ml (1.5oz).*
All Bar purchases are subject to a 15% Service Charge.

* Please note in the UK the standard pour is 25ml (0.84oz).

WHITE WINE SELECTION

	Standard 150ml	Large 250ml	Bottle 750ml
Cunard Private Label, Chardonnay, Italy	\$5.95	\$9.95	\$29.75
Cunard Private Label, Pinot Grigio, Italy	\$5.95	\$9.95	\$29.75
Cunard Private Label, Sauvignon Blanc, Italy	\$5.95	\$9.95	\$29.75
Bourgogne Aligoté, Domaine Roux Père et Fils, France	\$6.75	\$10.75	\$32.00
Hunter's, Sauvignon Blanc, New Zealand	\$8.25	\$13.50	\$40.00
Chablis, Vincent Damp, France	\$10.50	\$17.25	\$50.00

RED WINE SELECTION

	Standard 150ml	Large 250ml	Bottle 750ml
Cunard Private Label, Merlot, Italy	\$5.95	\$9.95	\$29.75
Cunard Private Label, Syrah, Italy	\$5.95	\$9.95	\$29.75
Cunard Private Label, Cabernet Sauvignon, Italy	\$5.95	\$9.95	\$29.75
Saam Mountain Pinotage, South Africa	\$6.50	\$10.25	\$30.00
Escudo Rojo, Baron Philippe de Rothschild, Chile	\$8.25	\$13.25	\$39.00
Vignobles Gonnet, Côte du Rhône, France	\$7.50	\$12.25	\$36.00
Hunter's, Pinot Noir, Marlborough, New Zealand	\$10.25	\$16.50	\$48.00

ROSÉ WINE SELECTION

	Standard 150ml	Large 250ml	Bottle 750ml
Cunard Private Label, Syrah, Italy	\$5.95	\$9.95	\$29.75
Delicato Family Vineyards, White Zinfandel, USA	\$7.50	\$12.25	\$36.00
Château d'Astros, Côtes de Provence Rosé, France	\$7.50	\$12.25	\$36.00

CHAMPAGNE AND SPARKLING WINE

	Standard 150ml	Bottle 750ml
Veuve Clicquot Yellow Label NV, Reims, France	\$17.50	\$82.00
Veuve Clicquot Rosé NV, Reims, France	\$19.00	\$95.00
Delamotte Brut, NV, Le Mesnil-sur-Oger, France	\$12.75	\$59.50
Prosecco, Valdobbiadene, Italy	\$7.25	\$35.00
Dom Pérignon, Épernay, France	Not Available	\$280.00

We offer a wide selection of varietals and styles from around the world from our main wine list. Please consult with your Bar Waiter for further information.

KIR

This popular French cocktail is made with Crème de Cassis (Blackcurrant Liqueur) from Maison Briottet, topped with wine, and is usually drunk as an aperitif before a meal or snack. Originally called Blanc-Cassis, the drink is now named after Felix Kir (1876-1968), Mayor of Dijon in Burgundy, who was a pioneer of the city twinning movement after the Second World War, and popularised the drink by offering it at receptions to visiting delegates. Besides treating his international guests well, he was also promoting two vital economic products of the region. The wine originally used was Bourgogne Aligoté, from Burgundy, which we have sourced and use in our Kir here on board.

KIR \$6.95

KIR ROYALE \$7.50
(with French Sparkling wine)

KIR ROYALE \$15.95
(with Delamotte Brut NV)

SPARKLERS

WILD HIBISCUS ROYALE \$15.95

First served at the Dorchester Hotel, London. Delamotte Brut NV combined with Hibiscus Syrup, Mint and Rose Water, garnished with a Hibiscus Flower.

'CHAMPAGNE' COCKTAIL \$15.95

Originating in 1899 from the winner of a New York cocktail competition. An Angostura soaked Sugar Cube with Cognac and Grand Marnier, topped with Delamotte Brut NV.

RED BERET \$7.50

Created in Vancouver, Canada. Raspberri Vodka, Cognac, Wild Hibiscus Syrup and French Sparkling Wine.

MIMOSA \$7.50

First created in 1925 at the Ritz Hotel, Paris. Grand Marnier combined with Orange Juice and French Sparkling Wine.

HARRY'S BELLINI \$9.95

First served and created between 1934 and 1948 by Giuseppe Cipriani at Harry's Bar, Venice. Fresh Peach Puree topped with Italian Prosecco.

APERITIFS, VERMOUTH AND SHERRY

'Drunk to whet the appetite, enjoyed during Cocktail Hour.'

Aperol \$5.95

Dubonnet Red \$5.95

Ricard, Pernod \$5.95

Lillet Red, Lillet White \$5.95

Martini Rosso, Bianco, Dry \$5.95

Harvey's Bristol Cream \$5.95

Tio Pepe \$5.95

Campari \$6.25

SPRITZ APEROL \$7.50

Aperol poured over ice, combined with Prosecco and topped with Soda Water.

THE ORIGINAL COBBLER \$6.75

Dry Sherry shaken with Grand Marnier and Orange Juice and served over ice.

Our standard pour for Apertifs, Vermouth and Sherry is 59.15ml (2oz).

MARTINI

The origins of the Martini will be debated as long as there are bars in the World. Many claim that a cocktail waiter by the name of Martini mixed the first at the Knickerbocker Hotel in New York in the late 19th Century, while others claim that the drink was first made in Julio Richelieu's Saloon in Martinez, California in 1870 which claims to this day as being the birthplace of the Martini.

Regardless, the Martini has become an American Icon, a symbol of the American Dream, and was the favourite drink of many a luminary including Sir Winston Churchill and Franklin D. Roosevelt.

THE DRY MARTINI COCKTAIL

A chilled glass; the purest gin or vodka; a touch of Vermouth vigorously stirred together. The only addition is an Olive or Lemon twist. Today a Martini is almost wholly composed of Gin or Vodka, and so your choice is vital.

VARIANTS

Dirty made with a dash of Olive brine or juice.

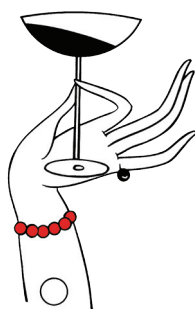
Wet heavy on the Vermouth.

Dickens without an Olive or twist.

Gibson with two cocktail Onions.

Bradford shaken with bitters.

Churchill Dry Gin, stirred, with an unopened bottle of Vermouth waved above the mixing glass, in other words, Very Dry.



GIN MARTINI COCKTAILS

Greenall's	\$8.50
Gordon's	\$9.25
Bombay Sapphire	\$9.25
Beefeater 24	\$9.95
Tanqueray	\$9.95
Hendrick's	\$9.95

VODKA MARTINI COCKTAILS

Vodka	Origin Country	Key Ingredient	
Stolichnaya Elit	Russia	Grain	\$9.95
Belvedere	Poland	Rye	\$9.75
Chase	England	Potato	\$9.75
Grey Goose	France	Wheat	\$9.95
Stolichnaya	Russia	Wheat/Rye	\$9.25
Eristoff	Georgia	Grain	\$7.75

All our Gin and Vodka Martinis are made with a 66.54ml (2.25oz) pour of the base spirit.

NEW AGE MARTINIS

CITRUS SUNSET \$7.75
Eristoff Vodka, Limoncello, Orange and Cranberry Juice.

TROPICAL ITCH \$7.75
Eristoff Vodka with Spiced Rum, Mango Ppuree and Maraschino Liqueur

SHIPWRECKED	\$7.75
Eristoff Vodka, Pineapple Juice, Fresh Mint and a dash of Sour Mix.	
SAPPHIRE ROSE	\$9.00
Bombay Sapphire Gin, Maraschino Liqueur and Grapefruit Juice.	
PEACH MELBA	\$9.50
Stolichnaya Vanilia Vodka, Peach Schnapps, Chambord Raspberry Liqueur, Peach Puree and a dash of Cream.	
POMETINI	\$9.95
Tequila Patron Silver shaken with Cointreau, Pomegranate syrup and Fresh Lime.	
COSMOPOLITAN	\$7.75
Eristoff Vodka, Triple Sec, Cranberry Juice and Fresh Lime.	

RUM OR RHUM

“There’s nought no doubt so much the spirit calm,
as rum and true religion” —Lord Byron.

Rum is one of the world’s oldest spirits, not always having a reputable past it is steeped in tradition, however it is often misunderstood.

During 1920 to 1933 when Prohibition was in force, many would acquire liquor that had been covertly brought into the country by ‘Rum Runners’ who picked up the spirit from the West Indies and shipped it to the twelve mile ‘line’ off the US coast and thus out of US jurisdiction. Here, they would wait for the Bootlegger’s boats to arrive and take it to the mainland.

Rum	Origin	
Sagatiba Cachaça	Brazil	\$5.95
Malibu Coconut	Barbados	\$5.95
Mount Gay Gold	Barbados	\$5.95
Myer’s Rum	Jamaica	\$5.95
Bacardi Oakheart Spiced Rum	Puerto Rico	\$6.25
Bacardi Superior	Puerto Rico	\$6.50
Plantation Rum	Jamaica	\$8.50
Plantation Rum	Trinidad	\$8.50
Plantation Rum	Grenada	\$8.50
Plantation Rum	Panama	\$8.50
El Dorado 15 years	Guyana	\$9.95

CAIPIRINHA

The Caipirinha is Brazil’s national cocktail made from Cachaça, sugar and lime. Cachaça is Brazil’s most common distilled alcoholic beverage, and like Rum is distilled from Sugar Cane. Caipirinha is derived from the word “caipira” which refers to someone from the countryside.

ORIGINAL CAIPIRINHA	\$6.95
Sagatiba Cachaça muddled with Fresh Lime and Sugar.	
TROPICAL CAIPIRINHA	\$8.75
Malibu Coconut Rum muddled with Cachaça and Fresh Tropical Fruits.	

THE ORIGINAL BACARDI MOJITO

The Mojito is one of Cuba's oldest cocktails and its name comes from the African word 'mojo', which means 'to place a little spell'. The Mojito is a descendant of the 'Draque', a medicinal elixir consisting of aguardiente (the forerunner of rum), sugar, lime and mint, which was served on a wooden spoon with a cock's tail handle.

Invented in 1586 by Sir Francis Drake's subordinate and first cousin Richard Drake, it wasn't until the mid 1800's, around the same time the original Bacardi Company was established, that the original recipe for the Draque was altered, Bacardi rum was substituted for aguardiente – and the Mojito was born.

Today's Original Bacardi Mojito is an amazing mix of ingredients which delivers an intense burst of flavours, with muddled lime, sugar and fresh mint, complemented by Bacardi Superior Rum served over crushed ice with just a spritz of club soda.

CLASSIC MOJITO \$7.50

ELDERFLOWER MOJITO \$8.75

With the addition of St. Germain Elderflower Liqueur.

ORANGE AND PASSION FRUIT MOJITO \$7.50

With the addition of Passion Fruit Puree and Orange.

POMEGRANATE MOJITO \$7.50

With the addition of Pomegranate Juice.

"My Mojito in La Bodequita, my Daiquiri in El Floridita"
—Ernest Hemingway.

DAIQUIRÍ

The Daiquiri was reputedly invented in 1898 by American engineer and socialite, Jennings Cox, when he ran out of gin and mixed rum with lime and sugar. The resulting sophisticated drink was named after the Cuban town Daiquiri, where Cox lived. However, it's likely that this combo was already being drunk in Cuba before Cox arrived, since limes, sugar cane and rum are very abundant in Cuba and the recipe is very similar to the grog British sailors drank aboard ships from the 1740s onwards.

But it wasn't until the 1940s that the Daiquiri went global when America opened up trade with Latin America and the Caribbean, winning over famous fans including the likes of Ernest Hemingway and John F. Kennedy. Today, all of our Daiquiris are created using Bacardi Superior Rum, chilled and served straight up – without ice – unless requested otherwise.

CLASSIC LIME DAIQUIRÍ \$7.50

Bacardi Superior Rum, Lime Juice and Sugar.

STRAWBERRY DAIQUIRÍ \$7.75

With the addition of Strawberry Puree.

WATERMELON DAIQUIRÍ \$7.75

With the addition of Watermelon Puree.

TEQUILA

Tequila is an agave-based spirit made primarily in the area surrounding the city of Tequila, 40 miles northwest of Guadalajara, and the highlands (Los Altos) of Jalisco, Mexico. The volcanic soil surrounding Tequila is well suited to the growing of the Blue Agave, and more than 300 million are harvested there each year. Mexican law states that Tequila can only be produced in Jalisco and limited regions of Guanajuato, Michoacán, Nayarit and Tamulipas.

Sauza Gold	\$5.95
Patron Silver	\$8.75
Patron Añejo	\$12.75

TEQUILA SUNRISE

\$6.50

Tequila Sauza Gold and Orange Juice with Grenadine.

THE MARGARITA IS BORN

The Margarita is said to have originated in 1948. A Dallas socialite by the name of Margaret Sames is said to have hosted a poolside party at her holiday home in Acapulco, Mexico. One of her party games was to mix drinks behind the bar and let her guests rate the results. When she mixed three parts Tequila, one part Triple Sec and one part Lime, it was a huge success and through her guests it travelled quickly from Texas to Hollywood, bearing the Spanish translation of her name. Legend also states that the drink originated at the Caliente Racetrack Bar in Tijuana, Mexico.

ORIGINAL MARGARITA

\$7.25

Tequila Sauza Gold and Triple Sec shaken with Fresh Lime and Lemon Juices with sour mix. Served in a salt rimmed glass.

MANGO MARGARITA

\$7.95

Tequila Sauza Gold and Grand Marnier shaken with Fresh Lime, sour mix and Mango Puree. Served in a sugar rimmed glass.

POMEGRANATE MARGARITA

\$9.95

Tequila Patron Silver combined with Pomegranate syrup, Cointreau, freshly squeezed Lime Juice and Sour Mix, served in a sugar rimmed glass.

We create and serve all our Margaritas on the rocks (with ice), unless requested otherwise.

SOURS

Sours are believed to have been first made around 1850 and were originally made with Brandy. The Sour is a hugely versatile cocktail in which almost any spirit can be used, but works best with Whiskeys. The name comes from the bite of half a lemon which is obvious after the first sip.

TENNESSEE SOUR

\$8.75

Jack Daniel's Whiskey shaken with Sour Mix.

LOST IN TRANSLATION

\$9.95

Nikka from the Barrel Japanese Whisky, St. Germain Elderflower Liqueur shaken with Lemon Juice.

PUERTO RICAN CIGAR

\$7.75

Amaretto Di Saronno and Bacardi Superior Rum shaken with Lemon Juice.

COLLINS

Usually a Summer drink, a Collins is usually served tall. The original was a 'John Collins' and its origins can be traced back to John Collins, a Headwaiter at a hotel and coffeehouse named Limmer's in London, around 1790 to 1817. It wasn't until the 1880's that the drink found popularity in the United States—it was viewed as an upscale Gin Sling. When an enterprising cocktail waiter used 'Old Tom Gin' it became known as a Tom Collins.

TOM COLLINS \$6.25

G&J Greenall Gin, Sour Mix shaken, served over ice and topped with Soda Water.

JOHN COLLINS \$6.25

Teacher's Whisky, Sour Mix shaken, served over ice and topped with Soda Water.

JOE COLLINS \$6.25

Eristoff Vodka, Sour Mix, shaken, served over ice and topped with Soda Water.

CLASSICS—ORIGINAL AND INNOVATIVE

RAFFLES SINGAPORE SLING \$7.75

G&J Greenall Gin, Cointreau, Cherry Liqueur, Sour Mix, Pineapple Juice, Bitters with a splash of Bénédictine Liqueur.

MAITAI \$7.25

A combination of Light and Dark Rums, Amaretto Di Saronno, Apricot Brandy, Grenadine, Orange Curaçao, Sour Mix and Pineapple Juice.

MINT JULEP \$6.75

Jim Beam Bourbon, Mint and Sugar built over ice, topped with Soda Water.

OLD FASHIONED DELUXE \$8.75

Evan Williams Single Barrelled Bourbon stirred with cubed ice, an Angostura soaked Sugar Cube, Cherry Juice, Orange and topped with Soda Water.

BLOODY MARY \$6.75

Eristoff Vodka mixed with Tomato Juice, Horseradish, Worcester Sauce and Tabasco.

PLANTATION PUNCH \$8.50

A combination of Plantation Rums, Sour Mix, Pineapple Juice and Orange Juice with a Splash of Grenadine.



LONG COCKTAILS

- GINNY HENDRICK'S** \$9.50
Hendrick's Gin muddled with Mint and Cucumber, topped with Fresh Lime and St. Germain Elderflower Liqueur, finished with Soda Water.
- TOWER GUARD** \$7.25
G&J Greenall Gin, Blackberry Brandy, Sweet Vermouth, Apple Juice and finished with Ginger Ale.
- BLUSHING DUCHESS** \$8.50
Grey Goose Vodka muddled with Grapefruit Wedges and Orange Liqueur.
- FUEGO MANZANA (FIERY APPLE)** \$6.95
Bacardi Superior Rum shaken with Fresh Lime, Chilli Sugar and topped with Apple Juice.
- POMEGRANATE GINGER COOLER** \$8.75
Tequila Patron Silver combined with Pomegranate syrup and Limoncello served long with a charge of Ginger Beer.
- PEAR AND PASSION FRUIT CAIPIROSKA** \$9.25
Grey Goose Poire Vodka muddled with Fresh Pear, Passion Fruit, Lime and topped with Soda Water.
- BOMBAY MARY** \$8.25
Bombay Sapphire Gin, Dry Sherry, Port Wine, Tomato Juice, Horseradish, Worcester Sauce and Tabasco.
- SPICED MULE** \$6.95
Bacardi Oakheart Rum muddled with Fresh Lime Wedges, Angostura Bitters and finished with Ginger Beer.
- HENDRICK'S FRESCA** \$8.95
Hendrick's Gin built over ice with Grapefruit Juice and topped with Lemonade.
- CITRUS COOLER** \$9.95
Grey Goose Le Citron and Cunard Sauvignon Blanc shaken with Lime, Apple Juice and Elderflower Essence, served over ice.
- RUSSIAN ELEGANCE** \$9.50
Stolichnaya Razberi Vodka, Apple Schnapps, Chambord Raspberry Liqueur and Cranberry Juice.
- THE ROYAL SAPPHIRE** \$9.95
Bombay Sapphire Gin, Elderflower, Lemon Juice and Mint Leaves, topped with Prosecco.
- THE WINDSOR TONIC** \$8.50
Bombay Sapphire Gin, Martini Rosso and slices of Orange, topped with Tonic.
- PIMMS NO.1** \$6.25
Pimms No.1, topped with Lemonade and Fruit.

ALCOHOL-FREE

Our selection of non-alcoholic cocktails

- TROPICANA** \$4.25
Pineapple Juice, Coconut Cream, Mango Nectar and Banana blended with ice.
- RED APPLE FIZZ** \$4.25
Apple Juice with Passion Fruit Puree, Grenadine and topped with Ginger Beer.
- CRANPIÑA** \$4.25
Cranberry Juice, Pineapple Juice, Grapefruit Juice and Orange Juice built over ice.
- RUMLESS MOJITO** \$4.25
Mint Leaves and Brown Sugar combined with Lime and Apple Juices, topped with Soda Water.
- ATLANTIC MIST** \$4.25
Cranberry Juice with Lemon and Lime Juices, topped with Ginger Beer.

ARMAGNAC

Armagnac Sempé Napoleon	\$9.95
Armagnac Darroze, Château de Gaube 1971	\$24.00

COGNAC

Courvoisier VS	\$7.75
Courvoisier Napoleon	\$8.25
Courvoisier VSOP	\$8.50
Hennessy XO	\$14.50
Rémy Martin, Louis XIII, 1oz	\$67.50
Rémy Martin, Louis XIII, 2oz	\$125.00

BRANDY

Asbach Uralt	\$7.50
Calvados, Boulard Grand Fine	\$7.50
Don Carlos I Solera, Gran Reserva	\$9.95

KENTUCKY STRAIGHT BOURBON WHISKEY

Jim Beam	\$5.95
Wild Turkey	\$6.95
Maker's Mark	\$7.50
Evan Williams Single Barrel Vintage	\$7.95
Elijah Craig 12 years Small Batch	\$8.75

STRAIGHT RYE WHISKEY

Rittenhouse Rye	\$6.75
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TENNESSEE WHISKEY

Jack Daniel's Black Label	\$8.25
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CANADIAN WHISKEY

Canadian Club	\$5.95
Seagram's VO	\$5.95
Seagram's Crown Royal	\$6.25

IRISH WHISKEY

Jameson	\$6.95
Connemara Peated Single Malt	\$8.95
Greenore Single Grain 8 years	\$8.95

JAPANESE WHISKY

Nikka from the Barrel	\$7.75
Nikka "Yoichi" Single Malt 10 years	\$18.50

WHISKY COCKTAILS

Please ask your bar waiter if you would like a Manhattan or Rob Roy with your choice of whisky.

Our standard pour for spirits is 44.36ml (1.5oz).*



SCOTCH SINGLE MALT WHISKY

HIGHLAND

Glenmorangie 25 years old "Quarter Century"	\$26.00
Glenmorangie 10 years	\$7.95
Dalwhinnie 15 years	\$7.50

SPEYSIDE

Glenfiddich 12 years	\$7.75
Cragganmore 12 years	\$7.95

LOWLAND

Auchentoshan Three Woods	\$7.75
Glenkinchie 12 years	\$7.95

ISLAY

Laphroaig 10 years	\$7.75
Caol Ila 12 years	\$7.95

ISLAND

Talisker	\$7.75
Isle of Jura 16 years	\$7.75

SCOTCH BLENDED WHISKY

Teacher's	\$5.95
Famous Grouse	\$6.50
Cutty Sark	\$6.25
Dewar's	\$6.25
J&B	\$6.25
Chivas Regal 12 years	\$7.25
Chivas Royal Salute 21 years	\$12.75
Johnnie Walker Black Label	\$7.95
Johnnie Walker Gold Label	\$9.50

Experience the unique chilled Johnnie Walker Gold Label poured straight from the refrigerator.

PORT AND MADEIRA

Blandy's Malmsey Madeira 15 years	\$9.95
Graham's Port Late Bottled Vintage	\$6.50
Churchill's Finest Reserve	\$7.50
Churchill's Tawny 10 years	\$9.25
Churchill's Tawny 20 years	\$12.25
Churchill's Dry White	\$8.25
Taylor's Tawny 40 years	\$17.95
Cunard Port for 2; 200ml bottle	\$10.50

Our standard pour for spirits is 44.36ml (1.5oz)* and 59.15ml (2oz) for Ports/Fortified Wine.



DIGESTIF

Yellow or Green Chartreuse	\$6.00
Grappa	\$6.00
Jägermeister	\$6.00

LIQUEURS

Amaretto Di Saronno	\$6.95
Cointreau	\$6.95
Drambuie	\$6.95
Frangelico	\$6.95
Baileys Irish Cream	\$7.25
Kahlúa	\$6.95
Tia Maria	\$6.95
B&B	\$6.95
Sambuca Luxardo	\$6.95
Grand Marnier	\$7.25
Limoncello	\$6.95
Chambord Raspberry Liqueur	\$7.25
Southern Comfort	\$6.95
Bénédictine Dom	\$6.95
St. Germain Elderflower	\$7.25

LIQUEUR COFFEES

CAFÉ ROYALE	\$7.95
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With the addition of Cognac and Grand Marnier

CALYPSO	\$7.95
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With the addition of Tia Maria

TRADITIONAL IRISH	\$7.95
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With the addition of Irish Whiskey

NELL GWYNN	\$7.95
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With the addition of Grand Marnier



TEA

Cunard is proud to offer a selection of teas specially selected from the Jacksons of Piccadilly range. Choose from a range of premium Fairtrade black and green teas, including a blended Breakfast tea, discerning Single Origin Speciality teas and authentic Sencha Green teas.

Ask your bar waiter for the blends available.

Black Teas	\$2.50
Green Teas	\$2.75
Infusion Teas	\$2.75

COFFEE AND CHOCOLATE

At selected bar locations we offer a selection of freshly prepared Italian style coffees.

Espresso	\$2.75
Cappuccino	\$3.75
Café Latte	\$3.75
Hot Chocolate	\$3.25

Our standard pour for Digestifs and Liqueurs is 44.36ml (1.5oz).

