



AN EXPRESSION OF RICH NAUTICAL HERITAGE

SEAFARING LOVERS OF NAUTICAL HISTORY AND THOSE WHO HARBOR AN APPRECIATION FOR SIMPLER TIMES WILL FARE SWIMMINGLY AT THE VENERABLE SCHOONER BAR, AN ICON THAT CAN BE FOUND ON EVERY SHIP IN THE ROYAL CARIBBEAN INTERNATIONAL® FLEET.

MEET THE COLLINS' \$13

THIS COCKTAIL WAS CREATED BY JOHN COLLINS, A BARTENDER WHO WORKED AT THE LIMMER'S OLD HOUSE IN CONDUIT STREET, LONDON, IN THE 1800S. ORIGINALLY MADE WITH GENEVER GIN, FRESH LEMON JUICE AND POWDERED SUGAR, THIS COCKTAIL HAS EVOLVED INTO A FAMILY OF VARIANTS, WHICH INCLUDE:

MR. AND MRS. T. COLLINS YOUR ITINERARY

	TIME	DATE	NOTES
CHECK IN AT LA AIRPORT		Fri. Sept. 3rd at 11:30 PM	
Leave Los Angeles	12:30 AM	Sept. 4	National # 50
Arrive Miami	8:05 AM	Sept. 4	
Leave Miami	5:00 PM	Sept. 4	SONG OF NORWAY
Arrive Cruising the Caribbean			
Leave			
Arrive Miami	AM	Sept. 11	
Leave Miami	12:40 PM	Sept. 12	National 27 Lunch
Arrive New Orleans	1:25 PM	Sept. 12	BRANIFF PLACE 2 nights
Leave New Orleans	6:05 PM	Sept. 14	NA 37 Dinner
Arrive Los Angeles	7:41 PM	Sept. 14	
Leave			
Arrive			
Leave			
Arrive			
Leave			
Arrive			

MAIN SEATING

BREAKFAST - 7:30 A.M.
LUNCHEON - 12 NOON
DINNER - 6:00 P.M.

JOHN COLLINS

VODKA - Tito's Handmade shaken up with powdered sugar, lemon and topped with club soda

SANDY COLLINS

WHISKY - Crown Royal and maple syrup whisked with lemon juice and ginger soda

PIERRE COLLINS

COGNAC - Rémy Martin VSOP and Chambord Black Raspberry liqueur lengthened with lime, cranberry juice and club soda

PEDRO COLLINS

RUM - Bacardi Reserva Ocho, fresh mint and guava syrup mixed up with lime and club soda

TOM COLLINS

GIN - Bombay Sapphire with lychee syrup, lemon juice and topped with club soda

THE RUM ALSO RISES \$13

THE WIDELY ACCEPTED CREATION MYTH GOES LIKE THIS: IN THE 1890S, AN AMERICAN MINING ENGINEER WAS WORKING FOR THE SPANISH-AMERICAN IRON COMPANY IN THE SMALL VILLAGE OF DAIQUIRÍ, CUBA. HE MIXED UP A DRINK WITH LOCAL RUM, LIME JUICE AND SUGAR AND SERVED IT OVER ICE.

EL FLORIDITA

Where it all began: fresh lime juice, powdered sugar and Bacardi Reserva Ocho rum

PAPA DOBLE

Bacardi Superior rum, lychee and grapefruit juice

LAVENDER DAIQUIRI

Bacardi Superior rum with the addition of lavender syrup to give an elegant floral finish and a contemporary twist to this classic

SPICED DAIQUIRI

Soft brown sugar drenched in Angostura bitters and lime, shaken hard with Zacapa rum double-strained and served up

HABANERO & GRAPEFRUIT DAIQUIRI

A spicy take on this Cuban classic when Miami Club rum joined with a habanero and grapefruit syrup

THE STRAWBERRY DAIQUIRI
Start the day right with this delightful refresher.



OLD FASHIONED? \$13

THE OLD FASHIONED WAS A COCKTAIL CREATED IN THE LATE 1800S IN HONOR OF A PROMINENT BOURBON DISTILLER AND TRADITIONALLY FEATURES SUGAR, ORANGE, CHERRIES, BOURBON AND BITTERS.

CLASSIC OLD FASHIONED

Buffalo Trace bourbon stirred with sugar syrup, Angostura and orange bitters. Garnished with a fresh orange peel

HENNESSY OLD FASHIONED

The French cousin of the classic Old Fashioned brings some French flair to this cocktail by substituting bourbon for Hennessy Fine Champagne Cognac

PYRAT OLD FASHIONED

Orange flesh and amaro cherries muddled with soft brown sugar, a dash of bitters and Pyrat rum

RUM OLD FASHIONED

Bacardi Reserva Ocho rum, coconut syrup and Angostura bitters

NEW FASHIONED

Soft brown sugar drenched in orange bitters, muddled with pink grapefruit and fresh raspberries and a glamorous serving of Southern Comfort whiskey and a grapefruit twist



THE GREATS \$13

BRANDY ALEXANDER

Rémy Martin VSOP and crème de cocoa dark shaken hard with half-and-half and double-strained and dusted with fresh nutmeg

ROL' AND RYE

Bulleit Rye whiskey, Aperol, lemon juice and simple syrup



Top Star Entertainment in the Night Club



FRENCH 75

Hennessy Cognac, fresh lemon and powdered sugar stirred together, then given a float of Domaine Chandon

CHAMPAGNE COCKTAIL

An Angostura-doused sugar cube topped with Domaine Chandon and garnished with an orange twist

THE SIDECAR

The classic 8-2-1 recipe: Remy Martin VSOP, Grand Marnier and lemon juice

WINES

SPARKLING

	GL	BTL		GL	BTL
223 Chandon, Brut , "Classic," California, USA	12	58	851 Ruffino, Prosecco , Veneto, Italy	11	55

WHITE/ROSÉ

295 Beringer, White Zinfandel , California, USA	8	29	646 Penfolds, Chardonnay , "Koonunga Hill," South Australia	9	35
502 Château d'Esclans, Rosé , Côtes de Provence, "Whispering Angel," Provence, France	14	55	695 Kendall-Jackson, Chardonnay , "Vintner's Reserve," California, USA	11	42
296 Conundrum, California, USA	16	61	659 Château d'Aussières, Chardonnay , "Aussières," Vin de Pays d'Oc, Languedoc, France	9	33
343 Kim Crawford, Sauvignon Blanc , Marlborough, New Zealand	12	54	448 Robert Mondavi, Chardonnay , Private Selection, California, USA	11	42
164 Robert Mondavi, Sauvignon Blanc , Private Reserve, California, USA	11	43			
248 Danzante, Pinot Grigio , delle Venezie, Italy	10	40			



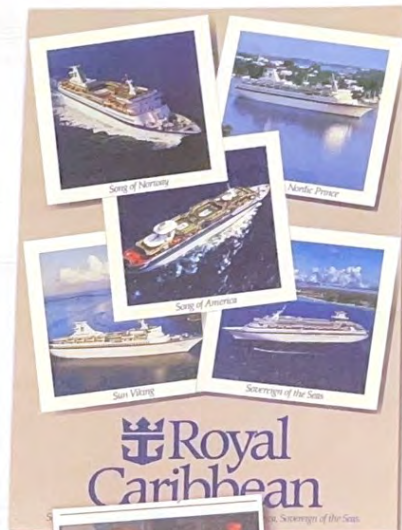
Everyone Enjoys the Captain's Champagne Dinner

WINES



RED

	GL	BTL		GL	BTL
536 Castle Rock, Pinot Noir , "California Cuvée," California, USA	11	42			
709 Estancia, Pinot Noir , Monterey County, California, USA	12	47			
503 Terrazas de los Andes, Malbec , Mendoza, Argentina	14	56			
147 Robert Mondavi, Merlot , Private Selection, California, USA	12	45			
671 Castle Rock, Cabernet Sauvignon , Columbia Valley, Washington, USA	9	35			
687 Château d'Aussières, Cabernet Sauvignon , "Aussières," Vin de Pays d'Oc, Languedoc, France	9	33			
877 Kendall-Jackson, Cabernet Sauvignon , "Vintner's Reserve," Sonoma County, California, USA	11	42			
676 Torres, Ribera del Duero, "Celeste," Crianza , Castilla Y León, Spain	11	42			



THE NIGHT OWL CLUB
Earn your Night Owl badge. Our night club starts jumping about the time other lounges are closing. Sandwiches are served from 1 a.m. Discount drinks start flowing at 1:30.

HOIST UP A BEER

BEERS

AMSTEL LIGHT 7.99	DOS EQUIS 7.99
BLUE MOON	FOSTER'S OIL CAN 750 ML 9.5
BELGIAN WHITE 7.99	HEINEKEN 7.99
BUD LIGHT 7.49	MILLER LITE 7.49
BUDWEISER 7.49	PAULANER WEISS 7.99
COORS LIGHT 7.49	RED STRIPE 473 ML 8.25
CORONA EXTRA 7.99	STELLA ARTOIS 7.99
DAURA DAMM (GLUTEN-FREE) 7.99	

OTHER

STRONGBOW HARD CIDER 7.99
TRULY HARD SELTZER 7.49
WILD BERRY, PINEAPPLE OR STRAWBERRY LEMONADE

NON-ALCOHOLIC

O'Doul's 6.99
HEINEKEN O.O 6.99

LIQUEURS

Amaretto	1.95	Drambuie	1.95
Anisette	1.95	Galliano	1.95
Apricot	1.95	Grand Marnier	1.95
Benedictine	1.95	Irish Cream	1.95
B & B	1.95	Kahlua	1.95
Blackberry	1.95	Peppermint Schnapps	1.95
Calvados	1.95	Pernod	1.95
Chartreuse (Green or Yellow)	1.95	Southern Comfort	1.95
Cherry Brandy	1.95	Strega	1.95
Cherry Heering	1.95	Tia Maria	1.95
Cointreau	1.95	Sambuca	1.95

BRANDIES & COGNACS

Hennessy Bras Arme	1.95	Hennessy V.S.O.P.	2.25
Courvoisier V.S.O.P.	2.25	Remy Martin V.S.O.P.	2.25
Metaxa 7 Star	1.95		

NON ALCOHOLIC SPECIALTIES

Arctic Orange75	Pineapple Delight75
Fruit Punch75	Prohibition Colada75
Icy Lemon75	Bouillon On the Rocks75

WINE

By The Glass	1.75
Red - Rose - White	

BEERS

Budweiser	1.35	Norwegian	1.50
Michelob	1.50	Michelob Light	1.50
Coors	1.35	Coors Light	1.35
Miller	1.35	Miller Light	1.35
Becks	1.65	Heineken	1.65
Canadian Ale	1.65		

Image above does not reflect actual pricing

Sail safely. Please drink responsibly.

An 18% gratuity will be added for certain ports or itineraries.
VAT may apply for certain ports or itineraries.

Hi!

Took underwater glass (with) boat trip to coral reef off the "Keys". It is fantastic!! (I don't know how my pix will turn out.)

I'll give his paper to my sis in Miami - she lead north toward Cape Canaveral tomorrow. Hopefully the boys will leave us - it's all tighten up.

God Bless - Love, Cathy

6/14/80

WITH STAMP COLLECTING

POST CARD

MR. AND MRS. JOE SAMPERI
28402 VIA ANZAR
SAN JUAN CAPISTRANO, CA 92675

Cruise ship leaving Dodge Island Seaport, Miami Beach in the background.

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