

BEVERAGES

BRUNCH COCKTAILS

SCREW THIS <i>tito's vodka, orange juice, dash citrus</i>	11
FILTHY BLOODY MARY <i>ketel one vodka, tanqueray gin or don julio blanco tequila, green chili, filthy food bloody mary mix</i>	15
THE BELLINI <i>sparkling wine, campari, peach nectar</i>	13
GARDEN DELIGHT <i>don julio blanco tequila, cucumber and mint</i>	11
SHAKE IT UP <i>ten to one white rum, lavender and lime</i>	11

BEERS

<i>draft</i>	
HEINEKEN <i>lager</i>	7
AFFLIGEM <i>blonde ale</i>	9
<i>bottled</i>	
AMSTEL LIGHT <i>lager</i>	8
LAGUNITAS <i>ipa</i>	9
DUVEL <i>belgian ale</i>	11
BOULEVARD <i>bourbon quad barrel aged ale</i>	15
<i>proof free</i>	
HEINEKEN 0.0	7

BOTTOMLESS BRUNCH 25

<i>during brunch, enjoy bottomless pours on the following items:</i>
ROSÉ WINE
SPARKLING WINE
MIMOSA
FILTHY BLOODY MARY
HEINEKEN <i>lager</i>
AFFLIGEM <i>blonde ale</i>

WINES BY THE GLASS

SAINT LOUIS <i>brut, france</i>	9
MOËT & CHANDON IMPÉRIAL <i>champagne, france</i>	25
FONTANAFREDDA <i>moscato d'asti, italy</i>	9
LUCIEN ALBRECHT <i>pinot blanc, france</i>	9
CONUNDRUM <i>white blend, california</i>	13
MIRVAL <i>provence, france</i>	15
CHALK HILL <i>pinot noir, sonoma, california</i>	13
CASA LAPOSTOLLE <i>carménère, chile</i>	9



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.*



THE WAKE

M.09.05.24 O.09.05.24

CHARGES MAY BE SUBJECT TO LOCAL VAT