

# DRINKS AROUND THE WORLD

Welcome, traveler! Depart from the ordinary and try something new with classic and innovative cocktails, wine and beer from destinations around the globe.



## THE JELLYBEANS .NET



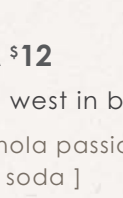
EUROPE



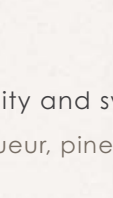
SOUTH AMERICA



USA



ASIA



MEXICO

### TOKYO SANGRIA \$12

East meets west in bubbly, fruity and sweet deliciousness. [ Sake, Chinola passion fruit liqueur, pineapple, orange, lemon-lime soda ]

### BLUE'S BLUE MARGARITA \$14

Blue, our favorite Mexican iguana, is representing on Carnival Celebration with one of his signature margaritas. [ Patrón silver tequila, blue Curaçao, lime, agave ]

### APEROL SPRITZ \$12

Light and refreshing, perfect for enjoying during Italian summers (or anytime on a cruise vacation). [ Aperol, Prosecco, club soda ]

### OLD FASHIONED \$12

The classiest American classic, name says it all. [ Woodford Reserve bourbon, sugar, Regans' orange bitters no. 6 ]

### PISCO SOUR \$12

A popular cocktail in Peru made with pisco, a type of brandy. It is characterized by a sweet and tart flavor balanced by a silky feel. [ Macchu pisco, lime, sugar, aquafaba, Angostura bitters ]

### AVIATION \$12

A unique floral cocktail with a long history dating back to 1916 in New York City's Hotel Wallick. [ Bombay Sapphire gin, Maraschino liqueur, lemon, crème de violette ]

### PALOMA \$12

Mexico's (other) favorite cocktail, a brilliant combination of grapefruit and tequila that's muy refrescante. [ Cazadores blanco tequila, lime, sugar, grapefruit, soda ]

### CAIPIRINHA \$12

Brazil's national drink made with cachaça, a rum-like spirit with a distinct flavor that makes for a decidedly tropical concoction. [ Soul cachaça, lime, sugar ]

### BRAMBLE \$12

Originating in London's Soho neighborhood, this modern and well-balanced classic is named after a blackberry bush. [ Bombay Sapphire gin, lemon, blackberry ]

### MOLE \$12

Smoky mezcal and vermouth provide a robust base with chocolate adding complexity of flavor and a touch of chili for Mexican spice. [ Bosscal mezcal, Nero Bottega dark chocolate liqueur, vermouth, agave, chili and chocolate bitters ]

### PIMM'S CUP \$12

Dating back all the way to the 1840s, this revitalizing British drink has also found a dedicated fan base across the pond in New Orleans. [ Pimm's No. 1, fresh lemonade, cucumber, lemon-lime soda ]

### THE COSMOPOLITAN \$12.50

Born in Miami in the '80s, the Cosmo is a classic and lovely pink-hued libation. [ Stolli Citrus vodka, Blended Family triple sec, lime, cranberry ]

### GREEN TEA MARTINI \$12.50

With a traditional Chinese grain spirit at its heart, this cocktail is accented by earthy green tea and sweet melon. [ Ming River baijiu, melon liqueur, green tea, sugar, lime ]

### CHILCANO \$12

Hailing from Peru, the Chilcano combines pisco (a type of brandy), lime and ginger ale to create a snappy and tasty drink. [ Macchu pisco, lime, ginger ale, bitters ]

### THE SAKURA \$12.50

Inspired by the beautiful and fleeting nature of Japanese cherry blossoms, topped with an aromatic bubble that bursts before your eyes. [ Snow Maiden nigori sake, Pama pomegranate liqueur, St-Germain elderflower liqueur, lemon, cherry bitters ]

### MARACUYA DAISY \$12.50

Sharp, bright and happy with a tart passion fruit liqueur and a strong sugarcane spirit. [ Aguardiente, Chinola, lemon juice, sugar and club soda ]

### BROOKLYN \$12

Named after a New York City borough, this elegant classic is a cousin to the Manhattan, dating back to 1908. [ Jameson Irish Whiskey, Lillet Blanc, Maraschino Liqueur, Ramazzotti Amaro ]

### MEZCAL NEGRONI \$12

A Mexican variation on the Italian classic, smoky mezcal adding earthy and savory flavors to the bitter and herbal cocktail. [ Bosscal Mezcal, Sweet Vermouth, Campari ]

### GOA SOUR \$12

With a smoky peated whiskey hailing from the Goa region of India, this cocktail is accentuated with cardamom for a warm and pleasant spice quality. [ Paul John Peated Single Malt Indian Whiskey, cardamom, lime, sugar ]

## RED WINE

LAMBRUSCO \$10.75  
ITALY  
Riunite 'Emilia'

PINOT NOIR \$13.50  
CALIFORNIA, USA  
'Vintner's Reserve'  
Kendall-Jackson

CARMÉNÈRE \$14  
CACHAPOAL VALLEY, CHILE  
Marques de Casa Concha

SHIRAZ \$12.50  
BAROSSA VALLEY, AUSTRALIA  
Peter Lehmann 'Portrait'

MALBEC \$13.50  
MENDOZA, ARGENTINA  
Catena

GARNACHA \$11.50  
CAMPO DE BORJA, SPAIN  
Bodegas Borsao  
'Tres Lagunas'

CABERNET SAUVIGNON \$12.50  
PASO ROBLES, CALIFORNIA  
Estancia

## WHITE WINE

PINOT GRIGIO \$13.50  
ALTO ADIGE, ITALY  
Santa Margherita

WHITE BLEND \$15  
CAYMUS, CALIFORNIA  
Conundrum

MOSCATO \$12.50  
TERRE SICILIANE, ITALY  
Stemmari

RIESLING \$11  
COLUMBIA VALLEY, WASHINGTON  
Chateau Ste. Michelle

SAUVIGNON BLANC \$13.50  
MARLBOROUGH, NEW ZEALAND  
Villa Maria

CHARDONNAY \$14  
BURGUNDY, FRANCE  
Kendall-Jackson  
'Caves De Lugny  
Les Charmes'

ROSÉ \$11.50  
LANGUEDOC, FRANCE  
Gerard Bertrand  
'Côtes des Roses'

## SPARKLING WINE

PROSECCO \$10  
VENETO, ITALY  
Ca' Marian 'Castel Pietra'

BRUT ROSÉ \$13  
COLUMBIA VALLEY, WASHINGTON, USA  
Domaine Ste. Michelle

BRUT \$11  
COLUMBIA VALLEY, WASHINGTON USA  
Domaine Ste. Michelle

## BEERS (16OZ) \$8.25

ASAHI (JAPAN)

DOS EQUIS (MEXICO)

PERONI (ITALY)

STELLA ARTOIS (BELGIUM)

PARCHED PIG BEACH LAGER (USA)

PAULANER HEFE-WEIZEN (GERMANY)

