

## BEERS

Budweiser or Bud Light	6.25	Ballast Point Grapefruit Sculpin	6.75
Corona Extra	6.75	Bass Ale	6.25
Samuel Adams Boston Lager	6.75	Blue Moon Belgian White	6.25
Heineken	6.25	Guinness	6.75
Sierra Nevada	6.75	<b>ON TAP</b>	
Piraat Belgian Triple	10	Strongbow Cider	12 oz 20 oz
Lagunitas IPA	6.75	Heineken	5.50 7.50
Chimay Red Label 750 ml	25	Newcastle	5.50 7.50
		Affligem Blonde	5.50 7.50

## WHISKIES AND CRAFT COCKTAILS

### SCOTCH

Chivas Regal	8
Dewar's 12 Year	8
The Glenlivet	8
Glenfiddich	8
Aberfeldy 12 Year	9
Glenmorangie	9
Talisker 25 Year	25
Johnnie Walker Blue Label	25

### WHISKEY/BOURBON

Bushmills	7.50
Jack Daniel's	7.50
Jameson	7.50
Maker's Mark	8
Bulleit	8
Knob Creek	8
Woodford Reserve	8

## WINES

### BUBBLES & ROSÉ

Mionetto Prosecco	11/40
Charles & Charles Rosé	9/36

### WHITE

Attems Pinot Grigio	11/40
Dashwood Sauvignon Blanc	10/39
Decoy Chardonnay	11/40

### RED

Meiomi Pinot Noir	12/46
d'Arenberg The Footbolt Shiraz	11/41
Errazuriz Estate Carmenère	10/37

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. An 18% service charge will be added to each check. Your check may reflect an additional tax for certain ports or itineraries. The Premier Beverage Package may not be shared or transferred, and has specific limitations and restrictions.

### SALTY DOG SMASH 8

Jack Daniel's Tennessee Whiskey, simple syrup, lemon, mint

### NEGRONI 9.50

Bombay Sapphire, Campari, Sweet Vermouth

### OLD FASHIONED 8.50

Bulleit Bourbon, fresh orange, bitters, sugar

### WHISKEY FLIGHT "ARTFULLY AGED" \$25

Oban 14yr  
Ballentine's 17yr  
Talisker 25yr

**SALTY DOG PLATES** Cover charge of \$18.00 per person  
Select two gourmet plates from the variety of dishes inspired by pub favorites below.

Complimentary Appetizer

### SALTY DOG'S DIP STICKS

Crunchy bread sticks, beer-cheddar fondue, flaked smoked salt

### EMMENTHAL & GRUYÈRE GRILLED CHEESE

With creamed white tomato soup

### FRIED CHICKEN SANDWICH

Tomato, spicy mayo-dressed kale, homemade bun

### BEYOND BURGER

100% plant-based protein patty, tomato, onion, lettuce, homemade bun

### THE SDG BURGER\*

For the burger obsessed - a perfect patty stacked with plenty of flavors  
Fresh ground rib eye and short rib patty, pork belly, gruyère, kimchi beer battered jalapeño, charred onion aioli, brioche bun  
Served with Truffle-Parmesan or Sweet Potato Fries

### WILD CAUGHT CALAMARI FRITES

Ale battered, cornmeal crusted, lemon curry, tartar sauce

### SPICY STOUT BEEF SHORT RIBS

Stout-orange blossom honey glaze

### WILD MUSHROOM SAUTÉ\*

Porcini, portobello and shiitake, crispy poached egg, oregano, smoked scamorza, truffle-garlic purée, lemon zest

### CHARRED ASPARAGUS AND TOASTED HALOUMI CHEESE

Lemon-shallot vinaigrette, smoked almonds

### LOBSTER MAC & CHEESE

Aged cheddar, gruyère and parmesan, truffled cream, crispy crumble

### BEEF SHORT RIB POUTINE

Braised in cabernet wine, rosemary gravy, potato frites, cheddar cheese curds

\*Vegetarian

Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.