

Onboard Beverage Menu

Enjoy a world-class selection of complimentary beverages and premium upgrades, curated for your journey in the Galápagos Islands.

INCLUDED IN YOUR OPEN BAR EXPERIENCE

Available throughout your cruise – at no additional cost.

Spirits

Absolut Vodka

Crespo Gin Ecuadorian Craft Gin

José Cuervo Silver Tequila

Añejo Carúpano Reserva Rum

Johnnie Walker Black Label Scotch Whisky

St-Rémy VSOP Brandy

Campari Aperitif

Vermouth La Copa Digestif

Beer Selection

Endémica (Artisan, Galápagos Islands)

Reptilia (Artisan, Galápagos Islands)

Club Verde (Classic, Ecuador)

Pilsener & Pilsener Light (Classic, Ecuador)

Non-Alcoholic Beverages

Soft drinks | San Pellegrino sparkling & flavored waters | Iced tea
| Smoothies & fresh juices | Coffee

House Wines

Cabernet Sauvignon, Bodega Dos Hemisferios
San Miguel de/ Morro, Playas - Ecuador

Merlot, Bodega Dos Hemisferios
San Miguel de/ Morro, Playas - Ecuador

Chardonnay, Bodega Dos Hemisferios
San Miguel de/ Morro, Playas - Ecuador

Sauvignon Blanc - Chardonnay, Bodega Dos Hemisferios San
Miguel de/ Morro, Playas - Ecuador

Carménère, Morandé
D.O. Valle del Maule - Chile

Sauvignon Blanc, Morandé
D. O. Valle de Casablanca - Chile

Malbec, Bodega Fin del Mundo, Patagonia, Argentina



Cocktail Menu

Signature Cocktails

The Wolf: Scotch whisky, lime, cinnamon syrup, naranjilla, ginger beer.

Rabida Spritz: Ecuadorian Craft Gin, Aperol, lime, berry syrup, tonic.

Kicker Rock: Añejo rum, Campari, pineapple, lime, simple syrup, chipotle.

Baroness Point: Añejo rum, mango, coconut water, lime, simple syrup.

George's Punch: Tequila, tangerine, ginger, passion fruit syrup.

Devil's Crown: Ecuadorian Sauvignon Blanc, vodka, lime, pineapple, passion fruit syrup, bitters.



Classic Cocktails

Bloody Mary: Vodka, tomato, lime, Worcestershire, Tabasco.

Dry Martini: Ecuadorian Craft Gin, dry vermouth.

Classic Margarita: Tequila, Cointreau, lime, simple syrup.

Negroni: Ecuadorian Craft Gin, rosso vermouth, Campari.

Old/Rum Fashioned: Scotch or rum, bitters, simple syrup.

Moscow Mule: Vodka, lime, ginger beer.

Pisco Sour: Pisco, lime, egg white, bitters, simple syrup.

Mojito: Rum, lime, mint, sparkling water, sugar.

Piña Colada: Rum, pineapple, coconut cream, simple syrup.

Strawberry Daiquiri: Rum, lime, strawberries, simple syrup.

Gin & Tonic: Ecuadorian Craft Gin, tonic water.

Caipirinha: Cachaça, lime, simple syrup.



All cocktails available as mocktails upon request.

Premium Drinks

(Available at Additional Cost)

Spirits and Liquors

	BOTTLE	GLASS
Whisky		
Jack Daniel's old no.7	\$ 98,00	\$ 8,50
Scotch Whisky		
Reserve Dewars 18 years	\$ 150,00	\$ 12,00
Bourbon		
High West	\$ 150,00	\$ 12,00
Wild Turkey	\$ 150,00	\$ 12,50
Jerez		
Tio Pepe, Palomino Fino	\$ 45,00	\$ 4,00
Cognac		
Hennessy V.S.	\$ 130,00	\$ 11,00
Vodka		
Grey Goose	\$ 120,00	\$ 9,50
Gin		
Opihr	\$ 80,00	\$ 7,00
Bloom	\$ 85,00	\$ 7,50
Hendricks	\$ 115,00	\$ 9,50
Rum		
Diplomatico Reserve	\$ 80,00	\$ 7,00
Bacardi Añejo	\$ 75,00	\$ 12,50
Zacapa 23 years old	\$ 160,00	\$ 14,50
Tequila		
José Cuervo Gold	\$ 85,00	\$ 7,00
Patrón Silver	\$ 155,00	\$ 12,50
Don Julio Reposado	\$ 180,00	\$ 14,50
Liquors		
Luxardo Sambuca		\$ 5,00
Amaretto Luxardo		\$ 5,00
Limoncello		\$ 6,00
Cointreau		\$ 7,00
Creams		
Bailey's Irish cream		\$ 5,00

Wine List

Champagnes and Sparkling Wines

BOTTLE GLASS

Morandé Extra Brut , Bodega Morandé Chardonnay, Charmat Method, D.O. Valle de Limarí, Chile	\$ 40,00	\$ 10,00
Brut Réserve, Taittinger Chardonnay, Pinot Noir, Pinot Meunier, A.O.C. Champagne, France	\$ 180,00	
Brut Impérial, Moët & Chandon A.O.C. Champagne, France	\$ 200,00	
Brut Réserve, Billecart-Salmon Pinot Noir, Chardonnay, Pinot Meunier, A.O.C. Champagne, France	\$ 200,00	

White Wines

Enigma , Bodega Dos Hemisferios Chardonnay, San Miguel del Morro, Playas, Ecuador	\$ 40,00	\$ 10,00
Pazo Cilleiro , Bodegas Pazo Cilleiro Alabariño, D.O. Rías Baixas, Galicia Spain	\$ 50,00	
Peñalba Lopez , Finca Torremilanos Chardonnay, Viura, Albillo Mayor, D.O. Ribera del Duero, Spain	\$ 55,00	
Graziano Fontana Müller-Thurgau, D.O.C. Trentino, Italy	\$ 60,00	

Rosé Wines

Mito Rosé , Bodega Dos Hemisferios Sauvignon Blanc, Tempranillo, Merlot, Cabernet Franc, Petit Verdot, Malbec, Cabernet Sauvignon, San Miguel del Morro, Playas, Ecuador	\$ 50,00	\$ 10,00
Grand Ferrage Rosé , M. Chapoutier Grenache Noir, Syrah, Cinsault, A.O.C. Côtes de Provence, France	\$ 50,00	

Red Wines

BOTTLE GLASS

Almirante , Bodega Dos Hemisferios Cabernet Sauvignon, Merlot, Malbec, San Miguel del Morro, Playas, Ecuador	\$ 75,00
Trenel, Domaine Trenel Gamay, A. O. C. Fleurie, France	\$ 75,00
Graziano Fontana Pinot Nero, D.O.C. Trentino, Italy	\$ 75,00
Château Tessendey Merlot, Cabernet Franc, A.O.C. Fronsac, Bordeaux, France	\$ 80,00
El Enemigo Malbec , Bodega Aleanna Malbec, Gualtallary, Mendoza, Argentina	\$ 105,00

Premium Wines

Tomás Carlos , Bodega Dos Hemisferios Ancellotta, Cabernet Franc, Malbec, Petit Verdot, Cabernet Sauvignon, Tempranillo, San Miguel del Morro, Playas, Ecuador	\$ 120,00
La Bernardine , M. Chapoutier Grenache, Syrah, Mourvèdre, A.O.C. Châteauneuf-du-Pape, France	\$ 180,00
Poggio Alle Gazze , Tenuta dell'Ornellaia Sauvignon Blanc, Vermentino, Viognier, Verdicchio, I.G.T. Toscana, Italy	\$ 250,00
Cannubi , Luigi Einaudi Nebbiolo, D.O.C.G. Barolo, Piemonte, Italy	\$ 260,00
Le Serre Nuove , Tenuta dell'Ornellaia Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, D. O. C. Bolgheri, Toscana, Italy	\$ 280,00

Dessert Wines

Barros Porto Ruby D.O.C. Douro, Portugal	\$ 7,00
--	---------