



SALTY DOG DESSERTS

STRAWBERRIES & CREAM

ricotta, honeycomb crisps

BOURBON CHOCOLATE

POT DE CRÈME

salted caramel popcorn

COFFEE & DOUGHNUTS

espresso mousse

cinnamon and

jelly donuts

LEMON POSSET

pistachio crunch



RENOWNED GASTROPUB CHEF ERNESTO UCHIMURA

We're pleased to have developed our new Salty Dog Gastropub in partnership with the highly-acclaimed gastropub chef, Ernesto Uchimura. Chef Uchimura was born

in Buenos Aires, Argentina into a multicultural family with roots in the Americas, Asia, and Europe. Growing up in Los Angeles — surrounded by traditional foods from his mixed heritage — sparked an interest in the world of gastronomy.

After years of cooking with his family, Chef Uchimura went on to hone his craft at Paul Smith's College culinary school in New York. Upon graduation, Chef Uchimura began establishing his personal style and brand — innovative and modern comfort food — at restaurants in New York and Los Angeles.

Chef Uchimura stepped into the spotlight as the opening Corporate Executive Chef and Partner for the mega brand, Umami Burger. There, he was instrumental in creating and growing Umami into a national group that earned much critical and commercial success. Uchimura went on to become Plan Check's founding Chef and Partner in the opening of Plan Check Kitchen + Bar. Launching another successful project, Chef Uchimura garnered even more critical acclaim with recognition including "Chef of the Year: The Comfort Master" from *Los Angeles* magazine, "Best New Dish" for his Smokey Fried Chicken from *Angeleno* magazine, "Best Sandwich in America: Chicken" by *Restaurant Hospitality*, and "Best Burger" in Los Angeles by *LA Weekly*.



THE SALTY DOG

G A S T R O P U B 



PRINCESS CRUISES

come back new

CLASSIC CRAFT COCKTAILS 8.95

Salty Dog Favorites

BLOODY DERBY

Ubons Bloody Mary Mix
(Spicy or Mild), Bulleit
Bourbon, Slice of Bacon

SEAWITCH STEAM

Woodford Reserve, Sweet
Vermouth, Seawitch IPA Syrup,
Fresh Lemon

SALTY DOG NEGRONI

Bombay Sapphire, Campari,
Sweet Vermouth,
Blood Orange Syrup

ROB ROY

Johnnie Walker Black,
Sweet Vermouth

OLD FASHIONED

Knob Creek, Fresh Orange,
Bitters, Sugar

WHISKEY SOUR

John Jacob Rye, Citrus Mix

TOM COLLINS

Bombay Sapphire, Citrus Mix,
Soda Water

LONG ISLAND ICE TEA

Grey Goose, Bombay Sapphire,
Bacardi, Cointreau,
Citrus Mix

24K MARGARITA

1800 Tequila, Cointreau,
Grand Marnier, Margarita Mix

COSMOPOLITAN

Absolut Citron, Triple Sec,
Lime Juice, Cranberry Juice

007 MARTINI

Grey Goose or Bombay
Sapphire, Dry Vermouth

SINGAPORE SLING

Bombay Sapphire, Cherry Brandy,
Citrus Mix

CRAFT BEERS 5.95

Seawitch IPA

Strike Brewing Company, San Jose, California

Seawitch Blonde

Shipyards Brewing Company, Portland, Maine

Seawitch Denali Red

Denali Brewing Company, Talkeetna, Alaska

INTERNATIONAL BEER/CIDER

Dos Equis	5.25
Budweiser or Bud Light.....	5.95
Heineken	5.50
Stella.....	5.95
Guinness.....	5.95
Rekorderlig Strawberry-Lime or Pear Cider.....	6.50

DRAUGHT BEER

Heineken Draft.....	4.50
Newcastle Brown Ale.....	5.50

Please inquire about our Whiskey selection.

WINES BY THE GLASS

Choose from a glass or a glass and a half



WHITE

Riesling, Hogue, Columbia Valley, Washington, USA	7.00 10.25
Sauvignon Blanc, Nobilo, Marlborough, New Zealand	8.00 11.50
Pinot Grigio, Danzante, Delle Venezie, Italy	8.00 11.50
Chardonnay, Clos Du Bois, North Coast, California, USA	8.00 11.50

RED

Zinfandel, Zen of Zin, California, USA	7.00 10.25
Pinot Noir, Estancia, Monterey, California, USA	8.00 11.50
Merlot, Ancient Peaks, Paso Robles, California, USA	8.00 11.50
Cabernet Sauvignon, Clos Du Bois, California, USA	8.00 11.50

BUBBLES

Korbel Brut Reserve (187ml bottle), California, USA	8.00 -
Rose les Fumées Blanches, Côtes de Gascogne, France	8.00 11.50

SALTY DOG PLATES Cover charge of \$19 per person

Complimentary Appetizer
ERNESTO'S DIP STICKS *From Chef Uchimura*
Crunchy bread sticks, beer-cheddar fondue, flaked smoked salt

Select 3 plates of your choice

EMMENTHAL & GRUYÈRE GRILLED CHEESE

With creamed white
tomato soup

MARYLAND STYLE JUMBO LUMP CRABCAKE

Old Bay Spice, roasted
garlic remoulade

WILD CAUGHT CALAMARI FRITES

Seawitch Ale battered
cornmeal crusted, lemon curry
tartar sauce

SPICY STOUT BEEF SHORT RIBS

Stout-orange blossom
honey glaze

WILD MUSHROOM SAUTÉ*

Porcini, portobello & shiitaki
crispy poached egg, oregano
smoked scamorza, truffle-garlic
purée, lemon zest

CHARRED ASPARAGUS AND TOASTED HALOUMI CHEESE

Lemon-shallot vinaigrette
smoked almonds

PALE ALE PORK CHEEK

Cauliflower-polenta, roasted
leeks, thyme-apple purée

ROASTED CAULIFLOWER

Mild curry, golden raisin
gastrique, apple-cauliflower
purée, toasted hazelnuts

SALT ROASTED HEIRLOOM BEETS

Goat cheese fondue
burnt orange purée

LOBSTER MAC & CHEESE

Aged cheddar, gruyère
and parmesan, truffled cream
crispie crumble


BEEF SHORT RIB POUTINE

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

THE "ERNESTO"*

From burger expert Chef Uchimura
Fresh ground rib eye and short
rib patty, grilled pork belly, cave
aged gruyere, caramelized kimchi,
beer battered jalapeno, charred
onion aioli, smoked salt & pepper
brioche bun

Fries accompany all selections. Truffle-Parmesan or Sweet Potato.

 Vegetarian

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

For your convenience a 15% gratuity will be added to your bar account. Guests under 21 years of age are not permitted to purchase or consume alcohol onboard a Princess vessel at any time.