

BESPOKE COCKTAILS

bē - spoke: adj. Custom-made;
tailored to the tastes of an individual.

Point us in the right direction and
we'll create a bespoke cocktail just for you.

1. Choose A Base

Tequila? Bourbon? Pick your spirit
and we'll grow from there.

2. Choose A Style

Do you prefer a cocktail that's refreshing
or spirit-forward? Use our Cocktail Compass
to guide your style.

3. Choose Your Mood

Would you like a twist on a classic,
or are you feeling adventurous?

COCKTAIL COMPASS

Navigate your style using our Cocktail Compass.
The classic cocktails below will guide
your palate to pinpoint preferences.



797019 Beverage ALL FLEET Haven Menu US 11/23

SIGNATURE HAVEN INGREDIENTS

Going with a classic? Make it extra special
with our exclusively crafted ingredients.

INFUSIONS & BLENDS

HAVEN INFUSED SWEET VERMOUTH

*Spiced Rum / Blackberry / Ginger / Clove
Allspice / Star Anise / Lemon and Orange Peel*

HAVEN HOUSE-BLEND DRY VERMOUTH

*Dry Vermouth / Lillet / Botanicals
Black Pepper / Lemon Peel / Orange Bitters*

#17 APERITIVO

Campari / Aperol / Averna

HIBISCUS INFUSED VODKA

Organic Vodka / Dry Hibiscus Flower

BOTANICAL BUTTERFLY SPIRIT

Butterfly Pea Flower / Vodka / House Botanicals

SIGNATURE BITTERS

COFFEE BITTERS: Angostura • Tostao Espresso Beans

TROPICAL BITTERS: Peychaud's Bitters • Orgeat Cinnamon •
Lime Peel

SUNNY CITRUS BITTERS: Orange Bitters
Grapefruit Peel • Lemon Peel • Orange Flower Water

UNIQUE GARNISHES

Cognac-Spiked Amarena Cherries

Blood Orange Crisps • Candied Ginger

"I only drink Champagne on two occasions, when I
am in love and when I am not."

—Coco Chanel

"I exercise self-control and never touch a beverage
stronger than gin before breakfast."

—W. C. Fields

"Too much of anything is bad, but too much good
whiskey is barely enough."

—Mark Twain

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READY TO DRINK COCKTAILS

BY KATHY CASEY AND LIQUID KITCHEN®

Honey Jasmine Bubbles

botanical spirit, honey jasmine, fresh lemon, prosecco

Smoky Dragon

JAJA "HaHa" silver tequila, fresh watermelon juice, lime, pure cane, dragon fruit, mezcal mist

Rum'ble

Flor de Caña 4-year-old Norwegian Cruise Line sustainable rum, Brugal Anjeo rum, mango, fresh lime, amaretto spiced tart cherry

OPEN BAR SELECTION

RUM

BACARDÍ Superior
Brugal Añejo
Captain Morgan Spiced
Flor de Caña 4-Year-Old
Norwegian Cruise Line Sustainable
Goslings Black Seal
Malibu Coconut
BACARDÍ 8
Cachaça 51
Flor de Caña 12 Years Old

VODKA

ABSOLUT
E11EVEN
Wheatley Craft Distilled
Good Boy
Ketel One
Prairie Organic
Avorza Ultra Premium Organic
Tito's Handmade
SKYY

TEQUILA

Los Corrales Silver 100% Agave
1800 Reposado
JAJA "HaHa" Blanco
Patrón Silver

GIN

Bombay Dry Gin
Beefeater London Dry
Tanqueray Special
Bombay Sapphire

SCOTCH, WHISKEY, BOURBON

Canadian Mist Whisky
"Ten High" Kentucky Bourbon
Fireball Cinnamon Whisky
Seagram's 83 American Blended Whiskey
Jameson Irish Whiskey

SCOTCH, WHISKEY, BOURBON (cont...)

Wild Turkey 101 Kentucky Straight Bourbon
Chivas Regal 12 Years Old Blended Whisky
Dewar's 12 The Ancestor Blended Scotch
Glen Turner Single Malt Heritage Double Cask
Jack Daniel's Black Label
1792 Small Batch Bourbon
Jack Daniel's Gentleman Jack
Buffalo Trace Kentucky Straight Bourbon
Crown Royal Blended Canadian Whiskey
Bulleit Frontier Bourbon
Jack Daniel's Rye

BRANDIES, COGNAC, PORT

St. Rémy VSOP French Brandy
Grappa Sandro Bottega
Hidalgo Reserva Spanish Brandy 12 Years Old
Pisco Tabernero
Ramos Pinto Collector Reserva Port
Borges Tawny Port
Godet VS Classic Cognac

CORDIALS

Aperol
Limoncino BOTTEGA
Campari
Chinola Passion Fruit
Frangelico
Kahlúa Original Liqueur
Licor 43
Romana Sambuca
Disaronno Amaretto
Drambuie
Amarula Cream

'66

BY NORWEGIAN

Norwegian Cruise Line Sustainably Sourced Gin \$4

Soft yet briny spirit with cascading flavors of fresh botanicals, beautifully balanced on a unique backdrop of coastal florals, herbs, warm lemon and salty seaweed.

750 ML bottle purchase available through SWIFT menu

PREMIUM PLUS SELECTION

RUM

Flor de Caña ECO 15 years old\$3
Zacapa 23.....\$10

VODKA

Grey Goose\$2
Chopin Potato Premium Vodka.....\$3
Absolut Elyx Single Estate.....\$4

TEQUILA

Mezcal Gracias a Dios ESPADIN\$4
Cazadores Añejo\$5
Avión Silver\$7
Patrón Añejo\$10

GIN

Hendrick's Scotland\$7
Monkey 47 Schwarzwald Dry.....\$20

SCOTCH, WHISKEY, BOURBON

Irish Jameson Caskmates\$2
Skrewball Peanut Butter Whiskey\$2
Woodford Reserve Bourbon.....\$8
The Glenlivet Founder's Reserve Single Malt.....\$10
Paul John Brilliance Indian Single Malt\$10
The Macallan "Quest" Single Malt Scotch Whisky\$15
Talisker 10 Single Malt Scotch.....\$20
Whistle Pig Rye 10 years\$20
Galveston 12 Year Old Spanish Single Malt Sherry Cask Finish.....\$23
The Macallan "Terra" Single Malt Scotch Whisky.....\$25
The Macallan "Enigma" Single Malt Scotch Whisky\$35
Johnnie Walker Blue Label.....\$60

BRANDIES, COGNAC, PORT

Hennessy VS.....\$5
Rémy Martin VSOP\$20
Hennessy X.O.....\$35
Rémy Martin Louis XIII Cognac (1 oz)*\$300

*Connoisseur Collection is not part of any package

CORDIALS

Baileys Irish Cream.....\$2
Cointreau\$2
Bénédictine D.O.M.....\$2
Grand Marnier\$2
Chambord\$7

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OPEN BAR WINE SELECTION

WHITE WINES

PROSECCO EXTRA DRY Romio DOC *Veneto, Italy*
WHITE ZINFANDEL Beringer, *California*
RIESLING Shades of Blue *Mosel, Germany*
PINOT GRIGIO Andantino *Veneto, Italy*
SAUVIGNON BLANC Tini *Friuli-Romagna, Italy*
ROSÉ 6ÈME SENS Gérard Bertrand *Languedoc-Roussillon, France*
CHARDONNAY Vista Point, *California*

RED WINES

PINOT NOIR Meridian Vineyards, *California*
MERLOT Santa Elvira *Veneto, Italy*
CABERNET SAUVIGNON Réserve Spéciale Gérard Bertrand *Languedoc, France*
SANGIOVESE Terre de' Priori Chianti DOCG *Tuscany, Italy*
MALBEC Aqui by Antigal *Mendoza, Argentina*
TEMPRANILLO Era Costana Crianza *Rioja, Spain*

DESSERT WINES

MOSCATEL Hidalgo "Heredad" *Jerez, Spain*

BEER, CIDER & HARD SELTZER

Angry Orchard Cider	Kalik Lager
Budweiser	Michelob Ultra Light
Bud Light	Miller Lite
Blue Moon	Peroni Nastro Azzuro
Brok Premium Lager	Vizzy Mimosa Hard Seltzer
Corona Extra	Pilsner Urquell
Coors Lite	Samuel Adams
Goose island IPA.	Stella Artois
Heineken	Strongbow Cider
Heineken 0.0 (non-alcohol)	

NON-ALCOHOLIC REFRESHERS

Coca-Cola	Sprite
Diet Coca-Cola	Ginger Ale
Coca-Cola Zero Sugar	Fanta Orange

ENERGY DRINKS

PURE Original.....	\$6.25
PURE Zero Sugar	\$6.25
Red Bull	\$6.5
Red Bull Sugarfree	\$6.5
Red Bull The Yellow Edition – Tropical.....	\$6.5

ENERGY DRINK IS FULL PRICE WITH OPEN BAR PACKAGE.
 ENERGY DRINK IS INCLUDED WITH PREMIUM PLUS PACKAGE.

ZERO SUGAR HATSU WHITE TEA

Star Fruit and Lotus Blossom.....	\$3.5
Pomegranate & Blueberry	\$3.5
Cherry Blossom.....	\$3.5

HATSU IS FULL PRICE WITH OPEN BAR PACKAGE.
 HATSU IS INCLUDED WITH PREMIUM PLUS PACKAGE.

PREMIUM PLUS WINE SELECTION

SPARKLING & WHITE WINES

EXTRA DRY PROSECCO DOCG '66 By Norwegian.....	\$2
<i>Valdobbiadene, Italy</i>	

SAUVIGNON BLANC Los Vascos Domaines Barons De \$3
Rothschild LAFITE Casablanca Valley, Chile

CHARDONNAY IL Borro "The Lamelle" by Salvatore Ferragamo..... \$3
Tuscany, Italy

PINOT GRIGIO Santa Margherita *Trentino-Alto Adige, Italy*..... \$3

CHARDONNAY La Crema *Monterrey County, California*..... \$3

CHARDONNAY Terrazas de los Andes "Reserva" \$5
Mendoza, Argentina

RIESLING Chateau Ste. Michelle & Dr. Loosen "Eroica" \$5
Columbia Valley, Washington

BRUT Pommery "ROSÉ" *Champagne, France*..... \$10

RED WINES

RED BLEND East & West NORWEGIAN CRUISE LINE \$4
proprietary wine, California

PINOT NOIR Louis Jadot *Burgundy, France*..... \$4

SYRAH/SANGIOVESE IL Borro "Pian di Nova" by \$4
Salvatore Ferragamo Tuscany, Italy

PINOT NOIR Argyle *Willamette Valley, Oregon*..... \$4

TEMPRANILLO Celeste Crianza *Ribera del Duero, Spain* \$4

MALBEC Terrazas de los Andes "Reserva" *Mendoza, Argentina*..... \$5

CHÂTEAUNEUF-DU-PAPE Cellier Des Princes *Rhône, France* \$5

NEBBIOLO Dogliotti Barolo DOCG *Piedmont, Italy* \$10

CABERNET SAUVIGNON Decoy, *California* \$10

MERLOT Duckhorn Vineyards *Napa Valley, California* \$14

SANGIOVESE Leonardo Davinci Brunello di Montalcino DOCG..... \$14
Tuscany, Italy

SHERRY/DESSERT WINES

VIDAL ICEWINE Inniskillin Niagara Peninsula VQA..... \$10
Ontario, Canada

VINTAGE PORT Dow's "Quinta do Bomfim" *Douro, Portugal*..... \$10

CORAVIN™ EXPERIENCE

WINE BY GLASS POURED WITHOUT REMOVING THE CORK

Amuse Bouche by Heidi Barrett <i>Napa Valley, California</i>	\$69
Gérard Bertrand "Clos d'Ora" Minervois La Livinière <i>Languedoc, France</i>	\$79
Château Pichon Longueville Comtesse de Lalande 2ème Cru Classé Pauillac <i>Bordeaux, France</i>	\$89
Opus One <i>Napa Valley, California</i>	\$229
<i>Connoisseur Collection</i>	

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