

WINES BY THE GLASS

Listed from mild and slightly sweet in taste; progressing to wines that are fuller bodied and richer in flavor.



White Wines

	Glass	Long Pour	Bottle
BLANC DE BLANCS Domaine Ste. Michelle, Washington	7.25	10.00	29.00
BRUT Aneri, Prosecco, Italy	10.95	13.70	44.00
BRUT Piper Heidsieck, Champagne, France	12.95	15.70	65.00
WHITE ZINFANDEL Beringer, California	7.25	10.00	29.00
RIESLING Chateau Ste. Michelle, Washington	7.25	10.00	29.00
RIESLING Wente Vineyards, "Riverbank", California	9.25	12.00	37.00
PINOT GRIGIO Danzante, Italy	7.25	10.00	29.00
PINOT GRIGIO Kris, Italy	9.25	12.00	37.00
SAUVIGNON BLANC NORWEGIAN PROPRIETARY North & South, California	7.25	10.00	29.00
CHARDONNAY Meridian Vineyards, California	8.25	11.00	33.00
SAUVIGNON BLANC Starmont, California	9.75	12.50	39.00
CHABLIS J. Moreau & Fils, Burgundy, France	14.75	17.50	59.00
CHARDONNAY Kendall Jackson, "Vintner's Reserve", California	9.25	12.00	37.00

Red Wines

	Glass	Long Pour	Bottle
BURGUNDY Louis Jadot, Beaujolais Villages, France	9.75	12.50	39.00
PINOT NOIR Beringer, "Founders' Estate", California	7.25	10.00	29.00
PINOT NOIR Erath Vineyards, Oregon	12.25	15.00	49.00
CHIANTI Castello di Gabbiano, Tuscany, Italy	7.25	10.00	29.00
RED BLEND NORWEGIAN PROPRIETARY North & South, California	8.75	11.50	35.00
MERLOT Robert Mondavi Private Selection, California	7.95	10.70	32.00
MERLOT Benziger Family Winery, Biodynamic, California	9.75	12.50	39.00
CABERNET SAUVIGNON Wolf Blass, "Yellow Label", South Australia	7.25	10.00	29.00
MALBEC Terrazas de los Andes, "Reserva", Argentina	9.00	11.75	36.00
ZINFANDEL Ravenswood, "Old Vine", California	9.25	12.00	37.00
CABERNET SAUVIGNON Wente Vineyards, "Southern Hills", California	9.75	12.50	39.00

Dessert Wines

	Glass	Long Pour	Bottle
		(375ml)	
MOSCATO Eos Estate Winery, Late Harvest, "Tears of Dew", California	14.75	17.50	59.00

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SPARKLING & WHITE WINES

Listed from milder to stronger or sweetest to least sweet.

Dry Sparkling

ADD DEPTH TO YOUR FRUITY, SAVORY & MEATY DISHES WITH THESE WINES. PERFECT WITH OYSTERS, BRUSCHETTA, PROSCIUTTO, OR BERRIES AND TARTS.

100 BRUT Segura Viudas, Cava, "Aria", Catalonia, <i>Spain</i>	29.00
101 BLANC DE BLANCS Domaine Ste. Michelle, <i>Washington</i>	29.00
102 BRUT Domaine Carneros, Carneros, <i>California</i>	52.00
103 BRUT Aneri, Prosecco, Veneto, <i>Italy</i>	44.00
104 BRUT Moët & Chandon, "Impérial", Champagne, <i>France</i>	89.00
105 BRUT Veuve Clicquot, "Yellow Label", Champagne, <i>France</i>	139.00
106 BRUT Charles Heidsieck, "Réserve", Champagne, <i>France</i>	99.00
107 BRUT Piper Heidsieck, Champagne, <i>France</i>	79.00
108 BRUT Dom Pérignon, Champagne, <i>France</i>	233.00

Sweet & Off-Dry

THE SLIGHT SWEETNESS OF THESE WINES HELPS TAME THE HEAT OF SPICY ASIAN AND INDIAN DISHES.

200 MOSCATO D'ASTI La Spinetta, "Vigneto Biancospino", <i>Italy</i>	39.00
201 WHITE ZINFANDEL Beringer, <i>California</i>	29.00
202 RIESLING Chateau Ste. Michelle, Columbia Valley, <i>Washington</i>	29.00
203 BLEND Symphony Volcano Winery, "Mele", <i>Hawaii</i>	45.00
204 RIESLING Dr. Loosen, "Dr. L", Mosel, <i>Germany</i>	39.00
205 WHITE BLEND Conundrum, <i>California</i>	57.00
206 GEWÜRZTRAMINER Hogue, Columbia Valley, <i>Washington</i>	33.00
207 RIESLING Wente Vineyards, "Riverbank", <i>California</i>	37.00

Light Intensity

LIGHT SEAFOOD LIKE A SALMON SUSHI & SOFT CHEESES LIKE FETA WILL TAKE ON MORE EVEN MORE FLAVOR WHEN MATCHED WITH THESE DELICATE WINES.

300 PINOT GRIGIO Danzante, delle Venezie, <i>Italy</i>	29.00
301 PINOT GRIGIO Kris, delle Venezie, <i>Italy</i>	37.00
302 PINOT GRIGIO Santa Margherita, Alto Adige, <i>Italy</i>	59.00
303 SAUVIGNON BLANC NORWEGIAN PROPRIETARY North & South, <i>Sonoma</i>	29.00
304 CHARDONNAY Meridian Vineyards, <i>California</i>	33.00
305 SAUVIGNON BLANC Giesen, Marlborough, <i>New Zealand</i>	37.00
306 RIESLING Trefethen, Dry, Oak Knoll District, <i>California</i>	45.00
307 PINOT GRIS King Estate, "Domaine", <i>Oregon</i>	39.00
308 ROSÉ E. Guigal, Côtes du Rhône, Rhône, <i>France</i>	35.00
309 WHITE BLEND d'Arenberg, "The Stump Jump", <i>South Australia</i>	33.00
310 FUMÉ BLANC Ferrari Carano, Sonoma County, <i>California</i>	37.00
311 SAUVIGNON BLANC Craggy Range, "Te Muna Road", <i>New Zealand</i>	49.00
312 VERMENTINO Antinori, "Tenuta Guado al Tasso", <i>Italy</i>	59.00
313 SOAVE CLASSICO Bolla, Veneto, <i>Italy</i>	29.00
314 CHABLIS J. Moreau & Fils, Burgundy, <i>France</i>	59.00
315 SAUVIGNON BLANC Neil Ellis, Groenekloof, <i>South Africa</i>	43.00

Medium Intensity

BEST WITH CITRUS AND SHELLFISH OR POULTRY WITH GREEN SALADS OR SAUTÉED VEGETABLES.

400 SAUVIGNON BLANC Kim Crawford, Marlborough, <i>New Zealand</i>	47.00
401 SAUVIGNON BLANC Starmont, Napa Valley, <i>California</i>	39.00
402 CHABLIS Albert Bichot, Burgundy, <i>France</i>	42.00
403 BLANC Beringer, "Alluvium", Knights Valley, <i>California</i>	43.00
404 CHARDONNAY Columbia Crest, "Grand Estates", <i>Washington</i>	35.00
405 CHARDONNAY Clos du Bois, North Coast, <i>California</i>	39.00
406 CHARDONNAY Kendall Jackson, "Vintner's Reserve", <i>California</i>	37.00
407 POUILLY FUISSÉ Louis Jadot, Burgundy, <i>France</i>	59.00
408 PULIGNY MONTRACHET Louis Jadot, Burgundy, <i>France</i>	99.00

Full Intensity

TRY WITH SEAFOOD, PORK OR CHICKEN COVERED IN A LUSH CREAMY SAUCE, LIKE ITALIAN CARBONARA, SHRIMP RISOTTO OR LOBSTER FETTUCCINE.

500 CHARDONNAY La Crema, Sonoma Coast, <i>California</i>	51.00
501 CHARDONNAY Jordan, Russian River Valley, <i>California</i>	75.00
502 CHARDONNAY Robert Mondavi Winery, Carneros, <i>California</i>	49.00
503 CHARDONNAY Grgich Hills, Napa Valley, Biodynamic, <i>California</i>	99.00
504 CHARDONNAY Chalk Hill, Sonoma Coast, <i>California</i>	45.00
505 CHARDONNAY Mer Soleil, "Barrel Fermented", <i>California</i>	63.00
506 CHARDONNAY Sonoma Cutrer, "Russian River Ranches", <i>California</i>	51.00

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REDS & DESSERT WINES

Listed from milder to stronger.

Light Intensity

YOU WILL WANT TO SAVOR EACH SIP WHEN PAIRED WITH MUSHROOMS OVER ROASTED CHICKEN OR FILET MIGNON.

600 BURGUNDY Louis Jadot, Beaujolais Villages, Beaujolais, <i>France</i>	39.00
601 PINOT NOIR Beringer, "Founders' Estate", <i>California</i>	29.00
602 PINOT NOIR Cambria, "Julia's Vineyard", <i>California</i>	45.00
603 PINOT NOIR Robert Mondavi Winery, , Napa Valley, <i>California</i>	63.00
604 PINOT NOIR Erath Vineyards, <i>Oregon</i>	49.00
605 PINOT NOIR BOURGOGNE Louis Jadot, Burgundy, <i>France</i>	59.00
606 PINOT NOIR WillaKenzie, "Estate Cuvée", <i>Oregon</i>	55.00
607 PINOT NOIR King Estate, "Domaine", <i>Oregon</i>	65.00
608 CHIANTI Castello di Gabbiano, Tuscany, <i>Italy</i>	29.00
609 CÔTES DU RHÔNE M. Chapoutier, "Belleruche", <i>France</i>	39.00
610 CHIANTI CLASSICO Banfi, Tuscany, <i>Italy</i>	39.00

Medium Intensity

BIG AND BOLD ENOUGH TO GO WITH BOLD, SPICY SAUSAGES, FLAVORFUL PIZZAS OR MEATS BRUSHED WITH BARBECUE SAUCE.

700 RED BLEND NORWEGIAN PROPRIETARY North & South, Sonoma, <i>California</i>	35.00
701 MERLOT Robert Mondavi Private Selection, <i>California</i>	32.00
702 MERLOT Esser Vineyards, Monterey, <i>California</i>	35.00
703 MERLOT Columbia Crest, "Grand Estates", <i>Washington</i>	33.00
704 RED BLEND Tedeschi Vineyards, "Ulupalakua", <i>Hawaii</i>	37.00
705 BORDEAUX SUPÉRIEUR Château Recougne, <i>France</i>	39.00
706 CHIANTI RUFINA Marchesi de' Frescobaldi, "Castello di Nipozzano", <i>Italy</i>	47.00
707 SHIRAZ Yangarra Park, <i>South Eastern Australia</i>	59.00
708 CABERNET SAUVIGNON Joel Gott, "815", <i>California</i>	39.00
709 MERLOT Markham, Napa Valley, <i>California</i>	79.00
710 MERLOT Wente Vineyards, "Sandstone", <i>California</i>	39.00
711 MERLOT Benziger Family Winery, Biodynamic, <i>California</i>	39.00
712 CLARET Francis Ford Coppola, "Black Label Diamond Collection", <i>California</i>	53.00
713 CABERNET SAUVIGNON Robert Mondavi Private Selection, <i>California</i>	35.00
714 SYRAH Valley of the Moon, Sonoma County, <i>California</i>	39.00
715 CABERNET SAUVIGNON Wolf Blass, "Yellow Label", <i>Australia</i>	29.00
716 MALBEC Terrazas de los Andes, "Reserva", Mendoza, <i>Argentina</i>	36.00
717 ZINFANDEL Ravenswood, "Old Vine", <i>California</i>	37.00
718 CABERNET SAUVIGNON Wente Vineyards, "Southern Hills", <i>California</i>	39.00
719 CABERNET SAUVIGNON Chateau Ste. Michelle, <i>Washington</i>	39.00
720 MERLOT Concha y Toro, "Marqués de Casa Concha", <i>Peumo, Chile</i>	55.00
721 BLEND Greg Norman Estates, Limestone Coast, <i>South Australia</i>	33.00
722 MERLOT Clos du Val, Napa Valley, <i>California</i>	49.00
723 MERLOT Newton, "Unfiltered", Napa Valley, <i>California</i>	79.00
724 CABERNET SAUVIGNON Souverain, Alexander Valley, <i>California</i>	49.00
725 CABERNET SAUVIGNON Santa Rita, "Medalla Real Gran Reserva", <i>Chile</i>	35.00
726 CHÂTEAUNEUF DU PAPE Château Mont Redon, Rhône, <i>France</i>	89.00

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Full Intensity

THESE RUSTIC AND RICH WINES ARE REMARKABLE WHEN PAIRED WITH JUICY RED MEATS, LIKE A RIBEYE STEAK OR WITH YOUR DARK CHOCOLATE DESSERT.

800 ZINFANDEL Edmeades, Mendocino County, California	39.00
801 ZINFANDEL Dry Creek Vineyard, "Old Vine", California	49.00
802 RED BLEND Ferrari Carano, "Trésor", California	89.00
803 CABERNET SAUVIGNON Jordan, Alexander Valley, California	99.00
804 CABERNET SAUVIGNON Heitz Cellar, "Trailside Vineyard", California	149.00
805 CABERNET SAUVIGNON Caymus, California	123.00
806 CABERNET BLEND Chimney Rock Winery, "Elevage", California	129.00
807 CABERNET SAUVIGNON Cakebread Cellars, Napa Valley, California	129.00
808 CABERNET SAUVIGNON Joseph Phelps, Napa Valley, California	69.00
809 RED BLEND Opus One, Napa Valley, California	259.00
810 RED BLEND Phelps, "Insignia", Napa Valley, California	299.00

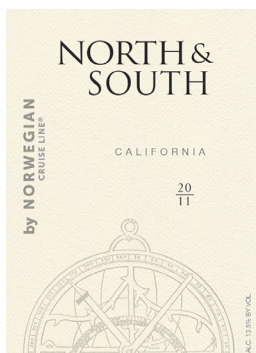
Dessert Wines (375ml)

SWEETNESS IS COMPLEMENTED WITH THE RICH FLAVORS OF CREME BRÛLÉE, CHOCOLATE OR FLAVORFUL CHEESES LIKE GORGONZOLA AND BLEU.

900 VIDAL Inniskillin, Ice Wine, Niagara Peninsula, VQA Ontario, Canada	63.00
901 MOSCATO Eos Estate Winery, Late Harvest, "Tears of Dew" California	59.00

Available Exclusively Onboard to Our Guests

NORTH & SOUTH is a proprietary wine by Norwegian Cruise Line. Vintage to vintage, our wine experts travel up and down the coast of California seeking out the best wine growing regions to harvest the most exceptional grapes for these handcrafted wines. California continues to deliver superior wines due to its consistently ideal growing conditions that allow for excellent ripening and unique flavors. Displaying complex aromas and palate pleasing, North & South wines are versatile and sophisticated – complementing a variety of dishes.



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