



Cruise Cocktails

Courtesy of Cruise Critic



Carnival Cruise Lines *Bite of the Iguana*



1 oz Sauza Tequila
1 oz Skyy Vodka
.50 oz Peach Schnapps
1 oz orange juice
.75 oz frozen lemonade mix
splash of Sprite

Garnish with orange and cherry

Add all ingredients, except for Sprite in a shaker. Add ice and shake vigorously. Pour everything into a 16 oz glass, top with Sprite.

Norwegian Cruise Line *Rebellious Fish*



1 oz Passoa passion fruit Liqueur
 $\frac{3}{4}$ oz Grey Goose L'Orange
 $\frac{1}{4}$ oz Cointreau
Fresh orange juice
2 oz Prosecco sparkling wine

Combine Passoa, Grey Goose L'Orange, Cointreau and orange juice in a mixing tin and blend well. After shaking pour sparkling wine into the tin and then pour ingredients over ice. Garnish with fresh berries that can be “fished out”.

Celebrity Cruises *Elderflower Blush*



1 oz St- Germain Elderflower Liqueur
1 oz Bombay Sapphire Gin
.5 oz fresh lemon juice
2 basil leaves
2 strawberries oz
Sprite

Serve in a Pilsner glass

Muddle all ingredients together in a mixing glass except the Sprite. Add ice to mixing glass and pour all contents into a pilsner glass. Fill glass with Sprite and garnish with basil leaf.

Holland America *Sangria*



Makes 4 to 6 servings

2 large oranges, well washed
1 large lemon, well washed and sliced
¼ cup superfine sugar
2 red apples, well washed, cored, and chopped
¼ cup triple sec
¼ cup brandy, or a mixture of half brandy and half Grand Marnier
1 (750 milliliter) bottle inexpensive dry red wine (such as rioja), chilled
½ cup sparkling water, chilled (optional)
6 ice cubes

1. Slice one orange and juice the other; set them aside separately.
2. In a large pitcher, combine the orange slices, lemon slices, and sugar. With a wooden spoon, mash the fruit gently until some juice is released and the sugar dissolves but the fruit isn't totally crushed. Stir in the apples, the reserved fresh orange juice, triple sec, brandy, and wine. Refrigerate for at least 2 hours or overnight.
3. Right before serving, stir in the sparkling water (if using) and the ice cubes, making sure to reach the fruit that has settled on the bottom. Divide the sangria among glasses – let a few pieces of fruit pour into each one – and serve immediately.

Royal Caribbean *Mango Martini*



1 ¼ oz Absolut Mango vodka
1 oz orange juice
½ oz simple syrup

Fill shaker with ice and add all ingredients. Shake and strain.