RENEWED 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.
**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

---

**CRAFT BEERS  5.95**

- **Seawitch IPA**
  - Strike Brewing Company, San Jose, California

- **Seawitch Blonde**
  - Shipyard 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

---

**WHINES 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 (375ml 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

- **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 crispy 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 gryuere, 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.