



Welcome to

15615 Hwy. 99, Lynnwood WA 98087

Vessel Taphouse!



Feast & Grog

Starters & Small Plates

Buttery Planks 9

Basket of Four warm, Buttery Garlic Breadsticks with a side of Marinara for dipping

Spinach Artichoke Dip 9

Our own House Creamy Spinach Artichoke Dip topped with Mozzarella and baked to Golden Perfection. Served with toasted Pita Bread
Add Smoked Salmon—3

Kraken Teeth 9

Toasty Cheese breading stuffed with Mild Jalapeños, Cream Cheese and your choice of Ranch or Mustard sauce

Vessel Tatchos 9

A Giant Mound of Baked Tater Tots heaped with Chili, Cheddar Cheese, diced Tomatoes, Jalapeños and sour cream

Quesadilla 9

Goopy melted Cheese nestled between perfectly prepared Tortillas, topped with diced Tomatoes, Green Onion, Jalapeños, Salsa and Sour Cream. Add Chicken - 3

Burgers

Black (& Blue) Beard 15

Cajun Aioli seasoned Beef, Caramelized Onion, Lettuce, Tomato, topped with lots of melted Blue Cheese

Smugglers Bay Burger 15

Dark Rum Barbeque Sauce, sauteed Onion, Pepperoncini, Pepper Jack cheese

Queen Anne's Revenge 15

Swiss Cheese, Bacon, caramelized Onions, Lettuce, Tomato Spicy Mayo. Add a Fried Egg for a buck

Lost At Sea 16

Provolone Cheese, Lettuce, Tomato, sweet Béarnaise sauce stuffed with Smoked Salmon and Cream Cheese

Vessel Mate's Burger 14

Served with Lettuce, Tomato, caramelized Onion, Bacon and your choice of Cheese

Our Burgers are 100% All Beef. Your Choice of Two Sides

Pizza

12 inch Pizzas baked on a Beer-Batter crust

Morgan's Revenge 17

Grilled Pork Belly, Dark Rum Barbeque Sauce, fresh diced Tomatoes, Black Olives, Red Onion

The Mutineer 17

Pesto Sauce, shredded Philly Style Beef, sauteed Onion fresh diced Tomatoes, grilled Bell Pepper

The Black Pearl 17

Jerk Chicken, spicy Cajun Aioli Sauce, Red Onion, Pepperoncini, fresh Tomato, Black Olives

Anne Bonney 17

Diced Roasted Chicken, Alfredo Cream Sauce, fresh Tomato, diced Bacon, Green Onion

Davey Jones Locker 18

Smoked Salmon, sweet & sour Béarnaise Sauce, fresh Spinach, Red Onion, diced Bell Pepper

The Minoan 17

Pesto Sauce, Feta, Tomato, Spinach, Kalamata Olives, Red Onion, Artichoke Hearts
Add Chicken — 3

Build Your Own 17 for two toppings

Choose from Ham, Meatballs, Salami, Pepperoni, Mushrooms, Pineapple, Crumbled Bacon, Black Olives, and Pepperoncini.

Each additional topping — 3

Seafarer Salads

Cutlass Caesar 11

Classic Caesar salad topped with Parmesan Cheese served with Warm Buttery Plank breadstick. Pair with a crisp glass of Vessel Pinot Grigio

Shipshape Spinach Salad 11

Cranberry, Almonds and Succulent Orange Slices atop a mound of Leafy Green Spinach. Served with a Warm Buttery Plank

Greek Goddess Delight 11

Tomato, Cucumber, Kalamata Olives, and Red Onion on a bed of Leafy Greens. Topped with Feta Cheese and served with a Warm Buttery Plank

Add Bacon, Chicken or Salmon to any Salad — 3

Surfin' Sandwiches

Caribbean Jerk Chicken 14

Grilled Chicken Breast with Jerk seasoning, Lettuce, Tomato Pepper jack Cheese and Cajun Aioli Sauce

Captain Jack's Meatball Sub 14

House Made Meatballs served in a Warm Bun with Spicy Red Sauce, topped with Mozzarella Cheese and Lightly Toasted

Vessel Reuben 15

Classic Reuben served on Marbled Rye, piled high with fresh Corned Beef, melted Swiss Cheese, warm Sauerkraut and Thousand dressing

Seaside Sides

Pasta Salad

Rotini Pasta, diced Bell Peppers, Kalamata Olives, Grated Parmesan Cheese

Spicy Noodles

Spicy, savory Asian style Noodles

Tater Tots

Baked to Golden Perfection

Baked Beans

Rustic and Satisfying

Dinner Salad

Mixed Greens with Tomatoes, Red Onion, Cucumber and Choice of Dressing

Cole Slaw

Creamy and Delicious

Chowder/Chili/Cold Plates

Warm Yer Bones 9

Cup of Chef Cecil's signature Chili served with toasted Pita Bread and topped with your choice of Cheddar, diced Tomatoes, Green Onion and Sour Cream

Smoked Salmon Chowder 10

Cup of Chef Cecil's Seasonal Salmon Chowder served with toasted Pita Bread

Charcuterie Plate 14

Assorted Cured Meats and Smoked Salmon

BBQ Pork Plate 14

Sliced BBQ Pork with Asian Noodles

Island Cocktails

Pain Killer 14

Dark Rum, Light Rum, Orange Juice, Pineapple, Coconut, Nutmeg

Dark & Stormy 14

Dark Rum, Ginger Beer, Lime

Mutineer's Bay Breeze 14

Vodka, Cranberry, Pineapple, Strawberry Guava, Lime

Mermaid 14

Vessel Chardonnay, Ginger beer and Lime

Buck-Cran-er 14

Our take on the Classic Moscow Mule with Cranberry

Black Spot Shot 14

Vodka, Pomegranate and Cranberry Juices with Blue Curacao

L'Olonnais Loot 13

Pilsner Light Beer, Sprite, Lemon, with a splash of Pomegranate

New World Sour 13

Bourbon, lemon juice, simple syrup, maraschino cherry, and a splash of our own Vessel Red Blend.

Salty Seaman 13

Vodka, Grapefruit and Salt of the Sea

There's always something going on at Vessel Taphouse, no matter when you swing by. Check our website for upcoming karaoke nights and live music events!

www.vesseltaphouse.com

