



FEAST AND GROG

STARTERS

BUTTERY PLANKS \$7.00

BUTTERY GARLIC BREADSTICKS SERVED WITH MARINARA SAUCE.
GREAT WITH ANY VESSEL WINE OR ALE

CANNON BALLS \$7.00

CREAMY MACARONI AND CHEESE BAKED INTO OUR BEER BATTER AND SERVED AS WARM BITES OF CHEESY PARADISE
PERFECT COMPLIMENT TO VESSEL'S KRAKEN RED ALE.

KRAKEN TEETH \$6.00

TOASTY CHEESE BREADING STUFFED WITH MILD JALAPENO PEPPERS AND CREAM CHEESE AND YOUR CHOICE OF MARINARA OR MUSTARD SAUCE. A PERFECT COMBINATION WITH OUR PERFECT STORM IPA.

SHARK BITES \$6.00

CREAMY MOZZARELLA CHEESE BAKED INTO LIGHT BREADING AND SERVED WITH MARINARA SAUCE . GOES GREAT WITH A GLASS OF VESSEL'S MOUTHWATERING MALBEC.

MADAME CHENG'S EXOTIC EGG ROLLS \$7.00

CRISP MINI VEGETABLE SPRING ROLLS SERVED WITH RUM INFUSED GINGER SOY SAUCE. ENJOY WITH A GLASS OF LIGHT AND REFRESHING CHARDONNAY.

SWASHBUCKLERS \$7.00

JUICY CHICKEN SKEWERS SERVED WITH YOUR CHOICE OF BBQ, JALAPENO OR HONEY MUSTARD SAUCE

SANDWICHES

SHIPWRECK GRILLED CHEESE \$8.00

YOUR CHOICE OF CHEESE ON WARM PANINI GRILLED SOURDOUGH OR FRENCH WHITE BREAD AND SERVED PLAIN OR WITH CREAMY MAYONNAISE OR SPICE IT UP WITH OUR JALAPENO MUSTARD
ADD HAM OR SALAMI FOR \$2.00

PIRATE ISLAND REUBEN \$8.00

PANINI GRILLED RYE BREAD LOADED WITH CORNED BEEF, SUCCU- LENT SAUERKRAUT AND SHARP SWISS CHEESE, SMOTHERED IN THOUSAND ISLAND DRESSING.

CAPTAIN JACK'S SPICY MEATBALL SUB \$8.00

MEATBALLS SMOTHERED IN SPICY MARINARA SAUCE SERVED ON A WARM HOAGIE ROLL AND BAKED WITH MOZZARELLA AND PARMESAN CHEESE.
GREAT WITH A DRENCHED WENCH GOLDEN ALE

PIZZA

PIZZAS ARE 12 INCHES BAKED ON OUR OWN BEER BATTER CRUST AND OUR SIGNATURE ITALIAN SAUCE

Saucy Wench \$12.00

RICH RED SAUCE PILED HIGH WITH MOZZARELLA CHEESE

The Mutineer \$13.00

RICH RED SAUCE, MOZZARELLA CHEESE, PEPPERONI

MORGAN'S REVENGE \$15.00

MEATBALLS, PEPPERONI, SALAMI, PEPPERONCINI

ANNE BONNEY \$15.00

MUSHROOMS, BLACK OLIVES

DAVEY JONES LOCKER \$15.00

PEPPERONI, HAM, BLACK OLIVES, CRUMBLLED BACON

PARROT PARADISE \$15.00

PINEAPPLE, HAM

THE BLACK PEARL \$15.00

MUSHROOMS, BLACK OLIVES, CRUMBLLED BACON

OR BUILD YOUR OWN

\$15.00 W/ ANY TWO TOPPINGS

ADDITIONAL TOPPINGS \$2.00 EACH

HAM	MEATBALLS	SALAMI
PEPPERONI	MUSHROOMS	PINEAPPLE
CRUMBLLED BACON	BLACK OLIVES	PEPPERONCINI

SALADS

CUTLASS CAESAR SALAD \$9.00

CLASSIC CAESAR SALAD SERVED WITH CHEESY BREADSTICK. PAIR WITH A CRISP GLASS OF PINOT GRIGIO.

ADD CHICKEN \$2.00.

ADD ADDITIONAL WARM BREADSTICK \$2.00

BEERS AND ALES \$6.00

PERFECT STORM IPA

CRISP, EXTRA HIGH HOP & BITTERNESS, BEAUTIFULLY BALANCED WITH A HINT OF FRUIT AND MILD MALT. A TRUE PIRATE'S BREW.

DRENCHED WENCH GOLDEN ALE

AMERICAN BLONDE STYLE ALE WITH A GOLDEN HUE, DELICATE HOP AROMA AND A SLIGHT SWEETNESS ON THE PALATE. A SURE FAVORITE AMONG PIRATES AND WENCHES ALIKE

KRAKEN RED ALE

SMOOTH FLAVORFUL AND PERFECTLY BALANCED. GUARANTEED TO QUENCH ANY MONSTER THIRST. THE MASTER BREWER'S PERSONAL FAVORITE.

PIRATE'S PORTER

MILD NOTES OF ROASTED GRAINS, CHOCOLATE AND TOFFEE WITH AN UNDERTOW OF COFFEE AND LICORICE. PERFECT FOR THOSE COLD DARK NIGHTS AT SEA WITH YOUR FAVORITE PIRATE OR WENCH.

BAD HOMBRE JALAPENO PALE ALE

RELEASE DATE APRIL 1ST!!! OUR BREWER'S UNIQUE BLEND OF A MEDIUM BODIED PALE ALE WITH A HINT OF JALAPENO SPICE. IF IT DOESN'T AWAKE YOUR INNER PIRATE, THEN NOTHING WILL !!

VESSEL TRIPEL CARMELITE

LIGHT BELGIAN STYLE ALE WITH HINTS OF BANANA AND VANILLA. SWEET BELGIAN AROMA WITH JUST THE RIGHT AMOUNT OF LEMON FINISH.

BUCCANEER LIBATIONS

PAINKILLER \$8.00

THE TRADITIONAL PIRATE CURE FOR EVERYTHING THAT AILS YOU! SPICED RUM, PINEAPPLE AND ORANGE JUICE WITH A HINT OF COCONUT.

BAHAMA MAMA \$7.00

LONGING FOR A TRIP TO THE ISLANDS? A COUPLE OF THESE AND YOU'LL THINK YOU'RE THERE! A BLEND OF RUMS, PINEAPPLE AND COFFEE LIQUOR WITH A HINT OF CITRUS

BARBADOS PUNCH \$7.00

GUAVA, PINEAPPLE AND LIGHT RUM FINISHED WITH NUTMEG. THE PIRATE'S STAPLE DRINK WHEN LOST AT SEA

CALICO JACK \$7.00

WHEN YOU'VE FINALLY HAD ENOUGH RUM...AS IF THAT'S POSSIBLE!! WHISKEY, COCA-COLA AND LIME JUICE.

SALTY DOG \$7.00

THE DRINK OF CHOICE TO FEND OFF THE DREADED SCURVY... OR AT LEAST A VERY REASONABLE EXCUSE TO HAVE ANOTHER! VODKA OR GIN, GRAPEFRUIT JUICE AND A SPLASH OF SEA WATER.

DARK AND STORMY \$7.00

THE PIRATE AND WENCH'S DRINK OF CHOICE FOR THE LONG COLD NIGHTS SEARCHING THE HORIZON FOR THE NEXT PRIZE! DARK RUM AND GINGER BEER. TRULY AN ISLAND FAVORITE!

MUTINEER'S BAY BREEZE \$8.00

SIT BACK AND LISTEN TO THE WIND IN YOUR SAILS WHILE YOU SIP ON THIS TRUE TASTE OF THE SEA. VODKA, TRIPLE SEC AND A BLEND OF CRANBERRY, PINEAPPLE AND GUAVA JUICES.

WINES AND CIDERS \$6.00

2013 MALBEC

DEEP RUBY RED COLOR, DARK PLUM AND BLACK CHERRY ON THE NOSE, COCOA POWDER AND LEATHER FINISH.

2013 CABERNET SAUVIGNON

SWEET BLACK CURRENT, JUICY PLUM WITH CEDAR TONES.

2013 SANGIOVESE CAB BLEND

CHERRY & VANILLA FOLLOWED BY A SLIGHT SPICE FINISH

2013 CHARDONNAY

BRIGHT PEAR AND APPLE, BUTTERY ALMOND AND APRICOT FINISH.

2013 PINOT GRIGIO

CITRUS, PEACH, & SWEET GRAPEFRUIT TONES, SLIGHT MINERALITY WITH A STRAWBERRY FINISH.

2013 RIESLING

HONEYSUCKLE, KIWI, STARFRUIT WITH A TANGERINE FINISH. MEDIUM SWEETNESS, A GREAT DESERT !!

LOCUST DARK CHERRY OR THAI GINGER CIDER \$6.00

NON ALCOHOLIC

SPRITE COKE ROOT BEER \$2.00

BOTTLED WATER \$2.00

SHIRLEY TEMPLE \$2.50

ALL OUR BEERS AND WINES ARE MADE RIGHT HERE IN WASHINGTON BY OUR OWN SKILLED BREWERS AND WINEMAKERS

We know you WORK LIKE A CAPTAIN.

JOIN US TO PLAY LIKE A PIRATE!

NEW SHOWS AND EVENTS!!

CHECK IT OUT AT WWW.VESSELALES.COM

