



**VESSEL**

restaurant + bar

# BRUNCH

## VESSEL NIGHTLY HAPPENINGS

**MON** Meatloaf Monday \$20 | **TUES** Taco Tuesday \$10 grilled fish tacos | **WED** Wine Wednesday 50%-off selected bottled wines

**THUR** Prime Rib Thursday \$32 | **FRI** Go Fish Friday "catch-of-the-day" | **SAT & SUN** Brunch 8am-2pm

### BR...

Lox 17  
house-cured salmon, bagel, capers, egg,  
tomato, red onion

Two Eggs "Cooked Your Way"\* 15  
breakfast meat, breakfast potatoes, toast

Black Forest Ham & Cheddar Omelet 16  
breakfast potatoes, toast

California Burrito 16  
scrambled egg, chorizo, black beans, queso fresco,  
pico de gallo, flour tortilla

Huevos Rancheros\* 17  
sunny side-up eggs, black beans, ranchero sauce,  
queso fresco, corn tortillas

Classic Eggs Benedict\* 17  
poached eggs, canadian bacon, english muffin,  
hollandaise, breakfast potatoes

Buttermilk Pancakes 14  
candied banana, maple syrup

Flat Iron Steak & Eggs\* 27  
bacon-potato hash, eggs over-easy, wild arugula,  
house-made steak sauce, wild arugula

### SIDES

Toast 5  
whole wheat, sourdough, rye, english muffin

Toasted Bagel & Cream Cheese 7

Breakfast Meat 6  
applewood-smoked bacon or pork sausage links

Breakfast Potatoes 6

2 Eggs "Cooked Your Way"\* 8

### SALADS

add flat iron steak\* 15 | grilled chicken 8 | salmon 10

Strawberry & Fennel 14  
arugula, ricotta cheese, toasted almonds  
cabernet sauvignon & black pepper vinaigrette

Kale Caesar 14  
heirloom tomato, parmesan cheese, white anchovy,  
classic dressing, croutons

The Noble Garden 15  
bulgur wheat, quinoa, arugula, celery, beet, avocado,  
tomato, mint, marcona almonds, lime dressing

### ...UNCH

Summer Squash Farfalle 19  
chickpea pasta, vegan mozzarella, baby tomato,  
sweet basil, black garlic

Grilled Fish Tacos 19  
baja slaw, guacamole, pico de gallo, chile aioli, corn tortillas

Fish & Chips 19  
ipa beer-battered snapper, smoked onion tartar sauce,  
baja slaw, fries

Miso Salmon\* 27  
pearl couscous, baby tomato confit, green onion

Kona Club 18  
roasted turkey, applewood-smoked bacon, avocado,  
red onion, swiss, tomato, lettuce, chile aioli, fries

Vessel Burger\* 19  
arugula, tomato, gruyère cheese, bacon jam,  
pommery mustard aioli, house-made pickles,  
brioche bun, fries

Flat Iron "Steak Frites"\* 28  
arugula, parmesan-truffle fries, house-made steak sauce

### DRINKS

Coffee 6

Hot Tea 6

Juice 6  
apple, cranberry, grapefruit, orange, pineapple

Mimosa 11

Bloody Mary 14

### SWEETS

available after 11am

Key Lime Pie 10  
cashew-graham cracker crust, raspberry,  
chantilly cream

Chocolate Lava Cake 10  
hazelnut mousse, coffee ice cream

Sorbet & Ice Cream 10  
house-made inspirations

*\*Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects.*

*WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.*

*A 5% surcharge has been added to all guest checks in support of the recent increases in minimum wage and benefits for our dedicated team members.*

*An 18% service charge will be added to guest checks for groups of six or larger.*