

RAW BAR

KING CRAB SALAD 28
Coconut Vinaigrette, Pickled Kumquat

SHRIMP COCKTAIL 24
House Cocktail Sauce

AHI TUNA CRUDO 22
Asian Pear, Fresno Chile, Aguachile

1/2 DOZEN OYSTERS 27
Yuzu Gel, Pink Peppercorn, Lemon

SHELLFISH PLATTER
Petite 85 | Grand 175

CAVIAR SERVICE
The Caviar Company *by the ounce*
Soft Scrambled Egg, Savory Waffle, Chives
Golden Osetra 165 | Kaluga 105 | Smoked Trout Roe 35

STARTERS

PARKER HOUSE ROLLS 9
Six Warm Rolls with Whipped Salted Butter

THE VAULT CAESAR SALAD 13
Chilled Romaine Lettuce, Sourdough Croutons, Shaved Parmesan

BAKED CHEESE 17
Vegetable Crudite, Lemon Agrumato, Aleppo Pepper, Sourdough

WEDGE SALAD 17
Iceberg, Bacon Crumble, Sieved Egg, Spring Vegetables, Bleu Cheese Dressing
Add Chicken, Shrimp or Skirt Steak +12
Add Salmon +18

SOY-BRAISED PORK BELLY 20
Spring Lettuce & Herbs, Crispy Garlic, Chili Sauce

MAINS

PORCINI RISOTTO 26
Black Truffle Butter, Mascapone, Shallot Crumble, Roasted Mushrooms

GRILLED ORA KING SALMON 38
Soft Polenta, Ratatouille, Basil Pistou

SOFT SHELL CRAB CIOPPINO 32
Shrimp, Calamari, Mussels, Firebrand Sourdough

THE VAULT BURGER 21
Double Patty, Fiscalini Cheddar, Lettuce, Secret Sauce, Fries

SKIRT STEAK 45
10 oz Charred Skirt Steak, Papas Bravas, Grilled Onions, Romesco, Chimichurri

SIDES

WAGYU FRIED RICE 15
Egg Yolk, Scallion

ROASTED MUSHROOMS 14
Anchovy Butter, Gremolata

VAULT FRIES 11
Ketchup

BLISTERED SHISHITOS 15
Togarashi, Garlic Aioli

BLACK TRUFFLE MAC & CHEESE 16
add Lobster +19

DESSERTS

GINGER-SUGAR DUSTED BEIGNETS 12
Orange Marmalade, Vanilla Pastry Cream

KEY LIME TART 12
Graham Cracker Crust, Meringue, Coconut Sorbet

A 6% surcharge per guest is added for San Francisco employer mandates, including health care security, commuter benefit and minimum wage ordinances. 2% propane tax added to ensure a more comfortable dining experience. 20% service charge added for parties of six or more. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.