

RAW BAR

LOBSTER SALAD 30
Avocado, Corriander Aioli, Jalapeño

SHRIMP COCKTAIL 24
House Cocktail Sauce

AHI TUNA CRUDO 22
Asian Pear, Fresno Chile, Aguachile

1/2 DOZEN OYSTERS 27
Tomato Water, Horseradish Gel

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, Seasonal Vegetables, Bleu Cheese Dressing
Add Chicken, Shrimp or Skirt Steak +12
Add Salmon +18

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

MAINS

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

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

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

CHARRED SKIRT STEAK 45
Papas Bravas, Grilled Onions, Romesco, Chimichurri

SIDES

WAGYU FRIED RICE 18
Wagyu Chorizo, Queso Fresco

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
Berries and Cream, Whipped Cheesecake

CHOCOLATE PANNA COTTA 12
Passionfruit, Kiwi, Candied Coco Nibs, Toasted Chocolate Crumble

STRAWBERRY SHORTCAKE 12
Strawberry Consume, Strawberry Meringue, Basil

A 8% surcharge per guest is added for San Francisco employer mandates, including health care security, commuter benefit and minimum wage ordinances. A 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.

GARDEN COCKTAILS

BOUGAINVILLEA 15

Ketel One Botanical, Watermelon, Chateau, Canton, Lime, Ginger Beer

PASSIFLORA 16

Barr Hill Gin, Kina l'Aero, St. Germain, House-Made Passionfruit Tonic

JAMAICA 15

Cantalope-Infused Espolon Blanco, Fresno Chile, Fino Sherry, Dry Curaçao, Lime, Hibiscus Salt Rim

SAGUARO 16

Union Mezcal, Grilled Cactus, Jalapeño, Green Chartreuse, Dolin Dry, Lime, Volcanic Sea Salt Rim

BANANA LEAF 16

Buffalo Trace Bourbon, Crème de Banane, Grand Poppy Amaro, Oloroso Sherry, Old Fashioned Bitters

GOLDENROD 15

Coconut-Washed Dickel Rye, Japanese Bermutto Sake, Yuzu Bitters, Absinthe Rinse

MARIPOSA 15

Havana Club Rum, Smith & Cross Rum, Strawberry Horchata, Avena, Chocolate Bitters

SAKURA 15

Jasmine-Infused Avuá Cachaça, Sweet Pea Juice, Thai Basil Syrup, Lime, Coconut Water

DRAFT BEER

NORTH COAST 'SCRIMSHAW' 9

Pilsner - Fort Bragg, CA | 4.5%

BAREBOTTLE HAZY IPA 9

Hazy IPA - San Francisco, CA | 6.5%

MOONLIGHT 'DEATH & TAXES' 9

Black Lager - Santa Rosa, CA | 5.3%

FACTION PALE ALE 9

Pale Ale - Alameda, CA | 5.4%

BEER & CIDER

ALMANAC 'TRUE KÖLSCH' 9

Kölsch - Alameda, CA | 4.9% (473ml)

BROOKS 'DRY' 9

Cider - California | 6% (355ml)

ALLAGASH 'WHITE' 11

Witbier - Portland, ME | 5.2% (473ml)

WINE BY THE GLASS

SPARKLING

N.V. Frederic Magnien Extra Brut | Crémant de Bourgogne, FR 16/64

2018 Rolet Brut Rosé | Arbois-Crémant du Jura, FR 17/68

WHITE & ROSÉ

2020 Domaine des Tilleuls Melon de Bourgogne | Muscadet, FR 12/48

2021 Domaine du Carrou Sauvignon Blanc | Sancerre, FR 19/75

2020 Giacomelli 'Pianacce' Vermentino | Colli di Luni, Italy 15/59

2018 Willakenizie Estate Chardonnay | Willamette Valley, OR 17/67

2021 Figuière Rosé Grenache/Cinsault Rosé | Méditerranée, FR 12/48

RED

2017 Baxter Pinot Noir | Anderson Valley, CA 18/74

2018 Stéphane Ogier Grenache/Syrah | Côtes du Rhône, FR 13/52

2020 Vietti 'Trevigne' Barbera | Barbera d'Asti, Italy 15/59

2019 Catena 'Old Vines' Malbec | Lunlunta-Mendoza, AR 14/54

2020 Annabella Cabernet Sauvignon | Napa Valley, CA 16/64