



STARTERS

FRENCH ONION SOUP	12	CHARRED BURRATA	17
Garlic crouton, gruyere, provolone		Bruschetta crostini, arugula, roasted fig glaze, pistachio dust, crisp prosciutto	
VAULT SALAD	7	PORK BELLY	16
Artisan mix, cherry tomato, cucumber, ricotta salata, house vinaigrette		Deviled egg mousse, pickled apple, buckwheat honey, candied bacon	
add chicken 9, shrimp 12, scallops (3)	18	CALAMARI	17
CAESAR SALAD	8	Lightly fried, preserved lemon, banana pepper aioli	
Romaine hearts, garlic crouton, crispy parmesan, charred lemon		CRAB CAKE	18
add chicken 9, shrimp 12, scallops (3)	18	Lump crab, sriracha aioli, pickled fennel & arugula	
CHOPPED SALAD	8	MEAT & CHEESE	18
Tomato, cucumber, garbanzo bean, radish, kalamata, house blue cheese		800 day Parma prosciutto, hot sopresatta, sweet sopresatta, chorizo, assorted cheese and accompaniments	
add chicken 9, shrimp 12, scallops (3)	18	BUFFALO CAULIFLOWER	16
MEATBALLS	11	Chickpea flour fried, buffalo sauce, carrot & celery slaw, crumbled blue cheese	
Classic marinara, herb ricotta			
CREAMED SPINACH & ARTICHOKE	12		
Cast iron baked, house fried tortilla			

ENTREES

VAULT BURGER	26	SHORT RIB	36
Short rib & brisket blend, aged cheddar, maple pepper bacon, roasted tomato, chipotle aioli, with house cut fries		Red wine braised, cayenne honey sweet potato puree, candied bacon, crispy parsnip, Pecorino Romano	
ROASTED CHICKEN	32	PRIME STRIP	53
Stone ground parmesan polenta, heirloom carrots, truffle mushroom jus		14oz cut, day vegetable, truffle parm potatoes	
SALMON	34	FILET MIGNON	44
Pan seared, confit tomato & leek risotto, lemon aioli, crispy leek		8oz cut, day vegetable, truffle parm potatoes, charred blue cheese scallion butter	
DAY BOAT SCALLOPS	37	Steak Accompaniments add 3:	
Pan seared, lobster risotto, lemon prosecco beurre blanc, fried caper		chipotle butter, truffle butter, blue cheese scallion butter	
PORK BELLY MEATLOAF	34	GRILLED CAULIFLOWER STEAK ⑦	32
Seared, brown sugar & jalapeño ketchup, goat cheese whipped potato, buttermilk fried onion		Rainbow quinoa, chimichurri, preserved lemon oil	

FRESH PASTA

GNOCCHI	30
House made potato gnocchi, fontina cream, marinara, Parmesan	
SHORT RIB CARBONARA	32
Braised short rib, egg, parmesan, Pecorino Romano	
SHRIMP & CRAB	34
Sautéed shrimp, lump crab, roasted garlic tomato lobster cream, arugula pesto, Focaccia bread crumbs	
SUNDAY SAUCE	32
Braised pork & beef, Vault red sauce, ricotta salata, crispy prosciutto	

SIDES

HOUSE CUT FRIES	11
Malt Vinegar Aioli	
FRENCH ONION MAC	10
Gruyere, cheddar, house French onion	
ROASTED POTATOES	9
Balsamic herb butter	
TRUFFLE LOBSTER MAC	14
Cheddar, lobster meat, lobster cream, gruyere, truffle essence	

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE. PLEASE NO SEPARATE CHECKS ON PARTIES OF 8 OR MORE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
NOT ALL INGREDIENTS ARE LISTED. PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES.

◆ COCKTAILS ◆

AVIATION 15	VAULT OLD FASHIONED 17
Breckenridge Gin, Creme de Violet, Lemon Juice	Yellowstone Bourbon, Bitters, Orange, Smoked Simple Syrup
BLACKBERRY GIN FIZZ 15	SPICY MARGARITA 15
Breckenridge Gin, Simple Syrup, Lemon, Soda	LALO Tequila, Bauchant, Lime, Simple Syrup, Jalapeño
LEMON SORBET MARTINI 16	PEACH BOURBON SMASH 16
Chopin Vodka, Lemon Sorbet, Chambord, Prosecco	Evan Williams Peach Bourbon, Peach Schnapps, Simple Syrup, Ginger Beer, Lime
WHITE SANGRIA 14	BEES KNEES 18
Bauchant, Moscato, Lime Soda, Fresh Fruit	Procera Gin, Honey Simple Syrup, Preserved Lemon

◆ DRY COCKTAILS ◆

(ADD WELL \$2, CALL \$3, PREMIUM \$4)

ROSEMARY PEAR SPRITZER 10	LAVENDER BLUEBERRY LEMONATA 10
Pear Juice, Lemon Juice, Rosemary Simple Syrup, Soda	Lemon Juice, Lavender Simple Syrup, Fresh Blueberries, Soda

◆ BEER ◆

DRAFT

BIG DITCH BREWING CO. HAYBURNER IPA 7.2 ABV 9
PERONI 4.7 ABV 8
HAMBURG LAKEVIEW LAGER 5.2 ABV 8
SAMUEL ADAMS 5.3 ABV 8
SAMUEL ADAMS SEASONAL 8
LABATT’S BLUE LIGHT 4.7 ABV 8
BLUE MOON 5.4 ABV 8
GUINNESS 4.2 ABV 8
4 MILE ALLEGHENY IPA 7.2 ABV 8

BOTTLES

COORS LIGHT 5.50
CORONA 6.50
LABATT BLUE / LIGHT 5.50
MICHELOB ULTRA 5.50
MILLER LITE 5.50
MOLSON CANADIAN 5.50
STELLA ARTOIS 6.50
MODELO 6.50
HEINEKIN 6.50
PERONI N/A 5.50

◆ SELTZERS / CIDERS ◆

HIGH NOON 4.5ABV 8	SURFSIDE 4.5ABV 8
PURPLE LIZARD “LOGANBERRY” 5ABV 8	STATESIDE 4.5ABV 8
BLACKBIRD CIDER 6.9ABV 8	

◆ WINE BY THE GLASS OR BOTTLE ◆

RED

ALBERTONI 9 34
Cabernet Sauvignon
FAMILIA VINCENTE PEARCE . 13 49
Cabernet – Mendoza, Argentina
COLIMORO 9 35
Montepulciano - Italy
TRAPICHE 10 40
Malbec – Italy
DOGAJOLO 9 35
Red Blend – Italy
MARKSTONE 9 35
Pinot Noir – California
BREAD + BUTTER 10 40
Merlot – California

WHITE

MARKSTONE 9 35	SUMMER WATER 11 44
Chardonnay – California	Rosé - California
DIORA 13 49	HAYMAKER 13 49
Chardonnay - California	Sauvignon Blanc - New Zealand
CÔTES DU RHÔNE 10 38	VALCKENBERG 12 47
Blanc – Domaine St Vincent	Riesling - Germany
KRIS 13 49	VILLA ROSA 9 35
Pinot Grigio - Italy	Moscato d’Asti - Italy
BROWNSTONE 10 40	
Pinot Grigio - California	