



THE VAULT
— STEAKHOUSE —

UNLOCK THE POSSIBILITIES

555 California St. | San Francisco, CA 94104
Concourse Level



THE VAULT
— STEAKHOUSE —

“We do not remember days, we remember moments.”




– Cesare Pavese

A reimagined steakhouse experience with a modern culinary approach. Step into The Vault Piano Lounge, featuring an extensive selection of craft cocktails and curated whiskeys. Join us for dinner or host an event in our secluded private dining room. A full restaurant buyout is available for 80 seated guests and 150 for a standing reception.

Take a Tour

Inquire Here

Featured menus are samples only. Individual items are subject to change based on season and availability. We are happy to work with you to customize your menu and can accommodate any dietary restrictions.

 vegetarian  gluten free  vegan  dairy free



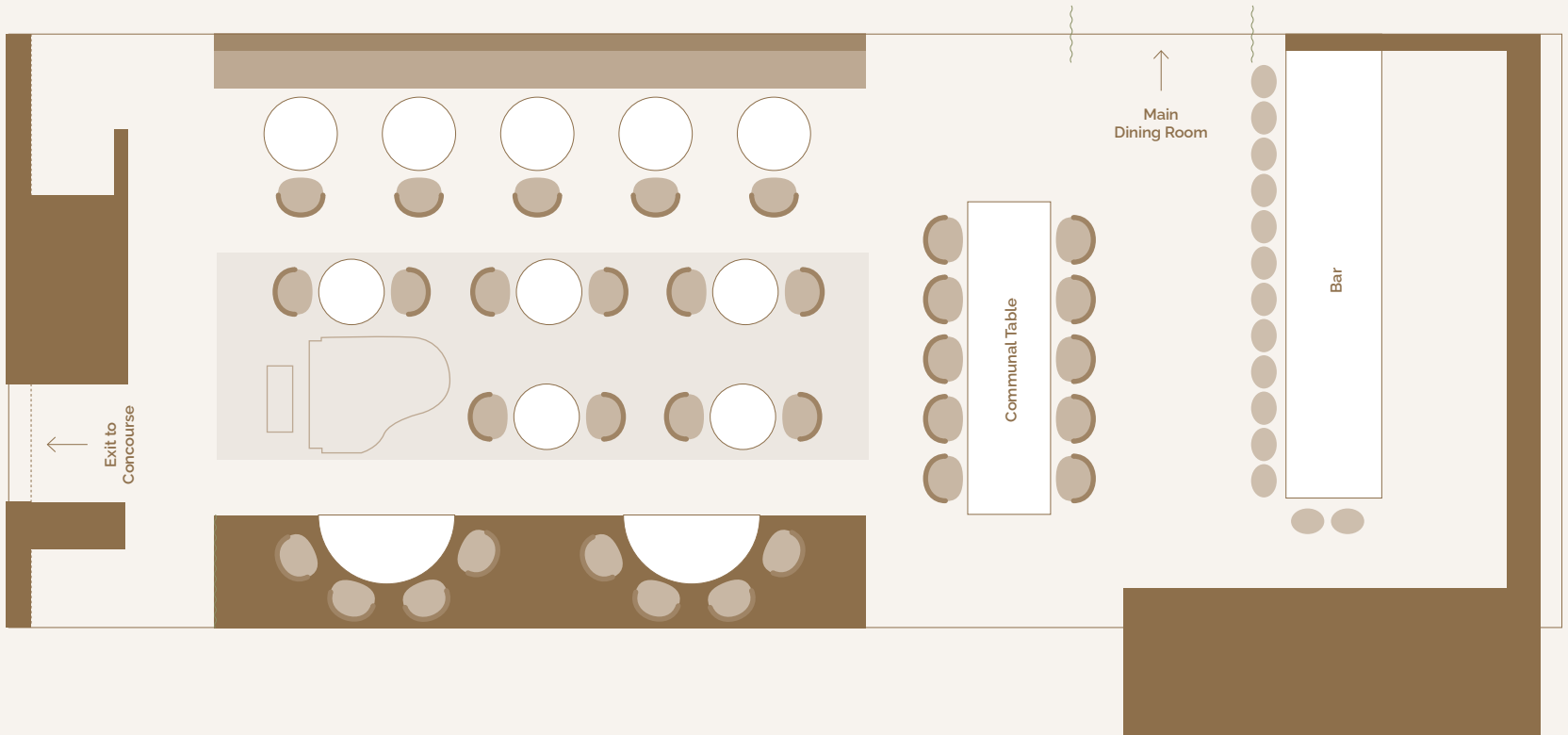
PIANO LOUNGE

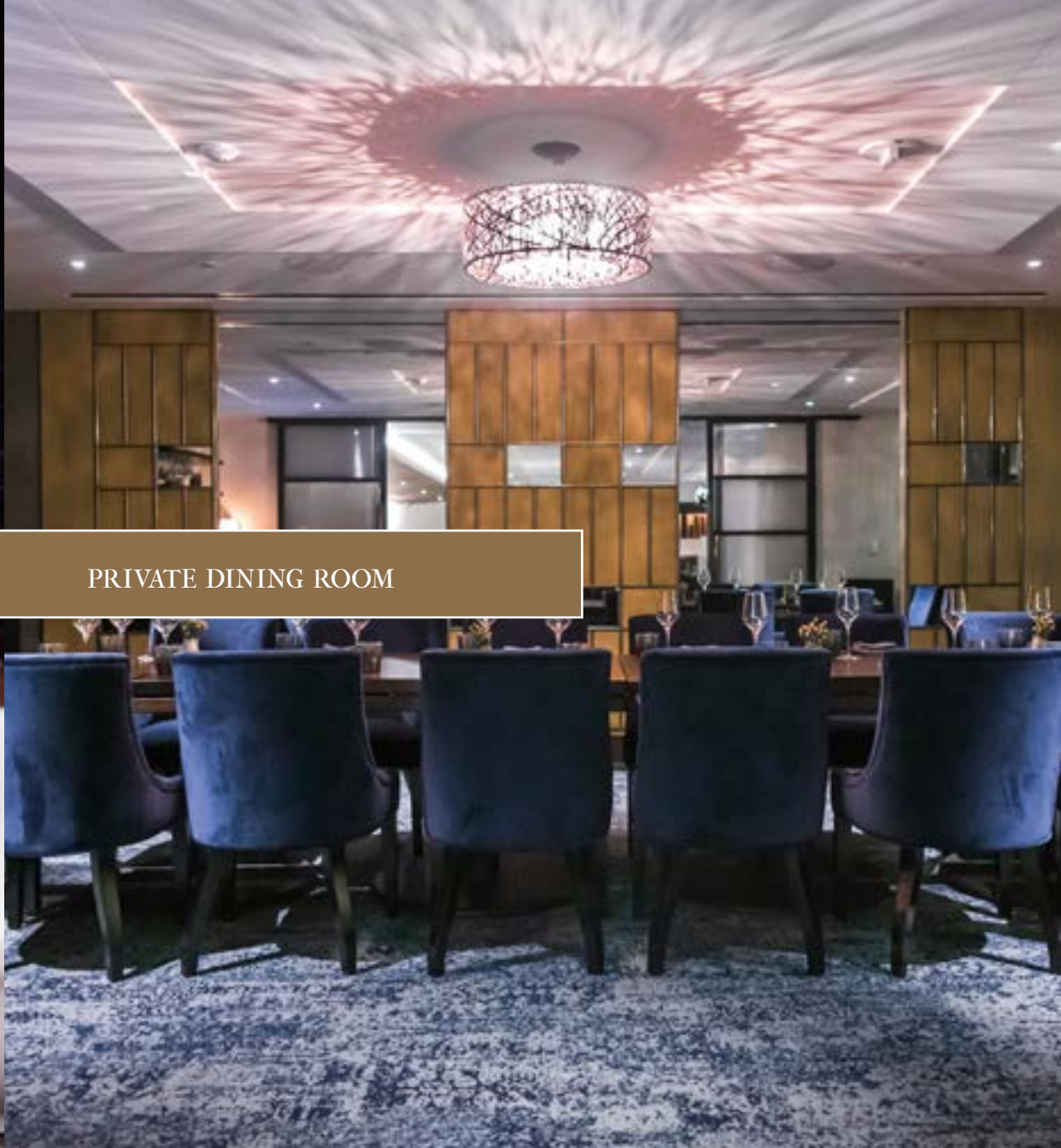


The Piano Lounge

UP TO 70 GUESTS

Exclusive use of the Piano Lounge can accommodate up to 70 guests, with partial (non-private) bookings available for parties of up to 30.





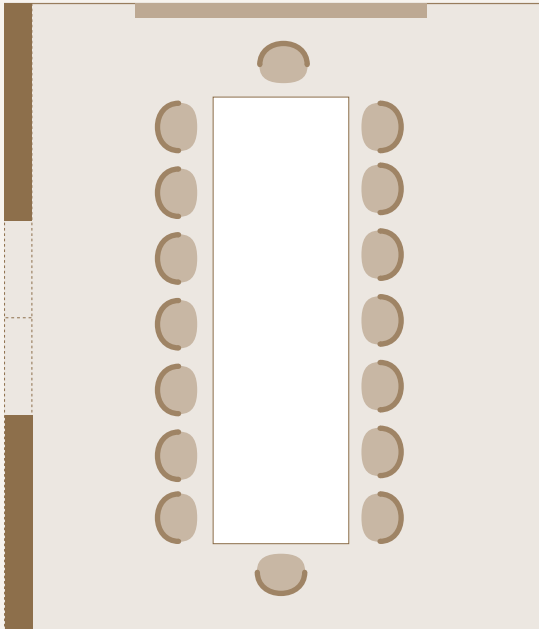
PRIVATE DINING ROOM

The Private Dining Room

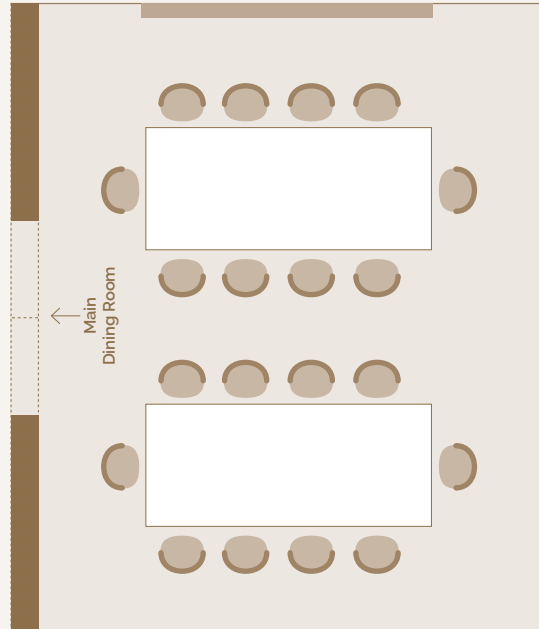
UP TO 24 GUESTS

Accommodates up to 24 guests, with various seating configuration options available. The room features separate music controls and a built-in Samsung Mirror TV, which can be used for presentations or branding opportunities during your event.

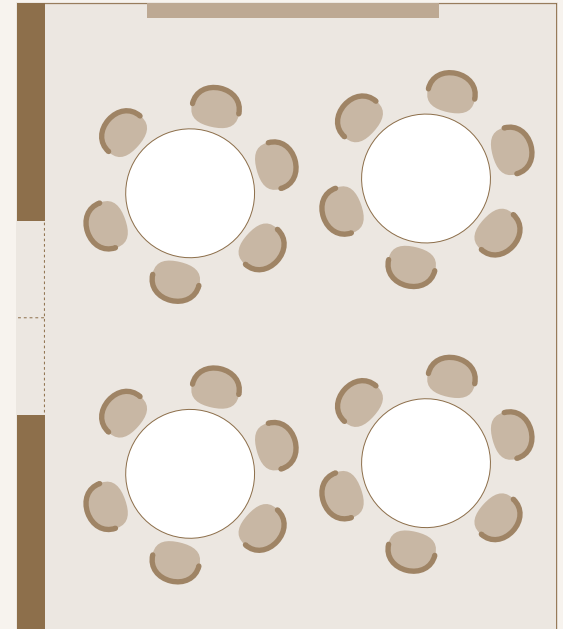
Popular Configurations



King Table
(16 max)



2 Table
(20 max)



Round tables
(24 max)

Reception Platters

PLATTERS SERVE 25

Price excludes tax and service charge.

STATIONARY BOARDS

CHARCUTERIE BOARD

Chef's selection of 3 cured meats, crackers

Gluten-free upon request

\$125

CHEESE BOARD

Assortment of 3 artisanal cheeses,
seasonal fruit, preserves

Contains dairy, gluten-free upon request

\$100

CHEESE & CHARCUTERIE

Assortment of 3 artisanal cheeses & meats,
seasonal fruit, preserves

Contains dairy, gluten-free upon request

\$200

CRUDITÉS ^V ^{GF}

Cauliflower hummus

Contains allium

\$75

CRAB & SPINACH DIP

Red Fresno chile, tarragon, avocado, flatbread

Contains shellfish, allium, nightshade

Gluten-free upon request

\$110

RAW BAR

OYSTER ON THE HALF SHELL ^{GF}

Mignonette ~ 2 dozen per order

Contains allium

\$108

SHRIMP COCKTAIL ^{GF}

Cocktail sauce ~ 24 pieces

Contains shellfish, allium, nightshade

\$96

KOMBU CURED SCALLOP SPOONS ^{GF}

Ginger, citrus

Contains shellfish, soy, gluten; dairy-free

\$125

SHELLFISH PLATTER ^{GF}

Serves 14 people

Includes oysters, shrimp, and scallops

\$295

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Reception Bites

25 PIECES PER ORDER

Price excludes tax and service charge.

HOT ITEMS

THE VAULT FRIES VEG V GF

Ketchup

\$45

WILD MUSHROOM ARANCINI VEG

Lemon aioli

Contains allium

\$100

POLENTA PANNISSE VEG V GF

Ratatouille, Meyer lemon

Contains nightshades

\$90

CRAB CAKES

Remoulade, dill

Contains dairy, gluten, allium, nightshade

\$180

HAM & CHEESE CROQUETTE

Potato, scallion, crème fraîche

Contains dairy, gluten, allium

\$105

CORN & SPINACH EMPANADAS VEG

Calabrian chili aioli

Contains dairy, gluten, allium, nightshade

\$115

SOY-GLAZED BEEF SKEWERS

Toasted sesame, scallion

Contains gluten

\$140

HONEY-LIME CHICKEN SKEWERS GF

Aleppo pepper

\$135

IMPOSSIBLE SLIDERS VEG

Cheddar, dill, and pickles on a Hawaiian roll

Contains gluten, allium, dairy; vegan on request

\$230

FRIED CHICKEN SLIDERS

Housemade slaw & pickles on a Hawaiian roll

Contains gluten, allium, dairy

\$175

WAGYU BEEF SLIDERS

Fiscalini cheddar, secret sauce, Hawaiian roll

Contains gluten, allium, dairy

\$225

POTATO PAVE "TOTS" GF

Crème fraîche, chive, sieved egg, royal

white sturgeon caviar

Contains allium, dairy

\$150

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Reception Bites, cont.

25 PIECES PER ORDER

Price excludes tax and service charge.

COLD ITEMS

DESSERT

TRUFFLED DEVILED EGGS ^{VEG} ^{GF}

Black truffle oil, Dijon mustard, chervil
\$100

TOMATO RICOTTA TART ^{VEG}

Marinated tomatoes, basil
Contains nightshade, dairy, gluten
\$115

MELON-CUCUMBER SKEWERS ^{VEG} ^V ^{GF}

Tajin
\$95

SEASONAL CAPRESE SKEWERS ^{VEG} ^{GF}

Summer vegetables, mozzarella, balsamic vinaigrette
Contains nightshade
\$90

LOBSTER LETTUCE CUPS

Endive, coriander aioli, fines herbes
Contains shellfish, allium; gluten and dairy-free
\$170

AHI POKE CRISPY RICE

Ginger, sesame, soy
Gluten-free upon request
\$125

LEMON BARS

Contains gluten and dairy
\$85

CHOCOLATE CHIP

Contains gluten and dairy
\$85

WHIPPED CHEESECAKE BITES ^{GF}

White chocolate crumble
Contains dairy; gluten-free
\$95

SEASONAL FRUIT PLATTER

Vegan
\$95

VAULT DESSERT CUPS

Tiramisu, lemon, chocolate, raspberry
Contains dairy and gluten
\$140

PETIT FOURS

Chef's bite-sized seasonal selections
Contains dairy and gluten
\$150

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Private Dining Menu I

\$135.00 PER PERSON

Price excludes tax and service charge.

FOR THE TABLE

VAULT FOCACCIA

APPETIZERS

Your guests choose onsite.

LOBSTER BISQUE

Poached lobster, saffron, fines herbes

–or–

CAESAR SALAD

Focaccia croutons, Pecorino, anchovy vinaigrette
Gluten-free, vegan, vegetarian upon request

ENTRÉE

Your guests choose onsite.

PORCINI RISOTTO

–or–

PAN-SEARED BRANZINO

–or–

ROASTED PRIME RIB

SIDES

Your guests choose onsite.

BLACK TRUFFLE MAC & CHEESE ^(veg)

(add lobster +\$7)

CREAMED CORN ^(veg) ^(gf)

CREAMED SPINACH ^(veg) ^(gf)

MUSHROOM GRATIN

POTATO PURÉE ^(veg)

VAULT FRIES ^(veg) ^(v)

PAN-ROASTED BROCCOLI

DESSERT

CHOCOLATE BUDINO

House-made Chantilly, candied nuts

SUPPLEMENTS

RIBEYE

(16 oz) – \$35

–or–

A5 WAGYU RIBEYE

(8 oz) – \$109

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Private Dining Menu II

\$145.00 PER PERSON

Price excludes tax and service charge.

FOR THE TABLE

VAULT FOCACCIA

APPETIZERS

Your guests choose onsite

LOBSTER BISQUE

Poached lobster, saffron, fines herbes

–or–

HAND CUT BEEF TARTARE

Black truffle vinaigrette, salt-cured egg yolk
Gluten-free, dairy-free upon request

–or–

CAESAR SALAD

Focaccia croutons, Pecorino, anchovy vinaigrette
Gluten-free, vegan, vegetarian upon request

ENTRÉE

Your guests choose onsite

PORCINI RISOTTO

–or–

PAN-SEARED BRANZINO

–or–

16 oz NEW YORK

SIDES

Your guests choose onsite

BLACK TRUFFLE MAC & CHEESE ^(veg)

(add lobster +\$7)

CREAMED CORN ^{(veg) (gf)}

CREAMED SPINACH ^{(veg) (gf)}

MUSHROOM GRATIN

POTATO PURÉE ^(veg)

VAULT FRIES ^{(veg) (v)}

PAN-ROASTED BROCCOLI

DESSERT

Your guests choose onsite

CHOCOLATE BUDINO

House-made Chantilly, candied nuts

–or–

WHIPPED CHEESECAKE PAVLOVA

Pepita bark, pomegranate

SUPPLEMENTS

RIBEYE

(16 oz) – \$35

–or–

A5 WAGYU RIBEYE

(8 oz) – \$109

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Private Dining Menu III

\$155.00 PER PERSON

Price excludes tax and service charge.

FOR THE TABLE

VAULT FOCACCIA

APPETIZERS

Your guests choose onsite

LOBSTER BISQUE

Poached lobster, saffron, fines herbes

–or–

HAND CUT BEEF TARTARE

Black truffle vinaigrette, salt-cured egg yolk
Gluten-free, dairy-free upon request

–or–

CAESAR SALAD

Focaccia croutons, Pecorino, anchovy vinaigrette
Gluten-free, vegan, vegetarian upon request

ENTRÉE

Your guests choose onsite

PORCINI RISOTTO

–or–

PAN-SEARED BRANZINO

–or–

8 oz FILET

SIDES

Your guests choose onsite

BLACK TRUFFLE MAC & CHEESE ^(veg)

(add lobster +\$7)

CREAMED CORN ^{(veg) (gf)}

CREAMED SPINACH ^{(veg) (gf)}

MUSHROOM GRATIN

POTATO PURÉE ^(veg)

VAULT FRIES ^{(veg) (v)}

PAN-ROASTED BROCCOLI

DESSERT

Your guests choose onsite

CHOCOLATE BUDINO

House-made Chantilly, candied nuts

–or–

WHIPPED CHEESECAKE PAVLOVA

Pepita bark, pomegranate

SUPPLEMENTS

RIBEYE

(16 oz) – \$35

–or–

A5 WAGYU RIBEYE

(8 oz) – \$109

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