

RAW BAR

LOBSTER SALAD 30
Avocado, Corriander Aioli, Jalapeño

SHRIMP COCKTAIL 24
House Cocktail Sauce

AHI TUNA CRUDO 22
Pomegranate, Fall Citrus, Fresno Chiles

1/2 DOZEN OYSTERS 27
Apple Cider Mignonette, Shallots,
Black Pepper

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

CHEESE FONDUE 19
Vegetable Crudite, Lemon Agravato, 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

SQUASH LASAGNA 34
Thyme Mornay, Roasted Mushrooms, Brussels Sprouts, Cippolini Onions

PAN-SEARED HALIBUT 54
Tokyo Turnips, Melted Leeks, Brown Butter

WHOLE LOBSTER 74
Lobster Thermidor, Fries, Watercress Frisee Salad

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

BRAISED SHORT RIB 45
Olive Oil Crushed Potatoes, Broccoli Di Ciccio, Bordelaise

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 Cocoa 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.

**WINTER WONDERLAND
COCKTAILS**

~ 16 each ~

SUGAR POM FAIRY

Ketel One Vodka, Aperol, Meletti Amaro,
Pomegranate Tonic, Lemon, Seltzer

KRINGLE'S JINGLE

Fino Sherry, Las Californias Gin, Lemon,
Lemongrass-Clementine Cordial,
Anise, Mint, Powdered Sugar

ROCKEFELLER CENTER

Sazerac Rye, Courvoisier Cognac, Licor 43,
Cynar, Chazalettes Vermouth, Tobacco Bitters

SANDY CLAUS

Havana Club Rum, Smith & Cross Rum,
Orgeat, Picon, Oloroso, Pineapple,
Coconut Cream, Lime

NOCHE BUENA

Espolon Tequila, Canton,
Ancho Reyes, Peychaud's Aperitivo,
Strawberry-Pink Peppercorn

DUKESBERRY ALL-STAR

Bombay Sapphire Gin, Bols Genever,
Svöl Aquavit, Contratto Bianca, Kina Karo,
Latka Syrup, Cinnamon-Apple

TO ALL A GOOD NIGHT

Buffalo Trace Bourbon, Crème de Menthe,
Crème de Cacao, Averna, Candy Cane

BUDDY'S BUDDY

Dickel Rye, Appelton Rum, Cream Sherry,
Courvoisier Cognac, Eggnog,
Frangelico Whipped Cream

WARM BY THE FIRE

~ all served hot ~

POLAR EXPRESS

Union Mezcal, House-Hot Chocolate, Licor 43,
Oloroso, Allspice Dram, Aztec Chocolate Bitters

JOHNNY MITTENS

Buffalo Trace Bourbon, Calvedos,
Mulled Cider, Velvet Falernum

SANTA'S LITTLE HELPER

Mt. Gay Rum, Glenmorange X,
Drambuie, Mulling Spice, Butter

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

2020 Domaine André Vatan *Sauvignon Blanc* | Sancerre, FR 19/75

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

2018 Willakenzie 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