

## WINE AND SPARKLING

Rose	Meiomi, California	\$9	\$32
Malbec	Catena, Argentina	\$10	\$36
Cabernet Sauvignon	Earthquake, California	\$12	\$44
Merlot	Josh, California	\$9	\$32
Red Blend	Cooper & Thief, California	\$12	\$44
Pinot Noir	Bread & Butter, California	\$10	\$36
	House Red, Lodi Blend	\$8	
Total Eclipse Red	Hidden Spring Winery	\$8	\$28
Chardonnay	Hahn, California	\$10	\$36
Pinot Grigio	Gemma di Luna, Italy	\$9	\$32
Sauvignon Blanc	Babich, New Zealand	\$10	\$36
Riesling	Clean Slate, Germany	\$9	\$32
The Wedding Wine	Hidden Spring Winery	\$8	\$28
	House White	\$8	
Carte d'Or Brut Champagne, Drappier, France	-		\$60
Prosecco	Lunetta, Italy	\$7	

## BEER AND CIDER

White, Belgian-Style Wheat, Allagash Brewing, 5.2%	\$7
Tubular IPA, Orono Brewing Co, 7.2%	\$8
Lunch IPA, Maine Beer Co, 7%	\$9
Night Nurse Stout, Fogtown Brewing Co, 7.1%	\$8
Machine Pilsner, Bunker Brewing Co, 5.2%	\$8
Bud Light, Michelob Ultra, Coors Light, Corona	\$5
Downeast Unfiltered Cider - Seasonal, 6.5%	\$7

## BEVERAGES

Perrier Sparkling Water - \$4

Maine Root - \$4

Root Beer, Mexicane Cola, Ginger Brew

Pure Leaf Iced Tea - \$4

Lemon, Raspberry, Unsweetened

2 Cup French Press Coffee -\$6

Hot Tea - \$3

Pepsi, Diet Pepsi, Ginger Ale, Crush  
Orange - \$3

## COCKTAILS

Mocktails also available

### **Spiced Moscow Mule - \$10**

Spicy Maine Root Ginger Brew, vodka, lime

### **Lemon Drop - \$10**

Absolut Vodka, lemon juice, simple syrup

### **Old Fashioned - \$12**

Bulleit Bourbon, bitters, sugar cube

### **Fresh Margarita - \$12**

Jose Cuervo Silver Tequila, Cointreau, lime

### **Vosmo - \$12**

Absolute Vodka, Cointreau, cranberry, lime

### **Pomegranate Spritzer - \$10**

Prosecco with pomegranate juice

## DESSERTS

### **Raspberry Lemon Drop Cake - \$10**

Yellow sponge cake, lemon mousse, and raspberry preserves topped with lemon glaze and white chocolate. Served with raspberry puree and fresh blueberries.

### **Salted Caramel Cheesecake - \$10**

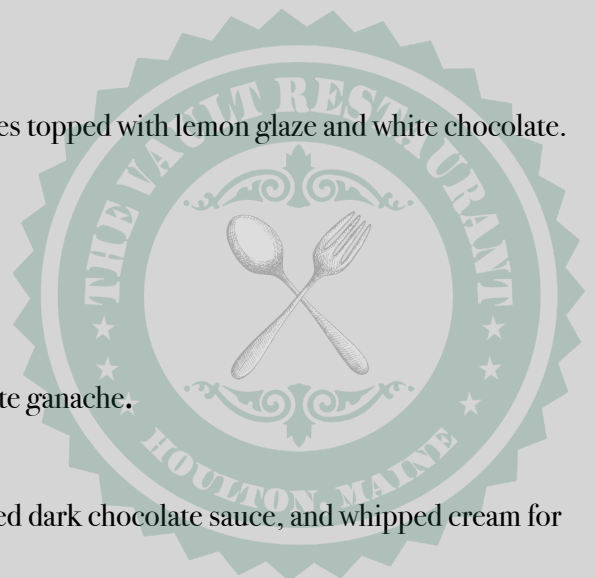
Served with our dulce de leche and Maldon salt flakes.

### **White & Dark Chocolate Mousse Cake - \$10**

Chocolate cake, dark and white chocolate mousse, chocolate ganache.

### **Churros - \$12**

Tossed in cinnamon sugar; served with dulce de leche, salted dark chocolate sauce, and whipped cream for dipping.



**STARTERS**

**Bagna Cauda - \$12**

Roasted garlic cloves, olive oil, butter, and anchovy served in a cast iron warming dish with bread for dipping. \*

**Crispy Brussel Sprouts - \$12**

Topped with sweet chili-tamari sauce and chopped peanut. (GF, Vegan)

**Vault "Dirty" Fries - \$12**

Seasoned fries, bacon, garlic oil, cilantro, and cotija cheese. Served with Baja aioli. \*

**Spinach Bacon Artichoke Dip - \$12**

Chopped spinach and artichoke hearts, bacon, parmesan, cream cheese, queso fresco. Served with warm tortilla chips. (GF) \*

**SMALL PLATES**

**BBQ Chicken Nachos - \$23**

Corn tortilla chips, Monterey Jack and cheddar cheese, grilled diced chicken, BBQ sauce, jalapeños, tomato, and green onion. Served with a side of lime crema. (GF) \*

**Chicken Wings - \$15 for six, \$28 for a dozen**

Crispy oven-roasted wings tossed in your choice of Buffalo, Hot Honey BBQ, or Teriyaki sauce. Served with house-made ranch and veggie sticks. \*

**Tacos - \$19 Carnitas (crispy pork), \$21 Carne Asada (grilled steak)**

Three soft flour or corn tortillas topped with pickled onions, queso fresco, cilantro, and a side of either fire roasted tomato salsa or salsa verde. \*

*Add sides of beans, rice, and slaw - \$8*

**ENTREES**

**The Vault Burger - \$21**

6 oz. Angus beef patty, brioche bun, served with honey-lime veggie slaw and Maine sea salt fries (or Vault "Dirty" Fries - \$8) and *two* toppings. Add \$2 each additional topping. \*

- |                              |                |
|------------------------------|----------------|
| Lettuce, Tomato, Red Onion   | Bleu Cheese    |
| Sautéed Mushrooms            | Cheddar Cheese |
| Crispy Onion Strings         | Bacon          |
| Dave's Sweet Onion Bacon Jam |                |

**Ultimate Steak Salad - \$30**

Black Angus sirloin, romaine, organic spring mix, carrot, red cabbage, cucumber, bleu cheese, dried cherries, candied pecans and crispy onion strings served with white balsamic vinaigrette. \*

**Fettuccini Alfredo - \$25 Blackened Chicken,**

**\$28 Grilled Shrimp, \$35 Lobster**

Cream, butter, freshly ground parmesan, on fettuccini, garnished with green onion and fresh tomato. \*

**Burrito Bowl - \$21 Grilled Chicken, \$23 Carne Asada**

Lettuce, savory jasmine rice, chipotle black beans, Monterey Jack and cheddar cheese, tomato, cilantro, lime crema, crispy tortilla strips, and a side of fire roasted tomato salsa or salsa verde. (GF, Vegan and Vegetarian options available) \*

*add extra lime cream - \$1, guacamole or sliced avocado - \$3*

**Shrimp Scampi - \$28**

Shrimp sauteed in butter, white wine, garlic, shallot, parsley, and lemon served over fettuccine with a side of freshly grated parmesan cheese. \*

**Ahi Tuna Poke Bowl - \$30**

Ahi tuna served raw and marinated in teriyaki sauce, savory jasmine rice, cucumber, avocado, red cabbage, carrot, scallion, crispy fried shallots, Asian vinaigrette, chopped macadamia nuts, and toasted sesame seeds \*

**Asian Pear-Ginger Glazed Salmon - \$30**

Baked Atlantic salmon fillet garnished with toasted sesame seeds and chopped scallion. Served with choice of two sides. (GF) \*

**Baja Chicken Bowl - \$26**

Chopped romaine, cilantro, toasted pumpkin seeds, crispy tortilla strips, Baja dressing, avocado, grilled corn, purple cabbage, tomatoes, and grilled chicken breast. (GF) \*

**Choice Aged Angus Ribeye - \$44**

14 oz. boneless dry-aged ribeye steak topped with bleu cheese butter or espresso coffee rub. Served with choice of two sides. \*

**Pad Thai - \$23 Chicken, \$25 Shrimp or Crispy Tofu, \$29 Chicken, Shrimp, and Tofu**

Rice noodles, bean sprouts, egg, green onion, cilantro, preserved daikon radish, chopped peanut, and authentic Pad Thai sauce. (V, GF) \*

**SIDES**

- Savory Jasmine Rice
- Roasted Garlic Mashed Potatoes
- Chipotle Black Beans
- Honey-Lime Veggie Slaw
- Maine Sea Salt Fries
- Asian Green Beans
- Organic Green Salad with Honey-Lime Vinaigrette or House Ranch
- \$5 each additional side*



\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness,