

WINE AND SPARKLING

Rose	Meiomi, California	\$9	\$32
Malbec	Catena, Argentina	\$10	\$36
Merlot	Josh, California	\$9	\$32
Zinfandel	Earthquake, California	\$12	\$44
Red Blend	Cooper & Thief, California	\$12	\$44
Cabernet Sauvignon	Earthquake, California	\$12	\$44
Pinot Noir	Bread & Butter, California	\$10	\$36
	House Red, Lodi Blend	\$8	
Sarah's Choice 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

Champagne	Moet & Chandon	-	\$80
	Imperial Brut N.V. France		
Prosecco	LaMarca, Italy	\$7	\$28

BEER AND CIDER

Lux, Pale Ale, Bissell Brothers, 5.1%	\$8
Tubular IPA, Orono Brewing Co, 7.2%	\$8
Lunch IPA, Maine Beer Co, 7%	\$9
White, Belgian-Style Wheat, Allagash Brewing, 5.2%	\$7
Haunted House Black IPA, Allagash Brewing, 6.66%	\$7
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 Chocolate with Whipped Cream - \$4

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

Maple Hot Toddy - \$10

Jameson whiskey lemon, maple syrup, hot water,
cinnamon stick

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

Tiramisu - \$10

Layers of creamy mascarpone and lady fingers soaked in espresso with a hint of coffee liquor.

White & Dark Chocolate Mousse Cake - \$10

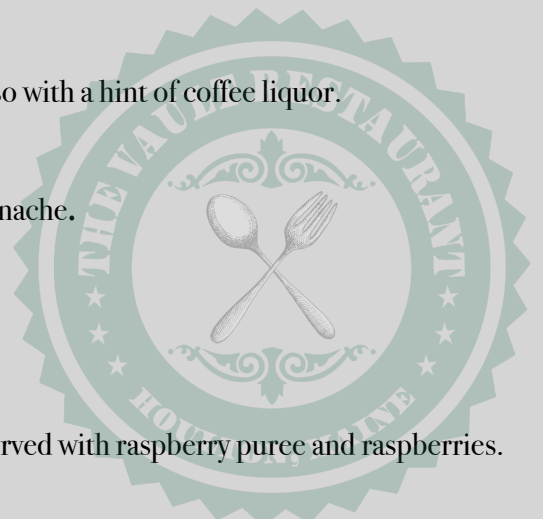
Chocolate cake, dark and white chocolate mousse, chocolate ganache.

Salted Caramel Cheesecake - \$10

Served with our dulce de leche and Maldon salt flakes.

Triple Layer Chocolate Cake - \$10

Three layers of velvety chocolate cake with chocolate frosting served with raspberry puree and raspberries.



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. *

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| 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 greens, carrot, red cabbage, cucumber, bleu cheese, dried cherries, candied pecans and crispy onion strings served with white balsamic vinaigrette. (GF) *

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

Fettuccini Alfredo - \$25 Blackened Chicken, \$28 Grilled Shrimp

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

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 *

Pear-Ginger Glazed Salmon - \$30

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

Dry-Aged Angus Ribeye - \$44

14 oz. boneless Choice Angus dry-aged ribeye steak topped with bleu cheese butter or espresso coffee rub. 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) *

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
- Roasted Broccoli
- 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,