



Appetizers

Bagna Cauda (*ban-ya cow-da*) - \$8

Our spin on a traditional Italian warm roasted garlic dip. Whole spreadable roasted garlic cloves in a warm bath of olive oil, butter, and anchovy. Served at your table in a cast iron warming dish with warm herbed Focaccia bread for dipping.

Crispy Brussel Sprouts - \$7

Served with a Sweet Chili-Soy Sauce and topped with toasted chopped peanut. (Vegan)

Vault “Dirty” Fries - \$8

Seasoned fries with Bacon, Garlic, Cilantro, and Cotija Cheese. Served with our Signature Baja Aioli. *

Spinach Bacon Artichoke Dip - \$8

Our spin on a classic warm spinach artichoke dip featuring a blend of parmesan, cream cheese, queso fresco, and smoky chopped bacon. Served with warm hand cut tortilla chips.

Mexican Poutine - \$12

Crispy thick cut fries topped with crispy pork carnitas, queso fresco, and our own Mole Poblano (think Mexican gravy!).

BBQ Chicken Nachos – \$14

Crispy fresh tortilla chips piled high with Melted Cheese, BBQ Chicken, BBQ Sauce, & Jalapeños, Garnished with Tomatoes, and Green Onion. Served with a side of our Lime Crema. (GF) *

Street Tacos - \$12 with Carne Asada or \$10 with Carnitas

Three authentic Mexican street-style soft tacos with Carne Asada (grilled steak) or Carnitas (braised crispy pork). Your choice of grilled corn or flour tortillas, topped with cilantro, chopped white onion, & *Queso Fresco*. Served with Salsa Roja or Salsa Verde. * Make it an Entrée with Savory Jasmine Rice, Chipotle Black Beans, and Honey-Lime Veggie Slaw – \$5

Entrées

The Vault Burger - \$13

A fresh 6 oz. Angus beef patty cooked the way you like it and served on a warm brioche roll with Maine Sea Salt fries and homemade Honey-Lime Veggie Slaw on the side. Add your choice of *two* toppings (add \$1 for each additional topping): *

Lettuce, Tomato, and Red Onion
Dave’s Sweet Onion-Bacon Jam *

Bleu Cheese
Crispy Bacon *

Cooper Sharp
Crispy Onion Strings

Sautéed Mushrooms

We can also swap out the beef with our favorite plant-based **Beyond Burger** for the same price. (V)

Ultimate Steak Salad - \$18

This hearty salad features 6 oz. Black Angus sirloin steak on a bed of romaine and arugula with shredded carrot, cucumber, crumbled blue cheese, dried cherries, candied pecans, topped with house fried Crispy Onion Strings. Served with house White Balsamic Vinaigrette on the side. *

Pad Thai – \$16 with chicken or **\$18** with shrimp or crispy-fried tofu

A classic Thai noodle stir fry served with your choice of chicken, shrimp, or crispy-fried tofu featuring rice noodles, bean sprouts, green onion, cilantro, chopped peanut, and our authentic house sauce. (V, GF) *

Spaghetti Bolognese with Breadcrumbs Gremolata - \$15

Rich, meaty sauce with beef, pork, veal, mortadella, and bacon tossed with spaghetti. Topped with our Gremolata Breadcrumbs for a crispy, cheesy finish with a hint of lemon. *

Cajun Fettuccini Alfredo - \$16 with Blackened Chicken or **\$19** with Sea Scallops and Shrimp

Tender noodles tossed in a cheesy, creamy sauce. *

Asian Pear-Ginger Glazed Salmon - \$24

Fresh Atlantic salmon baked in our sweet Asian-inspired glaze featuring fresh ginger, caramelized pear, and a hint of red chili. Served with your choice of two sides. (GF) *

Grilled Teriyaki Yellowfin Tuna - \$22

Wild caught Yellowfin Tuna steak grilled and served with a lively teriyaki sauce, Savory Jasmine Rice, and Chef's Vegetable. Best served seared or medium-rare. *

Aged Angus Ribeye - \$35

A 14 oz. hand-cut, top-shelf, boneless dry-aged ribeye steak. Top with Bleu Cheese Butter, Jalapeño Butter or try our Espresso Coffee Rub. Served with a choice of two sides. *

Side Dishes - \$3

Savory Jasmine Rice
Honey-Lime Veggie Slaw

Garlic Mashed Potatoes
Maine Sea Salt Fries
Organic green Salad with Honey-Lime Vinaigrette

Chipotle Black Beans
Chef's Vegetable