

STARTERS

Bagna Cauda - \$10

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

Crispy Brussel Sprouts - \$10

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

Vault "Dirty" Fries - \$10

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

Spinach Bacon Artichoke Dip - \$10

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

SMALL PLATES

BBQ Chicken Nachos - \$20

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 - \$12 for six, \$24 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 - \$16 Carnitas (crispy pork), \$18 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 - \$6

ENTREES

The Vault Burger - \$18

6 oz. Angus beef patty, brioche bun, served with honey-lime veggie slaw and Maine sea salt fries (or Vault "Dirty" Fries - \$7) and *two* toppings. Add \$1 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 - \$28

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 - \$22 Blackened Chicken, \$26 Grilled Shrimp, \$32 Lobster

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

Burrito Bowl - \$18 Grilled Chicken, \$20 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 - \$2

Asian Pear-Ginger Glazed Salmon - \$28

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

Ahi Tuna Poke Bowl - \$28

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 *

Hanger Steak with Chimichurri Sauce - \$36

Grilled 9 oz. hanger steak with fresh herb chimichurri. Served with choice of two sides. *

Baja Chicken Bowl - \$22

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 - \$42

14 oz. boneless dry-aged ribeye steak; top with bleu cheese butter, caramelized shallot butter or espresso coffee rub. Served with choice of two sides. *

Pad Thai - \$20 Chicken, \$22 Shrimp or Crispy Tofu, \$26 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
- Chef's Vegetable
- Organic Green Salad with Honey-Lime Vinaigrette or House Ranch



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please notify your server of any allergies or special dietary considerations.

WINE AND SPARKLING

Rose	Meiomi, California	\$9	\$32
Malbec	Catena, Argentina	\$10	\$36
Cabernet Sauvignon	Earthquake, California	\$12	\$42
Merlot	Josh, California	\$8	\$30
Red Blend	Cooper & Thief, California	\$12	\$42
Pinot Noir	Bread & Butter, California	\$10	\$36
	House Red, Lodi Blend	\$7	
Total Eclipse Red	Hidden Spring Winery	\$6	\$22
Chardonnay	Hahn, California	\$9	\$32
Pinot Grigio	Gemma di Luna, Italy	\$8	\$30
Sauvignon Blanc	Babich, New Zealand	\$9	\$32
Riesling	Clean Slate, Germany	\$8	\$30
The Wedding Wine	Hidden Spring Winery	\$7	\$26
	House White	\$6	
Carte d'Or Brut Champagne, Drappier, France	-		\$60
Prosecco	Lunetta, Italy	\$7	

BEER AND CIDER

On Tap

Epiphany, IPA, Foundation Brewing Co., 8%	\$8
AOK Kolsch, Orono Brewing Co, 4.7%	\$6
Surf House, Lager, Allagash Brewing, 5.5%	\$7

Cans and Bottles

White, Belgian-Style Wheat, Allagash Brewing, 5.2%	\$7
Tubular IPA, Orono Brewing Co, 7.2%	\$7
Bud Light, Michelob Ultra, Coors Light, Corona	\$4
Downeast Unfiltered Cider - Seasonal, 6.5%	\$7

DESSERTS

Limoncello Mascarpone Cake - \$10

Served with raspberry puree and fresh raspberries.

Salted Caramel Cheesecake - \$10

Served with our dulce de leche and Maldon salt flakes.

White & Dark Chocolate Mousse Cake - \$9

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

Churros - \$10

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

BEVERAGES

Perrier Sparkling Water - \$4

Maine Root - \$4

Root Beer, Mexicane Cola, Ginger Brew

Pure Leaf Iced Tea - \$4

Lemon, Raspberry, Unsweetened

French Press Coffee - \$5

Hot Tea - \$3

Pepsi, Diet Pepsi, Ginger Ale, Crush

Orange, Starry Lemon-lime - \$3

COCKTAILS

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

