



V AULT

one sixty four

- IMPORTANT NOTE FOR CELIACS -

WHILE THESE ITEMS ARE GLUTEN FREE, OUR KITCHEN IS NOT GLUTEN FREE.
WE MAKE EVERY EFFORT TO AVOID CROSS CONTAMINATION,
SUCH AS USING A DEEP FRYER DEDICATED TO FOODS NOT CONTAINING FLOUR, BUT THIS
CANNOT BE GAURANTEED. CERTAIN ITEMS, SUCH AS BACON DATES, FRENCH FRIES,
& BRUSSELS SPROUT CHIPS ARE COOKED IN A FLOURLESS FRYER -
COOKING THEM STOVE TOP WITH FRESH OIL IS A LENGTHY PROCESS, AND NOT ALWAYS
POSSIBLE DEPENDING ON HOW BUSY THE KITCHEN IS AT THE TIME.
GUESTS ARE ENCOURAGED TO CONSIDER THIS INFORMATION WHEN ORDERING

- STARTERS & SHARE PLATES -

BACON WRAPPED DATES 11
CHERRYWOOD SMOKED, GOAT CHEESE, BALSAMIC GLAZE
MAY TAKE 15 MINUTES IF COOKED STOVE TOP

SPICY AHI TUNA TOWER 17
AVOCADO, CUCUMBER, WASABI AIOLI,
SLICED CUCUMBER WEDGES

BLACKENED SHRIMP TACOS 13
MANGO RELISH, AVOCADO, SHREDDED ROMAINE,
JALAPENO SOUR CREAM

BRUSSELS SPROUT CHIPS 9
LEMON ZEST AND MALDON SEA SALT
MAY TAKE 15 MINUTES IF COOKED STOVE TOP

- SALADS -

HEARTS OF ROMAINE CAESAR* 9
PARMESAN, SHAVED MANCHEGO
*please ask for no croutons

SPINACH SALAD 11
SHAVED EGG, SAUTEED SHITAKE, CRIMINI, AND
OYSTER MUSHROOMS, CHERRYWOOD SMOKED BACON,
ALMOND CRUSTED GOAT CHEESE, MUSTARD DRESSING

POACHED PEAR SALAD 9
FRESH CORN, CANDIED PECANS, DRIED CRANBERRIES,
CRUMBLD BLEU CHEESE, BUTTER LETTUCE,
WHITE BALSAMIC VINAIGRETTE

BLACKENED SALMON ON ARUGULA 24
CHERRY TOMATOES, WHITE CORN, FAVA BEANS,
QUINOA, WHITE BALSAMIC VINAIGRETTE

- GLUTEN FREE BEER -

ALL 7

SUFFERFEST
Beer Company

SUFFEREST 'EPIC' PILSNER,
SAN FRANCISCO, 5.1% abv

SUFFERFEST 'TAPER' IPA
SAN FRANCISCO, 7.5% abv
check out sufferfestbeer.com

OMISSION PALE ALE BY WIDMER
PORTLAND, OR., 5.8% abv

- MAIN PLATES -

CEDAR PLANK NORWEGIAN SALMON 28
FINGERLING POTATOES, BROCCOLINI, BABY VEGETABLES

Vault ROASTED CHICKEN 25
MARY'S ALL NATURAL FREE RANGE,
ROSEMARY & GARLIC ROASTED, CRISPY YUKON POTATOES,
BROCCOLINI, ROASTED APPLE, BRANDIED CHERRIES

ALASKAN HALIBUT 32
ON ASPARAGUS AND ROASTED CORN RISOTTO

BROILED PRAIRIE FARMS PRIME PORK CHOP 29
WITH BURNT SHALLOT SWEET POTATO MASH,
KALE, NAPA CABBAGE, AND BACON SLAW, MAPLE GLAZE

7 SESAME SEED CRUSTED AHI TUNA 29
MANGO-RED PEPPER VINAIGRETTE, RAINBOW CARROTS,
FRISSEE, STEAMED RICE NOODLES

WILD MUSHROOM RISOTTO 22
CRIMINI, OYSTER, SHITAKE, AND SHIMEJI MUSHROOMS,
TRUFFLE OIL, PARMESAN (VEGETARIAN)

SPAGHETTI SQUASH PRIMAVERA 19
PORTABELLO MUSHROOMS, VINE RIPE TOMATOES,
BABY SPINACH, RAINBOW CARROTS, TOSSED IN BASIL OIL
ADD GRILLED CHICKEN OR TOFU - 6

PAN FRIED LOCAL PETRALE SOLE 19
BLOOMSDALE SPINACH, BLACK FORBIDDEN RICE,
LEMON CAPER SAUVE (GLUTEN FREE FLOUR)

- VAULT STEAKS -

20oz BONE IN CAJUN RIBEYE 39
RED PEPPER BASIL BUTTER, ROASTED GARLIC MASHED POTATOES

7oz FILET MIGNON 32
WILTED SPINACH & ROASTED GARLIC MASHED POTATOES

ROASTED GARLIC SKIRT STEAK 29
SMOKED CHIPOTLE RUB, WILTED SPINACH,
FRESH CUT FRENCH FRIES

10oz PRIME NEW YORK STEAK 38
WILTED SPINACH & ROASTED GARLIC MASHED POTAOES,
WITH GREEN GARLIC & ONION BUTTER

GAUCHO FLAT IRON STEAK 26
CILANTRO CHIMICHURRI, HARISSA YUCCA FRIES, RED PEPPERS,
ROASTED CORN, RAINBOW CARROTS, BABY SQUASH

FLOURLESS CHOCOLATE TORTE 8
FRESH RASPBERRIES,
BLACKBERRY & PRICKLY PEAR PUREE