

VAULT

one sixty four

- SUMMER DINNER -

- SHARE PLATES -

BLACK & WHITE CRISPY CALAMARI 13
CHINESE LONG BEANS & FRESNO CHILES, BLACK & WHITE SEA SALT,
WASABI AIOLI AND CHILE LIME SAUCE

SLOW ROASTED PORK BELLY 13
SOY-HOISIN GARLIC GLAZE, WON TON CHIPS

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

CAULIFLOWER LATKES 12
ROASTED FUJI APPLE CHUTNEY, CHIVE CREME FRAICHE

DUNGENESS CRABCAKES 17
LEMON CAPER AIOLI

BRUSSELS SPROUT CHIPS 10
FRESH LEMON ZEST AND MALDON SEA SALT
.25 FROM EACH ORDER IS DONATED TO THE SAN MATEO POLICE ACTIVITIES LEAGUE,
HELPING FAMILIES IN NEED

BACON WRAPPED MEDJOOOL DATES 11
CHERRYWOOD SMOKED BACON, GOAT CHEESE, BALSAMIC GLAZE

DUNGENESS CRAB & ARTICHOKE DIP 17
TARO CHIPS

SPICY AHI TUNA TOWER 17
AVOCADO, CUCUMBER, WASABI AIOLI, TARO CHIPS

DEVILED BACON & EGGS 8
CHIVES, MUSTARD AIOLI, CAYENNE, TOAST BITS, CRISPY LEEKS

- STARTER SALADS & SOUP -

THE VAULT SALAD 8
ARUGULA & FRISEE, RAINBOW CARROTS, CORN, CHERRY TOMATOES,
CUCUMBER, CHAMPAGNE VINAIGRETTE

HEARTS OF ROMAINE CAESAR 9
PARMESAN, OLIVE OIL CROUTONS, SHAVED MANCHEGO - ASK FOR ANCHOVIES

LITTLE GEM WEDGE 10
CRUMBLD DANISH BLEU CHEESE, BACON, CHERRY TOMATOES,
RED ONION, BLEU CHEESE DRESSING

SPINACH SALAD 11
ORGANIC SPINACH, 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

SALMON & ROASTED CORN CHOWDER 9

- SMALL MAIN PLATES -

PAN FRIED LOCAL PETRALE SOLE 24
BLOOMSDALE SPINACH, BLACK FORBIDDEN RICE,
LEMON CAPER SAUCE

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

WILD MUSHROOM RISOTTO 22
SHIITAKE, OYSTER, CRIMINI, AND SHIMEJI MUSHROOMS,
TRUFFLE OIL, ARBORIO RICE, PARMESAN CHEESE, VEGETABLE STOCK

BEER BATTERED FISH & CHIPS 19
CREAMY BRUSSELS SPROUT SLAW

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

VAULT COBB SALAD 19 / 22
- GRILLED CHICKEN 19 / GRILLED SKIRT STEAK 22 -
CRUMBLD DANISH BLEU CHEESE, CHERRY TOMATOES, MUSHROOMS, AVOCADO,
CHERRYWOOD SMOKED BACON, EGG, MIXED GREENS, BLEU CHEESE DRESSING

- BIG MAIN PLATES -

VAULT ROASTED CHICKEN 25
MARY'S FREE RANGE ALL NATURAL
ROSEMARY & GARLIC ROASTED, CRISPY RED POTATOES, BROCCOLINI,
BABY RAINBOW CARROTS & BRANDIED CHERRIES

CEDAR PLANK MAPLE GLAZED SCOTTISH SALMON 28
FINGERLING POTATOES, BROCCOLINI, BABY VEGETABLES

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

PRAIRIE FARMS PRIME PORK CHOP 29
WITH NAPA CABBAGE, BABY KALE & CHERRYWOOD SMOKED BACON SLAW,
BURNT SHALLOT SWEET POTATO MASH, DICED PEAR, MAPLE BOURBON SAUCE

BABY BACK RIBS 25
GERARDO'S BBQ SAUCE, SWEET POTATO FRIES, BRUSSELS SPROUT SLAW

GINGER SOY BRAISED SHORTRIBS 30
CHINESE LONG BEANS, HORSERADISH MASHED POTATO, SOY GINGER SAUCE

SPICY LOUISIANA PRAWNS 28
GARLIC CONFIT, CRISPY OKRA, GARLIC MASHED POTATOES, CREOLE BUTTER SAUCE

- VAULT STEAKS -

ALL STEAKS ARE CORN FED

CHIPOTLE RUBBED SKIRT STEAK 29
ROASTED GARLIC, ORGANIC SPINACH
FRESH CUT FRENCH FRIES, CHIPOTLE PEPPERCORN SAUCE

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

CERTIFIED ANGUS BONE-IN CAJUN RIBEYE 39
CRISPY LEEKS, ROASTED GARLIC MASHED POTATOES, RED PEPPER BASIL BUTTER

7oz FILET MIGNON 32
BACON & CHIVE MASHED POTATOES, HARCOT VERTS,
COMPLIMENTARY ADD-ONS:
BLEU CHEESE CRUSTED OR SHERRY GLAZED WILD MUSHROOMS

ADD DUNGENESS CRAB IN GARLIC SAUCE TO ANY STEAK 8

- ON A BUN -

WITH FRESH CUT FRENCH FRIES, CREAMY BRUSSELS SPROUT SLAW, OR CAESAR SLAW
ADD CHERRYWOOD SMOKED BACON - 2 ADD SHERRY GLAZED SHIMEJI & PORTOBELLO MUSHROOMS - 2

VERMONT WHITE CHEDDAR BURGER 16
CARAMELIZED ONIONS, GRILLED BRIOCHE

BLACKENED SCOTTISH SALMON ON GRILLED HOAGIE 23
ARUGULA, TOMATO, LEMON CAPER AIOLI

- SIDES -

SAUTEED HARCOT VERTS, SEA SALT & LEMON 5
ROASTED BABY RAINBOW CARROTS WITH SOY GLAZE 5

FRESH CUT FRENCH FRIES 5 ADD TRUFFLE SALT - 1
MAC & CHEESE WITH CHERRYWOOD SMOKED BACON 6
SWEET POTATO FRIES 6

HARISSA SPICED YUCCA FRIES 5
ROASTED GARLIC MASHED POTATOES 5

- BREAD & WATER SERVED UPON REQUEST -

CHECK IN ON FACEBOOK 

YOU'LL GET AN ORDER OF BRUSSELS CHIPS FOR THE TABLE.
SHOW YOUR SERVER YOU'VE CHECKED IN & WE'LL BRING YOU AN ORDER!
MINIMUM PURCHASE OF TWO MAIN PLATES, MAXIMUM ONE PER TABLE
NOT VALID WITH ANY OTHER PROMOTIONS OR DISCOUNTS
- BECOME A VAULT 164 FAN ON FACEBOOK -

VAULT 164 USES THE FOLLOWING FARMS:

OCEAN MIST, DRISCOLL, BABE FARMS, MARCHINI, CHURCH BROS.,
SPARROW LANE VINEGARS, RIVERDOG FARMS, BASSIAN FARMS, MORE...

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

OWNER - BRAD GOLDBERG
EXECUTIVE CHEF - GERARDO GARCIA
MANAGERS - ERIKA HOFF & RICK AXELROD

- GLUTEN FREE MENU AVAILABLE -
20% GRATUITY ON PARTIES OF 8 OR MORE
PLEASE LET US KNOW IF YOU HAVE DIETARY CONCERNS

164 SOUTH B STREET, SAN MATEO, CA., 94401
TEL 650.348.8164
WWW.VAULT164.COM FACEBOOK / VAULT164

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