

VAULT

one sixty four

- WINTER LUNCH -

THE BANK DEAL IS

GRILLED CHICKEN CAESAR
PARMESAN, SHAVED MANCHEGO
WITH A CUP OF SOUP

BLACKENED SALMON ON
QUINOA AND ARUGULA
FAVA BEANS, WHITE CORN,
WHITE BALSAMIC, WITH A CUP OF SOUP

BLT + BRIE
CHERRYWOOD SMOKED BACON WITH MELTED BRIE,
FRIES, AND CAESAR SLAW OR BRUSSELS SLAW

- SHARE PLATES -

BRUSSELS SPROUT CHIPS 11
FRESH LEMON ZEST AND MALDON SEA SALT

.25 FROM EACH ORDER IS DONATED TO THE SAN MATEO P.A.L., HELPING FAMILIES IN NEED

BLACK & WHITE CRISPY CALAMARI 15
CHINESE LONG BEANS & FRESNO CHILES, WASABI AIOLI & CHILE LIME SAUCE

STEAMED MANILA CLAMS 16
BACON, PESTO BROTH

BLACKENED SHRIMP TACOS 15 gf
MANGO PEPPER RELISH, AVOCADO, SHREDDED ROMAINE, JALAPENO SOUR CREAM

CAULIFLOWER LATKES 13
ROASTED FUJI APPLE CHUTNEY, CHIVE CREME FRAICHE

DUNGENESS CRABCAKES 18
LEMON CAPER AIOLI

SLOW ROASTED PORK BELLY 15
SOY-HOISON GARLIC GLAZE, WON TON CHIPS

WILD MUSHROOM BRUSCHETTA 13
SHERRY GLAZED, GOAT CHEESE, BRIOCHE

BACON WRAPPED MEDJOOL DATES 13 gf
CHERRYWOOD SMOKED BACON, GOAT CHEESE, BALSAMIC GLAZE

DUNGENESS CRAB & ARTICHOKE DIP 18
TARO CHIPS

SPICY AHI TUNA TOWER 18
AVOCADO, CUCUMBER, WASABI AIOLI, TARO CHIPS

DEVEILED BACON & EGGS 8
CHIVES, MUSTARD AIOLI, CAYENNE, CRISPY LEEKS

- THE VAULT BURGER -

ALL BURGERS ARE 8 OZ., SERVED ON GRILLED BRIOCHE
WITH FRESH CUT FRENCH FRIES, CREAMY BRUSSELS SPROUT SLAW, OR CAESAR SLAW

VERMONT WHITE CHEDDAR BURGER 16
WITH CARAMELIZED ONIONS
ADD A FRIED EGG - 1.50
ADD CHERRYWOOD SMOKED BACON - 3

- VAULT SANDWICHES -

ALL SANDWICHES SERVED WITH FRESH CUT FRENCH FRIES,
CREAMY BRUSSELS SPROUT SLAW OR CAESAR SLAW.

UPTOWN CHEESTEAK 18
FILET MIGNON & SKIRT STEAK, PROVOLONE CHEESE,
GRILLED ONIONS & PEPPERS, SEASONED OIL, HOAGIE ROLL

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

CHICKEN, ROASTED RED PEPPER & AVOCADO 17
ON GRILLED BRIOCHE BUN, ARUGULA AND CHILE LIME SAUCE

CHICKEN-BACON CLUB 17
MELTED SWISS ON GRILLED HOAGIE, CHILI REMOULADE

PORTOBELLO MUSHROOM CLUB 16
GRILLED PORTOBELLO JUMBO MUSHROOM, ARUGULA,
TOMATO, CARAMELIZED ONIONS, ROASTED RED PEPPERS,
GRUYERE CHEESE, CHIPOTLE AIOLI ON GRILLED HOAGIE
ADD A FRIED EGG - 1.50

ANY SANDWICH CAN BE MADE WITH UDI'S GLUTEN FREE BUN

GLUTEN FREE^{gf}

WHILE THESE ITEMS ARE GLUTEN FREE, OUR KITCHEN IS NOT
EXCLUSIVELY GLUTEN FREE. WE MAKE EVERY EFFORT TO AVOID
CROSS CONTAMINATION, BUT THIS CANNOT BE GAURANTEED.
GUESTS ARE ENCOURAGED TO CONSIDER THIS INFORMATION TO THEIR
OWN SATISFACTION IN LIGHT OF INDIVIDUAL NEEDS & REQUIREMENTS
- FOR SALADS, ASK FOR NO CROUTONS -

- BIG SALADS & SOUP -

ADD GRILLED CHICKEN -\$6, SCOTTISH SALMON -\$9, SHRIMP -\$7

HEARTS OF ROMAINE CAESAR 15 gf
PARMESAN, CROUTONS, SHAVED MANCHEGO
- ASK FOR ANCHOVIES -

SPINACH SALAD 16 gf
ORGANIC SPINACH, ALMOND CRUSTED GOAT CHEESE,
SHAVED EGG, SAUTEED CRIMINI, SHIITAKE, & OYSTER MUSHROOMS,
APPLEWOOD SMOKED BACON, WARM MUSTARD DRESSING

SOUP & SALAD COMBO 14

SALMON & CORN CHOWDER AND CHOICE OF SMALL SALAD:
HEARTS OF ROMAINE CAESAR, POACHED PEAR,
LITTLE GEM WEDGE, ORGANIC SPINACH, OR VAULT SALAD

POACHED PEAR SALAD 16 gf
BUTTER LETTUCE, FRESH CORN, CANDIED PECANS,
ROASTED PEARS, DRIED CRANBERRIES, CRUMBLLED BLEU CHEESE,
WHITE BALSAMIC VINAIGRETTE

CHINESE CHICKEN SALAD 20
CHICKEN BREAST, SHREDDED NAPA CABBAGE & ARUGULA,
RAINBOW CARROTS, RED PEPPERS, WATER CHESTNUTS,
CRISPY WON TONS AND RICE NOODLES,
CILANTRO, BLACK & WHITE SESAME SEEDS, ASIAN VINAIGRETTE

LITTLE GEM WEDGE 15 gf
CRUMBLLED DANISH BLEU CHEESE, CHERRY TOMATOES, BACON,
RED ONION, BLEU CHEESE BRESSING

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 -
CRUMBLLED DANISH BLEU CHEESE, CHERRY TOMATOES, MUSHROOMS, AVOCADO,
CHERRYWOOD SMOKED BACON, EGG, MIXED GREENS, BLEU CHEESE DRESSING

- MAIN PLATES -

CEDAR PLANK MAPLE GLAZED SCOTTISH SALMON 26 gf
FINGERLING POTATOES, BROCCOLINI, BABY VEGETABLES

CHERRYWOOD SMOKED BACON MACARONI 18
VERMONT CHEDDAR & GRUYERE CHEESES
ADD GRILLED CHICKEN - 6

BEER BATTERED FISH & CHIPS 20
CREAMY BRUSSELS SPROUT SLAW

7 SESAME SEED CRUSTED AHI TUNA 31 gf
MANGO - RED PEPPER VINAIGRETTE, RAINBOW CARROTS,
FRISEE, STEAMED RICE NOODLES

GAUCHO FLAT IRON STEAK 26 gf
CILANTRO CHIMICHURRI, HARISSA YUCCA FRIES,
CREAMY BRUSSELS SPROUT SLAW

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

PAN FRIED PETRALE SOLE 24 gf
ORGANIC SPINACH, RICE PILAF, TOASTED ALMONDS,
LEMON CAPER SAUCE

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

- BREAD & WATER SERVED UPON REQUEST -

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 - JESSICA ALESNA & RICK AXELROD

20% GRATUITY ON PARTIES OF 8 OR MORE
PLEASE LET US KNOW IF YOU HAVE DIETARY CONCERNS

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