



VAULT MARTINI

SMALLER PLATES

FLATBREAD

Toasted pita with aioli and mozzarella, drizzled with honey
\$5/3 HH

BREAD & OIL

Sliced Parisienne loaf and house infused garlic herb olive oil
\$4/2 HH

SPREAD

Roasted cauliflower, feta and parmesan, served with warm pita
\$9/6 HH

CHEESE

Local and imported cheeses, fresh fruit, honey, nuts and crostini
\$12/8 HH

POP

Fresh popcorn, parmesan, red pepper, white truffle oil, sea salt
\$6/4 HH

DATES

Dates stuffed with chèvre, wrapped in bacon and drizzled with honey
\$7/5 HH

SURF

Seared prawns with horseradish aioli and cocktail sauce
\$10

TURF

Glazed Steak Yakitori with Sriracha aioli
\$10

LARGER PLATES

PARISIENNE SALAD

Field greens, red onion, cherry tomato, cucumber, bread crumbs and a Dijon vinaigrette
\$9, add shrimp \$4

SURF & TURF

Yakitori steak skewers and chili lime prawns with aiolis and cocktail sauce
\$12

PERFECT SANDWICH

Roasted chicken breast, arugula, havarti, house made pesto and garlic aioli on ciabatta. Add bacon \$2
\$12

GRILLED THREE CHEESE

Havarti, Tillamook Vintage extra sharp white cheddar, mozzarella on Parisienne bread. Add bacon \$2, chicken \$3
\$8/5 HH

VAULT SANDWICH

Red wine braised pulled pork, Tillamook extra sharp white cheddar, field greens, roasted Anaheim pepper and garlic aioli on ciabatta
\$12

GRUYÈRE BURGER

1/3lb all natural ground beef, gruyère, Dijon rouge, truffle aioli, shaved onions, field greens on a French roll. Add bacon \$2
\$12

DESSERT

CHEESECAKE TRIO

3 slices of cheesecake topped with strawberry, blueberry, chocolate and caramel. Mix and match or try all 3.
\$8

COOKIE OR BROWNIE SUNDAE

Chocolate pecan chunk cookie or espresso walnut brownie and Tillamook vanilla bean ice cream topped with chocolate, caramel and chopped pecans.
\$7

BLACK CURRANT FLOAT

Crème de Cassis liqueur, vanilla vodka, Tillamook vanilla bean ice cream, citrus soda, caramel
\$8

MOCHA ICE CREAM CAKE

Chocolate espresso ice cream on a chocolate cookie crust, topped with shaved chocolate and whipped cream
\$7

BEER AND CIDER

DRAFT \$5

Stella Artois
Fort George Vortex IPA
Widmer Hefeweizen
Hop Valley Sir Orange A Lot Pale Ale

BOTTLED AND CANNED \$4.50

Bud Light
10 Barrel Apocalypse IPA
Oakshire Overcast Espresso Stout
Montejo Mexican Lager
Original Sin Elderberry Cider
Schöfferhofer Grapefruit Hefe

WINE AND BUBBLES

RED

Waterbrook Malbec, 2013, Columbia Valley	8/24
Dussek Syrah, 2010, Columbia Valley	11/33
b ² Pinot Noir, 2012, Willamette Valley	11/33

WHITE

Euforia Aromatic, 2013, Richland, WA	8/24
Columbia Chardonnay, 2012, Columbia Valley	8/24
St. Josef's Pinot Gris, 2013, Willamette Valley	9/27
Pacific Rim Grüner Veltliner, 2013, Yakima Valley	9/27
Van Duzer Pinot Noir Rosé, 2013, Willamette Valley	9/30

BUBBLES

JCB No.21 Brut, France	10/42
JCB No.69 Burgundy Rosé, France	10/42
Mumm Brut Prestige, Napa Valley	10/42
La Marca Prosecco, Italy	9/35
Black Bubbles Sparkling Shiraz, Australia	10/40
Perrier-Jouët Grand Brut, France	~/90