

**RAW BAR**

**SHELLFISH PLATTER**

Petite 85 | Grand 175

**1/2 DOZEN OYSTERS** 27  
Cucumber-Yuzu Mignonette,  
Cilantro

**DUNGENESS CRAB DIP** 32  
Dijonnaise, Salt & Vinegar Potato Chips

**TUNA & SCALLOP CRUDO** 25  
Yuzu, Winter Citrus, Chile

**SHRIMP COCKTAIL** 24  
House Cocktail Sauce

**CAVIAR SERVICE**

The Caviar Company *by the ounce*

Soft Scrambled Egg, Savory Waffle, Chives

Golden Osetra 165 | Kaluga 105 | Smoked Trout Roe 35

**TO SHARE**

**PARKER HOUSE ROLLS** 9  
Six Warm Rolls, Seasonal Jam

**PUFFED POTATO** 14  
Cauliflower Mousse, Bacon Crumble

**LOBSTER TARTINE** 20  
Brown Butter Aioli, Avocado, Old Bay

**POTATO PAVÉ TOTS** 15  
Hackleback Caviar, Crème Fraîche, Sieved Egg

**SMOKED SALMON** 22  
Lemon Farmers Cheese, Trout Roe, Grilled Sourdough

**MAINS**

**SQUASH-MUSHROOM RAGOUT** 22  
Soft Polenta, Poached Eggs, Sourdough

**PORCHETTA & EGGS** 32  
Potatoes O'Brien, Sunny Side Up Eggs, Chimichurri

**SALMON BENEDICT** 23  
Béarnaise, English Muffin, Spinach, Potatoes O'Brien

**THE VAULT BURGER** 21  
Double Patty, Cheddar, Lettuce, Secret Sauce, Fries

**BREAKFAST SANDWICH** 20  
Cheddar, Bacon, Eggs, Béarnaise, Fries

**SIDES**

**THICK CUT BACON** 14

**FRIES** 11

**BLACK TRUFFLE  
MAC & CHEESE** 16

**POTATOES O'BRIEN** 12

**SWEETS**

**GINGER-SUGAR DUSTED BEIGNETS** 14  
Apple Butter, Vanilla Crème Anglaise

**PANCAKE** 12  
Vermont Maple Syrup, Whipped Butter

**WAFFLE** 12  
Seasonal Fruit, Spiced Honey

A 8% surcharge is added for San Francisco employer mandates, including health care security, commuter benefit and minimum wage ordinances. A 20% service charge added for parties of six or more. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

**GARDEN COCKTAILS**

**VAULT BLOODY MARY** 16

Reyka Vodka, Spicy Bloody Mary Mix, Lemon, Castelvetrano Olives, Celery Spear

**BY THE FIRESIDE** 17

Bourbon, Roasted Chestnuts, Spices, Clarified Lemon

**WINTER SPRITZ** 15

Sparkling Wine, Blood Orange Apertif, Meletti Amaro, Club Soda

**RUN AWAY** 16

Gin, St-Germain, Orange, Lemon, Cherry

**JOLLY & ROSEY** 17

Vodka, Spiced Cranberry, Pomegranate, Rosemary

**OXACAN ZINGER** 16

Tequila, Mezcal, Coffee Syrup, Vanilla, Burnt Orange

**NON-ALCOHOLIC**

**CARIBBEAN SUNRISE** 11

Hibiscus, Lemon, Guava

**BRITISH KICKS** 13

Seedlip Citrus, Lemon, Ginger

**DRAFT BEER**

**TRUMER 'PILS'** 9

Pilsner - Berkeley, CA | 4.9%

**BAREBOTTLE HAZY IPA** 9

Hazy IPA - San Francisco, CA | 6.5%

**MOONLIGHT 'DEATH & TAXES'** 9

Black Lager - Santa Rosa, CA | 5.3%

**FACTION PALE ALE** 9

Pale Ale - Alameda, CA | 5.4%

**BEER & CIDER**

**ALMANAC 'TRUE KÖLSCH'** 12

Kölsch - Alameda, CA | 4.9% (473ml)

**BROOKS 'DRY'** 9

Cider - California | 6% (355ml)

**ALLAGASH 'WHITE'** 12

Witbier - Portland, ME | 5.2% (473ml)

**FORT POINT 'WESTFALIA'** 9

Red Ale - San Francisco, CA | 6% (12oz)

**ERDINGER 'NON-ALCOHOLIC'** 9

NA - Germany | 0.0% (12oz)

**FIRESTONE 'UNION JACK' IPA** 9

IPA - Paso Robles, CA | 7% (12oz)

**WINE BY THE GLASS**

**SPARKLING**

**N.V.** Frédéric Magnien *Extra Brut* | Crémant de Bourgogne 16/64

**N.V.** Victorine de Chastenay *Brut Rosé* | Crémant de Bourgogne 14/54

**WHITE & ROSÉ**

**2022** Domaine De La Garenne *Sauvignon Blanc* | Sancerre, FR 21/84

**2022** Farina Soave *Garganega* | Soave Classico, Italy 12/47

**2021** Roche de Bellene *Chardonnay* | Bourgogne, FR 19/75

**2021** Hartford Court *Chardonnay* | Russian River Valley, CA 17/67

**2022** Figuière Rosé *Grenache/Cinsault Rosé* | Méditerranée, FR 12/48

**RED**

**2020** Les Deux Flèches *Gamay* | Fleurie, Beaujolais, France 19/76

**2018** Baxter 'Black Label' *Pinot Noir* | Anderson Valley, CA 18/72

**2019** Rocchetta 'Saint Emiliano' *Barbera* | Barbera d'Asti, Italy 18/72

**2022** Réméjeanne *Grenache/Syrah* | Côtes du Rhône, FR 12/47

**2020** Brendel 'Copper's Reed' *Cabernet Sauvignon* | Napa, CA 18/72