

**RAW BAR**

**SHELLFISH PLATTER**

Petite 85 | Grand 175

**1/2 DOZEN OYSTERS 27**

Cucumber-Yuzu Mignonette,  
Cilantro

**RAZOR CLAMS 27**

Pickled Vegetables, Charred Scallion,  
Calabrian Aioli

**TUNA & SCALLOP CRUDO 25**

Yuzu, 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**

**SPRING VEGETABLE 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**

**POTATOES O'BRIEN 12**

**MAC & CHEESE 16**

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

**The Modern Gentleman** 17  
Vodka, Coffee Liqueur, Licor 43  
Bailey's, Cold Brew

**California Spritz** 16  
Tequila, Chateau, Agave  
Lime, Club Soda

**Mariposa** 16  
White & Jamaica Rum, Campari,  
Pineapple, Agave

**Hot & Stormy** 17  
Mango Infused Mezcal, Cherry Heering,  
Ginger Beer

**Under the Shade** 17  
Rye, China-China, Cynar  
Sweet Vermouth, Juniper

**NON-ALCOHOLIC**

**Caribbean Sunrise** 12  
Hibiscus, Pineapple, Lemon

**British Bees** 13  
Seedlip English Pea, Lemon, Honey

**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** Gérard & Hubert Thirot *Sauvignon Blanc* | Sancerre, FR 19/75

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

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

**2022** Hartford Court *Chardonnay* | Russian River Valley, CA 17/67

**2023** Figuière Rosé *Grenache/Cinsault Rosé* | Méditerranée, FR 12/48

**RED**

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

**2018** Storybook Mountain *Zinfandel* | Napa Valley, CA 19/76

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

**2022** Zuccardi 'Serie A' *Malbec* | Valle de Uco-Mendoza, AR 14/66

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