

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

WINTER SQUASH-MUSHROOM RAGOUT 22

Soft Polenta, Poached Eggs, Sourdough

STEAK & EGGS 32

10oz Ribeye, 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

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