

OPENING STATEMENTS

**SPINACH ARTICHOKE DIP** 12  
BAKED MOZZARELLA / TOASTED CROSTINIS

**PANKO BREADED LASAGNA** 14  
FRIED HOUSE-MADE LASAGNA FLATS / EVOO  
PANKO / RICOTTA / BURRATA / MARINARA

**MEATBALLS** 12  
BAKED MEATBALLS / MOZZARELLA / BASIL  
MARINARA ✓

**NAKED WINGS** 14  
FRESH WINGS DIPPED IN CHOICE OF BUFFALO  
NASHVILLE HOT / SWEET & SPICY BBQ / GARLIC PARM  
HOT HONEY / RANCH

**CHIPS + GOODS** 15  
SEASONED GRILLED CHICKEN / TORTILLA CHIPS  
MOZZARELLA / CHEDDAR / ONION / CILANTRO  
BLACK BEANS / CORN / AVOCADO / JALAPENO  
QUESO FRESCO

**BUFFALO CHICKEN DIP** 13  
SHREDDED CHICKEN / CREAM CHEESE / HOUSE-MADE  
BUFFALO SAUCE / CHEDDAR CHEESE / CROSTINIS

**SEASONAL BURRATA** 16  
ASK YOUR SERVER FOR THIS WEEKS SELECTION

**BREAD & OIL** 10  
FRESH BAKED ITALIAN BREAD SERVED WITH A  
HOMEMADE PARMESAN DIPPING OIL

BRUSCHETTA

**GLUTEN FREE CROSTINIS AVAILABLE +4**  
ASK YOUR SERVER FOR AVAILABILITY

**FIG & PROSCIUTTO** 14  
FRESH FIGS / BRIE / FIG COMPOTE / PROSCIUTTO  
HONEY / BALSAMIC / MICRO GREENS

**SMOKED SALMON** 16  
SMOKED SALMON / EVOO / WHIPPED BRIE / SPRING  
MIX / GARLIC MARINATED CHERRY TOMATOES  
SEA SALT / HONEY DRIZZLE ✓

**TRADITIONAL BRUSCHETTA** 14  
EVOO / GARLIC MARINATED CHERRY TOMATOES  
RED ONION / FRESH MOZZARELLA / BASIL / SEA SALT  
BALSAMIC DRIZZLE

**PIQUANT** 14  
SPICY SAUSAGE / WHIPPED BRIE / CARAMELIZED  
ONIONS / RED PEPPER FLAKES / HOT HONEY DRIZZLE

**PROSCIUTTO** 15  
PROSCIUTTO / EVOO / WHIPPED RICOTTA / SPRING  
MIX / SEA SALT / HONEY / BALSAMIC DRIZZLE

**FUNGI** 13  
WHIPPED RICOTTA / MUSHROOMS / THYME  
LEMON ZEST / SEA SALT

**WHIPPED RICOTTA** 14  
EVOO / PEAR / WALNUTS / SEA SALT / HONEY DRIZZLE

**ROASTED BLACKBERRY** 14  
BLACKBERRIES / BALSAMIC / EVOO  
WHIPPED RICOTTA / BASIL

GREENS

**ADD ONS: SHRIMP +6 / SMOKED SALMON +5**  
**AGAVE CITRUS MARINATED CHICKEN +3**  
**SHAVED PRIME RIB +6**

**ALL DRESSINGS ARE HOUSE-MADE FROM SCRATCH:**  
**HONEY CHIPOTLE VINAIGRETTE, RASPBERRY CHAMPAGNE,**  
**MAPLE DIJON VINAIGRETTE, CAESAR, SOUTHWEST RANCH,**  
**VAULT VINAIGRETTE, APPLE CIDER VINAIGRETTE,**  
**BLUE CHEESE, RANCH**

**THE VAULT CHOP** 14  
ROMAINE / ICEBERG / BACON / PROSCIUTTO  
CUCUMBERS / GARBANZO BEANS / KALAMATA OLIVES  
TOMATOES / QUESO FRESCO / VAULT VINAIGRETTE ✓

**WALDORF CHICKEN SALAD** 14  
AGAVE CITRUS MARINATED CHICKEN / APPLES  
GRAPES / CELERY / WALNUTS / HOUSE-MADE  
WALDORF DRESSING / ROMAINE

**RED ROCK** 13  
ROMAINE / TOMATOES / AVOCADO / CILANTRO  
JALAPENOS / BLACK BEANS / CORN / QUESO FRESCO  
RED ONION / CHIPOTLE HONEY VINAIGRETTE

**VAULT BLUE WEDGE** 13  
ICEBERG LETTUCE WEDGE / BLUE CHEESE  
PICKLED RED ONION / CANDIED BACON / SCALLIONS  
GARLIC MARINATED CHERRY TOMATOES  
HOUSE-MADE BLUE CHEESE DRESSING

220 S. BRIDGE ST. YORKVILLE

18% SERVICE CHARGES ADDED TO TABLES OF 6 OR MORE . MENU PRICES SUBJECT TO CHANGE . WE CAN'T GUARANTEE A COMPLETELY GLUTEN OR NUT FREE ENVIRONMENT  
EATING RAW OR UNDERCOOKED MEAT, POULTRY, OR SEAFOOD POSES A HEALTH RISK TO EVERYONE, ESPECIALLY THE ELDERLY, CHILDREN UNDER 4, PREGNANT WOMEN, AND OTHER  
INDIVIDUALS WITH COMPROMISED IMMUNE SYSTEMS PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. DUE TO RISING COSTS, 4% IS ADDED TO EVERY TRANSACTION.

**GREENS CONTINUED**

- SPINACH & PEAR SALAD** 15  
AGAVE CITRUS MARINATED CHICKEN / SPINACH  
WALNUTS / PEARS / BLUE CHEESE / RED ONION  
CRANBERRIES / HOUSE-MADE MAPLE  
DIJON VINAIGRETTE
- CLASSIC CAESAR** 14  
AGAVE CITRUS MARINATED CHICKEN  
ROMAINE / PARMESAN / CROUTONS  
HOUSE-MADE CAESAR DRESSING

- SOUTHWEST CHICKEN** 14  
BREADED & SPICED CHICKEN BREAST / ROMAINE  
SPRING MIX / CILANTRO / TOMATOES / CUCUMBERS  
RED ONION / BLACK BEANS / CORN / AVOCADO  
TORTILLA STRIPS / SOUTHWEST RANCH DRESSING
- FALL HARVEST** 15  
BABY KALE / GOAT CHEESE / WALNUTS  
DRIED CRANBERRIES / ROASTED SWEET POTATOES  
PEARS / HOUSE-MADE APPLE CIDER VINAIGRETTE

**PLAT ZA**

- MAKE IT GLUTEN FREE +3**
- CARNIVORE** 16  
PEPPERONI / SPICY SAUSAGE / PROSCIUTTO  
MOZZARELLA / MARINARA / HOT HONEY DRIZZLE
- MARGARITAVILLE** 16  
EVOO / GARLIC / FRESH MOZZARELLA  
TOMATO / BURRATA / BASIL
- CHICKEN CAESAR** 16  
AGAVE CITRUS MARINATED CHICKEN / EVOO / GARLIC  
MOZZARELLA / PARMESAN CRISPS / ROMAINE
- MEDITERRANEAN CHICKEN** 16  
LEMON HERB & OIL MARINATED CHICKEN / BLEND  
OF CHEESES / CUCUMBER / TOMATO / RED ONION  
KALAMATA OLIVES / HOUSE-MADE TZATSIKI SAUCE  
BASIL
- GET FIGGY WITH IT** 16  
FRESH FIGS / GOAT CHEESE / FIG CONFIT  
PROSCIUTTO ✓
- MEATBALL** 16  
SLICED MEATBALLS / MARINARA / MOZZARELLA
- GET ME TO THE GREEK** 16  
GYRO MEAT / EVOO / SPRING MIX / TOMATOES  
MOZZARELLA / ONIONS / TZATSIKI DRIZZLE

**PASTAS**

- ADD ONS: ANDOUILLE SAUSAGE +3**
- TWO MEATBALLS +5 / SHRIMP +6**
- ADD CITRUS MARINATED CHICKEN +3**
- MOLTO BELLA** 19  
EVOO / GARLIC / SHALLOTS / BASIL / HEAVY CREAM  
VODKA SAUCE WITH A HINT OF SUN-DRIED TOMATOES  
PARMESAN / CAVATAPPI
- CHICKEN MARSALA** 20  
EVOO / GARLIC / SHALLOTS / MUSHROOMS  
HEAVY CREAM / BEEF BROTH / MARSALA WINE  
THIN SPAGHETTI
- BOLOGNESE** 19  
PORK / BEEF / EVOO / SAN MARZANO / GARLIC  
BASIL / SOFRITO / RED WINE / PARMESAN  
MAFALDINE PASTA / DOLLOP OF RICOTTA
- BURRATA ARRABIATA** 19  
EVOO / GARLIC / SAN MARZANO / RED PEPPER FLAKES  
BURRATA / BASIL / PARMESAN / THIN SPAGHETTI
- LIMONCELLO PASTA** 20  
MAFALDINE / LIMONCELLO CREAM  
GARLIC SHALLOT CONFIT / SPINACH / LEMON

**PREMIUM SIDES 5**

- BROWN SUGAR AND HONEY GLAZED CARROTS
- PARMESAN ROASTED BRUSSEL SPROUTS
- HOUSE-MADE GARLIC MASHED POTATOES
- JALAPENO CHEDDAR POTATO SALAD
- SWEET POTATO TOTS
- SIDE CAESAR

**SOUPS**

- SOUP OF THE DAY 5  
(ASK YOUR SERVER)
- CHILI 6  
\*SEASONAL\*

**KIDS 9**

- NOODLES
- BURGER + FRIES
- KRAFT MAC N CHEESE
- CHICKEN TENDERS

**FELLOW NEIGHBORHOODIANS...**

**WE HAVE A VERY SMALL KITCHEN...**

**SO SMALL WE GO OUTSIDE TO CHANGE**

**OUR MINDS. IF WE GET SLAMMED, FOOD**

**MAY TAKE LONGER THAN ANTICIPATED.**

**PLEASE SIT BACK. HAVE A COCKTAIL**

**& ENJOY THE COMPANY!**

✓ VAULT FAVORITES

WHILE SUPPLIES LAST FOR SEASONAL INGREDIENTS

HANDHELDS

SERVED WITH FRIES OR UPGRADE TO A PREMIUM SIDE / SUB GLUTEN FREE BREAD +3

**PRIME RIB** 19  
SLOW ROASTED PRIME RIB / CARAMELIZED ONIONS / MUSHROOMS / SPRING MIX / PROVOLONE  
HOUSE-MADE CREAMY HORSERADISH / TUSCANY ROLL / AU JUS ON SIDE

**MEATBALL SLIDERS** 15  
3 / FRESH MOZZARELLA / SPRING MIX / HOUSE-MADE MARINARA / MINI POTATO BRIOCHE BUNS

**EGGPLANT** 15  
LIGHTLY BREADED EGGPLANT / EVOO / SPRING MIX / GARLIC MARINATED CHERRY TOMATOES / WHIPPED  
RICOTTA / HONEY DRIZZLE / TUSCANY ROLL

**JULIO CAESAR CHICKEN SANDWICH** 15  
LIGHTLY BREADED & SPICED CHICKEN BREAST / ROMAINE / PARMESAN / HOUSE-MADE CAESAR DRESSING  
FRENCH ROLL

**WALDORF CHICKEN SALAD CROISSANT** 15  
AGAVE CITRUS MARINATED CHICKEN MIXED WITH HOUSE-MADE WALDORF DRESSING / APPLES / GRAPES / CELERY  
WALNUTS / CROISSANT

**RUSTIC POT ROAST SANDWICH** 16  
SLOW ROASTED POT ROAST / CARAMELIZED ONIONS / GARLIC AIOLI / TUSCANY ROLL / AU JUS ON SIDE

**MAHI MAHI** 15  
PANKO CRUSTED MAHI / CHIPOTLE AIOLI / MANGO SALSA / CIABATTA

**COCONUT CRUSTED CHICKEN** 15  
COCONUT PANKO BREADED CHICKEN / SPRING MIX / MANGO SALSA / FRENCH ROLL

**HIPPIE CHICK** 15  
GRILLED CITRUS MARINATED CHICKEN / LEMON PEPPER / AIOLI / GRILLED ONIONS & MUSHROOMS / AVOCADO  
SPRING MIX / PROVOLONE / CIABATTA

**BUFFALO CHICKEN GRILLED CHEESE** 15  
SHREDDED CHICKEN / CREAM CHEESE / BUFFALO SAUCE / CHEDDAR CHEESE / PROVOLONE / GARLIC AIOLI  
SOURDOUGH

**CAPRESE SANDWICH** 15  
BURRATA / TOMATO / BASIL / BALSAMIC DRIZZLE / CIABATTA [ADD AGAVE CITRUS MARINATED CHICKEN +3]

# SMASHBURGERS

SERVED WITH FRIES OR UPGRADE TO A PREMIUM SIDE / SUB GLUTEN FREE BREAD +3

2 THIN BEEF PATTIES, MADE FROM A SPECIAL BLEND OF MEAT AND SEASONINGS CREATED SPECIFICALLY FOR THE VAULT FROM DAVE'S MEAT MARKET HERE IN YORKVILLE.

**220 SMASH** 16  
BACON / CARAMELIZED ONIONS  
FRESH JALAPENOS / CHEDDAR / VAULT SAUCE  
POTATO BRIOCHE BUN

**MY BOY BLUE** 16  
BACON / BLUE CHEESE / POTATO BRIOCHE BUN

**ICONIC MELT** 16  
CARAMELIZED ONIONS / MOZZARELLA  
PROVOLONE / GARLIC AIOLI / MARBLE RYE

**HATCH CHILI** 16  
BACON / AVOCADO / CHEDDAR / HATCH CHILI MAYO  
HATCH CHILI RELISH / POTATO BRIOCHE BUN

# COMFORT FOODS AVAILABLE

AVAILABLE DAILY AFTER 4PM

## HOUSE-MADE POT ROAST 19

SLOW COOKED POT ROAST / BABY CARROTS / ONIONS / PEAS  
SERVED ON HOUSE-MADE GARLIC MASHED POTATOES

## CHICKEN ON A THRONE 18

SUCCULENT TENDER ORGANIC 1/2 A CHICKEN, ROASTED TO PERFECTION & INFUSED WITH ROSEMARY / THYME  
GARLIC & YORKVILLE'S FAVORITE BEER, BUSCH LIGHT. SERVED WITH SAUTÉED SPINACH & GARLIC MASHED  
POTATOES WITH A LEMON CHICKEN GRAVY

## CREAMY PESTO & CHICKEN CAVATAPPI 22

HOUSE-MADE PESTO SAUCE / CITRUS MARINATED GRILLED CHICKEN / SUN-DRIED TOMATOES  
SPINACH / TOASTED PINE NUTS

# DAILY SPECIALS

STARTING AT 4PM

## MARTINI MONDAYS

\$9 MARTINIS

\$16 MEATLOAF DINNER SERVED  
WITH GARLIC MASHED

## WINE WEDNESDAYS

1/2 PRICE GLASS OF WINE

1/2 PRICE GLASS OF SANGRIA

\$20 PORK CHOP DINNER SERVED  
WITH BRUSSELS & ROASTED POTATOES

## FISH FRIDAYS

\$17 BEER BATTERED FRESH GROUPER & HOUSE-MADE COLESLAW  
+ YOUR CHOICE OF FRIES OR GARLIC MASHED

\$23 AHI TUNA DINNER SERVED WITH JASMINE RICE & ASPARGUS

## STEAK SATURDAYS

\$35 RIBEYE STEAK DINNER  
SERVED WITH MUSHROOM  
RISOTTO & STEAMED BROCCOLI

## TACO TUESDAYS ALL DAY LONG

TACO DINNERS SERVED WITH  
HOUSE-MADE BEANS & RICE

\$8 MARGARITAS

\$16 TINGA DE POLLO TACO DINNER

\$16 STEAK TACO DINNER

## THIRSTY THURSDAYS

\$3 DOMESTIC DRAFTS

\$5 PREMIUM DRAFTS

\$17 IRISH STEW DINNER / TENDER BEEF  
SIMMERED IN BROTH WITH POTATOES,  
ONIONS, CELERY, PEAS & CARROTS  
OVER GARLIC MASHED

## SIPPING SUNDAYS

\$9 OLD FASHIONEDS

\$20 CHICKEN PARMESAN  
SERVED ON A BED OF SPAGHETTI