

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

GREENS

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

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

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

FETA AND WATERMELON 17
AGAVE CITRUS MARINATED CHICKEN / BABY KALE
WATERMELON / BLACKBERRIES / STRAWBERRIES
FETA / HOUSE-MADE LIME MINT VINAIGRETTE

BRUSCHETTA

GLUTEN FREE CROSTINIS AVAILABLE +4
ASK YOUR SERVER FOR AVAILABILITY

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

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

WHIPPED FETA 14
HONEY / WHIPPED FETA / BLISTERED CRANBERRIES
LEMON ZEST / SEA SALT

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

BUFFALO CHICKEN SALAD 16
SHAVED ROMAINE / BLUE CHEESE CRUMBLES
CELERY / CARROTS / TOMATO / CANDIED BACON
HOUSE-MADE BLUE CHEESE DRESSING

220 S. BRIDGE ST. YORKVILLE

20% 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

POACHED PEAR & SPINACH SALAD 16
 AGAVE CITRUS MARINATED CHICKEN / SPINACH
 WALNUTS / PEARS / APPLES / 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

HARVEST SALAD 15
 BABY KALE / GOAT CHEESE / WALNUTS
 DRIED CRANBERRIES / ROASTED SWEET POTATOES
 PEARS / HOUSE-MADE APPLE CIDER VINAIGRETTE

FLAT Z.A

MAKE IT GLUTEN FREE +4

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

MEATBALL 16
 SLICED MEATBALLS / MARINARA / MOZZARELLA

GET ME TO THE GREEK 16
 GYRO MEAT / EVOO / SPRING MIX / TOMATOES
 MOZZARELLA / ONIONS / TZATSIKI DRIZZLE

APPLE BRIE 12
 CREAMY BRIE / APPLES / CARMELIZED ONIONS
 HONEY

BRAISED BEEF 15
 BRAISED BEEF / GOUDA / EVOO / MICRO GREENS
 SEA SALT

PASTAS

**ADD ONS: ANDOUILLE SAUSAGE +3 / SHRIMP +6
 TWO MEATBALLS +5 / 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 29
 EVOO / GARLIC / SHALLOTS / MUSHROOMS
 HEAVY CREAM / BEEF BROTH / MARSALA WINE
 THIN SPAGHETTI

BOLOGNESE 19
 PANCETTA / 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

SOUPS

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

KIDS 9

NOODLES
 BURGER + FRIES
 KRAFT MAC N CHEESE
 CHICKEN TENDERS

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
 CUCUMBER AND ONION SALAD

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!**



WHILE SUPPLIES LAST FOR SEASONAL INGREDIENTS

HANDHELDS

SERVED WITH FRIES OR UPGRADE TO A PREMIUM SIDE / SUB GLUTEN FREE BREAD +4

PRIME RIB

19

SLOW ROASTED PRIME RIB / CARAMELIZED ONIONS / MUSHROOMS / SPRING MIX / PROVOLONE
HOUSE-MADE CREAMY HORSE RADISH / 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

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]

BRAISED BEEF

17

BRAISED BEEF / GOUDA / SPRING MIX / CARAMELIZED ONIONS / TUSCANY ROLL

SMASHBURGERS

SERVED WITH FRIES OR UPGRADE TO A PREMIUM SIDE / SUB GLUTEN FREE BREAD +4

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

HATCH CHILI

16

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

ICONIC MELT

16

CARAMELIZED ONIONS / MOZZARELLA
PROVOLONE / GARLIC AIOLI / MARBLE RYE

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

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

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 & ASPARAGUS

STEAK SATURDAYS

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

SIPPING SUNDAYS

\$9 OLD FASHIONED

\$20 CHICKEN PARMESAN
SERVED ON A BED OF SPAGHETTI