

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
- GREEK CHICKEN** **16**
LEMON HERB & OIL MARINATED CHICKEN / BLEND
OF CHEESES / CUCUMBER / TOMATO / RED ONION
KALAMATA OLIVES / HOUSE-MADE TZATZIKI SAUCE
BASIL
- GET FIGGY WITH IT** **16** ✓
FRESH FIGS / GOAT CHEESE / FIG CONFIT
PROSCIUTTO
- MEATBALL** **16**
SLICED MEATBALLS / MARINARA / MOZZARELLA

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!**



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

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

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

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