THE vault

STARTERS

Soup Du Jour selection changes daily New England Clam Chowder cracked black pepper, oyster crackers sm 4 lg 8 Cheese Plate cheddar, gruyere, stilton white with cranberries, crackers, fruit 12 Loaded Tater Tots cheddar, bacon, scallions, sour cream 12 **Roasted** Wings oven-roasted with a spicy dry rub, blue cheese 12 Buffalo Wontons buffalo chicken and cheddar stuffed wonton with blue cheese I2 **Tuna Tartare**^{*} diced tuna, sesame-ginger soy with layers of fresh mango and avocado 15 **Calamari** panko-fried calamari and cherry peppers with chipotle aioli I2 **Caprese** heirloom tomatoes, fresh mozzarella, basil, balsamic drizzle 14 Sliders three prime beef or turkey sliders, cheddar cheese, lettuce, tomato aioli 12 Loaded Nachos cheddar, tomatoes, jalapenos, salsa, sour cream 12 ADD CHICKEN 4 ADD GUACAMOLE 2 Pork Dumplings with chives on a bed of stir fry vegetables with sweet chili sauce 10 Soft Pretzels three warm pretzels, IPA cheese sauce 9

SALADS

House mixed greens, tomato, cucumber, choice of dressing 8 Caesar romaine, shaved romano, brioche croutons, creamy caesar 10 Chopped kale, cabbage, sliced brussel sprouts, broccoli, chicory, diced apple, poppy seed dressing 12 Seasonal baby kale, goat cheese, sliced bosc pear, golden beets, roasted almonds, mustard vinaigarette 13 Cobb grilled chicken, romaine, hard-boiled egg, tomato, onion, avocado, bacon, crumbled blue, ranch 14 Greek baby spinach, tomato, cucumber, red onion, olive, feta, pepperoncini, red wine vinaigarette 12 Buffalo Chicken iceberg, fried or grilled buffalo chicken, crumbled blue, onion, carrot, creamy blue 14 ADD: CHICKEN 4 BUFFALO CHICKEN 4 STEAK* 6 TURKEY TIPS 6 SALMON* 8 TUNA* 8 HADDOCK* 8

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SANDWICHES

CHOICE OF FRIES, SWEET POTATO FRIES, TATER TOTS, COLE SLAW, HOUSE SALAD Chicken grilled chicken, bacon, avocado, red onion, lemon herb aioli on focaccia bread 14 Open Face Chicken sliced chicken breast, cranberry sauce, stuffing, side of gravy 15 Turkey Cuban roasted turkey, bacon, swiss, dijon, lettuce, pickles, spicy mayo 14 French Dip tender roast beef, swiss, french bread, served with au jus 14 Classic Reuben corned beef, sauerkraut, swiss russian dressing on rye bread 14 Rachael roasted turkey, cole slaw, swiss, russian dressing, on rye bread 14 Open Face Tuna* sliced tuna steak, soy-honey mustard slaw, wasabi aioli on thick cut francese 16 Hummus Wrap hummus, mixed greens, cucumbers, tomato, olives, roasted red peppers, feta 14 Classic BLT smoked bacon, romaine, heirloom tomato, mayo on multigrain bread 11

Build A Burger BEEF* **13**, TURKEY **12**, VEGGIE **II** CHEESE: american, cheddar, swiss, gruyere, crumbled blue I ADD: avocado, bacon, sauteed onions I Build A Grilled Cheese MULTIGRAIN BREAD IO CHEESE: american, cheddar, swiss, gruyere, white cranberry ADD: avocado, sauteed onions, tomato, bosc pear, apple, bacon I



MAINS

Steak Tips* marinated steak tips, choice of two sides 19

Turkey Tips marinated turkey tips, choice of two sides 16

Bolognese fresh local pasta, traditional bolognese meat sauce, garlic bread 16

Fish Tacos seasoned grilled haddock, fresh mango salsa, flour tortilla, choice of one side 14

Fish and Chips crispy beer-battered cod, french fries, coleslaw, homemade tartar 16

Oven Roasted Salmon* fresh salmon, roasted golden beets, tarragon citrus butter, choice of one side 19

SIDES

FRENCH FRIES, SWEET POTATO FRIES, TATER TOTS, COLE SLAW, SEASONAL VEGETABLES, STIR FRY VEGETABLES 6

*THESE ITEMS ARE COOKED TO ORDER, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. AN AUTOMATIC 20% GRATUITY WILL BE ADDED TO PARTIES OF EIGHT OR MORE

105 Water Street, Boston MA 02109

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BOTTLED Bud Light MO, 4.2% Coors Light CO, 4.2% Miller Lite WI, 4.2% Michelob Ultra MO, 4.2% Amstel Light Holland, 3.5% PBR "Tall Boy" WI, 5.0% Gansett "Tall Boy" RI, 4.0% Budweiser MO, 5.0% Corona Mexico, 4.6% Heineken Holland, 5.0% Yuengling PA, 4.4% Miller High Life WI, 5.0% Lagunitas Little Sumpin CA, 7.5% Southern Tier IPA NY, 7.3% Green Head IPA MA, 7.2% Whales Tale MA, 5.6%

DRAFT

Bud Light MO, 4.2% Coors Light CO, 4.2% Harpoon IPA MA, 5.9% Guinness Ireland, 4.2% Sam Seasonal MA, 5.3% Blue Moon CO, 5.4% Stella Artois Belgium, 5.0% Shocktop MO, 5.2%

CIDER

Magners BOTTLE Ireland, 4.5% Johnny Appleseed DRAFT MD, 5.2% Down East CAN MA, 5.1%

SEASONAL ROTATERS ON CHALKBOARD



COCKTAILS

New Fashioned 12 berentzen apple bourbon, sugarcube, bitters, orange, cherry

Gold Coast 10 mango rum, pineapple, cranberry, orange juice

The Goodfella II don julio, grand marnier, spiced cider, cinna-sugar rim

The Outlaw 10 svedka citron, pama, lemon juice, straight up

Great Brink's Heist 10 gin, grapefruit, st. germain, soda water

Espresso Martini 12 svedka vanilla, baileys, kahlua, amaretto, espresso

When Fig's Fly 12 bourbon, black fig, sweet vermouth, straight up The Exchange 10 scotch, orange liqueur, lemon twist

Liberty Square Sparkler 10 gin, st. germain, prosecco, lemon twist

Boss B II ketel one, soda water, splash of sugar-free redbull

The Nor'Easter 12 bulleit bourbon, ginger beer, maple syrup, lime

Spiced Sangria 10 red wine, apple brandy, spiced cider, fresh fruit

McGinnis Mule 10 titos vodka, ginger beer, lime, pineapple

Shift Drink 10 shot & a beer, bartenders choice



WHITE Sauvignon Blanc JUSTIN 10 Paso Robles, California 2012

STEVEN VINCENT 10 Sonoma County, California 2012

Red

Pinot Noir

Cabernet QUEENS PEAK 9 Sonoma County, California 2011

Malbec CATENA 10 Mendoza, Argentina 2011

Cabernet-Malbec Blend TRIVENTO 10 Mendoza, Argentina 2012

Grenache-Syrah JABOULET PARALLELE 9 Cotes Du Rhone, France 2010 KONO 10 Marlborough, New Zealand 2011

> Pinot Grigio ESPERTO 9 Venezia, Italy 2012

Chardonnay FIRST PRESS 10 Napa Valley, California 2011

> <mark>Riesling</mark> Saint M

SAINT M 9 Mosel, Germany 2012

Godello VALDESIL 12 Valdeorres, Austria 2012

Sparkling

Prosecco BOLLICINI Veneto, Italy 9