

COCKTAILS \$17

BRIGHT

ICY GRAPE

stoli vodka / concord grape juice / agave / lemon

THE TAXI LINE

cucumber don julio blanco tequila / dolin dry vermouth / lime / rosemary simple

MISS. DEMEANOR NO. 4

bacardi añejo cuatro / pineapple / banana liqueur / lime

RIO DE FROSÉ

absolut elyx vodka / côtes de provence rosé /
avuá prata caçhaca / cocchi americano / lemon / simple

UP ALL NIGHT

grey goose vodka / red bull orange / raspberry simple / lemon

OFF THE WALL

hennessy VS cognac / cocchi americano / blueberry simple / lemon

LOST AND FOUND

hendricks gin / aperol / sage / lemon

THE INTERVENTION

tin cup whiskey / plum / aperol / lemon / spanish bitters

DOUBLE DUTCH

belvedere vodka / raspberry-thyme shrub / angostura bitters

SPICED

SERGEANT BELL PEPPER

the botanist gin / lemon / bell pepper juice / thai chili oil

LAS PALMITAS

thai spiced ilegal mezcal / thai basil leaves / grapefruit bitters / grapefruit beer

PUSHCART WARS

jalepeño-habanero avion silver tequila / currant tea / rosemary / lime

SPIRITED

TRIGGER FINGER

woodford reserve bourbon / amaro / cocchi americano / raspberry / bitters

THE SWEET RELEASE

bulleit bourbon / jägermeister / lemongrass simple / peach bitters

SPARKLING BY THE GLASS

Prosecco Brut VALDO, TREVISO 13

Brut Classic Chandon, California 15

Brut Champagne "Yellow Label" Veuve Clicquot 25

Cava Brut Rosé Vilarnau, Spain 16

Brut Champagne Rosé Moët Imperial 28

WHITE BY THE GLASS

'16 Riesling "Incline" Selbach, Mosel, Germany 15

'17 Sauvignon Blanc Castle Point, New Zealand 14

'16 Pinot Grigio Danzante, Veneto 13

'16 Chardonnay Smoke Tree, Sonoma County 17

ROSÉ BY THE GLASS

'17 Fleur de Mer Côtes de Provence 16

'16 Bodegas Los Bermejós Listán Rosado, Canary Islands 17

RED BY THE GLASS

'16 Pinot Noir Bacchus "Ginger's Cuvee", California 15

'16 Malbec Achaval Ferrer, Mendoza 16

'15 Cabernet Sauvignon "End Post", Adelaida Cellars, Paso Robles 17

'14 Tempranillo Numanthia Termés, Spain 18

BOTTLES + CANS + CUPS

CUSQUEÑA GOLDEN LAGER 9

HEINEKEN 9

AMSTEL LIGHT 9

FOUNDERS ALL DAY IPA 9

PACIFICO 9

BOHEMIA LAGER 9

PERONI 9

RED STRIPE 9

GUINNESS 9

STRONGBOW CIDER 9

ANGRY ORCHARD ROSE CIDER 9

RAMONA RUBY GRAPEFRUIT WINE COOLER 12

SUSHI GRADE TUNA POKÉ BOWL*

habanero / citrus / cucumber / salmon chicharrón **\$18**

TUNA SASHIMI 'TONNATO STYLE'*

crunchy chorizo / lemon zested olive oil / sea salt **\$18**

VANDAL SHRIMP COCKTAIL \$18

HAMACHI ESCABECHE*

pickled jalapeño / crispy avocado **\$24**

FRESH SHUCKED OYSTERS*

old school cocktail sauce / new school mignonette **\$18/\$35**

SEAFOOD TOWER*

dozen oysters / jumbo lump crab / 1 lb lobster tail / poké / shrimp cocktail **\$82**

ROASTED SQUASH TOSTADAS

crunchy jicama shell / avocado / crisp kale / salsa verde **\$12**

AVOCADO TOAST

spring peas / radish / lemon / mint / everything seeds **\$14**

KALE CAESAR SALAD

red chile parmesan croutons **\$15**

VANDAL HOUSE SALAD

leafy greens / hand torn herbs + crunchy seeds /
lemon + toasted cumin vinaigrette / tofu tzatziki **\$15**

AUTUMN SALAD

red treviso / pickled apple / goat cheese brulee / toasted pumpkin seeds **\$16**

NEW YORK HOT PRETZEL STEAK TARTARE*

american kobe / smoked aioli / pickled mustard seeds **\$17**

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Certain individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

CRISPY CAULIFLOWER TACOS

apple miso marinade / gochujang / charred scallion salsa **\$14**

BRAISED CHICKEN TACOS

cherry tomato salsa / refried pintos / green chile crema **\$14**

EGGPLANT 'MEATBALLS'

san marzano tomato sauce / whipped basil tofu **\$14**

CRISPY BAO BUNS

brisket / crunchy asian slaw / sesame **\$16**

TORTILLA SOUP DUMPLINGS

queso poblano / vegetable pozole broth **\$16**

MARGHERITA PIZZA

tomato sauce / fresh mozzarella / basil **\$17**

ARTISANAL PEPPERONI PIZZA \$18

WILD MUSHROOM PIZZA

fontina / mozzarella / caramelized onion **\$19**

LOBSTER SOPES

black beans / crispy tortilla / tequila-habanero salsa **\$23**

GRILLED SEA BASS TACOS

jicama avocado slaw / salsa diablo **\$24**

EXECUTIVE CHEF SARAH NELSON

SWEET POTATO & ROASTED APPLE TORTELLINI
crispy brussels leaves / parmesan brown butter **\$19**

OLD SCHOOL CHICKEN PARM
san marzano tomatoes / fresh mozzarella / basil **\$27**

CIDER GLAZED GRILLED SALMON*
citrus poached fennel / ancho spiced squash **\$29**

PAN SEARED SCALLOPS*
smoked tomato / orzo / pancetta / butternut squash **\$32**

MAINE LOBSTER PASTA
squid ink tagliatelle / blistered tomatoes / grilled corn **\$32**

PRIME SKIRT STEAK*
thai fried rice / coconut milk / lemongrass / chile **\$46**

35-DAY DRY AGED 16 OZ NEW YORK STRIP*
vandal steak sauce / beer battered onion rings **\$55**

50-DAY DRY AGED 36 OZ TOMAHAWK RIBEYE*
creekstone farms / red chimichurri / green romesco **\$98**

ANSON MILLS ORGANIC POLENTA
cacio e pepe style **\$10**

SWEET POTATO FRIES
chipotle molasses ketchup / maple mustard **\$10**

CRISPY BRUSSELS SPROUTS
thai chili-orange glaze **\$14**

MISO GLAZED CRISPY EGGPLANT \$13

CHEF/OWNER CHRIS SANTOS

CHOCOLATE BOURBON MILKSHAKE SHOT

chocolate ice cream / bourbon / caramel whipped cream **\$7**

ICE CREAM + SORBETS

three assorted flavors **\$10**

CHOCOLATE COCONUT PAVLOVA

chocolate pudding / coconut whip cream **\$12**

CHURROS

spicy chocolate **\$13**

SPIKED POPSICLES

hard apple cider **\$14**

SMOKED CHOCOLATE MOUSSE

dark chocolate glaze / white chocolate ice cream **\$14**

BUTTERSCOTCH BACON BREAD PUDDING

ginger apple ice cream / maple bacon **\$14**

VANDAL S'MORES

graham cracker ice cream **\$14**

CHOCOLATE ECLAIR ICE CREAM CAKE

sweet cream + chocolate ice cream / pop rocks **\$18**

EXECUTIVE PASTRY CHEF JAIME T. SUDBERG

ART HAS NO RULES...
there's a little **VANDAL** in all of us.



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