

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

MULLED WINE

red wine / mulling spices / ginger

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 14

Brut Classic Chandon, California 16

Brut Champagne “Yellow Label” Veuve Clicquot 28

Cava Brut Rosé Vilarnau, Spain 16

Brut Champagne Rosé Moët Imperial 30

WHITE BY THE GLASS

‘16 Riesling “Incline” Selbach, Mosel, Germany 16

‘17 Sauvignon Blanc Castle Point, New Zealand 15

‘16 Pinot Grigio Danzante, Veneto 14

‘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

STARTERS

ROASTED SQUASH TOSTADAS

crunchy jicama shell / avocado / crisp kale / salsa verde \$9

AVOCADO TOAST

spring peas / radish / lemon / mint / everything seeds \$12

VANDAL HOUSE SALAD

leafy greens / hand torn herbs + crunchy seeds /
lemon + toasted cumin vinaigrette / tofu tzatziki \$13

AUTUMN SALAD

red treviso / pickled apple / goat cheese brulee / toasted pumpkin seeds \$14

KALE CAESAR SALAD

red chile parmesan croutons \$15

SUSHI GRADE TUNA POKÉ BOWL*

habanero / citrus / cucumber / salmon chicharrón \$15

VANDAL SHRIMP COCKTAIL \$16

NEW YORK HOT PRETZEL STEAK TARTARE*

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

TUNA SASHIMI 'TONNATO STYLE'*

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

FRESH SHUCKED OYSTERS*

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

HAMACHI ESCABECHE*

pickled jalapeño / crispy avocado \$19

SEAFOOD TOWER*

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

**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.*

CHEF'S FAVORITES

CRISPY CAULIFLOWER TACOS

apple miso marinade / gochujang / charred scallion salsa \$11

BRAISED CHICKEN TACOS

cherry tomato salsa / refried pintos / green chile crema \$12

TORTILLA SOUP DUMPLINGS

queso poblano / vegetable pozole broth \$14

SHORT RIB MEATBALL KEBAB

grilled corn chimichurri \$15

CRISPY BAO BUNS

brisket / crunchy asian slaw / sesame \$16

MARGHERITA PIZZA

tomato sauce / fresh mozzarella / basil \$16

ARTISANAL PEPPERONI PIZZA \$17

WILD MUSHROOM PIZZA

fontina / mozzarella / caramelized onion \$18

GRILLED SEA BASS TACOS

jicama avocado slaw / salsa diablo \$22

LOBSTER SOPES

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

CHEF/OWNER CHRIS SANTOS

LARGE PLATES

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 **\$34**

PRIME SKIRT STEAK*
thai fried rice / coconut milk / lemongrass / chile **\$35**

35-DAY DRY AGED 14 OZ NEW YORK STRIP*
vandal steak sauce / beer battered onion rings **\$48**

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

SIDES

ANSON MILLS ORGANIC POLENTA
cacio e pepe style **\$9**

SWEET POTATO FRIES
chipotle molasses ketchup / maple mustard **\$9**

MISO GLAZED CRISPY EGGPLANT **\$10**

CHARRED BRUSSELS SPROUTS
thai chili-orange glaze **\$12**

EXECUTIVE CHEF SARAH NELSON
CHEF DE CUISINE DERRICK PRINCE

SWEETS

CHOCOLATE BOURBON MILKSHAKE SHOT

chocolate ice cream / bourbon / caramel whipped cream **\$6**

ICE CREAM + SORBETS

three assorted flavors **\$9**

CHOCOLATE COCONUT PAVLOVA

chocolate pudding / coconut whip cream **\$10**

CHURROS

spicy chocolate **\$10**

SMOKED CHOCOLATE MOUSSE

dark chocolate glaze / white chocolate ice cream **\$12**

BUTTERSCOTCH BACON BREAD PUDDING

ginger apple ice cream / maple bacon **\$11**

VANDAL S'MORES

graham cracker ice cream **\$14**

CHOCOLATE ECLAIR ICE CREAM CAKE

sweet cream + chocolate ice cream / pop rocks **\$14**

VANDAL GIFT CARDS AVAILABLE FOR PURCHASE

INQUIRE WITH YOUR SERVER ABOUT VISITING OUR LOUNGE

EXECUTIVE PASTRY CHEF JAIME T. SUDBERG

VANDAL

V E G A N

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crunchy jicama shell / avocado / crisp kale / salsa verde **\$9**

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guajillo + ancho chile / black beans / crispy tortilla **\$15**

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lemon + toasted cumin vinaigrette / tofu tzatziki **\$13**

AUTUMN SALAD

red treviso / pickled apple / toasted pumpkin seeds **\$14**

SAN MARZANO TOMATO PIZZA

charred cherry tomatoes / garlic / fresh basil **\$17**

GRILLED MARKET VEGETABLE ENCHILADA

mushrooms / poblano /
green tomatillo salsa / pico de gallo **\$22**

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chipotle molasses ketchup / maple mustard **\$9**

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