

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

TRUE premium 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

‘15 Pinot Grigio Lagaria, Delle Venezie 14

‘16 Chardonnay Smoke Tree, Sonoma County 17

ROSÉ BY THE GLASS

‘17 Fleur de Mer Côtes de Provence 16

‘16 Bodegas Los Bermejos Listán Rosado, Canary Islands 17

RED BY THE GLASS

‘16 Pinot Noir Bacchus “Ginger’s Cuvee”, California 15

‘17 Malbec Achaval Ferrer, Mendoza 16

‘16 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

STARTERS

ROASTED SQUASH TOSTADAS

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

AVOCADO TOAST

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

MEDITERRANEAN SALAD

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

BABY ARUGULA, CITRUS + PICKLED APPLE SALAD

goat cheese brulee / toasted pumpkin seeds \$14

KALE CAESAR SALAD

red chile parmesan croutons \$15

THAI STYLE SALMON CEVICHE*

lemongrass / coconut milk \$15

NEW YORK PRETZEL STEAK TARTARE*

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

TUNA SASHIMI 'TONNATO STYLE'*

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

HAMACHI ESCABECHE*

pickled jalapeño / crispy avocado \$19

**CHEF/OWNER CHRIS SANTOS
EXECUTIVE CHEF SARAH NELSON
CHEF DE CUISINE DERRICK PRINCE**

**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

SLIDERS

CRISPY BAO BUN

brisket / crunchy asian slaw / sesame \$6

CLASSIC CHARRED KOBE STYLE BEEF BURGER *

american cheese / caramelized onions / crumbled bacon
very special sauce \$7

AHI TUNA *

sambal aioli / cucumber slaw / avocado / cilantro \$8

CHOOSE ANY THREE FOR \$18

CAULIFLOWER TACOS

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

BARRIO-STYLE CHICKEN TAQUITOS

roasted guajillo sauce / avocado / crema \$12

FISH TACOS

crispy corn tortillas / creamy avocado / spicy mango relish \$15

TORTILLA SOUP DUMPLINGS

queso poblano / vegetable pozole broth \$15

FRENCH ONION SOUP DUMPLINGS \$16

OLD SCHOOL MEATBALLS

basil + ricotta 'manicotti' \$18

PIZZA

MARGHERITA PIZZA

tomato sauce / fresh mozzarella / basil \$16

ARTISANAL PEPPERONI PIZZA \$17

WILD MUSHROOM PIZZA

fontina / mozzarella / caramelized onion \$18

LARGE PLATES

MEZZE RIGATONI

olive oil cured tomatoes / roasted eggplant / toasted garlic + whipped ricotta **\$18**

CITRUS MARINATED ROASTED CHICKEN

yukon potato puree / smoked wild mushroom glacé **\$24**

WASABI PEA CRUSTED SALMON*

asian pesto / soba beet salad **\$27**

PAN SEARED SCALLOPS*

smoked tomato / orzo / pancetta / butternut squash **\$32**

GRILLED WHOLE BRANZINO

mushroom dashi / pickled hon shimeji **\$32**

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**

OLD SCHOOL CHICKEN PARM

san marzano tomatoes / fresh mozzarella / basil **\$28**

“SURF & TURF”

carne asada / grilled chimichurri shrimp / habanero salsa / avocado salsa /
tequila braised scallions / sopes **\$38**

SIDES

SWEET POTATO FRIES

chipotle molasses ketchup / maple mustard **\$8**

MISO GLAZED CRISPY EGGPLANT **\$10**

BROCCOLI + AMISH CHEDDAR MAC + CHEESE **\$12**

CHARRED BRUSSELS SPROUTS

thai chili-orange glaze **\$12**

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**

SMOKED CHOCOLATE MOUSSE

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

LES DOUGHNUTS

caramel, chocolate + berry dipping sauces **\$13**

GUINNESS TOFFEE CAKE

baileys ice cream + toffee sauce **\$13**

VANDAL S'MORES

graham cracker ice cream **\$14**

CHOCOLATE ECLAIR ICE CREAM CAKE

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

EXECUTIVE PASTRY CHEF JAIME T. SUDBERG

VANDAL GIFT CARDS AVAILABLE FOR PURCHASE

INQUIRE WITH YOUR SERVER ABOUT VISITING OUR LOUNGE