

# **COCKTAILS \$16**

## **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 casamigos blanco 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 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** 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

**‘15 Tempranillo** Numanthia Termés, Spain 18

## **BOTTLES + CANS + CUPS**

**CUSQUEÑA GOLDEN LAGER 9**

**HEINEKEN 9**

**HEINEKEN 0.0 Non-Alcoholic 9**

**AMSTEL LIGHT 9**

**FOUNDERS ALL DAY IPA 9**

**PACIFICO 9**

**BOHEMIA LAGER 9**

**PERONI 9**

**RED STRIPE 9**

**GUINNESS 9**

**STRONGBOW CIDER 9**

**STELLA ARTOIS 9**

RATHER THAN OFFERING INDIVIDUAL STARTERS  
AND MAIN COURSES, VANDAL SERVES DISHES THAT  
ARE DESIGNED FOR SHARING AND ARE BROUGHT TO THE TABLE  
STEADILY AND CONTINUOUSLY THROUGHOUT THE MEAL.

## STARTERS

### ROASTED SQUASH TOSTADAS

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

### MEDITERRANEAN SALAD

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

### 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

### CHIPOTLE GRILLED SHRIMP

tomatillo roasted corn + feta relish \$18

### HAMACHI ESCABECHE\*

pickled jalapeño / crispy avocado \$19

### LOBSTER TOAST

maine lobster / cucumber / tarragon / brioche \$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

#### 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**

#### CAULIFLOWER TACOS

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

#### BARRIO-STYLE CHICKEN TAQUITOS

roasted guajillo sauce / avocado / crema **\$12**

#### OLD SCHOOL MEATBALLS

basil + ricotta 'manicotti' **\$14**

#### 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**

#### CRISPY BAO BUNS

brisket / crunchy asian slaw / sesame **\$17**

### PIZZA

#### MARGHERITA PIZZA

tomato sauce / fresh mozzarella / basil **\$16**

#### ARTISANAL PEPPERONI PIZZA **\$17**

#### WILD MUSHROOM PIZZA

fontina / mozzarella / caramelized onion **\$18**

# SHAREABLE ENTREES

## MEZZE RIGATONI

olive oil cured tomatoes / roasted eggplant / toasted garlic + whipped ricotta **\$18**  
add spicy calabrian n'duja **+\$5**

## 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**

## "VANDAL CHICKEN PARM"

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

## 35-DAY DRY AGED 14 OZ NEW YORK STRIP\*

vandal steak sauce / panko vidalia onion rings **\$48**

**make it surf**

add béarnaise style lobster hash **+\$14**

# SIDES

## SWEET POTATO FRIES

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

**MISO GLAZED CRISPY EGGPLANT \$10**

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

## GRILLED BABY RAINBOW CARROTS

lemon / parsley / harissa yogurt **\$12**

# **SWEETS**

## **STRAWBERRY MARGARITA MILKSHAKE SHOT**

strawberry ice-cream / lime / tequila **\$6**

## **ICE CREAM + SORBETS**

three assorted flavors **\$9**

## **BOOZY PUSH-POPS**

blackberry mojito / rose hard cider **\$9**

## **SMOKED CHOCOLATE MOUSSE**

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

## **“les,nyc” DOUGHNUTS**

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

## **VANDAL S'MORES**

graham cracker ice cream **\$14**

## **GRAFFITI CAKE**

meringue + chocolate cake / vanilla cream + kahlua **\$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**

# VANDAL

## V E G A N

### **ROASTED SQUASH TOSTADAS**

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

### **CRISPY CAULIFLOWER TACOS**

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

### **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**  
toasted pumpkin seeds **\$14**

### **CHARRED MUSHROOM SOPES**

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

### **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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### **SWEET POTATO FRIES**

chipotle molasses ketchup **\$9**

**MISO GLAZED CRISPY EGGPLANT \$10**

### **CHARRED BRUSSELS SPROUTS**

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

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### **CHOCOLATE COCONUT PAVLOVA**

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

# VANDA

## GLUTEN FREE

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

**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**

**THAI STYLE SALMON CEVICHE\***  
lemongrass / coconut milk **\$15**

**TUNA SASHIMI 'TONNATO STYLE'\***  
crunchy chorizo / lemon zested olive oil / sea salt **\$18**

**HAMACHI ESCABECHE\***  
pickled jalapeño **\$19**

**CHARRED MUSHROOM SOPES**  
guajillo + ancho chile / black beans **\$15**

**GRILLED MARKET VEGETABLE ENCHILADA**  
mushrooms / poblano / green tomatillo salsa / pico de gallo **\$19**

**CITRUS MARINATED ROASTED CHICKEN**  
yukon potato puree **\$24**

**GRILLED WHOLE BRANZINO**  
mushroom dashi / pickled hon shimeji **\$32**

**35-DAY AGED 16 OZ NEW YORK STRIP\* \$48**

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**GRILLED BABY RAINBOW CARROTS**  
lemon / parsley / harissa yogurt **\$12**

**YUKON POTATO PUREE \$9**

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