

VANDAL

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.

CLEAN + CHILLED

ROASTED SQUASH TOSTADAS

crunchy jicama shell / avocado / crisp kale / salsa verde
10

MEDITERRANEAN SALAD

leafy greens / lemon + toasted cumin vinaigrette / tofu tzatziki
13

KALE CAESAR SALAD

avocado / 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
18

TUNA SASHIMI 'TONNATO STYLE'*

crunchy chorizo / lemon zested olive oil / sea salt
19

HAMACHI ESCABECHE*

pickled jalapeño / crispy avocado
19

"SOUP"

TORTILLA SOUP DUMPLINGS

queso poblano / vegetable pozole broth
15

FRENCH ONION SOUP DUMPLINGS

'The Stanton Social' classic
17

PIZZA

MARGHERITA PIZZA

tomato sauce / fresh mozzarella / basil
18

ARTISANAL PEPPERONI PIZZA

19

WILD MUSHROOM PIZZA

fontina / mozzarella / caramelized onion
21

EXECUTIVE CHEF SARAH NELSON

CHEF'S FAVORITES

CAULIFLOWER TACOS

apple miso marinade / gochujang / charred scallion salsa
13

BARRIO-STYLE CHICKEN TAQUITOS

roasted guajillo sauce / avocado / crema
14

SMOKED PORK AREPAS

whiskey aioli / cotija cheese / yuca
15

FISH TACOS

crispy corn tortillas / creamy avocado / spicy mango relish
15

CRISPY BAO BUNS

brisket / crunchy asian slaw / sesame
17

BLACK BONES

roasted bone marrow / jalapeño / grilled toast
18

CHIPOTLE GRILLED SHRIMP

tomatillo roasted corn + feta relish
21

PRIME MEATS

CLASSIC CHARRED KOBE STYLE BEEF BURGER *

bacon / caramelized onions / cheese / very special sauce /
hand cut fries
22

HANGER STEAK CARNE ASADA*

habanero tequila salsa / black bean purée / corn tortillas
34

PRIME SKIRT STEAK*

thai fried rice / coconut milk / lemongrass / chile
40

35-DAY DRY AGED 14 OZ NEW YORK STRIP*

vandal steak sauce / panko vidalia onion rings
52

CHEF/OWNER CHRIS SANTOS

SHAREABLE ENTREES

MEZZE RIGATONI

olive oil cured tomatoes / roasted eggplant /
toasted garlic + whipped ricotta
21
add spicy calabrian shrimp +9

OLD SCHOOL MEATBALLS

basil + ricotta 'manicotti'
21

HALF ROASTED CHICKEN

spiced carrot purée / charred green onion chimichurri
26

WASABI PEA CRUSTED SALMON*

asian pesto / soba beet salad
27

"VANDAL" CHICKEN PARM

san marzano tomatoes / fresh mozzarella / basil
29

PAN SEARED SCALLOPS*

grilled asparagus / swiss chard / spring onion butter
33

GRILLED WHOLE BRANZINO

mushroom dashi / pickled hon shimeji
35

SIDES

VIETNAMESE STREET FRIES

sweet chili ketchup / spicy roasted garlic aioli
10

MISO GLAZED CRISPY EGGPLANT

11

ROOTS + BOURBON

sweet potato / parsnip / bourbon ginger glaze / meringue
11

MAC + CHEESE

broccoli / amish cheddar / pretzel breadcrumbs
14

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.

VANDA

GLUTEN FREE

ROASTED SQUASH TOSTADAS

crunchy jicama shell / avocado / crisp kale / salsa verde **\$10**

MEDITERRANEAN SALAD

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

THAI STYLE SALMON CEVICHE*

lemongrass / coconut milk **\$15**

TUNA SASHIMI 'TONNATO STYLE'*

crunchy chorizo / lemon zested olive oil /
sea salt **\$19**

HAMACHI ESCABECHE*

pickled jalapeño **\$19**

CHARRED MUSHROOM SOPES

guajillo + ancho chile / black beans **\$16**

CHIPOTLE GRILLED SHRIMP

tomatillo roasted corn + feta relish **\$21**

GRILLED MARKET VEGETABLE ENCHILADA

mushrooms / poblano / green tomatillo salsa /
pico de gallo **\$19**

HALF ROASTED CHICKEN

spiced carrot purée / charred green onion chimichurri **\$26**

PAN SEARED SCALLOPS*

grilled asparagus / swiss chard / spring onion butter **\$33**

HANGER STEAK CARNE ASADA

habanero tequila salsa / black bean purée / corn tortillas
\$34

GRILLED WHOLE BRANZINO

mushroom dashi / pickled hon shimeji **\$35**

35-DAY AGED 16 OZ NEW YORK STRIP* **\$52**

ROOTS + BOURBON

sweet potato / parsnip / bourbon ginger glaze / meringue
\$11

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VANDA

V E G A N

ROASTED SQUASH TOSTADAS

crunchy jicama shell / avocado / crisp kale /
salsa verde **\$10**

CRISPY CAULIFLOWER TACOS

apple miso marinade / gochujang /
charred scallion salsa **\$13**

MEDITERRANEAN SALAD

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

CHARRED MUSHROOM SOPES

guajillo + ancho chile / black beans /
crispy tortilla **\$16**

SAN MARZANO TOMATO PIZZA

charred cherry tomatoes / garlic / fresh basil **\$18**

GRILLED MARKET VEGETABLE ENCHILADA

mushrooms / poblano /
green tomatillo salsa / pico de gallo **\$19**

MEZZE RIGATONI

san marzano tomato sauce / roasted eggplant /
toasted garlic **\$21**

VIETNAMESE STREET FRIES

sweet chili ketchup **\$10**

MISO GLAZED CRISPY EGGPLANT \$11

ROOTS + BOURBON

sweet potato / parsnip / bourbon ginger glaze /
meringue **\$11**

BOOZY PUSH-POPS

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