



THE VAULT
— STEAKHOUSE —

UNLOCK THE POSSIBILITIES

555 California St. | San Francisco, CA 94104
Concourse Level



THE VAULT
— STEAKHOUSE —

“We do not remember days, we remember moments.”


– Cesare Pavese

A reimagined steakhouse experience with a modern culinary approach. Step into The Vault Piano Lounge featuring an extensive selection of craft cocktails and curated whiskeys. Join us for dinner or host an event in our secluded private dining room. Full restaurant buyout is available for 70 seated and 150 for a standing reception.

Take a Tour

Inquire Here

Featured menus are sample only. Individual items are subject to change based on season and availability. We are happy to work with you to customize your menu and can accommodate any and all dietary restrictions.

 vegetarian  gluten free  vegan  dairy free



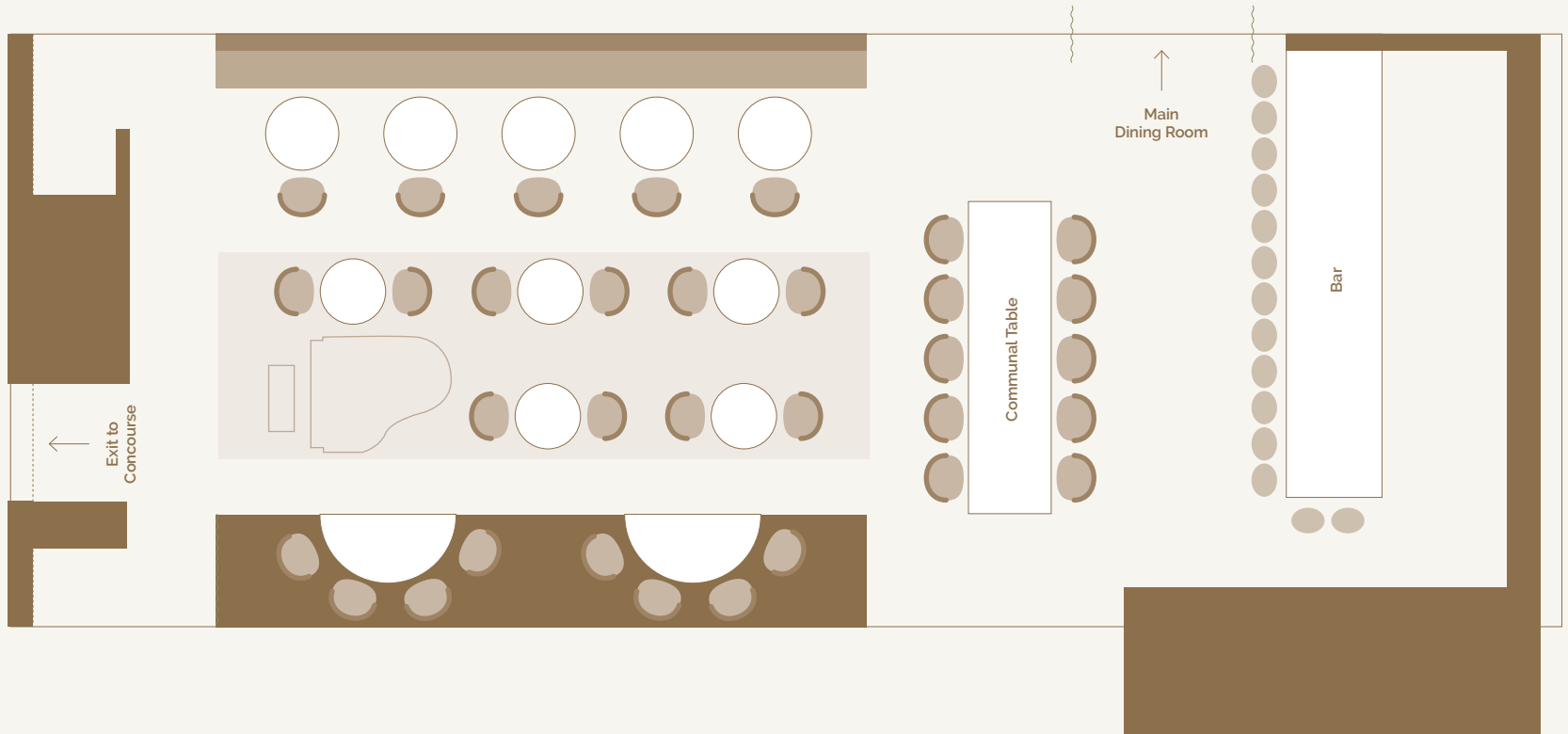
PIANO LOUNGE



The Piano Lounge

UP TO 70 GUESTS

Exclusive use of the piano lounge can accommodate up to 70 guests with partial, non-private, bookings available for parties up to 30.





PRIVATE DINING ROOM

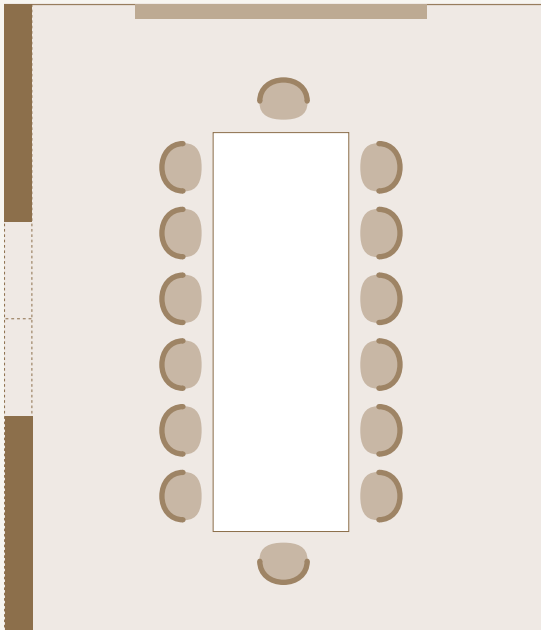


The Private Dining Room

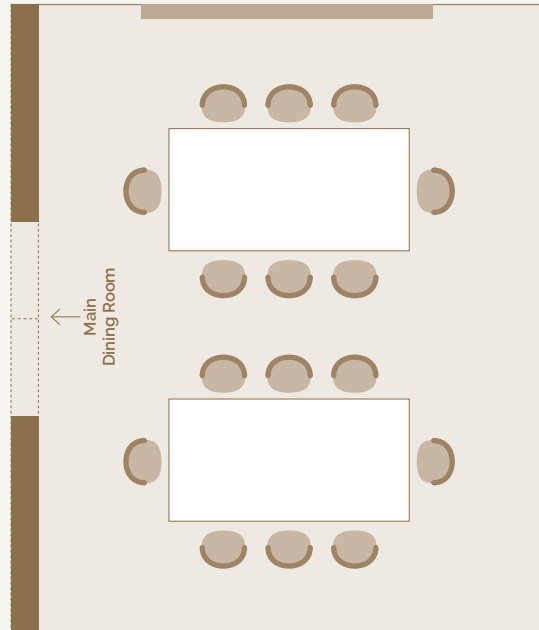
UP TO 24 GUESTS

Accommodates up to 24 guests with various seating configuration options available. The Room features separate music controls and a built-in Samsung Mirror TV that can provide the options for presentations or branding opportunities during your event.

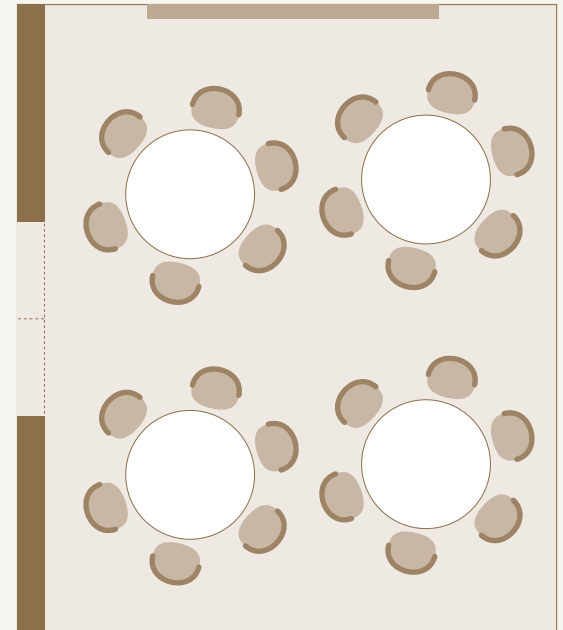
Popular Configurations



King Table
(14 max)



2 Table
(16 max)



Round tables
(24 max)

Reception Platters

PLATTERS SERVE 25
Price excludes tax and service charge.

STATIONARY BOARDS

CHARCUTERIE BOARD

Chef's Selection of 3 Cured Meats, Jardiniere, Crackers
Gluten Free Upon Request
\$125

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CHEESE BOARD

Assortment of 3 Artisanal Cheeses,
Seasonal Fruit, Preserves
Contains Dairy, Gluten Free Upon Request
\$100

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CRUDITÉS

Seasonal Vegetables, Cauliflower Hummus
Contains Allium
\$75

PARKER HOUSE ROLLS

Whipped Salted butter
25 rolls per order
Contains Dairy, Gluten
\$30

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CARAMELIZED ONION DIP

Trout Roe, Dill, Malt-Vinegar Chips
Contains Dairy, Allium
\$95

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CRAB & SPINACH DIP

Red Fresno Chile, Tarragon, Avocado, Flat Bread *Contains Shellfish, Allium, Nightshade, Gluten Free Upon Request*
\$110

RAW BAR

OYSTER ON THE HALF SHELL

Lemon Mignonette ~ 2 dozen per order
Contains Allium
\$108

SHRIMP COCKTAIL

Cocktail Sauce ~ 24 pieces
Contains Shellfish, Allium, Nightshade
\$96

TUNA & SALMON CRUDO

Capers, Citrus, Dill
\$125

SHELLFISH PLATTER

Serves 14 people
Includes Oysters, Shrimp & Crudo
\$295

Reception Bites

25 PIECES PER ORDER
Price excludes Tax and Service Charge

HOT ITEMS

THE VAULT FRIES ^(V) ^(V) ^(GF)

Ketchup
\$45

WILD MUSHROOM ARANCINI ^(GF)

Lemon Aioli
Contains Allium
\$100

CHEDDAR GOUGRES ^(GF)

Whipped Chive Cream Cheese
Contains Dairy, Gluten, Allium
\$90

POLENTA PANNISSE ^(GF) ^(V) ^(GF)

Ratatouille, Meyer Lemon
Contains Nightshades
\$90

CORN & SPINACH EMPANADAS ^(GF)

Calabrian Chili Aioli
Contains Dairy, Gluten, Allium, Nightshade
\$115

SOY-GLAZED BEEF SKEWERS

Toasted Sesame, Scallion
Contains Gluten
\$140

HONEY-LIME CHICKEN SKEWERS ^(GF)

Aleppo Pepper
\$135

IMPOSSIBLE SLIDERS ^(GF)

Cheddar, Dill & Pickles on a Hawaiian Roll
Contains Gluten, Allium, Dairy, Vegan on Request
\$230

FRIED CHICKEN SLIDERS

Housemade Slaw & Pickles on a Hawaiian Roll
Contains Gluten, Allium, Dairy
\$175

WAGYU BEEF SLIDERS

Fiscalini Cheddar, Secret Sauce, Hawaiian Roll
**Contains Gluten, Allium, Dairy*
\$225

POTATO PAVE "TOTS" ^(GF)

Crème Fraîche, Chive, Sieved Egg,
Royal White Sturgeon Caviar
Contains Allium, Dairy
\$150

Reception Bites

25 PIECES PER ORDER
Price excludes Tax and Service Charge

COLD ITEMS

TRUFFLED DEVEILED EGGS (GF)

Black Truffle Oil, Dijon Mustard, Chervil
\$100

ROASTED MUSHROOM TART (GF)

Whipped Ricotta
Contains Allium
\$110

MELON-CUCUMBER SKEWERS (GF, V, EF)

Tajin, Mint Chimichurri
\$95

SEASONAL CAPRESE SKEWERS (GF, V)

Fall Vegetables, Mozzarella, Balsamic Vinaigrette
Contains Nightshade
\$90

BEEF TARTARE

Cured Egg Yolk, Truffle Aioli, Toast Points
Contains Allium, Gluten Free Upon Request
\$130

AHI POKE CRISPY RICE

Ginger, Macadamia Nuts
Gluten Free Upon Request
\$125

DESSERT ITEMS

LEMON BARS

Contains Gluten and Dairy
\$85

CHOCOLATE CHIP OR SNICKERDOODLE COOKIES

Contains Gluten and Dairy
\$85

GINGER-SUGAR DUSTED BEIGNETS

Berries & Cream, Lemon Curd
Contains Dairy and Gluten
\$85

WHIPPED CHEESECAKE BITES (GF)

White Chocolate Crumble
Contains Dairy
\$95

Private Dining Menu I

\$125.00 PER PERSON
Price excludes Tax and Service Charge

FOR THE TABLE PARKER HOUSE ROLLS

APPETIZERS

Your Guests Choose Onsite

LOBSTER BISQUE

Poached Lobster, Saffron, Fines Herbes

CAESAR SALAD

Focaccia Crouton, Pecorino, Anchovy Vinaigrette
Gluten Free, Vegan, Vegetarian Upon Request

ENTRÉE

Your Guests Choose Onsite

SAFFRON-TOMATO RISOTTO

Gluten Free, Vegan Upon Request

PAN-SEARED BRANZINO

Gluten Free, Dairy Free Upon Request

ROASTED PRIME RIB

Gluten Free, Dairy Free Upon Request

SIDES

Choose Three for the Table

BLACK TRUFFLE MAC & CHEESE ^(VE) (add Lobster +\$7)

CREAMED CORN ^(GF)

CREAMED SPINACH ^(VE) ^(GF)

MUSHROOM GRATIN

POTATO PURÉE ^(VE)

VAULT FRIES ^(VE) ^(V)

DESSERT

CHOCOLATE BOMB

Peanuts Butter Mousse, Chocolate Cake, Chantilly Crème

SUPPLEMENTS

8oz FILET \$35 | **8oz A5 WAGYU RIBEYE** \$109

Private Dining Menu II

\$145.00 PER PERSON
Price excludes Tax and Service Charge

FOR THE TABLE PARKER HOUSE ROLLS

APPETIZERS

Your Guests Choose Onsite

LOBSTER BISQUE

Poached Lobster, Saffron, Fines Herbes

HAND CUT BEEF TARTARE

Black Truffle Vinaigrette, Salt Cured Egg Yolk
Gluten Free, Dairy Free Upon Request

CAESAR SALAD

Focaccia Crouton, Pecorino, Anchovy Vinaigrette
Gluten Free, Vegan, Vegetarian Upon Request

ENTRÉE

Your Guests Choose Onsite

SAFFRON-TOMATO RISOTTO

Gluten Free, Vegan Upon Request

PAN-SEARED BRANZINO

Gluten Free, Dairy Free Upon Request

ROASTED PRIME RIB

Gluten Free, Dairy Free Upon Request

SIDES

Choose Three for the Table

BLACK TRUFFLE MAC & CHEESE (MS) (add Lobster +\$7)

CREAMED CORN (MS) (GF)

CREAMED SPINACH (MS) (GF)

MUSHROOM GRATIN

POTATO PURÉE (MS)

VAULT FRIES (MS) (V)

DESSERT

Your Guests Choose Onsite

CHOCOLATE BOMB

Peanuts Butter Mousse, Chocolate Cake, Chantilly Crème

MATCHA TEA LAYER CAKE

Sweet Cream, Yuzu Pudding, Strawberry

SUPPLEMENTS

8oz FILET \$35 | 8oz A5 WAGYU RIBEYE \$109