

MENU | THE VAULT BAR & GRILL À LA CARTE

TO SHARE

Perfect for sharing—or keeping to yourself.

- Bam Bam Shrimp

DF

Lightly breaded, crispy shrimp tossed in sweet chili, with pineapple salsa and garlic aioli

\$20
- Jumbo Chicken Wings

GF DF

1 lb of jumbo chicken wings tossed in your choice of sauce: Hot, Honey Garlic, Salt & Pepper or Korean BBQ. Served with fresh crudité and ranch dressing

\$21
- Buffalo Cauliflower

Lightly breaded cauliflower tossed in Buffalo sauce, served with ranch dressing

\$15
- House Meatballs

GF

Three Mediterranean-spiced pork and beef meatballs in a smoked paprika tomato sauce with whipped feta

\$18

SALADS

Fresh, seasonal ingredients with an Okanagan influence.

- Classic Caesar

Crisp romaine, creamy caesar dressing, croutons and shredded Asiago cheese

\$17
- Okanagan Harvest Salad

GF

Grilled chicken, artisan greens, local goat cheese, fresh apple, dried cherries, roasted pumpkin seeds and raspberry vinaigrette

\$23

BOWLS & PASTA

Fresh ingredients. Bold flavours. Built with purpose.

- Mediterranean Falafel Bowl

GF DF

Crispy falafel over rice with hummus, cucumber, tomato, pickled red onion, lemon vinaigrette and fresh herbs

\$24
- Mediterranean Chicken Bowl

GF

Grilled lemon-garlic chicken breast over rice with hummus, tzatziki, cucumber, tomato, pickled red onion, feta, lemon vinaigrette, and fresh herbs

\$27
- Korean Beef Bowl

Grilled 4 oz Certified Angus striploin over jasmine rice, shaved cabbage, edamame, cucumber, carrots, pickled red onion, sesame seeds and Korean BBQ sauce

\$27
- Oven-Roasted Salmon Bowl

DF

Oven-roasted salmon over rice, cucumber, carrots, edamame, pickled red onion, Asian sauce and fresh herbs

\$29
- Butternut Squash Ravioli

Butternut squash stuffed ravioli tossed in rosé sauce with shaved parmesan and fresh basil

\$23

VAULT SIGNATURES

All signature dishes served with fries.

The dishes that define The Vault.

- The Vault Burger

6 oz certified Angus beef patty, smoked cheddar, lettuce, tomato, red onion, pickles and house burger sauce on a toasted brioche bun

\$23
- Feature Burger

Our chef's latest creation. Rotating throughout the year to showcase seasonal ingredients, local products and bold new flavours. Ask your server about today's feature

\$23
- Red Wine Braised Beef Dip

Slow-braised certified Angus beef, pulled into natural fibres and served on a toasted baguette with house-made jus and pepperoncini

\$24
- Certified Angus Steak Frites

GF DF

8 oz certified Angus striploin with a side of chimichurri sauce

\$39
- Crispy Chicken Sandwich

Crispy chicken breast, Rad Relish®, mayo, lettuce and tomato on a toasted brioche bun

\$21
- Chicken Caesar Wrap

Grilled chicken breast, crisp romaine, house caesar dressing, shaved parmesan and house-made crouton crumble wrapped in a grilled flour tortilla

\$18
- Lightly Breaded Chicken Pieces

Lightly breaded chicken pieces, fried until golden and crispy, served with your choice of plum or honey mustard sauce

\$21
- Fish and Chips

Golden battered cod served with house-made creamy coleslaw, house-made tartar sauce, and grilled lemon

1 Piece

\$19

2 Piece

\$23

3 Piece

\$27

ADD-ONS

- Side Caesar Salad

\$4
- Side Harvest Salad

\$5

ENHANCE YOUR MEAL

- Grilled Chicken Breast

\$8
- Oven-Roasted Salmon

\$12
- Crispy Falafel

\$7

GF Gluten Friendly DF Dairy-Free

Ask your server about today's featured dishes and seasonal selections

Soup

OF THE DAY \$6

Made fresh daily by our culinary team, served with crackers or fresh bread.



Chef's

FEATURE DISH \$23

Inspired by fresh ingredients and the flavours of the season.



Desserts

FRESH DAILY \$12

Seasonally inspired desserts created daily by our culinary team.



Applicable taxes not included