

VAULT

—168—

Binghamton

OCT. 20-29

RESTAURANT WEEK

Lunch \$18

SERVED TUE – SAT, 12–4PM

Choose one item from each course!

First Course

FRIED BRUSSELS SPROUTS

Crispy brussels sprouts tossed in our honey garlic glaze.

HOUSE-BATTERED ONION RINGS

Crispy, house-battered onion rings served with chipotle aioli.

GLASS OF HOUSE WINE

Choice of red, white or rosé.

Second Course

LOCKDOWN SMASH BURGER

Two hand-smashed beef patties, American cheese, lettuce, tomato, caramelized onions and house sauce on a toasted brioche bun. Served with café fries.

Add bacon +\$2

FRIED OR GRILLED CHICKEN SANDWICH

Crispy fried or grilled chicken, lettuce, tomato, pickles and vault-fil-A sauce on a toasted brioche bun.

Served with café fries. *Add bacon +\$2*

SHRIMP PO' BOY

Crispy battered shrimp, shredded lettuce, tomato, boom boom sauce and house aioli on a toasted hoagie. Served with café fries.

Third Course

NEW YORK CHEESECAKE

Classic and creamy, topped with your choice of raspberry sauce or chocolate drizzle.

APPLE PIE ICE CREAM

Vanilla ice cream with warm spiced apples, caramel drizzle and a cinnamon crumble.

CHOCOLATE MARTINI

Absolut vodka, chocolate liqueur, Baileys Chocolate and house cream, *finished with a chocolate drizzle.*

Binghamton

OCT. 20-29

VAULT

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RESTAURANT WEEK

Dinner \$30

SERVED TUE - SAT, 5-CLOSE

Choose one item from each course!

*First
Course*

BOOM BOOM SHRIMP

Lightly battered shrimp fried crisp and tossed in our signature boom boom glaze.

VAULT BREAKER WONTONS

Crispy wontons filled with duck bacon, sweet corn and cream cheese, served with a sweet & spicy sauce.

RESERVE DUCK WINGS

Four crispy duck wings, fried to golden perfection and finished with our house reserve glaze.

*Second
Course*

BIRRIA QUESADILLA OR TACOS

Slow-braised birria beef, Oaxaca cheese, cilantro and onions. Served with consommé and house salsa.

CHICKEN QUESADILLA OR TACOS

Slow cooked chicken, cheese, cilantro and onions. Served with house salsa.

GOCHUJANG CAULIFLOWER TACOS (VEGAN)

Four crispy cauliflower tacos tossed in gochujang glaze with cilantro and onions in warm tortillas.

GOCHUJANG ALFREDO PASTA

Creamy gochujang Alfredo tossed with pasta, caramelized onions and Parmesan. *Choice of chicken or steak.*

*Third
Course*

COOKIE AND CREAM DREAM MARTINI

Absolut vanilla vodka, Old Smokey cookie n' cream liqueur and Baileys cookies n' cream, topped with whipped cream and a chocolate drizzle.

HORCHATA AFTER DARK

Hornitos honey vanilla tequila, RumChata, horchata and cinnamon agave with a cinnamon sugar rim.

NEW YORK CHEESECAKE

Classic and creamy, topped with your choice of raspberry sauce or chocolate drizzle. *Add +\$10 for 24k real edible gold!*