

SMALL

CRISPY OLIVES

nduja sausage / smoked paprika aioli

PAN CON TOMATE

Jamon Iberico

CRUNCHY JICAMA SHELL TOSTADAS

butternut squash / avocado / crispy kale / salsa verde

SPICY KOREAN RICE CAKES

mizuna kimchi

CACIO E PEPE ARANCINI

parmesan espuma

CHICKEN MOLE

queso fresco / crema / radish

PERUVIAN STYLE CEVICHE

leche de tigre/sweet potato/red onion/corn

BACON AND MISO RAMEN

for one / pork belly /soft poached quail egg / kimchi

PRESSED NEW YORK HOT PRETZEL

american kobe tartare / smoked aioli / pickled mustard seeds

RED SNAPPER TOSTADAS

pickled corn salsa / tomato confit / cilantro

STICKY RICE DUMPLINGS

char siu pork / chives / red chile oil

“BAHN-MI”

kanom krok chive cakes / vietnamese pork belly / pickled this & that / spicy mayo

LOBSTER + SWEET POTATO DUMPLINGS

coconut milk / mushrooms / scallion / lemongrass

SINGAPORE CHILI CRAB CLAWS

MEDIUM

THAI PAPAYA SALAD

lemongrass toasted peanuts / thai basil / pineapple mint / lime

ZA'ATAR BREAD

spiced yogurt

KNISH REUBEN

corned beef / sauerkraut / swiss / thousand island

HEAVEN SPOT BURGER

juicy lucy style | pickles | romaine | fancy sauce | housemade american cheese

GRILLED AVOCADO

feta vinaigrette / candied pecans

SHAWARMA SALAD

chicken / falafel croutons / hot sauce white sauce boss

CURRIED CAULIFLOWER SAMOSAS

jalapeno-mint chutney

ARGENTINIAN BEEF EMPANADAS

valentina crema / pico de gallo

TACOS AL PASTOR

spit roasted pork / pineapple salsa / chile

BLACKENED SHRIMP AREPAS

smoked chile / purple slaw / chipotle cream

CRISPY BAO BUNS

brisket / crunchy asian slaw / sesame

GRILLED CHILEAN SEA BASS TACOS

avocado / chipotle slaw / salsa diablo

VANDAL STREET PIZZA

TOMATO

olive oil poached tomatoes / mozzarella / ricotta / scallion / chile

WHITE

ricotta / fontina / broccolini / nduja / toasted hazelnuts

SALSA VERDE

sliced tomatillo / fried chicken / feta / cilantro pesto

WILD MUSHROOM

fontina / mozzarella / caramelized onion

CHEF/OWNER CHRIS SANTOS

LARGE

CLASSIC AMERICAN BBQ RIB RACK
potato corn gratin

CHICKEN KATSU + HONG KONG EGG WAFFLES
braised collard greens

PORK 'SECRETO'
hot pimenton pan sauce / cauliflower puree / pan con tomate

PRIME SKIRT STEAK
chinese sausage fried rice / sunnyside up egg / scallions / chile

LAMB LOIN "KATI ROLLS"
curry / roti / chutneys

TWO POUND WHOLE LOBSTER FRA DIAVOLO
forbidden dirty rice

50-DAY DRY AGED 36 OZ TOMAHAWK RIBEYE
creekstone farms / red chimichurri / green romesco

PAELLA DEL DIA

EXTRAS

BROCCOLI JOHNNYCAKES

BRUSSELS ELOTE
chipotle kewpie / queso fresco / cilantro / lime

CRISPY MISO GLAZED EGGPLANT

CRISP + CREAMY POTATOES
spicy bravas sauce / aioli

GRILLED ASPARAGUS
bombay spices / lemon / yogurt

CATALAN-STYLE ROASTED CAULIFLOWER
picada sauce / black olives / hazelnuts

EXECUTIVE CHEF JONATHAN KAVOURAKIS

STREET SWEETS

APPLE POTSTICKERS

salted caramel sauce | ginger ice cream

SPIKED THAI BUBBLE TEA

lotus cookies

MANGO PUDDING

candied ginger

IRISH COFFEE MOUSSE CAKE \$13

VANDAL S'MORES

graham cracker ice cream

GREEK DONUTS

honey ice cream | candied pistachios

BLACK+WHITE CREPE CAKE

CHURROS+CHOCOLATE

MACARON ICE CREAM SANDWICHES

assorted flavors

REFRESHMENTS

COFFEE

ESPRESSO

TEA

early gray | english breakfast | peppermint | chamomile

CAPPUCCINO

DOUBLE ESPRESSO

EXECUTIVE PASTRY CHEF JAIME SUDBERG

VANDAL COCKTAILS

Sweet

MISS. DEMEANOR

Bacardi 8/Lime juice/Angostura Bitters/Allspice Tincture/Grated Nutmeg

OFF THE WALL

Dusse/Blueberry Simple/lemon

LOST AND FOUND

The Botanist Gin/Aperol/Sage Simple Syrup/Lemon/Currant Tea/Angostura

THE INTERVENTION

Gentleman Jack/Plum Simple/Aperol/Lemon Juice/Spanish Bitters

DOUBLE DUTCH

Belvedere Vodka/Raspberry-Thyme Shrub/Raspberry Simple/Cochi Americano/Spanish bitters

Savory

SERGEANT BELL PEPPER

Hendricks/Lemon juice/Bell Pepper Juice/black pepper tincture/thai chili oil

CASTOR TROY

Grey Goose/Chipotle-New Mexico Chili Simple/Grapefruit juice/Lemon/Angostura

LA PALMITAS

Thai spiced Ilegal Mezcal/lemon nectar/Thai Basil/grapefruit bitter/Schöfferhoffer grapefruit beer

PUSHCART WARS

Maestro Dobel Reposado/Currant tea/Rosemary Simple/Jalapeño-Habanero Simple/lime

BARREL AGED

TRIGGER FINGER

Woodford/Amaro/Cochi Americano/Raspberry Simple/Grapefruit Bitters/Angostura

MEAN SPIRITED

Hudson Rye/Hendricks/Dewars/St.Germain/simple/Angostura

BLOWING SMOKE

Bulleit Rye/Calvados/Salers Aperitif/Walnut Bitters/Grapefruit Bitters