



Vault 244 Bistro Menu

<https://menuweb.menu>

244 1st Ave W Albany, OR 97321, United States

+15417919511,+15419288157 - <http://www.vault244.com/>

ROASTED BONE MARROW roast pork belly, root vegetables, gremolata \$12 CANNELLINI BEAN HUMMUS top 5 hummus, roasted eggplant, roasted chickpeas \$7 MISCELL all pork, pork belly, fresh herbs, gremolata \$12	CHICKEN PRAWNS top 5 chicken, pork, fresh herbs, gremolata \$12 SHARED ARI roast pork belly, root vegetables, gremolata \$12 PANCAKE FRIES top 5, gremolata, root vegetables, fresh herbs \$12
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SIX BALL roast pork belly, root vegetables, gremolata \$12 COPPING roast pork belly, root vegetables, gremolata \$12 SHARED CHICKEN PASTA all chicken, root vegetables, gremolata \$12 TOURNAI ROAST roast pork belly, root vegetables, gremolata \$12	DESSERTS CHOCOLATE CHIP COOKIES chocolate chip cookies, vanilla ice cream \$7 NY CHEESECAKE chocolate chip, vanilla ice cream \$7
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CAPRISE SKEWERS fresh mozzarella, tomatoes, basil, balsamic reduction \$8 TRUFFLE MAC & CHEESE smoked cheddar & parmesan cheese sauce, roasted mushrooms, parmesan crust, fresh herbs SHRIMP SKEWERS grilled shrimp, chimichurri, pickled vegetables WAGYU MEATBALLS marinade, fresh mozzarella, pressed lemon gremolata \$10

SHRIMP SKEWERS grilled shrimp, chimichurri, pickled vegetables WAGYU MEATBALLS marinade, fresh mozzarella, pressed lemon gremolata \$10	SHRIMP SKEWERS grilled shrimp, chimichurri, pickled vegetables WAGYU MEATBALLS marinade, fresh mozzarella, pressed lemon gremolata \$10
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The menu of Vault 244 Bistro from Albany comprises about 450 different dishes and drinks. On average you pay about \$20.9 for a dish / drink. Vault 244 Bistro and Lounge offers an upscale dining experience with artfully crafted cocktails to enjoy alongside your meal. Please note that we are primarily a 21+ establishment, but we do have limited seating available for minors. It is recommended to call ahead to ensure seating for parties with minors.

Vault 244 Bistro Menu



Desserts

LEMON MERINGUE PIE \$10.0

Pasta

LINGUINE

Main Courses

NACHOS

Fish Dishes

FISH CHIPS \$9.0

Seafood

PRAWN

Starters & Salads

FRENCH FRIES

Vegetarian Dishes

CARROT CAKE

Fish

SEA BASS \$23.0

Beef Dishes

BRISKET

Fish & Seafood

BLACKENED SALMON \$24.0

Mexican Dishes

TACOS

Weine

JIM BEAM \$8.0

Finger Food

CHICKEN NACHOS \$9.0

Cocktails 0,5L

SUFFERING BASTARD \$10.0

Appetizers

CREOLE PRAWNS \$12.0

Classics

MINT JULEP \$11.0

Chicken Wings

WINGS

American Food

MAC AND CHEESE

American

WILD TURKEY \$8.0

Happy Hour

WELL COCKTAILS \$4.0

Pollo

ARIA \$8.0

Pizza - Small Á 22Cm

MALIBU \$8.0

Vault 244 Bistro Menu



Gourmet Pizza

BLUE HAWAII \$11.0

Pizza - Klein Ø 22Cm

BELVEDERE \$9.0

Wodka

KETEL ONE \$8.0

Vip Alk Atnight Bottles

BACARDI GOLD \$8.0

Vip Drinks

BOMBAY SAPPHIRE \$8.0

Frozen

STRAWBERRY \$11.0

Mojitos

COCONUT LEMONGRASS \$11.0

Bread

TRADITIONAL \$10.0

Mixology

SCRATCH MARGARITA \$5.5

Italian Specialties

ARANCINI \$5.0

Liqueurs

PIMM'S CUP \$10.0

Speyside

GLENLIVET NADURRA \$15.0

Classic Entrees

WAGYU MEATLOAF \$24.0

Blended Scotch

DEWAR'S \$8.0

Islands

HIGHLAND PARK 12YR \$12.0

Modern

FIRE ICE \$8.5

Bourbon & Whiskey

WHISTLE PIG RYE \$16.0

Canadian Whiskey

CROWN ROYAL XR \$26.0

Signature Steaks & Chops

TOMAHAWK RIBEYE \$95.0

THE GIN COLLECTION

TANQUERAY RANGPUR \$8.0

Coffee Cocktails

SPANISH COFFEE \$11.0

Absinthe

PERNOD D'ABSINTHE \$17.0

Vault 244 Bistro Menu



Agave

AVION REPOSADO \$12.0

Whiskey & Bourbon

BASIL HAYDEN'S \$10.0

Dessert Cocktails

CHOCOLATE RUM BALL \$9.0

Cognac & Armagnac

MARTELL CORDON BLEU \$25.0

Cocktail Menu

RYE MANHATTAN \$6.0

Anise

LUCID \$15.0

Hearty Fare

CIOPPINO \$21.0

Japanese

YAMAZAKI 12YR \$22.0

Domestic Bottles

COORS LIGHT, COLORADO

Imported And Craft Bottles

CORONA, MEXICO

Islay

BOWMORE LEGEND \$10.0

After Dinner

BRANDY ALEXANDER \$9.0

Tequilas - Reposado

CORZO REPOSADO \$15.0

Highland Single Malt

OBAN 14YR \$18.0

ALKOHOLISCHE GETRÄNKE

CORONA \$3.0

Meat Tapas

BACON WRAPPED DATES \$5.0

Miguel's Top Shelf

SAUZA HORNITOS PLATA \$8.0

Bourbon/Rye/Whisk(E)Y

RANSOM WHIPPER SNAPPER \$8.0

Happy Hour - Kitchen

SALMON EGG ROLLS \$7.0

Speyside Malts

MACALLAN 15YR \$25.0

Rich & Full Bodied

RITTENHOUSE RYE \$9.0

Paternoster Classics

RASPBERRY DELIGHT \$5.5

Vault 244 Bistro Menu



Digestif Cocktails

SAZERAC \$9.0

House Recommended

MACALLAN 10YR \$12.0

Hand-Shaken Cocktail - Martinis

RASPBERRY LEMON DROP \$5.5

Puerto Rico

BACARDI 151 \$8.0

ISLAY SINGLE MALT

LAGAVULIN 16YR \$20.0

International Whisk (E) Y

MAKER'S 46 \$11.0

Barman's Choice

PEARFECTION \$9.0

Allocated Bourbons - Limited Availability

BLANTON'S \$15.0

Amber, Brown, Red

NEWCASTLE BROWN \$3.0

Kch Cocktails

JACK ROSE \$10.0

Restaurant Category

DESSERT

12" Oven-Baked Pizza

BEEFEATER \$8.0

Modern Mixology

BASIL SMASH \$11.0

Our Glasses|Our Spirits - Vodka

ABSOLUT \$8.0

Burger

WAGYU BURGER \$16.0

CHEESEBURGER \$7.0

Chicken

FRIED CHICKEN

CHICKEN WINGS

Sauces

BBQ

SALSA

Steaks

STEAK FRITES \$24.0

PORTERHOUSE

From The Grill

AIRLINE CHICKEN \$23.0

RIBS

Vault 244 Bistro Menu



Beer

COORS LT 16OZ ALUMINUM	\$3.0
RAINIER 16OZ CAN	\$2.0

Wine

HAPPY HOUR RED	\$5.0
HAPPY HOUR WHITE	\$5.0

Whisky

HENNESSY VS	\$11.0
JOHNNIE WALKER RED	\$8.0

Vip Bottles

BACARDI LIMON	\$8.0
BACARDI GRAND MELON	\$8.0

Beverages

VIRGIL'S ROOT BEER	\$3.0
COCK N BULL GINGER BEER	\$3.0

Mocktails

POM POM FIZZ	\$4.5
ITALIAN CREAM SODAS	\$3.5

Signature Cocktails

VIEUX CARRÉ	\$11.0
KIWI MULE	\$5.5

Single Malt Scotch

MACALLAN 12YR	\$14.0
MACALLAN 18YR	\$38.0

Cognac

COURVOISIER VS	\$9.0
HENNESSY X0	\$36.0

Tequila & Mezcal

CHAMUCOS REPOSADO	\$14.0
VIDA MEZCAL	\$10.0

Tiki

NORWEGIAN PARALYSIS	\$10.0
JAMAICAN MILK PUNCH	\$10.0

Tequila Selections

DON JULIO BLANCO	\$14.0
AVION SILVER	\$11.0

Premium Bourbons & Ryes

EAGLE RARE	\$8.0
HIGH WEST DOUBLE RYE	\$10.0

Alcoholic Drinks



TANQUERAY	\$8.0
BACARDI SUPERIOR	\$8.0
JACK DANIEL'S	\$8.0

Drinks



DRINKS	
BEER	
STILL WATER	\$5.0

Classic Cocktails

MARTINEZ	\$11.0
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Vault 244 Bistro Menu



CORPSE REVIVER NO. 2	\$11.0
LAST WORD	\$14.0

Irish Whiskey

JAMESON 18YR	\$22.0
RED BREAST 12YR	\$15.0
BUSHMILL'S	\$9.0

Liquor

PATRÓN SILVER	\$13.0
DON JULIO 1942 ANEJO	\$28.0
CROWN ROYAL	\$9.0

Whisk(E)Y

BUSHMILL'S 10YR	\$12.0
BUSHMILL'S 16YR	\$18.0
SNAKE RIVER STAMPEDE	\$8.0

Bourbon & Rye



BAKER'S	\$12.0
BUFFALO TRACE	\$8.0
SAZERAC RYE	\$9.0

SCOTCH WHISKY / IRISH WHISKEY

J&B	\$8.0
JOHNNIE WALKER GOLD	\$18.0
JAMESON	\$9.0

Speyside Single Malt

GLENLIVET 12YR	\$12.0
GLENFIDDICH 12YR	\$12.0
DALWHINNIE 15YR	\$12.0

Salad

STRAWBERRY FENNEL	\$12.0
LEMON ARUGULA	\$12.0
CAMRON RIDGE MIXED GREENS, COARSE MUSTARD VINAIGRETTE	\$7.0
TORTILLA SALAD WITH CARNITAS, CACTUS, RADISHES, GREENS, CHIPOTLE-AVOCADO DRESSING	\$12.0

Side Dishes



FRENCH FRIES	\$9.0
SWEET POTATO FRIES	\$5.0
SMOKED GOUDA MAC	\$7.0
PICKLES	

Starters

TEMPURA VEGGIES	\$10.0
SEARED AHI	\$14.0
JALISCO CHICKEN PASTA	\$24.0
SUMMER LINGUINE	\$18.0

Spirits



REMY MARTIN VSOP	\$12.0
THE BOTANIST ISLAY GIN	\$10.0
CAPTAIN MORGAN	\$8.0

MARTINI

On The Rocks

ROSEMARY LIME COOLER	\$10.0
SCARLET MARGARITA	\$10.0
RECOIL	\$9.0
ENZONI	\$10.0

Vault 244 Bistro Menu



Whiskey

CHIVAS REGAL	\$10.0
JEFFERSON'S RESERVE	\$12.0
JAMESON BLACK	\$11.0
PENDLETON	\$9.0
HIGH WEST CAMPFIRE	\$15.0

Scotch

GLENLIVET 18YR	\$30.0
BALVENIE 12YR	\$15.0
CUTTY SARK	\$8.0
JOHNNIE WALKER BLACK	\$12.0
JOHNNIE WALKER BLUE	\$38.0

N/A Beverages

STASH HOT TEA	\$3.0
SISTERS COFFEE	\$3.0
DRY SODA: LAVENDER	\$3.0
DRY SODA: VANILLA BEAN	\$3.0
DRY SODA: WATERMELON	\$3.0

Single Malts

	GLENFIDDICH 15YR	\$16.0
	GLENFIDDICH 18YR	\$24.0
	LAPHROAIG 10YR	\$12.0
	GLENMORANGIE 10YR	\$12.0
	BOWMORE 12YR	\$14.0

Salads

ROASTED BONE MARROW	\$16.0
HOUSE	
CAPRESE	\$12.0
ICEBERG WEDGE	\$10.0

CAESAR WEDGE	\$3.0
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CAESAR SALAD

Non Alcoholic Drinks

	SPRITE	\$3.0
	GINGER ALE	\$3.0
	ICED TEA	\$3.0
RED BULL	\$3.0	
SPARKLING WATER	\$5.0	
WATER		

Soft Drinks

COKE	\$3.0
DIET COKE	\$3.0
LEMONADE	\$3.0
SUGAR FREE RED BULL	\$3.0
DRAFT	\$3.5
DR. PEPPER	\$3.0

White

LES HAUTS DE LAGARDE, BORDEAUX BLANC '19 FRANCE	\$7.0
ANNE AMIE PINOT GRIS (WILLAMETTE) '20 OR	\$9.0
CHATEAU ST. MICHELLE EROICA RIESLING '16 WA	\$9.0
SPY VALLEY, SAUVIGNON BLANC '19 NEW ZEALAND	\$9.0
STOLLER, CHARDONNAY (DUNDEE HILLS) '19 OR	\$9.0
STAG 'S LEAP KARIA CHARDONNAY (NAPA) '19 CA	\$13.0

Draft Beer

PILSNER LAGER, ROTATING TAP	\$6.0
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Vault 244 Bistro Menu



HEFE WHEAT, ROTATING TAP	\$6.0
IPA, ROTATING TAP	\$6.0
AMBER ALE, ROTATING TAP	\$6.0
STOUT PORTER, ROTATING TAP	\$6.0
SEASONAL, ROTATING TAP	\$6.0

Main Course

TUNISIAN SEAFOOD COUSCOUS WITH FISH AND SHELLFISH, SUMMER VEGETABLES, CHICKPEAS, HARISSA SPIKED TOMATO BROTH	\$33.0
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THE OLD-FASHIONED HAMBURGER STEAK, CHARRED LOCAL SWEET ONION, CHERRY TOMATO CONFIT, SUMMER HERB CHIMICHURRI, BACON FAT ROASTED POTATOES	\$27.0
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ROASTED PORCINI AND SUMMER VEGETABLE YAKISOBA, SMOKED SOY SAUCE, YUZU BUTTER	\$21.0
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MASA DUSTED TROUT, FRESH SUMMER SALSA, SWEET CHILE RICE	\$24.0
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SQUAB "CHOP", CREAMED MORELS, SOFT POLENTA	\$39.0
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OLIVE OIL ROASTED HALIBUT, RATATOUILLE QUINOA, FRIED CAPER-SUNDRIED TOMATO CONDIMENT	\$38.0
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GRILLED USDA PRIME FLAT IRON STEAK, WARM RED, WHITE BLUE POTATO SALAD, GARLIC-HERB SOUR CREAM	\$29.0
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Red

BODINI MALBEC '19 ARGENTINA	\$7.0
SINEANN ABONDANTE '13 OR	\$9.0
BROWNE HERITAGE (COLUMBIA VALLEY) CABERNET '18 WA	\$9.0

DUCKHORN VINEYARDS (NAPA VALLEY) CABERNET '17 CA	\$15.0
SOKOL BLOSSER (EVOLUTION) PINOT NOIR '19 OR	\$9.0
AYERS (WILLAMETTE VALLEY) PINOT NOIR '20 OR	\$11.0
ARCHERY SUMMIT (DUNDEE HILLS) PINOT NOIR '19 OR	\$15.0

Bottles & Cans

FULL SAIL SESSION LAGER, OREGON
STICKY HANDS IPA OREGON
2 TOWNS BRIGHTCIDER, OREGON
NEWCASTLE BROWN ALE, ENGLAND
GUINNESS DRAFT CAN, IRELAND
WEIHENSTEPHANER HEFE WEISSBIER, GERMANY
KALIBER N/A IRELAND

Sparkling

SEGURA VIUDAS, BRUT RESERVA CAVA, SPAIN	\$6.0
MARTINELLI'S, SPARKLING CIDER CA	\$4.0
GRUET, SPARKLING BRUT NV, NM	\$30.0
ARGYLE, SPARKLING BRUT '15 OR	\$45.0
CAPITELLO, SPARKLING BRUT NV OR	\$55.0
MUMM NAPA, BRUT PRESTIGE NV, CA	\$60.0
ARGYLE, BRUT ROSE '16 OR	\$65.0
KRUG, GRANDE CUVÉE NV FRANCE	\$215.0

Vault 244 Bistro Menu



Imported Reds

VILLA TRAVIGNOLI, CHIANTI '17 ITALY	\$25.0
PODERE DEL GIUGGIOLO, SANGIOVESE '16 ITALY	\$30.0
ABBONA, DOLCETTO (PAPA CELSONO) '14 ITALY	\$55.0
E. GUIGAL, COTES DU RHONE '15 FRANCE	\$35.0
BODEGA HINOJOSA, MALBEC '14 ARGENTINA	\$35.0
MENDEL MALBEC, (MENDOZA) '17 ARGENTINA	\$45.0
MARQUES DE LEGARDA, RIOJA GRAN RESERVA '05 SPAIN	\$45.0
ARCAVAL FERRER QUIMERA (VINO TINTO) '12 ARGENTINA	\$55.0

Bourbon



BOOKER'S	\$15.0
KNOB CREEK	\$10.0
BULLEIT	\$8.0
WELLER 12YR	\$20.0
WOODFORD RESERVE	\$9.0
MAKER'S MARK	\$8.0
JIM BEAM SIGNATURE	\$9.0
COLONEL E.H. TAYLOR	\$14.0
BULLEIT RYE	\$9.0

Entrées

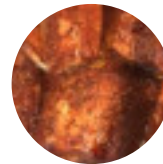


CANNELLINI BEAN HUMMUS	\$10.0
MARINATED OLIVES	\$3.0
FRIED ARTICHOKE HEARTS	\$3.0
FLATBREAD	\$9.0

FRIED PICKLES

IPNC CHILLED CHICKEN AND SUMMER VEGETABLE TERRINE WITH BBQ SPICE, HOUSE MADE SWEET PICKLE CHIPS	\$11.0
BASTILLE DAY ESCARGOT, PARSLEY-GARLIC BUTTER, MUSHROOM CAPS SALAD	\$12.0
CRISPY BRIE, WARM SALAD OF SUMMER HERBS AND PORCINI MUSHROOM RELISH	\$13.0
"POTTED" OREGON SHRIMP, COARSE GRAIN MUSTARD, BROWN BREAD CRISPS	\$9.0
CHILLED, PEPPERED STRAWBERRY SOUP, BALSAMIC SYRUP, BASIL OIL	\$7.0

Ingredients Used



BRUSSELS SPROUTS	\$10.0
RASPBERRY	\$11.0
CHEESE	
HALIBUT	
PORK MEAT	
TUNA	
AHI TUNA	
CHICKEN BREAST	
SYRUP	
BRUSSEL SPROUTS	

Gin



BOMBAY DRY	\$8.0
HENDRICK'S	\$8.0
GOMPERS	\$9.0
VIVACITY NATIVE	\$9.0
PLYMOUTH	\$8.0
DESERT JUNIPER	\$8.0

Vault 244 Bistro Menu



RANSOM OLD TOM	\$10.0
ROGUE SPRUCE	\$10.0
ROGUE PINK SPRUCE	\$10.0
MARTIN MILLER'S	\$9.0
TANQUERAY NO. TEN	\$9.0

Cocktails



LAVENDER LEMON DROP	\$8.0
NEGRONI	\$9.0
SIDECAR	\$11.0
ZOMBIE	\$12.0
MAI TAI	\$10.0
PLANTERS PUNCH	\$10.0
CAIPIRINHA	\$10.0
MOSCOW MULE	\$9.0
ALMOND JOY	\$8.5
AVIATION	\$8.0
CLASSIC HURRICANE	\$6.0
VAULT 76	\$6.0

Dessert



CHOCOLATE CHIP COOKIE	\$8.0
NY CHEESECAKE	\$8.0
BROWN BUTTER SHORTCAKE	\$8.0
FLOURLESS TORTE	\$8.0
CREME BRULEE	\$7.0
LEMON CURD TART	\$8.0
APPLE PEAR CRUMBLE	\$7.0
LEMON RASPBERRY CHEESECAKE	\$7.0
WARM CHOCOLATE CHIP COOKIE	\$7.0
FLOURLESS CHOCOLATE TORTE	\$8.0

CARROT GINGER CAKE	\$8.0
BREAD PUDDING	
STRAWBERRY SHORTCAKE	

These Types Of Dishes Are Being Served



MUSSELS	\$15.0
BREAD	
SALAD	
APPETIZER	
MEATLOAF	
MEAT	
CHICKEN	
PASTA	
DESSERTS	
FISH	
BURGER	
PORK CHOP	
SIRLOIN STEAK	

Rum



RHUM BARBANCOURT	\$8.0
ROGUE HAZELNUT	\$9.0
FLOR DE CANA 7YR	\$8.0
GOSLINGS BLACK SEAL	\$8.0
SAILOR JERRY	\$8.0
RON ZACAPA	\$11.0
LEMON HEART 151	\$9.0
EN CANTO PISCO	\$9.0
MYERS DARK	\$8.0
BACARDI SELECT	\$8.0
10 CANE	\$8.0

Vault 244 Bistro Menu



APPLETON ESTATE V/X	\$8.0
NOVO FOGO SILVER CACHACA	\$8.0
NOVO FOGO AGED CACHAÇA	\$9.0

Martini Cocktails

PEPPER DELICIOUS	\$12.0
STRAWBERRY SUPERNOVA	\$9.0
PEAR GINGER LEMON DROP	\$9.0
MILLI VANILLI	\$9.0
BITTERSWEET RUBY	\$10.0
ST PEAR	\$8.0
POM-TINI	\$9.0
JADE GIMLET	\$9.0
BERRY PIXIE	\$8.0
BLOOD ORANGE GASTRITA	\$10.0
THE WHELDEN (AKA VESPER)	\$12.0
OREGON MANHATTAN	\$11.0
CRATER LAKE SMOKEY	\$11.0
THAI'D UP IN PASSION	\$9.0

Tequila



SAUZA HORNITOS REPOSADO	\$8.0
AGED PATRON	\$14.0
DON JULIO REPOSADO	\$15.0
DON JULIO ANEJO	\$17.0
CASAMIGOS BLANCO	\$13.0
CASAMIGOS REPOSADO	\$15.0
CASAMIGOS ANEJO	\$16.0
FORTALEZA BLANCO	\$14.0
CORZO SILVER	\$13.0
CORZO AÑEJO	\$15.0

CHAMUCOS SILVER	\$12.0
AGED AIRPLANE	\$14.0
YEYO SILVER	\$11.0
RESERVE OF THE FAMILY	\$235.0
SOMBRA MEZCAL	\$11.0

Vodka



GREY GOOSE	\$9.0
CIROC	\$9.0
CÎROC COCONUT	\$9.0
CIROC RED BERRY	\$9.0
CIROC PEACH	\$9.0
MEDOYEFF	\$8.0
CRATER LAKE	\$8.0
CHOPIN	\$9.0
OCEAN ORGANIC	\$10.0
STOLI	\$8.0
STOLI BLUEBERI	\$8.0
STOLI STRASBERI	\$8.0
STOLI VANIL	\$8.0
STOLI ELIT	\$12.0
ABSOLUT CITRON	\$8.0
ABSOLUT PEARS	\$8.0
TITO'S	\$8.0
EFFEN BLACK CHERRY	\$8.0

Whites

ABACELA, ALBARINO '18 OR	\$29.0
AIRLIE 7 VARIETAL BLEND '11 OR	\$26.0
ANDREW RICH, ROUSANNE '13 WA	\$31.0
CARLTON CELLARS, AUXERROIS '16 WA	\$30.0

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ELK COVE, ROSE OF PINOT NOIR '19 OR	\$27.0
DEL RIO VINEYARDS, GRENACHE ROSE '20 OR	\$30.0
ANNE AMIE, PINOT BLANC '17 OR	\$32.0
LEFT COAST, PINOT GRIS (THE ORCHARD) '19 OR	\$31.0
LANGE, PINOT GRIS (RESERVE) '18 OR	\$40.0
CRISTOM, PINOT GRIS (LOUISE VINEYARD) '20 OR	\$53.0
LANGLOIS-CHATEAU, SANCERRE '18 OR	\$41.0
J. CHRISTOPHER, SAUVIGNON BLANC '15 OR	\$35.0
ROMBAUER, SAUVIGNON BLANC (NAPA) '17 CA	\$46.0
ILLAHE, VIOGNIER '19 OR	\$29.0
TYPE, GEWÜRZTRAMINER '16 OR	\$33.0
A TO Z, REISLING '16 OR	\$25.0
SINEANN, RIESLING '12 OR	\$30.0
TYEE, CHARDONNAY '17 OR	\$33.0
WHITE HART, CHARDONNAY '15 CA	\$34.0
LEMELSON, RESERVE CHARDONNAY '14 OR	\$52.0
CAKEBREAD, CHARDONNAY '15 CA	\$70.0
RAPTOR RIDGE, (GRAN MORAIN VINEYARD) CHARDONNAY '16 OR	\$75.0
SONOMA-CUTRER, CHARDONNAY (375ML) '18 CA	\$20.0
TINTERO, MOSCATO D 'ASTI '18 ITALY	\$31.0

Domestic Reds

LANGE ESTATE, PINOT NOIR (WILLAMETTE VALLEY) '18 OR	\$38.0
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TYEE WINE CELLARS, ESTATE PINOT NOIR (WILLAMETTE VALLEY) '16 OR	\$40.0
BENTON-LANE, ESTATE PINOT NOIR (WILLAMETTE VALLEY) '16 OR	\$45.0
ST. INNOCENT, PINOT NOIR (ZENITH VINEYARD) '15 OR	\$55.0
TRISAETUM, ESTATE PINOT NOIR (WICHMANN DUNDEE) '15 OR	\$60.0
REX HILL, PINOT NOIR (WILLAMETTE VALLEY) '16 OR	\$65.0
RAPTOR RIDGE, ESTATE PINOT NOIR (CHEHALEM) '14 OR	\$70.0
ADELSHEIM, BREAKING GROUND PINOT NOIR (CHEHALEM) '16 OR	\$75.0
DOMAINE SERENE, PINOT NOIR (YAMHILL CUVÉE) '12 OR	\$80.0
PENNER-ASH, PINOT NOIR (ZENA CROWN VINEYARD) '15 OR	\$110.0
ARCHERY SUMMIT, PINOT NOIR (ARCUS ESTATE) '14 OR	\$125.0
KING ESTATE NXNW, CABERNET (WALLA WALLA VALLEY) '15 WA	\$40.0
RUTHERFORD RANCH, CABERNET (NAPA VALLEY) '18 CA	\$45.0
J. LOHR CABERNET HILLTOP (PASO ROBLES) '17 CA	\$50.0
SINEANN, CABERNET (COLUMBIA VALLEY) '15 OR	\$55.0
HALL, CABERNET (NAPA VALLEY) '15 CA	\$70.0
WOODWARD CANYON, CABERNET ARTIST SERIES #26 '17 WA	\$90.0
NEYERS VINEYARDS, CABERNET (NAPA VALLEY) '15 CA	\$95.0
JOSEPH PHELPS, CABERNET (NAPA VALLEY) '16 CA	\$100.0
LEONETTI CELLAR, CABERNET (WALLA WALLA VALLEY) '16 WA	\$175.0

Vault 244 Bistro Menu



QUILCEDA CREEK, CABERNET (COLUMBIA VALLEY) '16 WA	\$225.0	RIDGE, ZINFANDEL (PASO ROBLES) '14 CA	\$55.0
SPOTTSWOODE, CABERNET (NAPA VALLEY) '16 CA	\$295.0	LOUIS MARTINI, GNARLY VINE ZINFANDEL (SONOMA) '12 CA	\$85.0
DARIOUSH, CABERNET FRANC (NAPA VALLEY) '16 CA	\$120.0	QUADY NORTH, GSM '16 OR	\$38.0
SEVEN FALLS, MERLOT (WAHLUKE SLOPE) '14 WA	\$32.0	KRISELLE CELLARS, DI 'TANI (CAB FRANC, MALBEC, TEMPRANILLO) '15 OR	\$40.0
SINEANN, MERLOT (SUGARLOAF MOUNTAIN) '09 CA	\$48.0	OWEN ROE, SYRAH (EX UMBRIS) '18 WA	\$44.0
ROMBAUER, MERLOT (NAPA VALLEY) '16 CA	\$78.0	KRISELLE CELLARS, TEMPRANILLO '15 OR	\$45.0
SEGHECIO, ZINFANDEL (375ML) '16 CA	\$26.0	RED SCHOONER (CAYMUS), MALBEC (VOYAGE 8) '19 CA	\$65.0
TURLEY, ZINFANDEL (JUVENILE) '17 CA	\$46.0	SAVED, (MERLOT, MALBEC, SYRAH, ZINFANDEL) '16 OR	\$57.0
SINEANN, OLD VINE ZINFANDEL '16 WA	\$52.0		

Vault 244 Bistro

244 1st Ave W Albany, OR
97321, United States

Opening Hours:

Monday 16:00-22:00
Tuesday 16:00-22:00
Wednesday 16:00-22:00
Thursday 16:00-22:00
Friday 16:00-23:00
Saturday 16:00-23:00

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