



Signature
COCKTAILS

Signature COCKTAILS

Philosophy

Echoing with Latin rhythm and infused with glamour of the golden age, the Vault is a tribute to Puerto Rico's vibrant soul and the seductive charm of vintage burlesque. Nightly, it comes alive with live music, bold performances, and handcrafted cocktails.

Our signature cocktail philosophy honors the golden age of bartending, fusing timeless technique with avant-garde flair. Each cocktail is a masterfully crafted creation featuring daily hand-pressed citrus, premium spirits, house-made syrups, and exquisite glassware, transforming every drink into a true work of art.

Signature COCKTAILS

21

The Heist

Don Q Spiced Rum, Coconut Milk, Pineapple Juice, Lime, Greek Yogurt, Cinnamon, Nutmeg, Red Wine Drizzle



RESERVE FUNDS

Diplomático Planas Rum, Giffard Coconut, Honey Syrup, Matcha Powder

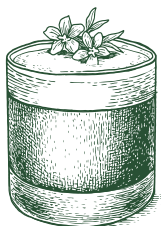
FORTIFIED

Butter & Coffee-Washed Zafra 21 yr Rum, Demerara Syrup, Orange Bitters, Sea Salt



TREASURE Trove

Don Q Port Cask Rum, Licor 43, Lime, Orange Juice, Cookie Honey Butter, Angostura Bitters

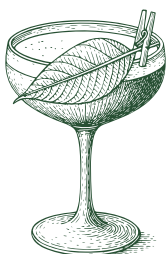


Bank Bag

Avión Silver Tequila,
Giffard Curaçao, Lemon,
Peach Purée, Egg White

COCONUT Capital

Ron Abuelo 7 yr Añejo Rum,
Don Q 151 Rum,
Pineapple, Orange Juice,
Cream of Coconut, Nutmeg



CASH FLOW

Blue Cheese & Clove-Washed
The Botanist Gin, Lemon,
Pear Juice, Honey Syrup

SAFE DEPOSIT

Rémy Martin VSOP Cognac,
Woodford Reserve Rye,
B&B, Dolin Sweet Vermouth,
Angostura & Peychaud's Bitters



Investment

Green Chartreuse, Facundo
Eximo Rum, Pineapple Juice,
Cream of Coconut, Lime

Classic
COCKTAILS

Classic COCKTAILS

Philosophy

At The Vault, we honor the originals — not by reinventing them, but by elevating them through precision and respect for their history. Our classic cocktail philosophy celebrates timeless recipes and the enduring elegance of true mixology. From the Old Fashioned and the Mint Julep to the Mary Pickford and the White Lady, each pour follows renowned recipes, balanced with intention and crafted to showcase the depth and refinement that made these cocktails iconic in the first place.

Classic Cocktails

19

MARTINEZ

Hayman's Old Tom Gin, Cocchi di Torino,
Luxardo Maraschino, Orange Bitters

MARY PICKFORD

Diplomático Planas Rum, Luxardo Maraschino Liqueur,
Pomegranate Syrup, Pineapple Juice

MINT JULEP

Maker's Mark Bourbon, Mint Gomme Syrup

THE VAULT MARTINI

Belvedere Vodka, Yellow Chartreuse,
Cocchi Americano, Orange Bitters

Popcorn Paramour

23

NEGRONI

The Botanist Gin, Campari, Cocchi di Torino Vermouth

OLD FASHIONED

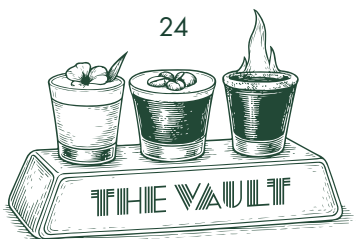
Old Forester Bourbon, Demerara Syrup, Bitters

WHITE LADY

The Gardener Gin, Cointreau, Lemon Juice,
Gomme Syrup, Egg White

FORTUNE *Flight*

24



COQUITO

Ron del Barrilito 2 Stars,
Coconut & Sweet Milk,
Cream of Coconut

SIDE PIECE

Diplomático Exclusiva,
Kahlúa, Baileys

SPARK PLUG

Avión Reposado,
Espresso, Kahlúa

Classic Cocktails

19

BRANDY CRUSTA

Rémy VSOP Cognac, Luxardo Maraschino, Cointreau,
Lemon, Angostura Bitters

JUNGLE BIRD

Ron Abuelo 7yr Añejo, Campari, Pineapple Juice,
Lime, Demerara



20TH CENTURY



The Botanist Gin, Cocchi Americano,
Giffard Crème de Cacao, Lemon



MAI TAI

Ron Del Barrilito, Cointreau, Lime Juice, Orgeat Syrup

PALOMA

Avión Reposado Tequila, Pamplemousse,
Grapefruit Soda, Sea Salt, Lime

SOUTHSIDE

Bulldog Gin, Lime, Mint, Gomme Syrup

Mocktails

10

COVERT AFFAIR

Green Tea, Apple Juice, Lemon Juice,
Simple Syrup

LUCKY BUDDHA

Green Tea, Soursop Juice, Lemon Juice,
Chrysanthemum Syrup

OASIS

Coconut Water, Lime Juice,
Watermelon-Basil Syrup

Wine, Beer
& SPIRITS

WINE

GLASS | BOTTLE

Champagne & Sparkling Wine

SANTA MARGHERITA PROSECCO SUPERIORE, ITA	23 79
BANSHEE TEN OF CUPS BRUT SPARKLING, CA	25 84
NICOLAS FEUILLATTE BRUT CHAMPAGNE, FRA	41 133
NICOLAS FEUILLATTE BRUT CHAMPAGNE ROSÉ, FRA	148
BILLECART SALMON BRUT ROSÉ CHAMPAGNE, FRA	253
RUINART BLANC DE BLANCS CHAMPAGNE, FRA	273
DOM PÉRIGNON BRUT CHAMPAGNE, FRA	599
LAURENT-PERRIER GRAND SIÈCLE CHAMPAGNE, FRA	675
LOUIS ROEDERER CRISTAL CHAMPAGNE, FRA	1002
LOUIS ROEDERER CRISTAL ROSÉ CHAMPAGNE, FRA	1861

White Wine

INFINE 1939 PINOT GRIGIO, TRENTINO, ITA	19 70
FILLABOA ALBARIÑO, RÍAS BAIXAS, ESP	19 70
DUCKHORN SAUVIGNON BLANC, CA	25 84
FROG'S LEAP CHARDONNAY, NAPA VALLEY, CA	28 90
HILICK & HOBBS DRY RIESLING, NY	97
MALDONADO CHARDONNAY, CA	114
CABREO LA PIETRA CHARDONNAY, ITA	139
CHÂTEAU LA NERTHE CHÂTEAUNEUF-DU-PAPE, FRA	186
SHAFER CHARDONNAY, CA	201
MARQUÉS DE MURRIETA "CAPELLANÍA" VIURA, RIOJA, ESP	237
PAHLMAYER CHARDONNAY, CA	300

WINE

GLASS | BOTTLE

Red Wine

LA CREMA PINOT NOIR, SONOMA COUNTY, CA	24 80
CHÂTEAU CANTIN RED BLEND, SAINT-ÉMILION GRAND CRU, FRA	29 96
ZUCCARDI CONCRETO MALBEC, ALTAMIRA, ARG	30 99
CROSSBARN BY PAUL HOBBS CABERNET SAUVIGNON, NAPA VALLEY, CA	31 104
TORRES SALMOS GRENACHE, PRIORAT DOQ, ESP	87
IL FAUNO DI ARCANUM RED BLEND, TOSCANA, ITA	96
SAN ROMÁN TINTA DE TORO TEMPRANILLO, ESP	107
TEETER-TOTTER CABERNET SAUVIGNON, NAPA VALLEY, CA	135
CHAPPELLET MOUNTAIN CUVÉE RED BLEND, NAPA VALLEY, CA	138
GRGICH HILLS CABERNET SAUVIGNON, NAPA VALLEY, CA	150
EMILIO MORO MALLEOLUS TEMPRANILLO, RIBERA DEL DUERO, ESP	164
DARIOUSH RED BLEND, NAPA VALLEY, CA	169
MARQUÉS DE MURRIETA GRAND RESERVA TEMPRANILLO, RIOJA, ESP	174
JOSEPH PHELPS FREESTONE VINEYARDS PINOT NOIR, SONOMA, CA	185
VENGE VINYARDS SILENCIEUX CABERNET SAUVIGNON, NAPA VALLEY, CA	207
DOUBLE DIAMOND RED BLEND, NAPA VALLEY, CA	284
FAR NIENTE CABERNET SAUVIGNON, NAPA VALLEY, CA	399
ROBERT MONDAVI THE RESERVE TO KALON VINEYARDS CABERNET SAUVIGNON, NAPA VALLEY, CA	479
STAGLIN FAMILY VINEYARDS CABERNET SAUVIGNON, NAPA VALLEY, CA	769
OPUS ONE RED BLEND, NAPA VALLEY, CA	1,399

BEER

BUD LIGHT LIGHT LAGER USA	9
CHIMAY CENT CINQUANTE BLOND ALE BELGIUM	25
CORONA PALE ALE MEXICO	9
DUVEL GOLDEN ALE BELGIUM	19
HEINEKEN PALE ALE NETHERLANDS	9
LA CHOUFFE BLONDE ALE BELGIUM	15
MEDALLA LIGHT LAGER PUERTO RICO	9
OCEAN LAB BLONDE ALE PUERTO RICO	9
OCEAN LAB IPA PUERTO RICO	9
RIO MAR LAGER PUERTO RICO	9

SPIRITS

BOTTLE

Vodka

BELVEDERE	17 295
CHOPIN	17 295
CÎROC	17 295
CÎROC COCONUT	17 295
ELYX	17 295
GREY GOOSE	17 295
GREY GOOSE ESSENCES	17 295
GREY GOOSE L'ORANGE	17 295
KETEL ONE CITROEN	17 295
KETEL ONE BOTANICAL	17 295
STOLI ELIT	19 315
TITO'S HANDMADE	17 295

Gin

BEEFEATER	17 275
BOMBAY SAPPHIRE	17 275
THE BOTANIST	17 275
BULLDOG	17 275
CONDESA	17 275
DRUMSHANBO GUNPOWDER	17 275
GRAY WHALE	17 275
HENDRICK'S	17 275
TANQUERAY	17 275
TENJAKU "JAPANESE"	21 275
1831 BLUEBERRY	19 275

Rum

BUMBU XO	18
ABUELO CENTURIA RESERVA	49 400
BACARDÍ SELECT	16
BACARDÍ LIMITED	32
BACARDÍ GRAN RESERVA DIEZ	16
BRUGAL 1888	17
DIPLOMÁTICO AMBASSADOR	69 500
DIPLOMÁTICO EXCLUSIVA	18 295
DON Q GRAN AÑEJO	19
DON Q PORT CASK	21 325
DOS MADERAS LUXUS	36
FACUNDO EXQUISITO	43
FACUNDO EXIMO	40
PLANTERAY 3 STARS	18
PLANTERAY XO	18
TEEDA	22
RON PEPÓN AÑEJO	19
RON ZACAPA NO. 23	26 350
ZACAPA CENTENARIO	30
ZAFRA 21 YR	19 315
ZAFRA 30YR	39 395

SPIRITS

BOTTLE

Tequila Blanco

AVIÓN SILVER	22 345
CASA DRAGONES BLANCO	40 400
CASAMIGOS BLANCO	22 325
CLASE AZUL PLATA	55 495
TEQUILA 818 BLANCO	24
DON JULIO BLANCO	22 345
PATRÓN SILVER	18 295

Tequila Reposado

AVIÓN REPOSADO	25 350
CASAMIGOS REPOSADO	21 345
CLASE AZUL REPOSADO	67 550
DON JULIO REPOSADO	26
EL CRISTIANO XR EXTRA REPOSADO	44
PATRÓN REPOSADO	26 350
TRES GENERACIONES REPOSADO	19

Tequila Añejo

AVIÓN AÑEJO	26 350
CASAMIGOS AÑEJO	24 345
CORRALEJO AÑEJO	28
CLASE AZUL AÑEJO	119 1695
CLASE AZUL ULTRA	449 6500
DON JULIO AÑEJO	26 350
DON JULIO 1942	72 1200
PATRÓN AÑEJO	26 350

Cristalino

KOMOS CRISTALINO	50
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Rosa

DON JULIO ROSADO	42
KOMOS REPOSADO ROSA	44

Mezcal

CASAMIGOS	27
CLASE AZUL "CENIZO" DURANGO	100
CLASE AZUL "PAPALOTE" GUERRERO	79
MONTE LOBOS MEZCAL JOVEN ESPADIN	20

SPIRITS

BOTTLE

Bourbon

ANGEL'S ENVY	20
BAKER'S 7 YR	21
BASIL HAYDEN	20
BUFFALO TRACE	17 295
BOOKER'S	24
ELIJAH CRAIG SINGLE BARREL	56
MAKER'S MARK NO 46	20
MICHTER'S	21
OLD FORESTER 1870	17 295
WILD TURKEY RARE BREED	20 325
WOODFORD RESERVE SMALL BATCH	40

Rye

KNOB CREEK	17
MICHTER'S	17
SAZERAC 6 YR	16
WHISTLEPIG 10 YR	29
WHISTLEPIG 12 YR	49
WHISTLEPIG 15 YR	80

Whiskey

JACK DANIEL'S	17
MICHTER'S AMERICAN	24
SHENK'S	40

Blended Malt

BUCHANAN'S 15 YR	24 345
CHIVAS REGAL 12 YR	15 275
DEWAR'S 12 YR	16
DEWAR'S 18 YR	28
DEWAR'S SIGNATURE	63
JOHNNIE WALKER BLACK LABEL	18 295
JOHNNIE WALKER SWING	32
JOHNNIE WALKER BLUE LABEL	82 795
MONKEY SHOULDER	17

Single Malt

THE BALVENIE 12 YR	22 325
GLENMORANGIE THE NECTAR	26 350
GLENMORANGIE 18 YR	35
GLENDRONACH 12 YR	24
GLENFIDDICH 15 YR SOLERA RESERVE	28 375

SPIRITS

BOTTLE

Single Malt Cont.

GLENFIDDICH 21 YR	118
GLENFIDDICH 23 YR GRAND CRU	153
GLENFARCLAS 25 YR	70
THE MACALLAN 12 YR	26 329
THE MACALLAN 18 YR TRIPLE CASK	100 1450
THE MACALLAN 25 YR SHERRY OAK	499 8995
THE MACALLAN 30 YR SHERRY OAK	999 15995
THE MACALLAN M	1700 24995

Japanese

KAIYO	19
MEIYO 15 YR	69
MASAHIRO 12 YR PURE MALT	49
TENJAKU PURE MALT	29

Irish

JAMESON	15
TULLAMORE D.E.W.	16

Canadian

CROWN ROYAL	15
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Cognac

DELAMAIN XO VESPER	85
GODET FOLLE BLANCHE	37
HENNESSY VSOP	22 325
HENNESSY XO	57 525
RÉMY MARTIN VSOP	22 325
RÉMY MARTIN XO	57 325
RÉMY MARTIN LOUIS XIII	450 7500

Cordials

AMARETTO DISARONNO	15 275
APEROL	15 275
BAILEYS	15 275
COINTREAU	15 275
FERNET-BRANCA	15 275
FRANGELICO	15 275
GRAND MARNIER	17 275
KAHLÚA	15 275

LIGHT BITES,
Desserts & Refreshments

Light Bites

FOIE GRAS LOLLIPOP

Decadence takes whimsy in this playful lollipop of foie gras, coated in pistachio and spun sugar

39

HAMACHI CRUDO*

Thin slices of hamachi rest beneath a citrus sun of blood orange and ají amarillo

39

GOLDEN OSETRA CAVIAR*

Served with warm local arepa and cool crème fraîche, this is caviar unbound luxury in its most approachable form. A perfect contrast of textures, temperatures and tradition

375

NIGIRI SAMPLER*

Trio of ahi tuna and yellowtail

39

A5 JAPANESE WAGYU SLIDERS*

Wagyu, seared to perfection, enoki mushroom tempura, aromatic black truffles and a luxurious Black Mission fig-foie gras marmalade

45

THE VAULT CHEESE CAGE

Saint Félicien double cream French, Parmigiano-Reggiano, Italy and Valdeón blue cheese, Spain with New Zealand manuka honeycomb and brioche toast points

59

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Dessert

FLAN DE COCO



Puerto Rican coconut flan,
topped with toasted coconut flakes,
caramel drizzle and edible
24-karat gold garnish

19

COQUITO



A rich and creamy Puerto Rican coconut rum
punch, made with cinnamon, vanilla and sweet
island spice, served chilled and velvety smooth,
garnished with caramelized plantains

19

Refreshments

SODA

Coke
Diet Coke
Sprite
Ginger Ale

6

ENERGY

Red Bull
Red Bull Sugarfree

8

FEVER-TREE

Grapefruit Soda
Tonic
Club Soda

7

WATER

Evian 330 mL

6

Evian 750 mL

10

