



# VINTAGE

## BREWING CO

MADISON CAPITOL EAST



**\$5**  
SELECT  
APPS

MON-  
FRI

**\$4**  
RAIL  
MIXERS

2PM-  
6PM

**\$4**  
VBC & TANGENT  
TAPS  
UNDER 7% ABV.

**\$2**  
OFF WINE

**\$2**  
OFF HOUSE  
COCKTAILS



JOIN US FOR  
*Brunch*

SAT. AND SUN.

**10:00AM**

**3:00PM**

**GREAT AMERICAN  
BEER FESTIVAL®**

LARGE  
BREW PUB  
OF THE YEAR

**2019**



## APPETIZERS

### Nachos

Pulled pork, black beans, cheddar jack cheese, roasted corn, jalapeños, salsa, queso, & sour cream. Drizzled with chipotle peach BBQ. 12

### Cheese Curds

Classic breaded white cheddar cheese curds made with cheese from Ellsworth, WI. Served with ranch. 8.75

### Fun Guys

Hand-breaded mushrooms tossed in truffle oil, Parmesan cheese, & parsley. Served with Ranch. 10

### Avocado Mousse

Whipped avocado, roasted-corn salsa, creamy slaw, & crispy corn tortilla chips. 10

### Rip Rip Chicken

Bone-in chicken wings or boneless deep fried chicken thigh bites tossed in your choice of Chipotle peach BBQ, Buffalo, spicy garlic, Thai peanut sauce, or dry rub. Served with celery & choice of ranch or bleu cheese dressing. 10

### Pork Belly Tacos

Braised pork belly, cotija cheese, & spicy coleslaw on corn tortillas. 10

## SOUPS



### Cream of Tomato

Cup 3.50

### Soup of the Day

Ask about our house-made daily selection. Cup 3.50

## FLATBREADS

  Substitute a gluten free vegan cauliflower crust on any flatbread for 3.50

### Sausage and Pepperoni

Tomato sauce with mozzarella, hand pulled sausage, and grilled pepperoni. 11.25

### Margherita

Pesto aioli, heirloom tomato, house-made fresh mozzarella, and fresh basil. Finished with pine nuts and a balsamic reduction. 11.25

### Pepperoni and Pesto

Pesto aioli, pepperoni, jalapeño, tomato, brie and house-made fresh mozzarella. 11.25

### BBQ Chicken

Cattledrive BBQ sauce with grilled chicken, red onion, bacon, cilantro, & mozzarella. 11.25

## SALADS

Add: fried egg +1, grilled chicken +3.50, burger patty +5, salmon+7, steak +7

### Caesar Salad

A more traditional approach. Romaine lettuce, Parmesan, focaccia croutons, anchovies, roasted tomato, house-made Caesar dressing. 11

### Blackened Salmon Salad

Mixed greens, blackened salmon filet, cucumbers, strawberries, blueberries, feta, candied nuts, & green goddess dressing. 15

### Thai Salad

Romaine lettuce, grilled chicken, radishes, green onions, avocados, cashews, wontons, sweet chili sauce & spicy peanut cilantro sauce. 12.75

• MENU •  
*Information*



INDICATES THE MENU ITEM IS SPICY



INDICATES THE MENU ITEM IS VEGETARIAN



INDICATES THE MENU ITEM IS GLUTEN FREE

\*Whether dining out or eating at home, consuming raw or under cooked meats, fish, egg and poultry may increase your chance of contracting a food borne illness.

Please be advised all menu items are at risk of cross-contamination of peanuts, tree nuts, soy, milk, eggs and wheat. Alert your server of any food allergies.

# BURGERS

SERVED WITH YOUR CHOICE OF SIDE

## Big Sky

Cowboy up with our tasty western-inspired burger. Knoche's beef patty\* topped with Jones Dairy bacon, cheddar, fried onion rings, & BBQ sauce served on a brioche bun. 11.5

## Black & Bleu

Knoche's beef patty\* topped with Jones Dairy bacon, Bleu cheese, caramelized onion, roasted mushrooms, & roasted garlic aioli served on a brioche bun. 12.25

## The 803 🌶️

Knoche's beef patty\* topped with our house-made pepper jam, peanut butter, crumble bacon, & American cheese served on a brioche bun. 12.25

## BUILD YOUR OWN BURGER

Knoche's beef patty\* grilled to your liking with lettuce, tomato, onion, and pickle on a brioche bun. 9

**CHOICE OF CHEESE:** cheddar, Swiss, American, pepper jack, bleu cheese, or queso. 85¢ each.

**CHOICE OF TOPPINGS:** Jones Dairy bacon, fried egg, roasted mushrooms, avocado, creamy coleslaw, spicy coleslaw, caramelized onions, fried onion rings, jalapeños, salsa, black beans, or braised pork belly. \$1.50 each.

**ADD ANOTHER PATTY\*:** \$5

We craft our beef burgers from custom-ground local beef.

**SUBSTITUTE:** Grilled chicken breast or VBC crispy chicken thigh at no cost. Substitute an Impossible patty for \$3.

# SANDWICHES AND WRAPS

SERVED WITH YOUR CHOICE OF SIDE

## Crispy Buffalo Chicken Sandwich 🌶️

Two breaded and fried chicken thighs tossed in Buffalo sauce with American & pepper jack cheese, lettuce, tomato, onion, & ranch on a brioche bun. 11.75

## Turkey Panini Melt

Turkey, Jones Dairy bacon, cheddar, avocado aioli, lettuce, & tomato pressed in sourdough bread. 11.75

## Chicken Bacon Ranch Wrap

Crispy chicken, Jones Dairy bacon, romaine lettuce, tomato, cheddar, ranch, & black pepper aioli in a garlic and herb tortilla. **SPICE IT UP:** add Buffalo sauce at no charge. 11

## The Reuben

Beer-braised corned beef, fresh sauerkraut, Swiss, spicy brown mustard, & 1000 island dressing on pumpernickel bread. 11.50

## Wisconsin Fish Sandwich

VBC beer-battered cod, American cheese, lettuce, tomato, onion, & VBC tarter sauce on a brioche bun. 11

## Vintage Dip

Shaved beef soaked in au jus served on an Italian roll with American & Swiss cheese and grilled peppers & onions. Served with a side of au jus. 12.50

## Caprese Melt 🌿

House-made fresh mozzarella, pesto aioli, oven roasted tomato, caramelized onion, basil, & a balsamic reduction, pressed in sourdough bread. 10.75

## Sides:

Fries, Sweet Potato Fries, Cottage Cheese, Mashed Potatoes, Creamy Coleslaw, Spicy Coleslaw, Slides Pub Chips, Chef's Veggies. Fresh Veggies and Ranch

Cup of soup (+2.50) Side salad (+2.50)



# ENTREES

## Fish Tacos

VBC beer battered fried cod in flour tortillas topped with creamy slaw, hoodoo voodoo, and salsa. 13

## Fish & Chips

VBC beer battered fried cod served with creamy coleslaw, tarter sauce, lemon, & your choice of a side. 13

## BBQ Baked Mac & Cheese

Savory BBQ pork layered with cavatappi pasta and VBC queso. Topped with bread crumbs then baked to perfection. 13.25

## Rip Rip Cheesy Mac

Buffalo tossed rip rip chicken, atop VBC jalapeno cream cheese queso mac. Topped with ranch, bleu cheese crumbles, & green onions. 14

## Stoganoff

Chef's choice steak cooked to your liking served over wide cut egg noodles tossed in a porcini mushroom cream sauce. Topped with hand-battered fried leeks. 15

## Grilled Salmon

Grilled salmon served with jasmine rice and our chef's seasonal selected vegetables. 16



# DRESSINGS AND DIPS

Bleu Cheese	VBC BBQ Sauce	Tartar Sauce
Western	Chipotle Peach BBQ Sauce	Sweet Chili Sauce
Ranch	VBC Queso Sauce	Hoodoo Hot Sauce
Caesar	Fresh Salsa	Avocado Aioli
Spicy Peanut Cilantro Sauce	Roasted Garlic Aioli	Green Goddess
Buffalo Sauce	Black Pepper Aioli	Spicy Garlic
Balsamic Vinaigrette	Pesto Aioli	1000 Island

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