

M E N U

APPETIZERS

NACHOS 🌶️

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

RIP RIP CHICKEN 🌶️

Fried chicken thigh bites tossed in your choice of chipotle peach BBQ, sweet chili, or Buffalo sauce. Served on a bed of creamy slaw with your choice of ranch or bleu cheese dressing. 10

VBC PRETZELS V

Two house-made soft pretzels. Served with beer mustard & VBC queso. 7.5

FRIED CHEESE CURDS V

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

VBC RELISH TRAY V

Purple cauliflower, tomatillos, corn, carrots, queso cheese spread, & toasted sourdough. 8

DEEP FRIED MEATBALLS 🌶️

Beer-battered and deep-fried beef and pork meatballs, sweet chili sauce, & topped with green onions. 10

SALADS

Add: fried egg +1, grilled chicken +3.50, shrimp+7, salmon+7, steak +7

CAESAR SALAD

A more traditional approach. House-made Caesar dressing, mixed greens, Parmesan, focaccia croutons, anchovies, & roasted tomato. 11

THAI SALAD 🌶️

Grilled chicken, spicy peanut cilantro sauce, romaine, radish, green onion, avocado, cashews, sweet chili sauce, & wontons. 12.75

BLACKENED SALMON SALAD

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

HOUSE SALAD

Lettuce, carrots, cucumbers, tomatoes, red onions, shredded cheese, croutons, & choice of dressing. Small 3.75 | Large 7

SANDWICHES & WRAPS

Served with choice of side

TURKEY PANINI MELT

Turkey, bacon, cheddar, lettuce, tomato, & avocado aioli pressed in sourdough bread. 12.5

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. 12.25

CAPRESE PANINI V

Fresh mozzarella, pesto aioli, oven roasted tomato, caramelized onion, basil, & balsamic reduction pressed in sourdough bread. 11.25

CHICKEN BACON RANCH WRAP

Crispy chicken tossed with ranch, bacon, lettuce, tomato, & cheddar cheese in a garlic & herb tortilla. 11.75

🌶️ Spice it up by adding buffalo sauce at no extra charge.

BLUEGILL PO'BOY

Breaded and fried bluegill, shredded lettuce, diced tomato, diced onion, & Cajun mayo on a hoagie bun. 13

FLATBREADS

Substitute GF crust (+ 3)

MARGHERITA V

Pesto aioli, heirloom tomato, hand pulled mozzarella, & fresh basil. Topped with pine nuts & balsamic drizzle. 11.75

HAM AND FONTINA

Roasted ham, Fontina cheese, grape tomatoes, cremini mushrooms, roasted tomato-garlic aioli & arugula tossed in lemon vinaigrette. 12

SAUSAGE & PEPPERONI 🌶️

Tomato sauce with mozzarella, hand pulled sausage, & grilled pepperoni. 11.75

CHEESE

Tomato sauce with mozzarella. 10.5

Soup of the Day

Ask about our chef's daily house-made soup. Cup 4 | Bowl 6



BURGERS

Served with choice of side

THE 803

Knoche's beef patty* topped with house-made pepper jam, peanut butter, crumbled bacon, & American cheese served on a brioche bun. 13.5

BIG SKY

Cowboy up with our tasty western-inspired burger! Knoche's beef patty* topped with bacon, cheddar, fried onion rings, & VBC BBQ sauce on a brioche bun. 12.5

BLACK & BLEU

Knoche's beef patty* topped with bacon, bleu cheese, caramelized onion, roasted mushrooms, & roasted garlic aioli on a brioche bun. 13.5

THE BIG A

Knoche's beef patty*, breaded and fried chicken thigh, two slices of ham, four slices of smoked gouda, fried plantains, two fried eggs, & Noche sauce on a brioche bun. 16

SMASH BURGER

Beast burger patty* topped with aged cheddar, Vintage sauce, frizzle, & shredded lettuce on a sesame bun. 15

TACO BURGER

Knoche's beef patty*, guacamole, chipotle-sweet corn spread, fried tomatillos, tomato, & Cheddar and pepper jack cheeses on a brioche bun. 14.5

BUILD YOUR OWN

Knoche's beef patty* grilled to your liking with lettuce, tomato, onion, & pickle on a brioche bun 10.25

Add another patty 6


Substitute

Jones Veggie patty 3
Chicken NO CHARGE

Choice of cheese:

Cheddar, Swiss, American, pepper jack, bleu cheese, jalapeño cream cheese, mozzarella & VBC queso. \$.85 each.

Choice of toppings: Bacon, fried egg, roasted mushrooms, avocado, coleslaw, caramelized onions, fried onion rings, jalapeños, salsa, & black beans. \$1.50 each.

GF	INDICATES THE MENU ITEM IS GLUTEN FREE
V	INDICATES THE MENU ITEM IS VEGETARIAN
	INDICATES THE MENU ITEM IS SPICY

ENTREES

BEER BATTERED COD

VBC beer-battered cod, seared with creamy slaw, tartar sauce, & choice of side. 13

BBQ BAKED MAC & CHEESE

Savory BBQ pork layered with cavatappi pasta & VBC queso. Topped with pretzel bread crumbs then baked to perfection. 14 **GF** UPON REQUEST +1.5

RIP RIP CHEESY MAC

Buffalo-tossed Rip Rip Chicken, atop VBC queso mac, & jalapeño cream cheese. Topped with ranch, bleu cheese crumbles, & green onion. 14.5

GRILLED SALMON

Grilled salmon* served with mashed potatoes and chef's vegetables. 17

FISH TACOS

VBC beer-battered fried cod in flour tortillas topped with creamy slaw, hoodoo voodoo sauce, & salsa. Served with rice & beans. 13

STROGANOFF

Wide cut egg noodles tossed in a porcini sauce. Topped with grilled top sirloin* & French fried onions. 16.5

CAJUN PASTA

Cavatappi in a creamy cajun sauce with shrimp, andouille sausage, peppers, red onion, Parmesan & parsley. 15

SIDES:

Sidewinder Fries

Sweet Potato Fries

Roasted Garlic Mashed Potatoes

Beef gravy on request

Chef's Vegetables

Creamy Coleslaw

Cottage Cheese

DRESSINGS &

DIPS

\$1 EACH:

Western, Ranch, Caesar, Spicy Peanut Cilantro, 1000 Island, Avocado Aioli, Beer Mustard, Fresh Salsa, Pesto Aioli, Roasted Garlic Aioli, VBC Queso, Buffalo, Chipotle Peach BBQ, Sweet Chili, Tartar, VBC BBQ, Vintage Sauce, Noche Sauce, and Cajun Mayo



VINTAGE
BREWING CO

*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.