

Salads

Add: grilled chicken +6, salmon +10, steak +10, fried egg +2

CAESAR SALAD

A more traditional approach. Fresh made Caesar dressing, romaine, Parmesan focaccia croutons, & roasted tomatoes. 11
Add anchovies +1

THAI SALAD 🌶️

Grilled chicken, spicy peanut cilantro dressing, romaine, radish, green onions, avocado, cashews, sweet chili sauce, & fried wontons. 15.5

ROMAINE WEDGE SALAD

Romaine lettuce, bacon, roasted tomatoes, fried onions, carrots, bleu cheese crumbles, western, & bleu cheese dressing. 11

HOUSE SALAD V

Mixed greens, carrots, cucumbers, tomatoes, red onions, shredded cheese, Parmesan focaccia croutons, & choice of dressing. Small 5.25 | Large 9

Soup

SCAREDY CAT CHILI

Beef and chorizo chili topped with cheddar jack cheese & green onions.
Cup 4.5 | Bowl 6.5

SOUP OF THE DAY

Ask about our chef's daily house-made soup.
Cup 4.5 | Bowl 6.5

For the Table

NACHOS 🌶️ *staff favorite*

Pulled pork, black beans, cheddar jack cheese, roasted corn, jalapeños, salsa, VBC jalapeño queso, & sour cream. Drizzled with chipotle peach BBQ. Half 10 | Full 15

RIP RIP CHICKEN 🌶️

Fried chicken thigh bites tossed in your choice of chipotle peach BBQ, garlic Parmesan, sweet chili, spicy garlic or Buffalo sauce. Served on a bed of creamy slaw with your choice of ranch or bleu cheese dressing. 12.5

VBC PRETZELS V

Two house-made soft pretzels. Served with beer mustard & VBC jalapeño queso. 9.5

FRIED CHEESE CURDS V

Classic breaded white cheddar cheese curds. Served with ranch. 11

CHICKEN RANGOONS

Fried wontons filled with chicken & cream cheese. Served on a bed of arugula with a side of sweet chili sauce & soy fish sauce. 12



Dressings +1.5 each

Balsamic vinaigrette	Caesar
Western Ranch	Bleu cheese
	Spicy peanut cilantro

Dips +1.5 each

Buffalo	VBC jalapeño queso	Tartar
Avocado aioli	Garlic Parmesan aioli	VBC BBQ
Beer mustard	Roasted tomatillo aioli	Pesto
Fresh salsa	Chipotle peach BBQ	Spicy garlic
Sweet chili	Horseradish aioli	Sriracha sauce

Sides

Sidewinder fries
Tater tots
Chef's vegetable
Creamy coleslaw
Cottage cheese
Cilantro rice
Garlic Parmesan risotto
Fruit cup
Mashed potatoes
(beef gravy on request)
House salad +3
Cup of soup +3

Flatbreads

Gluten friendly crust upon request +4

BURRATA ITALIANO V

Tomato sauce with burrata cheese, roasted tomatoes, garlic, & Parmesan. 14.5

SAUSAGE & PEPPERONI

Tomato sauce with mozzarella, sausage, & grilled pepperoni. 14.5

Build your own Flatbread

Start with our house-made flatbread crust, tomato sauce, & cheese. 11.5

Choice of cheeses

Shredded mozzarella or cheddar jack no charge. Fresh mozzarella. +2

Choice of protein

Pepperoni, Italian sausage, bacon, crispy chicken, grilled chicken. +3.5

Choice of veggies

Onion, pickled jalapeño, mushroom, caramelized onion, roasted tomato, arugula. +2

🌶️ *Item may be spicy*

V *Vegetarian*

Please make us aware of allergy concerns! While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with food allergies.

We proudly serve Pepsi products & Colectivo coffee. See our drink menu for house-made craft beer, house cocktails, & free spirited cocktails.



*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.

Sandwiches & Wraps

Served with choice of side

TURKEY MELT

Turkey, cheddar cheese, bacon, lettuce, tomato, & avocado aioli pressed in sourdough bread. 14

CHICKEN BACON RANCH WRAP *best seller*

Crispy chicken tossed with ranch, bacon, lettuce, tomato, cheddar cheese, in a garlic & herb tortilla. Spice it up by adding buffalo sauce at no extra charge. 14

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. 15

THAI CHICKEN WRAP

Crispy chicken, spicy peanut cilantro dressing, cashews, broccoli slaw (broccoli, green onion, carrot, snap peas, & cabbage.) Served with a side of soy fish sauce. 14.5

CHIMICHURRI STEAK SANDWICH

Grilled New York strip*, chimichurri sauce, horseradish aioli, arugula, & white cheddar cheese on a brioche bun. 16.5

THE CLUCK NORRIS

Grilled chicken breast, white cheddar cheese, pesto, pickled shallots, tomatoes, & tomatillo aioli on a brioche bun. 15

NASHVILLE HOT CHICKEN

Fried chicken thigh, Nashville hot sauce, brown sugar-honey glaze, roasted tomatillo aioli, & pickles on a brioche bun. 15

BLUEGILL PO'BOY

Breaded and fried bluegill, shredded lettuce, tomato, red onion, & Cajun mayo on a French hoagie. 16

WISCONSIN FISH SANDWICH

VBC beer battered fried cod, with American cheese, tartar sauce, lettuce, tomato, & onion on a brioche bun. 14.75

VINTAGE DIP

House roasted & shaved beef, roasted mushrooms, caramelized onions, & Swiss cheese on a French hoagie. Served with au jus on the side. 16

ALL GROWN UP GRILLED CHEESE

Muenster, cheddar, & American cheese tri-stacked on garlic-buttered sourdough with pesto. Served with a side of marinara. 13.5

Burgers

Served with choice of side | Gluten friendly bun upon request +1.5

BIG SKY

Cowboy up with our tasty western-inspired burger! Locally sourced 7 oz. beef patty* topped with bacon, cheddar, fried onion rings, & VBC BBQ sauce on a brioche bun. 15.5

BLACK & BLEU

Locally sourced 7 oz. beef patty* topped with bacon, bleu cheese, caramelized onions, roasted mushrooms, & garlic Parmesan aioli on a brioche bun. 15.5

EDDIE MUENSTER

Locally sourced 7 oz. beef patty* topped with bacon, sauteed mushrooms, fried onion rings, muenster cheese, garlic Parmesan aioli, & VBC beef gravy on a brioche bun. 16

Build Your Own

Locally sourced 7 oz. beef patty* grilled to your liking with lettuce, tomato, onion on a brioche bun. Served with pickle spear. 12.5

Add another patty +7 Add bacon +3

Substitute

Veggie patty or chicken. *No charge.*

Choice of cheese

Cheddar, Swiss, American, pepper jack, bleu cheese, jalapeño cream cheese, mozzarella, & VBC jalapeño queso. +1.25 each.

Choice of toppings

Fried egg, roasted mushrooms, avocado, coleslaw, caramelized onions, fried onion rings, jalapeños, salsa, & black beans. +2 each.



Favorites

BEER BATTERED COD

VBC beer battered fried cod served with VBC creamy coleslaw, tartar sauce, lemon, & your choice of side. 18

STROGANOFF *staff favorite*

Wide cut egg noodles tossed in a wild mushroom au poivre sauce. Topped with grilled New York strip* & house fried onion strings. 20

BLUEGILL BASKET

Lightly breaded & deep fried. Served with tartar sauce, VBC creamy coleslaw, & your choice of side. 18.5

BLACKENED CHICKEN & CILANTRO RICE BOWL

Blackened chicken breast, cilantro rice, red onion, red bell pepper, & cilantro sriracha sauce. 16
Gluten friendly

MANGO SALMON

Grilled salmon* topped with a mango chutney. Served with chef's vegetables & garlic Parmesan risotto. 22
Gluten friendly

BURRATA & MEATBALL

Fresh burrata cheese, big ole braised meatball, marinara, roasted tomatoes, fresh garlic, Parmesan, & pasta. 17

BBQ BAKED MAC & CHEESE

Savory BBQ pulled pork layered with cavatappi pasta & VBC jalapeño queso. Topped with pretzel bread crumbs then baked to perfection. 16.75
Gluten friendly upon request +1.50

RIP RIP CHEESY MAC

Buffalo tossed fried chicken thigh bites atop cavatappi pasta layered in VBC jalapeño queso & jalapeño cream cheese. Topped with ranch, bleu cheese crumbles, & green onions. 17
Gluten friendly upon request +1.50



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