

APPETIZERS

Jalapeño Poppers \$7.50

Breaded and fried jalapeños stuffed with seasoned cream cheese and bacon

Pretzel Breaded Fried Pickles \$7

Six deep fried, pretzel-breaded pickles. Served with tiger sauce

Nachos \$9

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

VBC Pretzels \$7

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

Fried Cheese Curds \$8.75

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

FLATBREADS

Cheese \$10

Tomato sauce with garlic and basil, topped with fresh mozzarella from Baraboo

Margherita \$11.25

Pesto aioli, heirloom tomatoes, house-made fresh mozzarella, and fresh basil. Finished with pine nuts and a balsamic drizzle

Sausage & Pepperoni \$11.25

Tomato sauce with garlic & basil, topped with fresh mozzarella from Baraboo, hand pulled sausage, and grilled pepperoni

Italian Chicken \$11.25

Garlic cream sauce, roasted tomatoes, fresh spinach, chicken, mozzarella, and parmesan. Topped with fresh basil

SUBSTITUTE GLUTEN FREE CRUST \$1.50

SOUP

CUP \$3.50 BOWL \$5.00

Chili UPON REQUEST

Topped with crispy tortilla strips, sour cream, and cheddar jack cheese

Loaded Potato

Topped with bacon bits, sour cream, and green onions

<p>· MENU · <i>Information</i></p>		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.

SALADS

ADD SALMON FOR \$5 OR CHICKEN FOR \$3

Caesar Salad \$10

Fresh-made Caesar dressing, romaine, parmesan, focaccia croutons, anchovies, & roasted tomatoes

Thai Salad \$12.75

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

Salmon Beet Salad* \$15

Grilled salmon, roasted beets, kale and radicchio blend, chevre, apple cider vinaigrette, almond puree, apples, radish, & candied almonds

 ALL SALADS CAN BE MADE GLUTEN FREE UPON REQUEST

Sides

- Sidewinder Fries • Tater Tots • Cottage Cheese • Mashed Potatoes • Chef's Veggies • Pub Chips • Fresh Veggies & Ranch • VBC Spicy Coleslaw
- Soup (+\$2.50)
- Salad (+\$2.50)

SANDWICHES AND WRAPS

SERVED WITH YOUR CHOICE OF SIDE

Grilled Blackened Chicken

Sandwich \$10.25

Swiss, bacon, avocado, lettuce, tomato, onion, and garlic parmesan aioli on toasted marble rye

 UPON REQUEST \$1.50

Turkey Melt \$9.75

Turkey, cheddar, bacon, tomato, and mayonnaise on grilled sourdough bread

 UPON REQUEST \$1.50

Caprese Melt \$9.25

Fresh mozzarella, pesto aioli, oven roasted tomatoes, caramelized onions, basil, and a balsamic reduction on grilled sourdough bread

 UPON REQUEST \$1.50

Loaded BLT \$10.00

Ham, bacon, cheddar, egg, lettuce, tomato, onion, and mayonnaise on grilled wheat bread

 UPON REQUEST \$1.50

Fish Sandwich \$9.75

VBC beer-battered cod, American cheese, lettuce, tomato, onion, and VBC tartar sauce on a brioche bun

Buffalo Wrap \$10.50

Crispy chicken tossed in Buffalo sauce with cheddar jack cheese, lettuce, tomato, and ranch dressing in a herb tortilla

 UPON REQUEST \$1.50

The Reuben \$10.25

Beer braised corned beef, fresh sauerkraut, Swiss cheese, and homemade 1000 island dressing on pumpernickel bread

 UPON REQUEST \$1.50

Cranberry Apple Chicken Salad \$10

House-made cranberry apple chicken salad served over crisp lettuce and topped with Carr Valley aged Swiss on a croissant

 UPON REQUEST \$1.50

Classic BLT \$7.50

on grilled wheat bread

 UPON REQUEST \$1.50

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BURGERS

SERVED WITH YOUR CHOICE OF SIDE

Black & Bleu* \$10.25

Beef patty topped with bacon, bleu cheese, caramelized onions, roasted mushrooms, and roasted garlic aioli on a brioche bun

Popper* \$10.00

Beef patty topped with roasted jalapeño cream cheese, fried jalapeño slices and a candied bacon spread on a brioche bun

Home Grown* \$11.00

Beef patty topped with aged white cheddar from Cedar Grove Cheese Factory, fresh apple, arugula, VBC black pepper aioli, and an apple cider reduction on a brioche bun

Big Sky* \$10.00

Cowboy up with our tasty western-inspired burger topped with bacon, cheddar, fried onion rings, and VBC BBQ sauce on a brioche bun

BYOB

Build Your Own \$8.25


Fresh patty grilled to your liking with lettuce, tomato, onion, & pickle on a brioche bun

Add another patty: \$5

Choice of cheese: cheddar, Swiss, American, pepper jack, provolone, bleu cheese, & VBC queso
\$.85 each

Choice of toppings: bacon, ham, fried egg, roasted mushrooms, avocado, coleslaw, caramelized onions, fried onion rings, jalapeños, salsa, spinach artichoke dip, & black beans **\$1 each**


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

Substitute grilled chicken breast, a VBC crispy chicken patty, or a VBC black bean patty  at no additional cost

SUBSTITUTE OUR REGULAR BUN FOR A  GLUTEN FREE OPTION **\$1.50**

ENTREES

Beer Battered Cod \$11.50

VBC beer-battered cod served with VBC spicy coleslaw , tartar sauce, lemon, buttered pumpernickel bread, and your choice of side

Chicken & Waffles \$12.75

Two waffle-breaded & fried boneless chicken thighs smothered in country style sausage gravy. Served with Weiss-Nix waffles and maple syrup

BBQ Baked Mac & Cheese \$13.25

Savory BBQ pork layered with cavatappi pasta and VBC queso then topped with pretzel bread crumbs and baked to perfection

 UPON REQUEST \$1.50


Fish Tacos \$13

VBC beer-battered cod in soft flour tortillas then topped with VBC spicy coleslaw, salsa, and Hoodoo hot sauce and served with black beans and rice

Stroganoff* \$15.50

Wide cut egg noodles tossed in a porcini & truffle sauce then topped with grilled top sirloin and fried leeks

Grilled Salmon \$15

Classic grilled salmon served with jasmine rice and Chef's veggies 

Broasted Chicken \$15

A Wisconsin must! Breaded and pressure fried half chicken, chef's veggies and your choice of side.

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DAILY SPECIALS

SERVED AFTER 4PM

MONDAY

Lasagna

\$10

Meat lasagna served with garlic breadsticks

WEDNESDAY

Hump Day Meatloaf

\$10

A Vintage classic served on Texas toast with mashed potatoes and beef gravy

FRIDAY

Fish Fry

\$16.5

Your choice of VBC beer-battered cod with a choice of side, or parmesan baked cod with chef's veggies and jasmine rice

SUNDAY BRUNCH

Served Buffet Style 9am-2pm

Featuring a variety of options including: salads, assorted danishes and pastries, fresh fruit, soup, eggs, Weiss Blau waffles with real maple syrup, biscuits and sausage gravy, and hand carved beef.

TUESDAY

Broasted Chicken Dinner

\$10

Breaded and pressure fried half chicken, chef's veggies and your choice of side

THURSDAY

Broasted Chicken Dinner

\$10

Breaded and pressure fried half chicken, chef's veggies and your choice of side

SATURDAY

Prime Rib Dinner

\$23.5

A 14-oz. cut of prime rib, chef's veggies and your choice of side

GF UPON REQUEST

DRESSINGS AND DIPS

Bleu Cheese

Western

Ranch

Caesar

Apple Cider Vinaigrette

Spicy Peanut Cilantro Sauce

Italian Vinaigrette

Spinach Artichoke Dip

Beer Mustard

Buffalo Sauce

VBC BBQ Sauce

Chipotle Peach BBQ Sauce

VBC Queso Sauce

Fresh Salsa

Roasted Garlic Aioli

Black Pepper Aioli

Pesto Aioli

Garlic parmesan Aioli

Tartar Sauce

Sweet Chili Sauce

Hoodoo Hot Sauce

All dressings and dips are gluten free excluding:
Bleu Cheese, Spinach Artichoke Dip, and Spicy Peanut Cilantro Sauce



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