

## APPETIZERS

### Deep fried meatballs \$8

Tossed in sweet chili sauce and topped with green onion.

### Pork Belly Bites \$8.50

Served with a butter bean and cherry tomato salsa.

### 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.

### Taco Taco \$11.25 🌶️

Fatbread topped with queso, cilantro lime chicken, cheddar jack cheese, shredded lettuce, cool ranch chips. Served with a side of taco sauce.

**GF** SUBSTITUTE GLUTEN FREE CRUST \$1.50

## SOUP

CUP \$3.50 BOWL \$5.00

### Loaded Baked Potato Soup

Topped with bacon bits, sour cream, and green onions.

### Beer Cheese Soup

Topped with cheddar and popcorn.

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| <p>• MENU •<br/><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 Salad\* \$15

Grilled salmon, roasted beets, romaine 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 pumpernickel.

 UPON REQUEST \$1.50

## Turkey Melt \$10.25

Turkey, cheddar, bacon, tomato, avocado 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.

## CBR Wrap \$10.50

Crispy chicken tossed with ranch, bacon, lettuce, tomato, cheddar cheese, & black pepper aioli in a garlic & herb tortilla. Spice it up! Add buffalo sauce at no extra charge.

## The Reuben \$10.25

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

 UPON REQUEST \$1.50

## Vintage Dip \$11

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

## 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\* \$10.75

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

## Popper\* \$10.50

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

## Home Grown\* \$11.50

Beef patty topped with aged white cheddar, fresh apple, arugula, VBC black pepper aioli, and an apple cider reduction on a brioche bun.

## Big Sky\* \$10.50

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

## The Philly \$12.00

Beef patty topped with shaved beef, grilled onions and peppers, provolone and American cheese, and our Tiger sauce on a brioche bun.

# BYOB

## Build Your Own \$8.75


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, & 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, tartar sauce, lemon, 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 \$13.50

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

## Rip Rip Mac and Cheese \$12

Buffalo tossed chicken thigh, atop VBC queso mac, and jalapeno cream cheese. Topped with ranch, bleu cheese crumbles, and green onion.

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# DAILY SPECIALS

SERVED AFTER 4PM

## MONDAY

### Rib Night

\$15

Half rack of Heritage all natural ribs with chef's veggies and choice of side.

## WEDNESDAY

### Beef Tips

\$10

Beef tips in a velvety demi glace on top of texas toast and mashed potatoes.

## 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.

## 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

### Bone in Short Ribs

\$23.50

Bone in Short Ribs. Smoked, then grilled with our Cattledrive BBQ. Served with baked beans and choice of side.

**Brunch**  
SUNDAY

### 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.

## DRESSINGS AND DIPS

Bleu Cheese

Western

Ranch

Caesar

Apple Cider Vinaigrette

Spicy Peanut Cilantro Sauce

Beer Mustard

Black Pepper Aioli

Pesto Aioli

Garlic parmesan Aioli

Tartar Sauce

Sweet Chili Sauce

Hoodoo Hot Sauce

Buffalo Sauce

VBC BBQ Sauce

Chipotle Peach BBQ Sauce

VBC Queso Sauce

Fresh Salsa

Roasted Garlic Aioli

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



600 Water Street Sauk City, WI

608.370.8200

