



FOOD MENU

APPETIZERS

FRIED CHEESE CURDS

White cheddar cheese curds,
ranch dressing 11

NACHOS

Pulled pork, VBC jalapeno queso,
black beans, cheddar jack cheese,
roasted corn, pickled jalapenos,
pico de gallo, sour cream,
chipotle peach BBQ 15

RIP RIP CHICKEN

Fried chicken bites, VBC creamy
coleslaw, ranch or bleu cheese 12.5

CHOICE OF SAUCE | CHIPOTLE PEACH BBQ
BUFFALO | GARLIC PARMESAN | SWEET CHILI
SRIRACHA RANCH
BATTERED CAULIFLOWER UPON REQUEST

WINGS

6 jumbo fried chicken wings, carrots,
celery, ranch or bleu cheese dressing 14

CHOICE OF SAUCE | CHIPOTLE PEACH BBQ
BUFFALO | GARLIC PARMESAN | SWEET CHILI
SRIRACHA RANCH

JALAPENO MAC & CHEESE BITES

Jalapeno bits, cheddar macaroni
& cheese, Sriracha ranch 12

VBC PRETZELS

2 house-made soft pretzels,
beer mustard, VBC jalapeno queso 9.5

SWEET CHILI CAULIFLOWER BITES

Fried cauliflower, sweet chili,
green onions 12

CHICKEN TENDER BASKET

5 fried chicken tenders, choice of
dipping sauce, choice of side 12

CHIPS & SALSA

Fried tortilla chips, fresh salsa 6
QUESO +2

PICKLE CHIPS

1/2 pound fried pickle chips,
Sriracha ranch 10

SOUP & SALAD

TOMATO BISQUE OR CHEF'S DAILY SOUP

Cup 4.5 | Bowl 6.5

HOUSE SALAD

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

CHICKEN CAESAR SALAD

Grilled chicken, romaine, Parmesan,
roasted tomatoes, Parmesan focaccia
croutons, house-made Caesar dressing
15.5 ANCHOVIES +1

THAI CHICKEN SALAD

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

COBB SALAD

Romaine lettuce, grilled chicken,
bacon, hard-boiled eggs, tomatoes,
bleu cheese crumbles, avocado,
choice of dressing 16

BLACKENED SALMON SALAD

Blackened salmon filet, mixed greens,
cucumbers, feta cheese, blueberries,
strawberries, candied cashews,
green goddess dressing 20

ADD ONS SALMON +10 | FRIED EGG +2
GRILLED CHICKEN +6 | GRILLED SHRIMP +7

DRESSINGS RANCH | GREEN GODDESS
CAESAR | BALSAMIC VINAIGRETTE | BLEU CHEESE
WESTERN | SPICY PEANUT CILANTRO
SWEET CHILI SAUCE

SIDES

TATER TOTS | COTTAGE CHEESE
CHEF'S VEGETABLE | CILANTRO RICE
SMASHED RED POTATOES
CREAMY COLESLAW | SIDEWINDER FRIES +1
HOUSE SALAD +3 | CUP OF SOUP +3

SANDWICHES

SERVED WITH CHOICE OF SIDE, PICKLE SPEAR
& BRIOCHE BUN | VEGGIE PATTY UPON REQUEST
GLUTEN FRIENDLY BUN UPON REQUEST +2

CBR WRAP

Crispy chicken, bacon, cheddar
cheese, lettuce, tomato, ranch
dressing, garlic & herb tortilla 14
BUFFALO OPTIONAL!

CHICKEN CAESAR WRAP

Grilled chicken, lettuce,
roasted tomato, Parmesan,
house-made Caesar dressing,
garlic & herb tortilla 15

FISH SANDWICH

Beer battered fried fish, American
cheese, tartar sauce, lettuce,
tomato, onion 14.75

CUBANO

Pulled pork, sliced ham, pepper
jack cheese, pickles, beer mustard,
sourdough 15

FRIED CHICKEN SANDWICH

Fried chicken thigh, bacon, cheddar,
ranch, lettuce, tomato, & onion 14
SUB GRILLED CHICKEN NO CHARGE

SPICY CHICKEN SANDWICH

Fried chicken thigh, bacon,
pepperjack, Sriracha ranch, lettuce,
tomato, & onion 14
SUB GRILLED CHICKEN NO CHARGE

BBQ PORK SANDWICH

Pulled pork, VBC BBQ,
crispy onions, coleslaw 14

TURKEY MELT

Turkey, cheddar cheese, bacon,
lettuce, tomato, avocado aioli,
sourdough 14

GROWN UP GRILLED CHEESE

Swiss, cheddar, & American cheese,
garlic Parmesan aioli, sourdough,
served with tomato bisque 12
LOAD IT UP | BACON +3 | HAM +3
AVOCADO & TOMATO +3



FOOD MENU

BURGERS

SERVED WITH CHOICE OF SIDE, PICKLE SPEAR
& BRIOCHE BUN UNLESS NOTED
GLUTEN FRIENDLY BUN UPON REQUEST +2
VEGGIE PATTY UPON REQUEST

HOME GROWN

Beef patty*, white cheddar, fresh
apple, argula, garlic Parmesan,
apple cider reduction 15.5

SMASH BURGER

Beef patty, American cheese,
caramelized onions, smash sauce,
lettuce, tomato, pickle chips 16

BIG SKY

Beef patty, bacon, cheddar cheese,
fried onion rings, VBC BBQ sauce 15.5

BLACK & BLUE

Beef patty, bacon, bleu cheese
crumbles, caramelized onions,
roasted mushrooms, garlic
Parmesan aioli 15.5

OG BURGER

Beef patty, choice of cheese,
lettuce, tomato, onion 15

CHEESE CHEDDAR | AMERICAN
PEPPER JACK | SWISS | BLEU CHEESE
VBC JALAPEÑO QUESO

ADD ONS CARAMELIZED ONIONS +2
ROASTED MUSHROOMS +2 | BACON +3
PATTY +7 | FRIED EGG +2

SIDES

STRAIGHT-CUT FRIES
TATER TOTS | COTTAGE CHEESE
CHEF'S VEGETABLE | CILANTRO RICE
SMASHED RED POTATOES
CREAMY COLESLAW | SIDEWINDER FRIES +1
HOUSE SALAD +3 | CUP OF SOUP +3

FAVORITES

BAKED BBQ MAC & CHEESE

Savory BBQ pork layered with
cavatappi pasta & VBC queso, topped
with pretzel bread crumbs then baked
to perfection 16.75
GF UPON REQUEST +1.5

FRIED PERCH DINNER

Deep fried perch, VBC creamy coleslaw,
tartar sauce, lemon, choice of side 20

SPICY CHICKEN BOWL

Blackened chicken, cilantro rice,
black beans, red onion, red bell pepper,
cilantro, lime juice, Sriracha sauce 16

RIP RIP CHEESY MAC

Buffalo tossed rip rip chicken, atop
VBC queso mac. Topped with ranch,
bleu cheese crumbles, & green onion 17
GF UPON REQUEST +1.5

PUB STYLE FISH DINNER

VBC beer battered fried fish, VBC
creamy coleslaw, tartar sauce, lemon,
choice of side 18

SHRIMP RICE BOWL

Blackened shrimp, pickled onions,
cucumbers, avocado, sesame seeds,
lemon sriracha aioli, pineapple salsa,
crispy wontons, white rice 18
GLUTEN FRIENDLY

SAUCES BEER MUSTARD | PICO DE GALLO
SWEET CHILI SAUCE | AVOCADO AIOLI | BUFFALO
CHIPOTLE PEACH BBQ | VBC BBQ SAUCE | TARTAR
SRIRACHA RANCH | VBC JALAPEÑO QUESO
GARLIC PARMESAN AIOLI +1.5 EACH

SODA

PEPSI PRODUCTS

Pepsi | Pepsi Zero | Mt Dew
Diet Mt Dew | Doc X | Starry
Starry Zero | Lemonade
Unsweetened Tea



MOCKTAILS

TURTLENECK

Lyre's NA tequila, hazelnut syrup,
pear simple syrup, NA bitters float 8

NA HOT FASHIONED

Lyre's NA whiskey, hot honey,
NA bitters, orange, bitters,
sweet or sour 9

RUM TEA DUMPTY

Lyre's NA rum, apple cider, iced tea,
maple syrup 9

NA CANS

ATHLETIC BREWING

SEASONAL | RUN WILD

BAUMEISTER ROOT BEER

HEINEKEN 0.0

BLUEMOON NA

BUBBL'R GF
ASSORTED

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

*Please make us aware of any 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*