





Fresh MENU

APPETIZERS

Asian Pork Belly Bites 
 Braised pork belly, breaded then deep fried and tossed in sweet chili sauce. Served with wasabi aioli. 11

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

Rip Rip Chicken 
 Deep fried chicken thigh bites tossed in your choice of chipotle peach BBQ, garlic Parmesan, sweet chili, or Buffalo sauce. Served on a bed of creamy slaw with your choice of ranch or bleu cheese dressing. 9

VBC Pretzels 
 Two house-made soft pretzels. Served with beer mustard & VBC queso. 7

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

Baked Spinach Dip 
 Served with fresh veggies and breads. 9.5

Crab Wontons
 Crab and cream cheese filled wontons with a ginger plum sauce. 10

SOUP

Cup \$3.50 Bowl \$5.00

Brat & Beer Cheese Soup
 Topped with cheddar and scallions.
Soup Of The Day
 Ask about our chef's daily house-made soup.


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FLATBREADS

 SUBSTITUTE GLUTEN FREE CRUST \$1.50

Margherita 
 Pesto aioli, heirloom tomato, house-made fresh mozzarella, and fresh basil. Finished with pine nuts and a balsamic drizzle. 11.25

Sausage & Pepperoni
 Tomato sauce with garlic & basil, topped with fresh mozzarella from Baraboo, hand pulled sausage, and grilled pepperoni. 11.25

Taco Taco 
 VBC queso, ground taco beef, cheddar jack cheese, shredded lettuce, cool ranch chips. Served with a side of taco sauce. 11.25

Hendrix
 Mushrooms, garlic aioli, sartori cheese blend, arugula & balsamic reduction. 11.75

SALADS

*ADD GRILLED OR CRISPY CHICKEN \$3.50




Caesar Salad
 A more traditional approach. Fresh made Caesar dressing, romaine, Parmesan, focaccia croutons, anchovies, & roasted tomato. 10

Ahi Tuna Salad
 Sesame crusted tuna steak on a bed of mixed greens, mango salsa, coconut lime vinaigrette, cucumber, corn, avocado, and puffed rice noodles. 14

Salmon Salad*
 Grilled salmon, roasted beets, romaine, chevre, apple cider vinaigrette, almond puree, apples, radish, & candied almonds. 15

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

 ALL SALADS CAN BE MADE GLUTEN FREE UPON REQUEST

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



VINTAGE
BREWING CO

BURGERS

SERVED WITH YOUR CHOICE OF SIDE

Home Grown*

A beef patty topped with aged white cheddar from Cedar Grove Cheese Factory, fresh apple, arugula, & VBC black pepper aioli. Drizzled with an apple cider reduction and served on a brioche bun. 13.75

Big Sky*

Cowboy up with our tasty western-inspired burger! Topped with bacon, cheddar, fried onion rings, and VBC BBQ sauce on a brioche bun. 11.5

Black & Bleu*

A beef patty topped with bacon, bleu cheese, caramelized onion, roasted mushrooms, and roasted garlic aioli on a brioche bun. 12.25

Popper*

Beef patty topped with roasted jalapeño cream cheese, fried jalapeño slices, and a candied bacon spread on a brioche bun. 12.25

Breakfast Burger*

A knife and fork burger laid on Texas toast with a beef patty, egg, bacon, a tater tot patty, and American & pepper jack cheese. Smothered in sausage gravy. 13.5

Build Your Own*


Fresh patty grilled to your liking

with lettuce, tomato, onion, & pickle on a brioche bun 9

Add another patty: \$5

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

Choice of toppings: bacon, fried egg, roasted mushrooms, avocado, coleslaw, caramelized onions, fried onion rings, jalapeños, salsa, spinach artichoke dip, & black beans. **\$1.50 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.

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

Sides

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

SANDWICHES AND WRAPS

SERVED WITH YOUR CHOICE OF SIDE

Turkey Panini Melt

Turkey, cheddar, bacon, lettuce, tomato, and avocado aioli pressed in sourdough bread. 11.75

Crispy Buffalo Chicken Sandwich

Two breaded and fried chicken thighs tossed in Buffalo sauce with American & pepper jack cheeses, lettuce, tomato, onion, & ranch on a brioche bun. 11

Big Dixie Sandwich

A deluxe grilled cheese with breaded fried chicken thighs, VBC queso mac & cheese, cheddar cheese, & VBC BBQ, all between two slices of Texas toast. 11

Dijon Salmon Sandwich*

Dijon crusted salmon with candied maple bacon spread, fresh pear, and arugula, on a ciabatta roll. 13.50

Caprese Panini

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

Chicken Bacon Ranch Wrap

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

Spice it up by adding buffalo sauce at no extra charge. 10.25

Wisconsin Fish Sandwich

VBC beer battered deep fried cod, with American cheese, lettuce, tomato, & onion on a brioche bun. With VBC tartar sauce. 10

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Fresh

• M E N U •

LOCAL

ENTRÉES

Fish & Chips

VBC beer battered fried cod served with VBC creamy coleslaw, tartar sauce, lemon, and your choice of fries, tater tots or pub chips. 13

Chicken & Waffles

Two waffle-breaded & fried boneless chicken thighs smothered in country-style sausage gravy. Served with Weiss-Nix waffles & real maple syrup. 12.75

BBQ Baked Mac & Cheese

Savory BBQ pork layered with cavatappi pasta and VBC queso. Topped with pretzel bread crumbs then baked to perfection. 13.25  UPON REQUEST \$1.50

Rip Rip Cheesy Mac

Buffalo tossed rip rip chicken, atop VBC queso mac, and jalapeño cream cheese. Topped with ranch, bleu cheese crumbles, and green onion. 14

Fish Tacos

VBC beer battered cod in soft flour tortillas. Topped with VBC creamy coleslaw, salsa, and Hoodoo hot sauce. Served with black beans & rice. 13

Stroganoff*

Wide cut egg noodles tossed in a porcini sauce. Topped with grilled top sirloin and fried leeks. 15.5

Grilled Salmon*

Grilled salmon served with roasted garlic mashed potatoes, chef's veggies. 16

Bluegill Basket

Lightly breaded and deep fried. Served with tartar sauce, VBC creamy coleslaw, and your choice of side. 15

Schnitzel

Dedication infused brat, breaded pork cutlet, roasted garlic mashed potatoes, chefs veg, brown gravy. 16

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DRESSINGS AND DIPS

\$1 each

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|-----------------------------|--------------------------|
| Bleu Cheese | Beer Mustard |
| Western | Buffalo Sauce |
| Ranch | VBC BBQ Sauce |
| Caesar | Chipotle Peach BBQ Sauce |
| Garlic Parmesan | VBC Queso Sauce |
| Apple Cider Vinaigrette | Fresh Salsa |
| Spicy Peanut Cilantro Sauce | Pesto Aioli |
| Spinach Artichoke Dip | Green Goddess |
| Roasted Garlic Aioli | Avocado Aioli |
| Black Pepper Aioli | Bleu Cheese Dressing |
| Tartar Sauce | Balsamic Vinaigrette |
| Sweet Chili Sauce | Coconut Lime Vinaigrette |
| Hoodoo Hot Sauce | Tzatziki Sauce |

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

Because our restaurant is family owned and operated, we stick to our local roots. We make great efforts to get our food from local vendors and farmers who supply high quality and fairly traded goods, that our kitchen uses to produce each dish from scratch. Our ground beef comes from Knoche's Market and Butcher Shop and cheese from our friends at the Cedar Grove Cheese Factory. Each item in every dish is hand selected by our chef to produce the best quality and best tasting menu around. Thank you for sitting down at a VBC family table today. We hope your experience is enjoyable! See you again soon!



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