

# M E N U

## APPETIZERS

### Nachos 🌶️

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

### Rip Rip Chicken 🌶️

Fried chicken thigh bites tossed in your choice of chipotle peach BBQ, sweet chili, or Buffalo sauce. Served on a bed of creamy slaw with your choice of ranch or bleu cheese dressing. 10

### VBC Pretzels ✓

Two house-made soft pretzels. Served with beer mustard & VBC queso. 7.5

### Fried Cheese Curds ✓

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

## SALADS

Add Grilled chicken +3.5

### Caesar Salad

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

### Thai Salad 🌶️

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

### Salmon Salad

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

### Spring Salad

Mixed greens, blackened chicken, red onions, cucumbers, strawberries, blueberries, feta, shaved almonds, & green goddess dressing 13

### House Salad

Lettuce, carrots, cucumbers, tomatoes, red onions, shredded cheese, croutons, & choice of dressing Small | 3.75 Large | 7

## SANDWICHES

AND

## WRAPS

All served with choice of side

### Turkey Panini Melt

Turkey, cheddar, bacon, lettuce, tomato, & avocado aioli pressed in sourdough bread. 12

### Crispy 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. 11.5

### 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. 11.25

### Wisconsin Fish Sandwich

VBC beer battered deep fried cod, with American cheese, lettuce, tomato, & onion on a brioche bun. Served with VBC tartar sauce. 11

### The Reuben

Beer-braised corned beef, fresh sauerkraut, Swiss, spicy brown mustard, & 1000 island dressing on marble rye. 12

### Steak Sandwich

Chef's choice cut, Swiss cheese, mushrooms, caramelized onions, horseradish sauce, lettuce, tomato, & onion on a cornmeal dusted kaiser roll. 13.5

### Bluegill Po'Boy

Breaded and fried bluegill, shredded lettuce, diced tomato, diced onion, & Cajun mayo on a hoagie bun. 13

## Soup of the Day

Ask about our chef's daily house-made soup. Cup 3.5



# FLATBREADS

Substitute   crust (+ 3)

## Margherita

Pesto aioli, heirloom tomato, hand pulled mozzarella, & fresh basil. Topped with pine nuts & balsamic drizzle. 11.25

## Sausage & Pepperoni

Tomato sauce with mozzarella, hand pulled sausage, & grilled pepperoni. 11.25

## Cheese

Tomato sauce with mozzarella. 10

# BURGERS

All served with choice of side

## Home Grown

Knoche's beef patty\* topped with aged white cheddar, fresh apple, arugula, & VBC black pepper aioli. Drizzled with apple cider reduction & served on a brioche bun. 14.5

## Big Sky

Cowboy up with our tasty western-inspired burger! Knoche's beef patty\* topped with bacon, cheddar, fried onion rings, & VBC BBQ sauce on a brioche bun. 12

## Black & Bleu

Knoche's beef patty\* topped with bacon, bleu cheese, caramelized onion, roasted mushrooms, & roasted garlic aioli on a brioche bun. 13

## Double Dragon

Knoche's beef patty\* topped with a grilled brat, Jinja Ninja caramelized onions, smoked pepper jam, bistro sauce, topped with fried cheese curds. 13.5

## Build Your Own\*

Fresh patty grilled to your liking with lettuce, tomato, onion, & pickle on a brioche bun 10

**Add another patty: \$6**

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

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





**VINTAGE**  
BREWING CO.  
MADISON WEST

# ENTREES

## Fish & Chips

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

## BBQ Baked Mac & Cheese

Savory BBQ pork layered with cavatappi pasta & VBC queso. Topped with pretzel bread crumbs then baked to perfection. 13.75   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, & green onion. 14.5

## Stroganoff\*

Wide cut egg noodles tossed in a porcini sauce. Topped with grilled top sirloin & French fried onions. 16

## Grilled Salmon\*

Grilled salmon served with roasted garlic mashed potatoes, & asparagus. 16

## Bluegill Basket

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

# SIDES:

### Sidewinder Fries

Beer battered thick cut fries

### Tator Tots

### Sweet Potato Fries

### Roasted Garlic Mashed Potatoes

Beef gravy on request

### Asparagus

### Creamy Coleslaw

### Cottage Cheese

# DRESSINGS DIPS

### ALL \$1 EACH:

Western, Ranch, Caesar, Spicy Peanut Cilantro, Apple Cider Vinaigrette, 1000 Island, Avocado Aioli, Beer Mustard, Black Pepper Aioli, Fresh Salsa, Pesto Aioli, Roasted Garlic Aioli, VBC Queso, Buffalo, Chipotle Peach BBQ, Sweet Chili, Tartar



INDICATES THE MENU ITEM IS GLUTEN FREE



INDICATES THE MENU ITEM IS VEGETARIAN



INDICATES THE MENU ITEM IS SPICY

\*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.