

# 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 garlic Parmesan, 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

### MINI BIRRIA QUESADILLAS 🌶️

Braised short rib, Chihuahua cheese, sour cream, salsa fresca, and shredded lettuce, & chimichurri aioli on corn tortillas. 11

## SALADS

*Add: fried egg +1, grilled chicken +3.50, salmon+7, steak +7*

### CAESAR SALAD

A more traditional approach. Fresh made Caesar dressing, romaine, Parmesan, focaccia croutons, anchovies, & roasted tomato. 11

### THAI SALAD 🌶️

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

### BLACKENED SALMON SALAD

Blackened salmon filet,\* cucumbers, strawberries, blueberries, feta, candied nuts, mixed greens, & green goddess dressing. 15

### TACO BOWL 🌶️

Ground beef, romaine, cheddar jack, salsa fresca, taco sauce, & sour cream in a crispy tortilla bowl. 14

### HOUSE SALAD

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

## SANDWICHES

### & WRAPS

*Served with choice of side*

### TURKEY PANINI MELT

Turkey, bacon, cheddar, lettuce, tomato, & avocado aioli pressed in sourdough bread. 12.5

### 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. 12.25

### 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, & ranch in a garlic & herb tortilla. 11.75

🌶️ Spice it up by adding Buffalo sauce at no extra charge.

### WISCONSIN FISH SANDWICH

VBC beer battered deep fried cod, with American cheese, lettuce, tomato, & onion on a brioche bun. Served with VBC tartar sauce. 11.5

### BLUEGILL PO'BOY

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

### WISCO HOT HAM

Heritage Farm ham, Roth Havarti cheese, spicy brown mustard, dill pickles, & horseradish cream on a pretzel bun. 11

### CHICKEN FRIED PORK SCHNITZEL

Breaded & fried pork, American cheese, dill pickle, coleslaw, & garlic parmesan aioli on white bread. 11.5

### BLACKENED CHICKEN CLUB

Blackened chicken, Jones bacon, avocado, pepper jack cheese, lettuce, tomato, roasted red pepper & dill aioli on a ciabatta roll. 11.5

### Soup of the Day

Ask about our chef's daily house-made soup. Cup 4 | Bowl 6



# FLATBREADS

Substitute GF crust + 3

## MARGHERITA V

Pesto aioli, heirloom tomato, hand-pulled mozzarella, & fresh basil. Topped with pine nuts & balsamic drizzle. 11.75

## TRUFFLE SHUFFLE

White truffle garlic cream, Mortadella (Contains nuts), mushrooms, artichoke hearts, Sartori cheese. 12

## SAUSAGE & PEPPERONI 🌶️

Tomato sauce with mozzarella, hand-pulled sausage, & grilled pepperoni. 11.75

## CHEESE

Tomato sauce with mozzarella. 10.5

# BURGERS

Served with choice of side

Substitute GF bun + 1.5

## 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. 12.5

## BLACK & BLEU

Knoche's beef patty\* topped with bacon, bleu cheese, caramelized onion, roasted mushrooms, & garlic Parmesan aioli on a brioche bun. 13.5

## PLUM CRAZY BURGER

Knoche's beef patty\* topped with pickled plum & red onion compote, arugula, goat cheese, & crispy pork belly porchetta on a brioche bun. 13

## BULGOGI BURGER

Pork and beef blend patty,\* teriyaki marinade, Kimchi Cheese Wiz, fried egg\*, & Asian slaw. 12.5

## BUILD YOUR OWN

Knoche's beef patty\* grilled to your liking with lettuce, tomato, onion, & pickle on a brioche bun. 10.25

Add another patty +6

### Substitute

Jones veggie patty. +3  
Chicken. No charge

### 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.



# ENTREES

## BEER BATTERED COD

VBC beer battered fried cod served with VBC creamy coleslaw, tartar sauce, lemon, and your choice of side. 13

## BBQ BAKED MAC & CHEESE 🌶️

Savory BBQ pork layered with cavatappi pasta & VBC queso. Topped with pretzel bread crumbs then baked to perfection. 14 GF UPON REQUEST +1.5

## RIP RIP CHEESY MAC 🌶️

Buffalo tossed rip rip chicken, atop VBC queso mac, & jalapeño cream cheese. Topped with ranch, bleu cheese crumbles, & green onion. 14.5

## MAC OF THE MOMENT 🌶️

Jerk Shrimp Mac  
Sautéd shrimp, RP's Fusilli pasta, sweet peppers, yams, Jamacian jerk scampi sauce, & green onions. 14

## STROGANOFF

Wide cut egg noodles tossed in a porcini sauce. Topped with grilled top sirloin\* & French fried onions. 16.5

## GRILLED SALMON GF

Grilled salmon\* served with mashed potatoes, & chef's vegetable. 17

## BLUEGILL BASKET

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

# SIDES:

Sidewinder Fries

Tater Tot

Sweet Potato Fries

Mashed Potatoes

Beef gravy on request

Chef's Vegetable

Creamy Coleslaw

Cottage Cheese

# DRESSINGS

## & DIPS

\$1 EACH:

Western, Ranch, Caesar, Spicy Peanut Cilantro, 1000 Island, Avocado Aioli, Beer Mustard, Fresh Salsa, Pesto Aioli, VBC Queso, Buffalo, Chipotle Peach BBQ, Sweet Chili, Tartar, Garlic Parmesan Aioli, VBC BBQ, Cajun Mayo, & Green Goddess

GF INDICATES THE MENU ITEM IS GLUTEN FREE

V 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.