

# Menu

## APPETIZERS

### NACHOS 🌱

Pulled pork, black beans, cheddar jack cheese, roasted corn, jalapeños, salsa, VBC queso, & sour cream. Drizzled with chipotle peach BBQ. 14

### RIP RIP CHICKEN 🌱

Fried chicken thigh bites tossed in your choice of chipotle peach BBQ, garlic Parmesan, sweet chili, spicy garlic or Buffalo sauce. Served on a bed of creamy slaw with your choice of ranch or bleu cheese dressing. 12

### VBC PRETZELS V

Two house-made soft pretzels. Served with beer mustard & VBC queso. 8

### FRIED CHEESE CURDS V

Classic breaded white cheddar cheese curds made with cheese from Ellsworth, WI. Served with ranch. 10.5

### DEEP FRIED MEATBALLS 🌱

Tossed in sweet chili sauce and topped with green onion. 13

## SALADS

*Add  
grilled chicken +6  
salmon +10  
steak +10*

### CAESAR SALAD

A more traditional approach. Fresh made Caesar dressing, romaine, Parmesan, focaccia croutons, & roasted tomato. 12 add anchovies (+1)

### THAI SALAD 🌱

Grilled chicken, spicy peanut cilantro sauce, romaine, radish, green onion, avocado, cashews, sweet chili sauce, & wontons. 15

### BLACKENED SALMON SALAD

Mixed greens, blackened salmon filet\*, cucumbers, strawberries, blueberries, feta, candied nuts, & green goddess dressing. 18.5

### HOUSE SALAD

Lettuce, carrots, cucumbers, tomatoes, red onions, shredded cheese, croutons, & choice of dressing  
Small 5.25 | Large 8.5

## FLATBREADS

*Substitute  
gf crust (+ 4)*

### MARGHERITA V

Pesto aioli, heirloom tomato, hand pulled mozzarella, & fresh basil. Topped with pine nuts & balsamic drizzle. 13

### SAUSAGE & PEPPERONI 🌱

Tomato sauce with mozzarella, hand pulled sausage, & grilled pepperoni. 13

### CHEESE

Tomato sauce with mozzarella. 12

## SOUP

### CHICKEN TORTILLA

Topped with cheddar jack cheese, fried tortilla, green onion, & sour cream.  
Cup 4.5 | Bowl 6

### SOUP OF THE DAY

Ask about our chef's daily house-made soup.  
Cup 4.5 | Bowl 6

\*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.



**VINTAGE**  
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## SANDWICHES AND WRAPS

*Served with choice of side*

### CHICKEN BACON RANCH WRAP

Crispy chicken tossed with ranch, bacon, lettuce, tomato, cheddar cheese, in a garlic & herb tortilla. Spice it up by adding buffalo sauce at no extra charge. 13

### WISCONSIN FISH SANDWICH

VBC beer battered fried cod, with American cheese, tartar sauce, lettuce, tomato, & onion on a brioche bun. 14.75

### BLUEGILL PO'BOY

Breaded and fried bluegill, shredded lettuce, tomato, red onion, & Cajun mayo on a hoagie bun. 16

### VINTAGE DIP

House roasted & shaved beef, roasted mushrooms, caramelized onions, & Swiss cheese on a hoagie bun. Served with au jus on the side. 15.75

### TURKEY MELT

Turkey, cheddar, bacon, lettuce, tomato, & avocado aioli pressed in sourdough bread. 13.5

### 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. 14.5

### CAPRESE MELT

Fresh mozzarella, pesto aioli, oven roasted tomato, caramelized onion, & a balsamic reduction pressed in sourdough bread. 13

## BURGERS

*Served with choice of side*

*Substitute **GF** bun + 1.5*

### BIG SKY

Cowboy up with our tasty western-inspired burger! Knoche's 7oz. beef patty\* topped with bacon, cheddar, fried onion rings, & VBC BBQ sauce on a brioche bun. 15

### BLACK & BLEU

Knoche's 7oz. beef patty\* topped with bacon, bleu cheese, caramelized onion, roasted mushrooms, & garlic Parmesan aioli on a brioche bun. 15

### HOME GROWN

Knoche's 7oz. beef patty\* topped with white cheddar, fresh apple, arugula, & garlic Parmesan Aioli. Drizzled with an apple cider reduction and served on a brioche bun. 15.5

### BUILD YOUR OWN

Knoche's 7oz. beef patty\* grilled to your liking with lettuce, tomato, onion, & pickle on a brioche bun. 12

**Add another patty** +7

#### Substitute:

Veggie patty. +3 or Chicken. *No charge*

#### Choice of cheese:

Cheddar, Swiss, American, pepper jack, bleu cheese, jalapeño cream cheese, mozzarella, & VBC queso. +1.25 each.

#### Choice of toppings:

Bacon, fried egg, roasted mushrooms, avocado, coleslaw, caramelized onions, fried onion rings, jalapeños, salsa, & black beans. +2 each.

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## ENTREES

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### **BEER BATTERED COD**

VBC beer battered fried cod served with VBC creamy coleslaw, tartar sauce, lemon, & your choice of sidewinder fries, tater tots or chef's vegetables. 16

### **BBQ BAKED 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 \$1.50

### **RIP RIP CHEESY MAC** 🌶️

Buffalo tossed rip rip chicken, atop VBC queso mac, & jalapeño cream cheese. Topped with ranch, bleu cheese crumbles, & green onion. 17 GF UPON REQUEST \$1.50

### **STROGANOFF**

Wide cut egg noodles tossed in a marsala mushroom sauce. Topped with chef's choice cut steak\* & French fried onions. 18

### **GRILLED SALMON**

Grilled salmon\* served with mashed potatoes & chef's vegetables. 20

### **BLUEGILL BASKET**

Lightly breaded and deep fried. Served with tartar sauce, VBC creamy coleslaw, & your choice of side. 18.5

*Ask about our Dessert Menu!*



**VINTAGE**  
BREWING CO.

**Vintage Brewing Co. Madison West**  
674 South Whitney Way Madison, WI

**Vintage Brewing Co Capitol East**  
803 East Washington Madison, WI

**Vintage Brewing Co. Sauk Prairie**  
600 Water Street Sauk City, WI

GF	INDICATES THE MENU ITEM IS GLUTEN FREE
V	INDICATES THE MENU ITEM IS VEGETARIAN
🌶️	INDICATES THE MENU ITEM IS SPICY

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