

# Menu

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## SPECIALS

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### BRUSSELS AND YUKONS

Brussel sprouts & Yukon gold potatoes roasted in our Sister Golden Kolsch with shaved Parmesan cheese, truffle oil, & chive. 9

### POUTINE

Sidewinder fries or tater tots, fresh cheese curds, sour cream, beef demi, & chive. 13 Add our Beer Braised Beef Chili over the top for \$2

### MAC FLATBREAD

Our house-made flatbread, cavatappi pasta, VBC cheese sauce, fresh mozzarella, garlic, & parsley. 14

### SONOMA CHICKEN SALAD WRAP

Baked chicken, grapes, poppyseed, celery, walnuts, & honey aioli with fresh greens, & tomato in a whole wheat wrap. Served with your choice of side. 14

### STEAK SANDWICH

Shaved strip steak, Woodshed whiskey butter mushrooms, & horseradish crema served on hoagie bun. Served with your choice of side. 16

### SHEPHERDS PIE

Ground beef, garlic mashed potatoes, peas, carrots, beef demi, & fresh cheese curds. 16

### KOREAN BBQ BEEF

Shaved strip steak, brown sugar, soy, & chive oil. Served with local pickled carrots. 21

### CILANTRO SHRIMP

4 large jumbo shrimp, cilantro oil, served with mango coulis. 21

### BONE-IN PORK RIBEYE

Bone-in pork ribeye, Woodshed whiskey demi, garlic smothered jalapeño queso mashed potatoes, & chefs vegetables. 24

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## SIDES

Sidewinder Fries  
Tater Tots  
Mashed Potatoes  
*Beef gravy on request*

Chef's Vegetable  
Creamy Coleslaw  
Cottage Cheese

## DIPS

\$1.50 EACH

Avocado Aioli  
Beer Mustard  
Fresh Salsa  
Pesto Aioli  
VBC Queso  
Buffalo  
Chipotle Peach BBQ

Sweet Chili  
Tartar  
Garlic Parmesan Aioli  
VBC BBQ  
Spicy Garlic

## DRESSINGS

\$1.50 EACH

Western  
Ranch  
Caesar

Spicy Peanut Cilantro  
Balsamic Vinaigrette  
Green Goddess  
Bleu Cheese