

Menu

SPECIALS

CAJUN SHRIMP NACHOS

Cajun shrimp, black beans, cheddar jack cheese, roasted corn, jalapeños, salsa, VBC jalapeño queso, Salvadoran crema, & Cajun Mayo. Half 15 | Full 21.5

NEAPOLITAN FRIED CHICKEN

Fried chicken thigh, roasted red peppers, marinara, basil pesto, Muenster, & fresh mozzarella cheese. Served on a Ciabatta roll with your choice of side. 15

THAI CHICKEN WRAP

Deep fried chicken, snap peas, kale, green onion, cabbage, carrot, broccoli, peanut sauce, & cashews. Served with a side of Korean BBQ sauce, & your choice of side. 14.5

GEORGIA PORKER BURGER

7 oz beef patty*, Jones Dairy thick cut bacon, pulled pork, chipotle peach bbq, pimento cheese spread, Muscoda Colby cheese, fried green tomato aioli, Hotlanta pork rinds, & onion rings. Served on a brioche bun with your choice of side. 16.5

RIP RIP VINTAGE BOWL

Mashed potato, roasted corn, beef gravy, breaded chicken thigh pieces, & cheddar jack cheese. 12

BUFFALO BEER BATTERED WALLEYE

8 oz Canadian Walleye tossed in buffalo sauce topped with a hot honey truffle balsamic glaze, served with tartar sauce and your choice of side. 21.5

GRILLED AHI TUNA

6 oz. seared Ahi Tuna topped with a harissa glaze. Served with creamy asian broccoli slaw. 18

DIPS

\$1.50 EACH

Avocado Aioli, Beer Mustard,
Fresh Salsa, Buffalo,
VBC Jalapeño Queso, Chipotle Peach
BBQ, Sweet Chili, Tartar,
Garlic Parmesan Aioli, VBC BBQ,
Spicy Garlic, Boom Boom,
Sundried Tomato - Pesto Aioli,
Roasted Tomatillo Aioli,
Harissa Hot Honey

DRESSINGS

\$1.50 EACH

Spicy Peanut Cilantro
Balsamic Vinaigrette
Wild Berry Vinaigrette
Western
Ranch
Caesar
Bleu Cheese

SIDES

SIDEWINDER FRIES

TATER TOTS

CHEF'S VEGETABLE

CREAMY COLESLAW

COTTAGE CHEESE

CILANTRO RICE

ASIAN SLAW

PASTA SALAD

MASHED POTATOES

Beef gravy on request

JOIN US

FOR

Brunch!

SATURDAY & SUNDAY

10AM-3PM

BOTTOMLESS

MIMOSAS

NEW Late Night

FOOD MENU | AFTER 10PM