



Brunch Favorites

AMERICAN BREAKFAST

Choice of bacon or sausage, two eggs your way, your choice of mixed greens tossed in balsamic vinaigrette or breakfast potatoes, & Texas toast. 10
Substitute grilled salmon +7

NASHVILLE HOT CHICKEN & FUNNEL CAKE

Breaded & fried chicken thigh, Nashville hot sauce, brown sugar-honey glaze, roasted tomatillo aioli, served over a fresh-fried funnel cake. 15

BISCUITS & GRAVY

Buttermilk biscuits topped with sausage gravy, & two fried eggs. Served with your choice of breakfast potatoes or mixed greens tossed in balsamic vinaigrette. 11

CHIMICHURRI STEAK & EGGS

6 oz. New York strip* topped with chimichurri sauce, your choice of mixed greens tossed in balsamic vinaigrette or breakfast potatoes, two eggs your way, & toast. 17

TRES LECHES PANCAKES

Three house-made buttermilk pancakes served with dulce de leche & candied nuts. 12.5

BREAKFAST BURRITO

A fully loaded burrito filled with scrambled eggs, hash browns, rice, black beans, & pico de gallo. Topped with VBC jalapeño queso & green onions. Choice of bacon, pulled pork, or roasted mushrooms & caramelized onions. 12

EGG, HAM & CHEESE PANINNI

Ham, two fried eggs, avocado aioli, American, & Swiss cheese pressed in sourdough bread. Served with your choice of breakfast potatoes or mixed greens tossed in balsamic vinaigrette. 11.5

BREAKFAST BURGER

A knife & fork burger laid on Texas toast with a locally sourced 7oz. beef patty* topped with a fried egg, bacon, tater tots, American & pepper jack cheese. Smothered in sausage gravy. 16

NORTH AFRICAN BREAKFAST

FLATBREAD

House-made flatbread crust, spicy tomato sauce, sautéed peppers, onions, scrambled eggs, & feta cheese. 13

Drinks

VINTAGE BLOODY MARY

House-made bloody mix. 9

BOTTOMLESS MIMOSAS 17

HAIR OF THE PERRO

Vintage take on a Mexican coffee. Espolón Reposado Tequila, Staline Coffee Liqueur, & agave syrup. Topped with regular or decaf coffee. Served with a cinnamon stick. 12

We Proudly Serve...

Pepsi products, house-crafted sodas, Colectivo coffee, & tea. See our drink menu for house-made craft beer, house cocktails, and free spirited cocktails.



BREAKFAST OLD FASHIONED

Bacon washed Bulleit Bourbon, maple syrup, & orange bitters. Garnished with an orange twist. 13

APPLE-ROL SPRITZ

Aperol, champagne, apple cider, and soda water. Garnished with a dried apple and star anise. 9

Salads

Add: grilled chicken +6, salmon +10, steak +10, fried egg +2

CAESAR SALAD

A more traditional approach. Fresh made Caesar dressing, romaine, Parmesan, focaccia croutons, & roasted tomato. 11 Add anchovies +1

THAI SALAD

Grilled chicken, spicy peanut cilantro sauce, romaine, radish, green onion, avocado, cashews, sweet chili sauce, & wontons. 15.5

ROMAINE WEDGE SALAD

Romaine lettuce, bacon, roasted tomato, fried onion, carrot, bleu cheese crumbles, western & bleu cheese dressing. 11

HOUSE SALAD

Mixed greens, carrots, cucumbers, tomatoes, red onions, shredded cheese, croutons, & choice of dressing. Small 5.25 | Large 9

For the Table

VBC PRETZELS

Two house-made soft pretzels. Served with beer mustard & VBC jalapeño queso. 9.5

RIP RIP CHICKEN

Deep fried chicken thigh bites tossed in your choice of chipotle peach BBQ, Buffalo, garlic Parmesan, & choice of ranch or bleu cheese dressing. 12.5

NACHOS

Pulled pork, black beans, cheddar jack cheese, roasted corn, jalapeños, salsa, VBC jalapeño queso, & sour cream. Drizzled with chipotle peach BBQ. Half 10 | Full 15

CHEESE CURDS

Classic breaded white cheddar cheese curds. Served with ranch. 11

Add On's

Cheesy hashbrowns 3.5
 Bacon 3
 Sausage 3
 2 eggs your way 3
 Mixed greens 2.5
 Breakfast potatoes 2.5
 Texas toast 2

Soup

SCAREDY CAT CHILI

Beef and chorizo chili topped with cheddar jack cheese & green onions. Cup 4.5 | Bowl 6.5

SOUP OF THE DAY

Ask about our chef's daily house-made soup. Cup 4.5 | Bowl 6.5

**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.*

Flatbreads

Gluten friendly crust upon request +4

SAUSAGE & PEPPERONI

Tomato sauce with mozzarella, sausage, & grilled pepperoni. 14.5

Build your own Flatbread

Start with our house-made flatbread crust, tomato sauce, & cheese. 11.5

Choice of cheeses

Shredded mozzarella or cheddar jack no charge. Fresh mozzarella. +2

Choice of protein

Pepperoni, Italian sausage, bacon, crispy chicken, grilled chicken, scrambled eggs. +3.5

Choice of veggies

Onion, pickled jalapeño, mushroom, caramelized onion, roasted tomato, arugula. +2

Sides

Sidewinder fries
Tater tots
Chef's vegetable
Creamy coleslaw
Cottage cheese
Cilantro rice
Fruit cup
Mashed potatoes
(beef gravy on request)
House salad +3
Cup of soup +3

 INDICATES THE MENU ITEM IS SPICY

 INDICATES THE MENU ITEM IS VEGETARIAN

Burgers

Served with choice of side

Gluten friendly bun upon request +1.5

BIG SKY

Cowboy up with our tasty western-inspired burger! Locally sourced 7 oz. beef patty* topped with bacon, cheddar, fried onion rings, & VBC BBQ sauce on a brioche bun. 15.5

BLACK & BLEU

Locally sourced 7 oz. beef patty* topped with bacon, bleu cheese, caramelized onion, roasted mushrooms, & garlic Parmesan aioli on a brioche bun. 15.5

EDDIE MUNSTER

Locally sourced 7 oz. beef patty* topped with bacon, sauteed mushrooms, onion rings, muenster cheese, garlic Parmesan aioli, & VBC beef gravy on a brioche bun. 16

Build your own Burger

Locally sourced 7 oz. beef patty* grilled to your liking with lettuce, tomato, onion, & pickle on a brioche bun. 12.5

Add another patty +7 Add bacon +3

Substitute

Veggie patty or chicken no charge.

Choice of cheese

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

Choice of toppings

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

Sandwiches & Wraps

TURKEY PANINI

Turkey, bacon, cheddar, lettuce, tomato, & avocado aioli pressed in sourdough bread. 14

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. 15

CHICKEN BACON RANCH WRAP

Crispy chicken tossed with ranch, bacon, lettuce, tomato, cheddar cheese, & herb tortilla. Spice it up by adding buffalo sauce at no extra charge. 14

NASHVILLE HOT CHICKEN

Fried chicken thigh, Nashville hot sauce, brown sugar-honey glaze, roasted tomatillo aioli, & pickles on a brioche bun. 15

Favorites

BEER BATTERED COD

VBC beer battered fried cod served with VBC creamy coleslaw, tartar sauce, lemon, & your choice of side. 18

BBQ BAKED MAC & CHEESE

Savory BBQ pulled pork layered with cavatappi pasta & VBC jalapeño 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 cavatappi pasta layered in VBC jalapeño queso & jalapeño cream cheese. Topped with ranch, bleu cheese crumbles, & green onion. 17 GF UPON REQUEST \$1.50

Dressings

Western, Ranch, Caesar, Bleu cheese, Spicy peanut cilantro, Balsamic vinaigrette

Dips

Avocado aioli, Beer mustard, Fresh salsa, Buffalo, VBC jalapeño queso, Chipotle peach BBQ, Sweet chili, Tartar, Garlic Parmesan aioli, VBC BBQ, Spicy garlic, Pesto, Roasted tomatillo aioli, Horseradish aioli, Sriracha sauce

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