



VINTAGE
BREWING CO

Brunch Favorites

TRES LECHES PANCAKES *Staff Favorite*

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

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

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

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

NORTH AFRICAN BREAKFAST

FLATBREAD *🔥*

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

BISCUITS & GRAVY

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

EGG, HAM & CHEESE PANINI

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

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

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

Drinks

BOTTOMLESS MIMOSAS 17 | 2.5 hour limit.

VINTAGE BLOODY MARY *🔥*

House-made bloody mix, Absolut Peppar & Citron Vodka. 9

HAIR OF THE PERRO

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

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

For the Table

NACHOS *🔥*

Pulled pork, black beans, cheddar jack cheese, roasted corn, pickled jalapeños, pico de gallo, VBC jalapeño queso, & sour cream. Drizzled with chipotle peach BBQ.

Half 11 | Full 16.5

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

CHEESE CURDS *🌿*

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

Add On's

Bacon 3.5

Sausage 3

Cheesy hashbrowns 3.5

2 eggs your way 3

Mixed greens 2.5

Breakfast potatoes 2.5

Texas toast 2

We Proudly Serve...

Pepsi products & Colectivo coffee.

See our drink menu for house-made craft soda, beer, house cocktails, & free spirited cocktails.



Salads

CAESAR SALAD

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

BLACKENED SALMON SALAD

Blackened salmon filet*, feta cheese, candied cashews, cucumbers, red onions, mixed greens, & green goddess dressing. 20

HOUSE SALAD *🌿*

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

THAI SALAD *🔥*

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

Dressings

Ranch, Western, Caesar, Balsamic vinaigrette, Bleu cheese, Green goddess, & Spicy peanut cilantro.

+1.5 each

Soup

SOUP OF THE DAY

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

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, & choice of cheese. 11.5

Choice of cheese

Shredded mozzarella or cheddar jack cheese.

Choice of protein

Pepperoni, Italian sausage, bacon, crispy chicken, or grilled chicken. +3.5 each

Choice of veggies

Onions, pickled jalapeños, roasted mushrooms, caramelized onions, roasted tomatoes, or arugula. +2 each

Sides

Tater tots
Smashed red potatoes
Sidewinder fries
Chef's vegetable
Creamy coleslaw
Cottage cheese
Cilantro rice
Fruit cup
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 & pickle spear

Gluten friendly bun upon request +2

BIG SKY

Cowboy up with our tasty western-inspired burger! Locally sourced 7 oz. beef patty* topped with bacon, cheddar cheese, 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 onions, roasted mushrooms, & garlic Parmesan aioli on a brioche bun. 15.5

EDDIE MUENSTER

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

Build Your Own

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

Substitute a veggie patty or grilled chicken at no extra charge.

Add another patty +7 | **Add bacon** +3

Choice of cheeses

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, pico de gallo, & black beans. +2 each

Sandwiches & Wraps

Served with choice of side & pickle spear

Gluten friendly bun upon request +2

TURKEY PANINI

Turkey, bacon, cheddar cheese, 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. 16.5

CHICKEN BACON RANCH WRAP *Best Seller*

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. Served with 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. 17
Gluten friendly upon request +1.5

RIP RIP CHEESY MAC

Buffalo tossed fried chicken thigh bites atop cavatappi pasta layered in VBC jalapeño queso & jalapeño cream cheese. Topped with ranch, bleu cheese crumbles, & green onions. 17
Gluten friendly upon request +1.5

Dips

VBC BBQ sauce	Spicy garlic sauce	Avocado aioli	Beer mustard
Chipotle peach BBQ	Sriracha sauce	Garlic Parmesan aioli	Pico de gallo
Tartar sauce	Hoodoo hot sauce	Roasted tomatillo aioli	VBC jalapeño queso
Buffalo sauce	Sweet chili sauce	Horseradish aioli	+1.5 each

**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.*