



APPETIZERS

Deep Fried Meatballs

Tossed in sweet chili sauce and topped with green onion. 8

Loaded Potato Bites

Whipped potatoes with aged white cheddar, bacon bits, and green onion, breaded and fried. Served with black pepper aioli and housemade ranch. 10.5

Pretzel Breaded Fried Pickles

Six deep-fried, pretzel-breaded pickles.
Served with tiger sauce. 7

Baked Spinach Dip

Served with fresh veggies and breads. 9.5

Nachos

Pulled pork, black beans, cheddarjack cheese, roasted corn, jalapeños, salsa, VBC queso, and sour cream.
Drizzled with chipotle peach BBQ sauce. 9

VBC Pretzels

Two house-made soft pretzels. Served with beer mustard & VBC queso. 7

Fried Cheese Curds

Classic breaded, white cheddar cheese curds made with curds from Ellsworth, WI. Served with ranch dressing. 8.75

FLATBREADS

Cheese

Topped with garlic & basil tomato sauce and fresh mozzarella from Baraboo. 10

Margherita

Topped with pesto aioli, heirloom tomatoes, house-made fresh mozzarella, and fresh basil.
Finished with pine nuts and a balsamic drizzle. 11.25

Sausage & Pepperoni

Topped with garlic & basil tomato sauce, fresh mozzarella from Baraboo, hand pulled sausage, and grilled pepperoni. 11.25

Reuben

Topped with 1,000 island, brown mustard, swiss cheese, beer braised corned beef, and sauerkraut. 11

GF SUBSTITUTE GLUTEN FREE CRUST \$1.50

SOUP

CUP \$3.50 BOWL \$5.00

Soup of the day

Made fresh daily.

Loaded Baked Potato Soup

Topped with bacon bits, sour cream, and green onions.

• MENU • Information



INDICATES MENU ITEM MAY BE SPICY



INDICATES MENU ITEM IS VEGETARIAN



INDICATES MENU ITEM IS GLUTEN FREE

*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.

SALADS

ADD SALMON FOR \$5 OR CHICKEN FOR \$3

Caesar Salad

House-made Caesar dressing, parmesan, focaccia croutons, and roasted tomatoes tossed with romaine. 10
Add anchovies \$1

Thai Salad

Grilled chicken, spicy peanut cilantro sauce, radish, green onion, avocado, cashews, sweet chili sauce, and wontons on a bed of romaine. 12.75

Salmon Salad*

Grilled salmon, roasted beets, chevre, apple cider vinaigrette, almond puree, apples, radish, and candied almonds on a romaine blend. 15

GF SALADS CAN BE MADE GLUTEN FREE UPON REQUEST

Sides

- Sidewinder Fries •
- Tater Tots • Cottage Cheese •
- Mashed Potatoes •
- Chef's Veggies • Pub Chips •
- Fresh Veggies & Ranch •
- VBC Spicy Coleslaw •
- VBC Creamy Coleslaw •
- Soup (\$2.50) •
- Salad (\$2.50) •

SANDWICHES AND WRAPS

SERVED WITH YOUR CHOICE OF SIDE

Blackened Chicken Sandwich

Blackened, cornmeal-crusted, chicken breast, Swiss, bacon, avocado aioli, lettuce, tomato, onion, and garlic parmesan aioli on toasted marble rye. 10.75

GF UPON REQUEST \$1.50

Turkey Melt

Turkey, cheddar, bacon, lettuce, tomato, and avocado aioli on grilled sourdough bread. 10.75

GF UPON REQUEST \$1.50

Caprese Melt

Fresh mozzarella, pesto aioli, roasted tomatoes, caramelized onions, basil, and a balsamic reduction on grilled sourdough bread. 9.75

GF UPON REQUEST \$1.50

Loaded BLT

Ham, bacon, cheddar, egg, lettuce, tomato, onion, and mayonnaise on grilled wheat bread. 10

GF UPON REQUEST \$1.50

Fish Sandwich

VBC beer-battered cod, American cheese, lettuce, tomato, onion, and VBC tartar sauce on a brioche bun. 9.75

CBR Wrap

Crispy chicken tossed with ranch, bacon, lettuce, tomato, cheddar cheese, and black pepper aioli in a garlic & herb tortilla.
Spice it up by adding buffalo sauce at no extra charge. 10.5

The Reuben

Beer-braised corned beef, fresh sauerkraut, Swiss cheese, spicy brown mustard, and house-made 1,000 island dressing on pumpernickel bread. 10.75

Vintage Dip

Shaved beef soaked in au jus and served on a Italian roll with American and Swiss cheese and grilled peppers and onions.
Served with a side of au jus. 11

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BURGERS

SERVED WITH YOUR CHOICE OF SIDE

Black & Bleu*

Topped with bacon, bleu cheese, caramelized onions, roasted mushrooms, and roasted garlic aioli on a brioche bun. 10.75

Popper*

Topped with roasted jalapeño cream cheese, fried jalapeño slices and a candied bacon spread on a brioche bun. 10.5

Home Grown*

Topped with aged white cheddar, fresh apple, arugula, VBC black pepper aioli, and an apple cider reduction on a brioche bun. 11.5

Big Sky*

Cowboy up with our tasty western-inspired burger topped with bacon, cheddar, fried onion rings, and VBC BBQ sauce on a brioche bun. 10.5

Fire on the River*

Topped with Carr Valley one-year aged cheddar, pickle, bacon, whole grain beer mustard, and ketchup on a brioche bun. 11.5

BYOB


Build Your Own Burger

Fresh patty grilled to your liking
with lettuce, tomato, onion, and pickle
on a brioche bun. 8.75
Add another patty for \$5

Choice of cheese: cheddar, Swiss, American, pepper jack, provolone, bleu cheese, & VBC queso. 85¢ each

Choice of toppings: bacon, ham, fried egg, roasted mushrooms, avocado, VBC spicy coleslaw, VBC creamy coleslaw, caramelized onions, fried onion rings, jalapeños, salsa, & black beans. \$1 each

We craft our beef burgers from
custom-ground local beef.

Substitute grilled chicken breast, VBC crispy chicken thigh, or  VBC black bean patty for no additional cost.

GF SUBSTITUTE FOR A GLUTEN FREE BUN \$1.50

ENTREES

Fish Tacos

VBC beer-battered cod in soft flour tortillas topped with VBC spicy coleslaw, salsa, and Hoodoo hot sauce. Served with black beans and rice. 13

Chicken & Waffles

Two waffle-breaded & fried, boneless chicken thighs smothered in country style sausage gravy. Served with Weiss-Nix waffles and maple syrup. 12.75

BBQ Baked Mac & Cheese

Savory BBQ pork layered with cavatappi pasta and VBC queso then topped with pretzel bread crumbs and baked to perfection. 13.25

GF REQUEST \$1.50

Rip Rip Mac and Cheese

Buffalo tossed chicken thigh, atop VBC queso mac, and jalapeño cream cheese. Topped with ranch, bleu cheese crumbles, and green onion. 14

GF UPON REQUEST \$1.50

Cajun Chicken Linguine

Linguine tossed with a cajun alfredo sauce, roasted red and green bell peppers, roasted tomatoes, and blackened chicken breast. Topped with parmesan and green onion. 15

Beer Battered Cod

VBC beer-battered cod, tartar sauce, lemon, creamy coleslaw and your choice of side. 11.5

Bluegill

Lightly breaded and deep fried. Served with tartar sauce, VBC creamy coleslaw, and your choice of side. 15

Stroganoff*

Wide cut egg noodles tossed in a porcini mushroom sauce then topped with grilled top sirloin and fried leeks. 15.5

Grilled Salmon

Classic grilled salmon served with jasmine rice and chef's veggies. 15

Broasted Chicken

A Wisconsin must! Breaded and pressure fried half chicken, chef's veggies, and your choice of side. 13.5

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DAILY SPECIALS

Served after 4 pm

MONDAY

Lasagna

Meat lasagna served with a garlic breadstick. 10

TUESDAY

Broasted Chicken Dinner

Breaded and pressure-fried half chicken, chef's veggies, and your choice of side. 10

WEDNESDAY

Beef Tips

Beef tips in a velvety demi glaze on top of texas toast and mashed potatoes. 10

THURSDAY

Broasted Chicken Dinner

Breaded and pressure-fried half chicken, chef's veggies, and your choice of side. 10

FRIDAY

Fish Fry

Your choice of VBC beer-battered cod with a choice of side or parmesan baked cod with chef's veggies and jasmine rice. 16.5

SATURDAY

Rib Night

Half rack of Heritage all natural pork ribs served with chef's veggies and choice of side. 15

Brunch SUNDAY

Served Buffet Style 10am-2pm

Featuring a variety of options like: assorted danishes and pastries, fresh fruit, soup, eggs, Weiss Nix waffles with real maple syrup, biscuits and sausage gravy, omlette station, and salads. Served with your choice of coffee or Pepsi products.

DRESSINGS AND DIPS

Bleu Cheese

Western

Ranch

Caesar

Apple Cider Vinaigrette

Spicy Peanut Cilantro Sauce

Buffalo Sauce

Pesto Aioli

Garlic parmesan Aioli

Tartar Sauce

Sweet Chili Sauce

Hoodoo Hot Sauce

Avocado Aioli

VBC BBQ Sauce

Chipotle Peach BBQ Sauce

VBC Queso Sauce

Fresh Salsa

Roasted Garlic Aioli

VBC Tiger Sauce

Black Pepper Aioli

All dressings and dips are **GF** gluten free excluding:
Spinach Artichoke Dip, Spicy Peanut Cilantro Sauce, and Beer Mustard

