

Menu

WIFI Password: DrinkVintage

AROMATIC SHRIMP

Crispy tempura shrimp, fresh garlic, red onion, parsley, & lime zest. Served with a sweet chili sauce. 16.5

QUESABIRRIA TACOS

3 slow cooked beef tacos, mozzarella cheese, onion, cilantro, & lime. Served with a rich consomme. 15 add rice +1.50

FALL HARVEST SALAD

Spinach, arugula, local beets, apple, raisin, hooks 2 yr blue cheese, toasted walnut, & blue cheese vinaigrette. 16

FRIED CHEDDAR POLENTA

White cheddar fried polenta, tomato ragu, lemon mustard aioli, & celery leaf. 15

GRILLED CHICKEN & CILANTRO RICE BOWL

Garlic and chili marinated chicken breast, cilantro rice, red onion, red bell pepper, & cilantro signature sriracha sauce. 16

BEER BRAISED POT ROAST

Hearty cuts of beef braised in our Mclovin irish red, root vegetable, mashed potato, & buttered sourdough. 20

BLACKENED CHICKEN & SMOKED MOZZARELLA TORTELLINI

Blackened chicken breast, smoked mozzarella tortellini, white wine cream sauce, crispy chick-pea, & fresh dill. 18

SPECIALS

EVERY DAY BROASTED CHICKEN

Broasted half chicken served with chef's vegetables, & choice of side. 17

FRIDAY FISH

Choice of citrus Parmesan crusted baked cod or beer-battered cod.

Served with choice of side. 18

STARTS AT 4PM

SUNDAY BRUNCH BUFFET

Brunch served buffet style. 20

SATURDAY PRIME RIB

Slow roasted prime rib served with au jus & choice of side.

12 oz. 30 | 16 oz. 34

4PM-CLOSE

SIDES

Sidewinder Fries

Tater Tots

Mashed Potatoes

Beef gravy on request

Chef's Vegetable

Creamy Coleslaw

Cottage Cheese

Cilantro Rice

DIPS

\$1.50 EACH

Avocado Aioli

Beer Mustard

Fresh Salsa

VBC Jalapeño Queso

Buffalo

Chipotle Peach BBQ

Sweet Chili

Tartar

Garlic Parmesan Aioli

VBC BBQ

Spicy Garlic

Sundried Tomato - Pesto Aioli

Roasted Tomatillo Aioli

DRESSINGS

\$1.50 EACH

Western
Ranch
Caesar

Spicy Peanut Cilantro
Balsamic Vinaigrette
Wild Beery Vinaigrette
Bleu Cheese