



SPECIALS

SPINACH ARTICHOKE DIP

Toasted baguette, provolone, pesto, balsamic glaze 14 *Add Chicken +5*

FALL HARVEST SALAD

Spinach, arugula, romaine blend, grilled or crispy chicken, sliced apple, roasted golden beets, Carr Valley aged bleu cheese, toasted walnuts, honey herb vinaigrette 18

BIRRIA CHEESESTEAK

Beef birria, mozzarella, grilled bell pepper, onions, cilantro, VBC queso, toasted hoagie roll, consommé, mixed greens 16.5

Standard Side +1 | Sidewinder Fries +2 | Soup or Salad +4

VBC RUEBEN

Beer-braised corned beef, sauerkraut, Swiss, VBC 1000 Island, toasted marble rye, mixed greens 16

Standard Side +1 | Sidewinder Fries +2 | Soup or Salad +4

MAPLE GLAZED CHICKEN & GNOCCHI

Maple-glazed chicken thigh, roasted butternut squash, gnocchi, brown sage butter 18

STROGANOFF

Beer Braised Beef, VBC stroganoff sauce, egg noodles, fried onion 24

BROASTED CHICKEN

Broasted half chicken, chef's special vegetables, choice of side 17

DESSERTS

ITALIAN MASCARPONE CAKE 9

CHOCOLATE LAVA CAKE 10

ASK ABOUT OUR CHEF'S SPECIAL DESSERT

Sunday Brunch Buffet
10 AM - 2PM | EVERY SUNDAY



Join our LOYALTY CLUB

10%

BACK ON ALL
PURCHASES IN
THE RESTAURANT

\$10

SIGN UP
BONUS

\$15

TO BE SPENT
DURING YOUR
BIRTHDAY MONTH

SIGN UP WITH
YOUR *email*
TODAY!

PRIVATE EVENTS & WEDDINGS

Have you toured our private event space?

PERFECT FOR YOUR
HAPPY HOUR GET TOGETHERS,
SOCIAL GROUP OUTINGS,
MEETINGS, REHEARSAL DINNER
& WEDDING!



scan for info!