

specials.

EVERY DAY | 2PM - CLOSE

SPINACH ARTICHOKE DIP

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

RUSTIC 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

WALLEYE SANDWICH

Fried walleye, lemon dill aioli, lettuce, tomato, and onion on a toasted hoagie bun, served with a choice of side 18

VBC REUBEN

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.

CHOCOLATE LAVA CAKE 10

ITALIAN MASCARPONE CAKE 9

ASK ABOUT OUR CHEF'S SPECIAL DESSERT

happy hour.

MONDAY - FRIDAY | 3-6PM

HAPPY HOUR IS NOT VALID DURING SPECIAL EVENTS

\$2 off

- VINTAGE TAPS

EXCLUDING BARREL-AGED BEERS

- APPETIZERS

- RAIL COCKTAILS

- HOUSE MOCKTAILS

- GLASSES OF WINE

loyalty club.

SIGN UP WITH YOUR EMAIL TODAY!

5% BACK ON ALL PURCHASES IN THE RESTAURANT

\$10 TO BE SPENT DURING YOUR BIRTHDAY MONTH

\$10 SIGN UP BONUS

PRIVATE EVENTS



PERFECT FOR YOUR HAPPY HOUR
GET TOGETHERS, SOCIAL GROUP
OUTINGS, MEETINGS & MORE!