



APPETIZERS

Deep Fried Meatballs

Tossed in sweet chili sauce and topped with green onion 9

Pretzel Breaded Fried Pickles

Six deep fried, pretzel-breaded pickles.

Served with tiger sauce & topped with green onion 7.25

Baked Spinach Dip

Served with fresh veggies and breads 9.5

Nachos

Pulled pork, black beans, cheddar jack cheese, roasted corn, jalapeños, salsa, VBC queso, and sour cream. Drizzled with chipotle peach BBQ 10

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 cheese from Ellsworth, WI. Served with ranch dressing 8.75

Rip Rip Chicken

Bone-in chicken wings or boneless deep fried chicken thigh bites tossed in your choice of Chipotle peach bbq, Buffalo, spicy garlic, spicy peanut cilantro sauce, or dry rub. Served with celery and choice of ranch or bleu cheese dressing 10

FLATBREADS

Cheese

Tomato sauce with garlic and basil, topped with fresh mozzarella 10

Margherita

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

Sausage & Pepperoni

Tomato sauce with garlic & basil, topped with fresh mozzarella, hand pulled sausage, and grilled pepperoni 11.25

Bacon Cheeseburger

1000 Island and yellow mustard, cheddar jack, American cheese, tomato, red onion, bacon, and locally sourced hamburger. Topped with chopped pickles 11.25

 GF SUBSTITUTE GLUTEN FREE CRUST \$1.50

SOUP

CUP \$3.50 BOWL \$5.00

Soup of the day

Made fresh daily

Creamy Chicken Quesadilla Soup

Topped with sour cream, house-made tortilla chips, cheddar jack cheese and green onion

• MENU • Information



INDICATES THE MENU ITEM IS SPICY



INDICATES THE MENU ITEM IS VEGETARIAN

GF

INDICATES THE MENU ITEM IS GLUTEN FREE



INDICATES THE MENU ITEM CONTAINS NUTS

*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.

Please be advised all menu items are at risk of cross-contamination of peanuts, tree nuts, soy, milk, eggs and wheat. Alert your server of any food allergies.

SALADS

add salmon \$5, chicken \$3, grilled pork tenderloin \$8, or roasted vegetables \$5

Caesar Salad

Fresh-made Caesar dressing, romaine, parmesan, focaccia croutons, & roasted tomatoes 10
add anchovies \$1

Thai Salad



Grilled chicken, spicy peanut cilantro sauce, romaine, radish, green onion, avocado, cashews, sweet chili sauce, & wontons 12.75

Salmon Salad*

Grilled salmon, roasted beets, romaine, chevre, apple cider vinaigrette, almond puree, apples, radish, & candied almonds 15

Greek Salad

Mixed greens, red onion, artichoke, pepperoncini, kalamata olive, feta, tomato, italian vinaigrette, tzatziki, pita, grilled chicken 12.75

Sides

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

GF ALL SALADS CAN BE MADE GLUTEN FREE UPON REQUEST

SANDWICHES AND WRAPS

SERVED WITH YOUR CHOICE OF SIDE

Buffalo Chicken Sandwich

Deep Fried chicken thighs tossed in Buffalo sauce with American and pepper jack cheese, lettuce, tomato, and ranch on a brioche bun 11

Muffalata Sandwich



Ham, salami, prosciutto, provolone, house made giardinara, beer chipotle aioli, hoagie roll 11.5

Turkey Melt

Turkey, cheddar, bacon, lettuce, tomato, and avocado aioli on grilled sourdough bread 11.25

GF UPON REQUEST \$1.50

Caprese Melt



Fresh mozzarella, pesto aioli, oven roasted tomatoes, caramelized onions, basil, and a balsamic reduction on grilled sourdough bread 10.75

Loaded BLT

Ham, bacon, cheddar, egg, lettuce, tomato, onion, and mayonnaise on grilled wheat bread 11

GF UPON REQUEST \$1.50

Fish Sandwich

VBC beer-battered cod, American cheese, lettuce, tomato, onion, and VBC tartar sauce on a brioche bun 10

CBR Wrap

Crispy chicken tossed with ranch, bacon, lettuce, tomato, cheddar cheese, & 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 homemade 1000 island dressing on pumpnickel bread 11.5

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 11.75

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BURGERS

SERVED WITH YOUR CHOICE OF SIDE

Black & Bleu*

Beef patty topped with bacon, bleu cheese, caramelized onions, roasted mushrooms, and roasted garlic aioli on a brioche bun 12

Popper*

Beef patty topped with roasted jalapeño cream cheese, fried jalapeño slices and a candied bacon spread on a brioche bun 11.25

Home Grown*

Beef patty topped with aged white cheddar, fresh apple, arugula, VBC black pepper aioli, and an apple cider reduction on a brioche bun 12.25

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 11.25

Fire on the River*

Beef patty topped with Carr Valley one-year aged cheddar, pickle, bacon, whole grain beer mustard, and ketchup on a brioche bun 12

BYOB

Build Your Own

Fresh patty grilled to your liking with lettuce, tomato, onion, & pickle on a brioche bun 9

Add another patty: 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 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, a VBC crispy chicken thigh at no additional cost or an Impossible™ patty for \$3

ENTREES

Fish Tacos

VBC beer-battered cod in soft flour tortillas then topped with VBC creamy coleslaw, salsa, and hoodoo hot sauce and served with black beans and rice 13

Vintage Shish Kebabs

Dueling skewers of grilled and marinated pork tenderloin and grilled, zucchini, squash, tomato, and mushrooms served on a Lavash flatbread with pickled onions and Tzatziki sauce 15

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 UPON REQUEST \$1.50

Rip Rip Mac and Cheese

Buffalo tossed chicken thigh bites, atop VBC queso mac, and jalapeno cream cheese. Topped with ranch, bleu cheese crumbles, and green onion 14
GF UPON REQUEST \$1.50

Cajun Linguine

Linguine tossed with a cajun alfredo sauce, roasted red and green bell peppers, roasted tomatoes, topped with parmesan and green onion. 13
Add blackened chicken +2, blackened salmon +5, or blackened steak +5
GF UPON REQUEST \$1.50

Beer Battered Cod

VBC beer-battered cod, tartar sauce, lemon, creamy coleslaw and your choice of side 13

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 14

GF SUBSTITUTE FOR A GLUTEN FREE BUN \$1.50

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DAILY SPECIALS

Served after 4 pm

MONDAY

Lasagna

Meat lasagna served a with garlic breadstick 10

Spaghetti and Meatballs

House-made marinara sauce and meatballs with italian sausage and roasted tomatoes, Served with a garlic breadstick 10

TUESDAY

Taco Tuesday

Chefs choice tacos with rice and beans 10

WEDNESDAY

Walleye Wednesday

Lightly breaded walleye fillets, chef's veggies and choice of side. 15

THURSDAY

Broasted Chicken Dinner

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

FRIDAY

A.Y.C.E. 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

Steak Dinner

Chef's choice cut of Steak grilled to your liking, topped with a garlic herb compound butter, served with chef vegetables and your choice of side 15.

Brunch SUNDAY

Served Buffet Style 10am-2pm

Featuring a variety of options including: salads, assorted danishes and pastries, fresh fruit, soup, eggs, Weiss Nix waffles, french toast, real maple syrup or berry sauce, biscuits and sausage gravy, hand carved beef, bacon, sausage, cheesy hash browns, mashed potatoes and gravy, made-to-order omelettes, and chef's choice entree

DRESSINGS AND DIPS

Bleu Cheese

Western

Ranch

Caesar

Apple Cider Vinaigrette

Spicy Peanut Cilantro Sauce

Buffalo Sauce

Balsamic Vinaigrette

Pesto Aioli

Garlic parmesan Aioli

Tartar Sauce

Sweet Chili Sauce

Hoodoo Hot Sauce

Avocado Aioli

Tzatziki

Beer Chipotle Aioli

VBC BBQ Sauce

Chipotle Peach BBQ Sauce

VBC Queso Sauce

Fresh Salsa

Roasted Garlic Aioli

VBC Tiger Sauce

Black Pepper Aioli

Beer Mustard

All dressings and dips are gluten free excluding:

Spinach Artichoke Dip, and Spicy Peanut Cilantro Sauce, Beer Mustard and Beer Chipotle Aioli

