MENU

APPETIZERS

NACHOS &

Pulled pork, black beans, cheddar jack cheese, roasted corn, jalapeños, salsa, VBC queso, & sour cream. Drizzled with chipotle peach BBQ. 12

RIP RIP CHICKEN &

Fried chicken thigh bites tossed in your choice of chipotle peach BBQ, sweet chili, or Buffalo sauce. Served on a bed of creamy slaw with your choice of ranch or bleu cheese dressing. 10

VBC PRETZELS V

Two house-made soft pretzels. Served with beer mustard & VBC queso. 7.5

FRIED CHEESE CURDS V

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

MINI CHICKEN CHIMICHANGAS

Queso blanco, green sauce, lettuce, sour cream, salsa fresca. 10

PORK BELLY BITES

Breaded & fried braised pork belly. Tossed in sweet chili sauce. 12

SALADS

Add Grilled Chicken (+3.5)

CAESAR SALAD

A more traditional approach. Fresh made Caesar dressing, romaine, Parmesan, focaccia croutons, anchovies, & roasted tomato. 10

THAI SALAD &

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

GRILLED SALMON SALAD GF

Pear, spiced walnuts, bleu cheese crumbles, pomegranate seeds, dried fig, roasted beets, romaine, Gentle Breeze honey mustard vinaigrette 15

CURRY CHICKEN SALAD GF

Kale cabbage blend, roasted sweet potatoes, tomatoes, bell peppers, red onions, goat cheese, dried cranberries, roasted pumpkin seeds, cilantro crema dressing 12.75

HOUSE SALAD

Lettuce, carrots, cucumbers, tomatoes, red onions, shredded cheese, croutons, & choice of dressing Small | 3.75 Large | 7

SOUP OF THE DAY

Cup 3.5 | Bowl 5 Ask about our chef's daiy house-made soup.

SANDWICHES

& WRAPS

All served with choice of side

TURKEY PANINI MELT

Turkey, cheddar, bacon, lettuce, tomato, & avocado aioli pressed in sourdough bread. 11.75

CRISPY BUFFALO CHICKEN SANDWICH &

Two breaded and fried chicken thighs tossed in Buffalo sauce with American & pepper jack cheese, lettuce, tomato, onion, & ranch on a brioche bun. 11.5

CAPRESE PANINI V

Fresh mozzarella, pesto aioli, oven roasted tomato, caramelized onion, basil, & a balsamic reduction pressed in sourdough bread. 11.25

CHICKEN BACON RANCH 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. 11

WISCONSIN FISH SANDWICH

VBC beer battered deep fried cod, with American cheese, lettuce, tomato, & onion on a brioche bun. Served with VBC tartar sauce. 11

THE REUBEN

Beer-braised corned beef, fresh sauerkraut, Swiss, spicy brown mustard, & 1000 island dressing on marble rye. 12

STEAK SANDWICH

Chef's choice cut, Swiss cheese, mushrooms, caramelized onions, horseradish sauce, lettuce, tomato, & onion on a cornmeal dusted kaiser roll. 13.5

BLUEGILL PO'BOY

Breaded and fried bluegill, shredded lettuce, diced tomato, diced onion, & Cajun mayo on a hoagie bun.

SALISBURY STEAK GRILLED CHEESE

House made Salisbury steak, Havarti cheese, roasted mushrooms, and brown gravy on Texas toast. 11.5

CUBANO 3.0 &

Heritage Farm ham, shredded beer braised pork, green salsa, beer mustard, pickles, and Havarti cheese on ciabatta bread. 11.5



FLATBREADS

Substitute GF crust (+3)

MARGHERITA V

Pesto aioli, heirloom tomato, hand pulled mozzarella, & fresh basil. Topped with pine nuts & balsamic drizzle. 11.25

SAUSAGE & PEPPERONI &

Tomato sauce with mozzarella, hand pulled sausage, & grilled pepperoni. 11.25

CHEESE

Tomato sauce with mozzarella.10

HEIHEI THE CHICKEN

Shredded chicken, BBQ sauce, bacon, onions, bell peppers, pineapple, & cheddar jack. 11.25

BURGERS

All served with choice of side Substitute GF Bun (+ 3)

BIG SKY

Cowboy up with our tasty western-inspired burger! Knoche's beef patty* topped with bacon, cheddar, fried onion rings, & VBC BBQ sauce on a brioche bun. 12

BLACK & BLEU

Knoche's beef patty* topped with bacon, bleu cheese, caramelized onion, roasted mushrooms, & roasted garlic aioli on a brioche bun. 13

POPPER &

Knoche's beef patty* topped with roasted jalapeño cream cheese, fried jalapeño slices, & a candied bacon spread on a brioche bun. 12.25

SHOT CALLER

Knoche's beef patty* topped with herbed goat cheese, house made hot sauce, poblano corn relish, & fried onion rings on a brioche bun. 12

BUILD YOUR OWN

Fresh Knoche's patty* grilled to your liking with lettuce, tomato, onion, & pickle on a brioche bun 9.75

Add or Sub:

Add another patty. \$6 Sub Jones Veggie patty. \$3 Sub Chicken Sub Gluten free bun \$3 GF

Choice of cheese:

Cheddar, Swiss, American, pepper jack, bleu cheese, jalapeño cream cheese, mozzarella & VBC queso. \$.85 each.

Choice of toppings: Bacon, fried egg, roasted mushrooms, avocado, coleslaw, caramelized onions, fried onion rings, jalapeños, salsa, & black beans. \$1.50 each.



ENTREES

FISH & CHIPS

VBC beer battered fried cod served with VBC creamy coleslaw, tartar sauce, lemon, and your choice of fries, tater tots or chef's vegetable. 13

BBQ BAKED MAC & CHEESE &

Savory BBQ pork layered with cavatappi pasta & VBC queso. Topped with pretzel bread crumbs then baked to perfection. 13.75 GF UPON REQUEST \$1.50

RIP RIP CHEESY MAC &

Buffalo tossed rip rip chicken, atop VBC queso mac, and jalapeño cream cheese. Topped with ranch, bleu cheese crumbles, & green onion. 14.5

MAC OF THE MOMENT &

Que Onda Guero

Queso blanco, fried pork belly, salsa verde, poblano corn relish, & scallions.12

STROGANOFF

Wide cut egg noodles tossed in a porcini sauce. Topped with grilled top sirloin* & French fried onions. 16

GRILLED SALMON GF

Grilled salmon* served with roasted garlic mashed potatoes, & chef's vegetable. 16

BLUEGILL BASKET

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



Sidewinder Fries
Tator Tots
Sweet Potato Fries
Roasted Garlic Mashed Potatoes
Beef gravy on request
Chef's vegetable
Creamy Coleslaw
Cottage Cheese

DRESSINGS



ALL \$1 EACH:

Western, Ranch, Caeser, Spicy Peanut Cilantro, Apple Cider Vinaigrette, 1000 Island, Avocado Aioli, Beer Mustard, Black Pepper Aioli, Fresh Salsa, Pesto Aioli, Roasted Garlic Aioli, VBC Queso, Buffalo, Chipotle Peach BBQ, Sweet Chili, Tartar, Honey Mustard Vinaigrette, & Cilantro Crema



INDICATES THE MENU ITEM IS GLUTEN FREE



INDICATES THE MENU ITEM IS VEGETARIAN



INDICATES THE MENU ITEM IS SPICY

*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.