

Menu

APPETIZERS

NACHOS 🌱

Pulled pork, black beans, cheddar jack cheese, roasted corn, jalapeños, salsa, VBC queso, & sour cream. Drizzled with chipotle peach BBQ. 14

RIP RIP CHICKEN 🌱

Fried chicken thigh bites tossed in your choice of chipotle peach BBQ, garlic Parmesan, sweet chili, spicy garlic or Buffalo sauce. Served on a bed of creamy slaw with your choice of ranch or bleu cheese dressing. 12

VBC PRETZELS V

Two house-made soft pretzels. Served with beer mustard & VBC queso. 9

FRIED CHEESE CURDS V

Classic breaded white cheddar cheese curds made with cheese from Ellsworth, WI. Served with ranch. 10.5

DEEP FRIED MEATBALLS 🌱

Tossed in sweet chili sauce and topped with green onion. 13

SALADS

*Add
grilled chicken +6
salmon +10
steak +10*

CAESAR SALAD

A more traditional approach. Fresh made Caesar dressing, romaine, Parmesan, focaccia croutons, & roasted tomato. 12
add anchovies (+1)

THAI SALAD 🌱

Grilled chicken, spicy peanut cilantro sauce, romaine, radish, green onion, avocado, cashews, sweet chili sauce, & wontons. 15

BLACKENED SALMON SALAD

Mixed greens, blackened salmon filet*, cucumbers, strawberries, blueberries, feta, candied nuts, & green goddess dressing. 18.5

HOUSE SALAD

Lettuce, carrots, cucumbers, tomatoes, red onions, shredded cheese, croutons, & choice of dressing
Small 5.25 | Large 8.5

FLATBREADS

*Substitute
gf crust (+ 4)*

MARGHERITA V

Pesto aioli, heirloom tomato, hand pulled mozzarella, & fresh basil. Topped with pine nuts & balsamic drizzle. 13

SAUSAGE & PEPPERONI 🌱

Tomato sauce with mozzarella, hand pulled sausage, & grilled pepperoni. 13

CHEESE

Tomato sauce with mozzarella. 12

SOUP

BEER BRAISED CHILI 🌱

Topped with cheddar jack cheese & chive.
Cup 4.5 | Bowl 6

SOUP OF THE DAY

Ask about our chef's daily house-made soup.
Cup 4.5 | Bowl 6

*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.



VINTAGE
BREWING CO

SANDWICHES AND WRAPS

Served with choice of side

CHICKEN BACON RANCH WRAP

Crispy chicken tossed with ranch, bacon, lettuce, tomato, cheddar cheese, in a garlic & herb tortilla. Spice it up by adding buffalo sauce at no extra charge. 13.25

WISCONSIN FISH SANDWICH

VBC beer battered fried cod, with American cheese, tartar sauce, lettuce, tomato, & onion on a brioche bun. 14.75

BLUEGILL PO'BOY

Breaded and fried bluegill, shredded lettuce, tomato, red onion, & Cajun mayo on a hoagie bun. 16

VINTAGE DIP

House roasted & shaved beef, roasted mushrooms, caramelized onions, & Swiss cheese on a hoagie bun. Served with au jus on the side. 15.75

TURKEY MELT

Turkey, cheddar, bacon, lettuce, tomato, & avocado aioli pressed in sourdough bread. 13.5

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. 14.5

CAPRESE MELT

Fresh mozzarella, pesto aioli, oven roasted tomato, caramelized onion, & a balsamic reduction pressed in sourdough bread. 13.25

BURGERS

Served with choice of side

*Substitute **GF** bun + 1.5*

BIG SKY

Cowboy up with our tasty western-inspired burger! Locally sourced 7 oz. beef patty* topped with bacon, cheddar, fried onion rings, & VBC BBQ sauce on a brioche bun. 15

BLACK & BLEU

Locally sourced 7 oz. beef patty* topped with bacon, bleu cheese, caramelized onion, roasted mushrooms, & garlic Parmesan aioli on a brioche bun. 15

HOME GROWN

Locally sourced 7 oz. beef patty* topped with white cheddar, fresh apple, arugula, & garlic Parmesan Aioli. Drizzled with an apple cider reduction and served on a brioche bun. 15.5

BUILD YOUR OWN

Locally sourced 7 oz. beef patty* grilled to your liking with lettuce, tomato, onion, & pickle on a brioche bun. 12

Add another patty +7

Substitute:

Veggie patty or Chicken. *No charge*

Choice of cheese:

Cheddar, Swiss, American, pepper jack, bleu cheese, jalapeño cream cheese, mozzarella, & VBC queso. +1.25 each.

Choice of toppings:

Bacon, fried egg, roasted mushrooms, avocado, coleslaw, caramelized onions, fried onion rings, jalapeños, salsa, & black beans. +2 each.

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VINTAGE
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ENTREES

BEER BATTERED COD

VBC beer battered fried cod served with VBC creamy coleslaw, tartar sauce, lemon, & your choice of sidewinder fries, tater tots or chef's vegetables. 16

BBQ BAKED MAC & CHEESE 🌶️

Savory BBQ pork layered with cavatappi pasta & VBC queso. Topped with pretzel bread crumbs then baked to perfection. 16.75 GF UPON REQUEST \$1.50

RIP RIP CHEESY MAC 🌶️

Buffalo tossed rip rip chicken, atop VBC queso mac, & jalapeño cream cheese. Topped with ranch, bleu cheese crumbles, & green onion. 17 GF UPON REQUEST \$1.50

STROGANOFF

Wide cut egg noodles tossed in a marsala mushroom sauce. Topped with chef's choice cut steak* & French fried onions. 18

GRILLED SALMON

Grilled salmon* served with mashed potatoes & chef's vegetables. 20

BLUEGILL BASKET

Lightly breaded and deep fried. Served with tartar sauce, VBC creamy coleslaw, & your choice of side. 18.5

Ask about our Dessert Menu!



VINTAGE
BREWING CO.

Vintage Brewing Co. Madison West
674 South Whitney Way Madison, WI

Vintage Brewing Co Capitol East
803 East Washington Madison, WI

Vintage Brewing Co. Sauk Prairie
600 Water Street Sauk City, WI

GF	INDICATES THE MENU ITEM IS GLUTEN FREE
V	INDICATES THE MENU ITEM IS VEGETARIAN
🌶️	INDICATES THE MENU ITEM IS SPICY

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