Ш

Ш

**HZU** 

TUNDA ON

# Sahirday PUNCH

10:00AM TO 3:00PM

VINTAGE BLOODY MARY 9 House-made bloody mix BOTTOMLESS MIMOSAS 17

DADDON MY EDENCH

PARDON MY FRENCH ROAST 11

Jim beam, State Line Coffee liqueur, creme de cacao, Scardey Cat Stout

**DEDICATION BLACK VELVET** 10
Our award-winning Dubbel topped

Cheesy hashbrowns 3.5
Bacon 3
Sausage 3
2 eggs your way 3
Mixed greens 2.5
Breakfast potatoes 2.5
Texas toast 2

with Cava

\*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. Ask your server about our gluten free options

### **AMERICAN BREAKFAST**

Choice of bacon or sausage, 2 eggs your way, your choice of mixed greens tossed in balsamic vinaigrette or breakfast potatoes, & Texas toast. 10 *Substitute grilled salmon* +5

# CHICKEN & WAFFLES

Two breaded & fried boneless chicken thighs smothered in country-style sausage gravy. Served with waffles & local maple syrup. 14.5

### **BISCUITS AND GRAVY**

Buttermilk biscuits topped with sausage gravy. Served with fried eggs & your choice of mixed greens tossed in balsamic vinaigrette or breakfast potatoes.

# **PULLED PORK BURRITO**

House-smoked pulled pork, scrambled eggs, black beans, hash browns, & pico de gallo. Topped with VBC queso and green onions. 12

# **VEGGIE BURRITO**

Roasted mushrooms, caramelized onions, scrambled eggs, black beans, hash browns, & pico de gallo. Topped with VBC queso and green onions. 12

# EGG HAM & CHEESE PANINNI

Ham, fried egg, avocado aioli, American and Swiss cheese on sourdough, served with choice of side. 11.5

# **BREAKFAST BURGER**

A knife & fork burger laid on Texas toast with a locally sourced 7oz. beef patty\* topped with egg, bacon, tater tots, American & pepper jack cheese. Smothered in sausage gravy. 16

# **BREAKFAST FLATBREAD**

Eggs, bacon, jalapeño cream cheese, green onion, tomatoes, cheddar jack cheese. 13

Add: fried egg +2, grilled chicken +6, salmon +10, steak +10

# CAESAR SALAD

A more traditional approach. House-made Caesar dressing, romaine, Parmesan, focaccia croutons, & roasted tomato. 11 add anchovies +1

# THAI SALAD

Romaine lettuce, grilled chicken, radishes, green onions, avocados, cashews, wontons, sweet chili sauce, & spicy peanut cilantro sauce. 15.5

### ROMAINE WEDGE SALAD

Romaine lettuce, bacon, roasted tomato, fried onion, carrot, bleu cheese crumbles, Western & bleu cheese dressing. 11

### HOUSE SALAD V

Lettuce, carrots, cucumbers, tomatoes, red onions, shredded cheese, croutons, & choice of dressing. Small 5.25 | Large 9

# **SCAREDY CAT CHILI**

Beef and chorizo chili topped with cheddar jack cheese & green onions Cup 4.5 | Bowl 6.5

# SOUP OF THE DAY

Ask about our house-made daily selection. Cup 4.5 | Bowl 6.5

# NACHOS &

Pulled pork, black beans, cheddar jack cheese, roasted corn, jalapeños, salsa, VBC jalapeño queso, & sour cream. Drizzled with chipotle peach BBQ. Half 10 | Full 15

# CHEESE CURDS V

Classic breaded white cheddar cheese curds. Served with ranch. 11

# **VBC PRETZELS V**

Two house-made soft pretzels. Served with beer mustard & VBC jalapeño queso. 9.5

# **RIP RIP CHICKEN**

Deep fried chicken thigh bites tossed in your choice of chipotle peach BBQ, Buffalo, garlic Parmesan, & choice of ranch or bleu cheese dressing. 12.5 GF Substitute gluten free crust +4

# **BURRATA ITALIANO V**

Tomato sauce with burrata cheese, roasted tomatoes, garlic, & Parmesan. 14.5

# SAUSAGE AND PEPPERONI

Tomato sauce with mozzarella, hand-pulled sausage, & grilled pepperoni. 14.5

### BUILD YOUR OWN FLATBREAD

Start with our house-made flatbread crust, tomato sauce, & cheese. 11.5 **Choice of protein** 

Pepperoni, sausage, bacon, crispy chicken, grilled chicken +3.5

# Choice of veggies

Onion, pickled jalapeño, mushroom, caramelized Onion, roasted tomatoes, arugula +2

# Choice of cheeses

Fresh mozzarella, cheddar jack, jalapeño cream cheese +3

Served with your choice of side GF Substitute our regular bun for a gluten free option +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 BBO sauce on a brioche bun. 15.5

# BLACK & BLEU

Locally sourced 7 oz. beef patty\* topped with bacon, bleu cheese, caramelized onion, roasted mushrooms, & garlic Parmesan aioli on a brioche bun. 15.5

# EDDIE MUNSTER

Locally sourced 7 oz. beef patty\* topped with bacon, sauteed mushrooms, onion rings, locally sourced Muenster cheese, garlic Parmesan aioli, & VBC beef gravy. Served on a brioche bun. 16

# BUILD YOUR OWN

Locally sourced 7 oz. beef patty\* grilled to your liking with lettuce, tomato, onion, & pickle on a brioche bun. 12.5

# Add another patty +7 Add bacon +3

# **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.

Served with your choice of side GF Substitute our regular bun for a gluten free option +1.5

# **TURKEY PANINI**

Turkey, bacon, cheddar, lettuce, tomato, & avocado aioli pressed in sourdough bread. 14

# 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. 15

### ALL GROWN UP GRILLED CHEESE V

Muenster, cheddar, & American cheese tri-stacked on garlic-buttered sourdough with pesto. Served with a side of marinara. 13.5

### CHICKEN BACON RANCH WRAP

Crispy chicken tossed with ranch, bacon, lettuce, tomato, cheddar cheese, & herb tortilla. Spice it up by adding buffalo sauce at no extra charge. 14

### WISCONSIN FISH SANDWICH

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

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



# WE CHOOSE LOCAL SOURCES FOR OUR INGREDIENTS WHEN POSSIBLE

\*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.

Alert your server of any food allergies.

# BEER BATTERED COD

VBC beer battered fried cod served with VBC creamy coleslaw, tartar sauce, lemon, & your choice of side.18

# BBQ BAKED MAC & CHEESE &

Savory BBQ pulled pork layered with cavatappi pasta & VBC jalapeño 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 cavatappi pasta layered in VBC jalapeño queso & jalapeno cream cheese. Topped with ranch, bleu cheese crumbles, & green onion. 17 GF UPON REQUEST \$1.50

### MANGO SALMON

Grilled salmon\* topped with a mango chutney. Served with chef's vegetables & garlic Parmesan risotto. 22 *Gluten friendly* 

# SIDES

Sidewinder Fries
Tater Tots
Mashed Potatoes Beef gravy on request
Chef's Vegetables
Creamy Coleslaw
Cottage Cheese
Cilantro Rice
Garlic Parmesan Risotto
Fruit Cup

# **DRESSINGS**

### \$1.5 EACH:

Western, Ranch, Caesar, Bleu Cheese, Spicy Peanut Cilantro, Balsamic Vinaigrette

# DIPS

### \$1.5 EACH:

Avocado Aioli, Beer Mustard, Fresh Salsa, Buffalo, VBC Jalapeño Queso, Chipotle Peach BBQ, Sweet Chili, Tartar, Garlic Parmesan Aioli, VBC BBQ, Spicy Garlic, Boom Boom, Pesto, Roasted Tomatillo Aioli, Horseradish Aioli, Sriracha Sauce