

For the Table

NACHOS & Staff Favorite

Pulled pork, black beans, cheddar jack cheese, roasted corn, pickled jalapeños, pico de gallo, VBC jalapeño queso, & sour cream. Drizzled with chipotle peach BBQ. Half 11 | Full 16.5

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. 12.5

Sub battered cauliflower for chicken at no charge. V

CHICKEN RANGOONS

Fried wontons filled with chicken & cream cheese. Served on a bed of arugula with a side of sweet chili sauce & soy fish sauce. 12

Soup

CHEF'S DAILY SOUP

Ask about our chef's house-made soup. Cup 4.5 | Bowl 6.5

SCAREDY CAT CHILI &

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

VBC PRETZELS _V

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

FRIED CHEESE CURDS V

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

DEEP FRIED MEATBALLS

Beer-battered and deep-fried beef & pork meatballs drizzled with sweet chili sauce & topped with green onions. 14

Sides

Tater tots
Smashed red potatoes
Sidewinder fries
Chef's vegetable
Creamy coleslaw
Cottage cheese
Cilantro rice
House salad +3
Cup of soup +3

Salads

Add: grilled chicken +6, salmon +10, steak +12, or fried egg +2

CAESAR SALAD

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

THAI SALAD 🌶

Grilled chicken, spicy peanut cilantro dressing, romaine, radish, green onions, avocado, cashews, sweet chili sauce, & fried wontons. 15.5

BLACKENED SALMON SALAD

Blackened salmon filet*, feta cheese, candied cashews, cucumbers, red onions, mixed greens, tomatoes, & green goddess dressing. 20

HOUSE SALAD V

Mixed greens, carrots, cucumbers, tomatoes, red onions, shredded cheddar jack cheese, Parmesan focaccia croutons, & choice of dressing. Small 5.25 | Large 9

Dressings

Ranch
Balsamic vinaigrette
Western
Caesar
Green goddess
Bleu cheese
Spicy peanut cilantro

+1.5 each

Flatbreads

Gluten friendly crust upon request +4

BRUSCHETTA V

Tomato sauce with mozzarella cheese, roasted tomatoes, Parmesan, basil, red onion, & balsamic glaze. 14.5

SAUSAGE & PEPPERONI

Tomato sauce with mozzarella cheese, sausage, & grilled pepperoni. 14.5

Build Your own Flatbread

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

Choice of cheese

Shredded mozzarella or cheddar jack cheese.

Choice of protein

Pepperoni, Italian sausage, bacon, crispy chicken, or grilled chicken. +3.5 each

Choice of veggies

Onions, pickled jalapeños, roasted mushrooms, caramelized onions, roasted tomatoes, or arugula. +2 each

Dips

Beer mustard Buffalo sauce Pico de gallo VBC jalapeño queso Sweet chili sauce VBC BBQ sauce Chipotle peach BBQ

Tartar sauce Avocado aioli Garlic Parmesan aioli Roasted tomatillo aioli Spicy garlic sauce Sriracha sauce

+1.5 each

Sandwiches & Wraps

Served with choice of side & pickle spearGluten friendly bun upon request +2

CBR WRAP Best Seller

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. 14

BUFFALO CHICKEN SANDWICH

Two breaded & fried chicken thighs tossed in Buffalo sauce with American & pepper jack cheese, lettuce, tomato, onion, & ranch on a brioche bun. 16.5

NASHVILLE HOT CHICKEN 🌶

Fried chicken thigh, Nashville hot sauce, brown sugar-honey glaze, roasted tomatillo aioli, & pickles on a brioche bun. 15

TURKEY MELT

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



GRILLED CHICKEN CAESAR WRAP

House-made Caesar dressing, romaine, Parmesan cheese, & diced tomatoes in a garlic & herb tortilla. 14

WISCONSIN FISH SANDWICH

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

VINTAGE DIP

House roasted & shaved beef, roasted mushrooms, caramelized onions, & Swiss cheese on a French hoagie. Served with au jus on the side. 16

CHICKEN SHAWARMA SANDWICH

Grilled chicken breast rubbed in our house-made shawarma blend, tzatziki sauce, lettuce, tomato, & onion on a toasted brioche bun. 15

CUBANO PANINI New Helm

Pulled pork, sliced ham, pepper jack cheese, pickles, & beer mustard pressed in sourdough bread. Served with a side of BBQ au jus & choice of side. 15

We proudly serve Pepsi products & Colectivo coffee.



Burgers

Served with choice of side & pickle spearGluten friendly bun upon request +2

BIG SKY

Cowboy up with our tasty western-inspired burger! Locally sourced 7 oz. beef patty* topped with bacon, cheddar cheese, fried onion rings, & VBC BBQ sauce on a brioche bun. 15.5

BLACK & BLEU

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

HOME GROWN

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

SMASH BURGER

Locally sourced 7 oz. beef patty* smashed to perfection, topped with American cheese, caramelized onions, VBC smash sauce, lettuce, tomato, & pickle chips on a toasted tomato basil focaccia bun. 16.5

Build Your Own

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

Substitute a veggie patty or grilled chicken at no extra charge.

Add another patty $+7 \mid Add bacon +3$

Choice of cheeses

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

Choice of toppings

Fried egg, roasted mushrooms, avocado, coleslaw, caramelized onions, fried onion rings, jalapeños, pico de gallo, & black beans. +2 each

Favorites

PUB STYLE HADDOCK

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

GRILLED PINEAPPLE SALMON

Grilled salmon* topped with grilled pineapple salsa. Served with chef's vegetables & smashed red potatoes. 22 *Gluten friendly*

STROGANOFF

Wide cut egg noodles tossed in a wild mushroom au poivre sauce. Topped with grilled New York strip* & house fried onion strings. 21

RIP RIP CHEESY MAC &

Buffalo tossed fried chicken thigh bites atop cavatappi pasta layered in VBC jalapeño queso & jalapeño cream cheese. Topped with ranch, bleu cheese crumbles, & green onions. 17 *Gluten friendly upon request +1.5 Sub battered cauliflower for chicken at no charge.* V

BLACKENED CHICKEN & CILANTRO RICE BOWL

Blackened chicken breast, cilantro rice, black beans, red onion, red bell pepper, & Sriracha sauce. 16 *Gluten friendly*

FISH TACOS 1

Three flour tortillas topped with tempura salmon, grilled pineapple salsa, & lime crema. Served on a bed of arugula. 17 Add cilantro rice. 2 Sub battered cauliflower for tempura salmon at no charge. V

BBQ BAKED MAC & CHEESE 🌶

Savory BBQ pulled pork layered with cavatappi pasta & VBC jalapeño queso. Topped with pretzel bread crumbs then baked to perfection. 17 Gluten friendly upon request +1.5

*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.