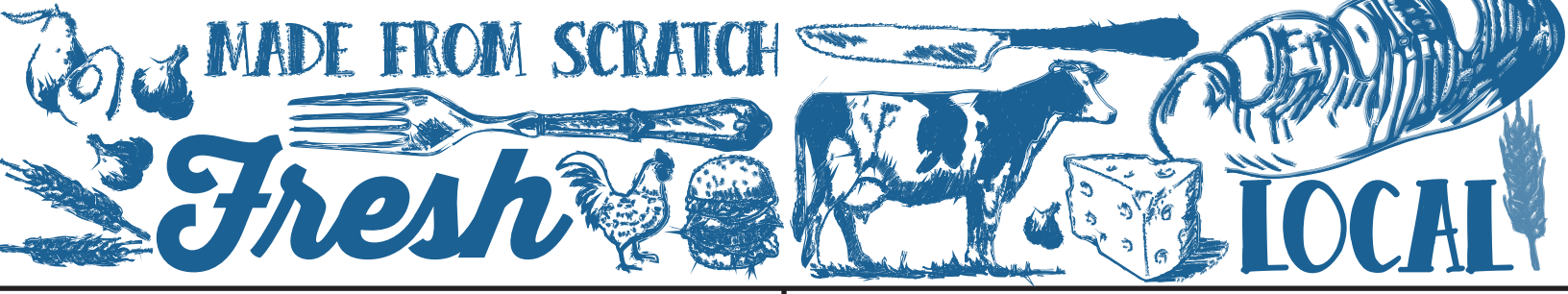

APPETIZERS

Jalapeño Poppers $7.50
Breaded and fried jalapeños stuffed with seasoned cream cheese and bacon

Loaded Potato Bites $7.50
Whipped potatoes with aged white cheddar, bacon bits, and green onions, breaded and fried. Served with black pepper aioli and housemade ranch

Pretzel Breaded Fried Pickles $7 V
Six deep fried, pretzel-breaded pickles. Served with tiger sauce

Nachos $9
Pulled pork, black beans, cheddar jack cheese, roasted corn, jalapeños, salsa, VBC queso, and sour cream. Drizzled with chipotle peach BBQ

VBC Pretzels $7 V
Two house-made soft pretzels. Served with beer mustard & VBC queso

Fried Cheese Curds $8.75 V
Classic breaded white cheddar cheese curds made with cheese from Ellsworth, WI. Served with ranch dressing

Baked Spinach Dip $7.50 V
Served with fresh veggies and breads

FLATBREADS

Cheese $10 V
Tomato sauce with garlic and basil, topped with fresh mozzarella from Baraboo

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

Reuben $11.25
1000 island, yellow mustard, swiss cheese, beer braised corned beef, sauerkraut

Sausage & Pepperoni $11.25
Tomato sauce with garlic & basil, topped with fresh mozzarella from Baraboo, hand pulled sausage, and grilled pepperoni

Italian Chicken $11.25
Garlic cream sauce, roasted tomato, fresh spinach, chicken, mozzarella, and Parmesan. Topped with fresh basil

Taco Taco $11.25
Queso, seasoned ground beef, salsa, cheddar jack cheese, roasted corn, pickled jalapenos, tortilla chips

GF SUBSTITUTE GLUTEN FREE CRUST $1.50

SOUP

CUP $3.50 BOWL $5.00

Chili GF UPON REQUEST
Topped with crispy tortilla strips, sour cream, and cheddar jack cheese

Loaded Potato
Topped with bacon bits, sour cream, and green onions

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

*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.

SALADS

ADD SALMON FOR $5 OR CHICKEN FOR $3

Caesar Salad $10
A more traditional approach. Fresh made Caesar dressing, romaine, parmesan, focaccia croutons, anchovies, & roasted tomatoes

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

Wedge Salad $12
With bleu cheese crumbles, bacon, bleu cheese dressing, French dressing, tomato, and red onion

Salmon Beet Salad* $15
Grilled salmon, roasted beets, kale and radicchio blend, chevre, apple cider vinaigrette, almond puree, apples, radish, & candied almonds

Spinach Salad $10
Fresh spinach and toasted walnuts served with warm bacon and cranberry dressing

GF ALL SALADS CAN BE MADE GLUTEN FREE UPON REQUEST

Sides

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

SANDWICHES AND WRAPS

SERVED WITH YOUR CHOICE OF SIDE

Grilled Blackened Chicken Sandwich $9.25
Swiss, bacon, avocado, lettuce, tomato, onion, and garlic parmesan aioli on toasted marble rye

GF UPON REQUEST $1.50

Turkey Melt $9.50
Turkey, cheddar, bacon, tomato, and mayonnaise on grilled sourdough bread

GF UPON REQUEST $1.50

Caprese Melt $9.25 V
Fresh mozzarella, pesto aioli, oven roasted tomato, caramelized onion, basil, and a balsamic reduction on grilled sourdough bread

GF UPON REQUEST $1.50

Loaded BLT $9.50
Ham, bacon, cheddar, egg, lettuce, tomato, onion, and mayonnaise on grilled wheat bread

GF UPON REQUEST $1.50

Classic BLT $7.50
on grilled wheat bread

GF UPON REQUEST $1.50

Fish Sandwich $9
VBC beer-battered cod, American cheese, lettuce, tomato, onion, and VBC tartar sauce on a brioche bun

Vintage Dip $10
Shaved beef soaked in au jus and served on Italian roll with American and Swiss cheese
Add grilled peppers and onions for $1.50

Buffalo Wrap $10.50
Crispy chicken tossed in Buffalo sauce with cheddar jack cheese, lettuce, tomato, and ranch dressing in a herb tortilla

GF UPON REQUEST $1.50

The Reuben $9.75
Slow roasted corned beef, fresh sauerkraut, Swiss cheese, and homemade 1000 island dressing on pumpernickel bread

GF UPON REQUEST $1.50

Cranberry Apple Chicken Salad $10
House-made cranberry apple chicken salad served over crisp lettuce and topped with Carr Valley aged Swiss on a croissant

GF UPON REQUEST $1.50

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BURGERS

SERVED WITH YOUR CHOICE OF SIDE

Black & Bleu* $10.25

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

Popper* $10.00

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

Home Grown* $11.00

Beef patty topped with aged white cheddar from Cedar Grove Cheese Factory, fresh apple, arugula, VBC black pepper aioli, and an apple cider reduction on a brioche bun

Big Sky* $10.00

Cowboy up with our tasty western-inspired burger topped with bacon, cheddar, fried onion rings, and VBC BBQ sauce on a brioche bun

The Big Game Burger* $10.50

1/3-lb venison burger topped with house-made venison bacon, Carr Valley Apple smoked garlic cheddar, haystack onions, and a fried egg on a brioche bun

BYOB

Build Your Own $8.25

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

Add another patty: **$5**

Choice of cheese: cheddar, feta, Swiss, American, Muenster, pepper jack, provolone, bleu cheese, & VBC queso **$.85 each**

Choice of toppings: bacon, ham, fried egg, roasted mushrooms, avocado, coleslaw, caramelized onions,fried onion rings, jalapeños, salsa, spinach artichoke dip, & black beans **$1 each**

We craft our beef burgers from custom-ground local beef. Substitute grilled chicken breast, a VBC crispy chicken patty, or a VBC black bean patty V at no additional cost

SUBSTITUTE OUR REGULAR BUN FOR A GF GLUTEN FREE OPTION **$1.50**

ENTREES

Fish & Chips $11.50

VBC beer-battered cod served with coleslaw, tartar sauce, lemon, buttered pumpernickel bread, and your choice of side

Chicken & Waffles $12.75

Two waffle-breaded fried boneless chicken thighs smothered in country-style sausage gravy and served with Weiss-Nix waffles and real maple syrup

BBQ Baked Mac & Cheese $13.25

Savory BBQ pork layered with cavatappi pasta and VBC queso then topped with pretzel bread crumbs and baked to perfection

GF UPON REQUEST $1.50

Fish Tacos $13

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

Stroganoff* $15.50

Wide cut egg noodles tossed in a porcini & truffle sauce then topped with grilled top sirloin and fried leeks

GF UPON REQUEST $1.50

Grilled Salmon $15

Classic grilled salmon served with jasmine rice and Chef's veggies GF

Steak & Potatoes* $16.5

Top sirloin cooked to your liking over potato croquettes with beef gravy topped with onion rings. Served with a house salad and dinner roll

Smoked Venison* $21

Rack of venison rubbed with John Joseph coffee and smoked to perfection, mashed red potatoes, and chef's veggies served with a house salad and dinner roll GF

Broasted Chicken $15

A Wisconsin must! Breaded and pressure fried half chicken, chef's veggies and your choice of side. Served with a house salad and dinner roll

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Daily Specials

SERVED AFTER 4PM

Monday

Italian Dinner

$10

Your choice of spaghetti and meatballs, chicken alfredo fettuccini or meat lasagna served with garlic breadsticks

Tuesday

Broasted Chicken Dinner

$10

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

Wednesday

Hump Day Meatloaf

$10

A Vintage classic served on Texas toast with mashed potatoes and beef gravy

Thursday

Broasted Chicken Dinner

$10

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

Friday

All You Can Eat Fish Fry

$16.5

Your choice of beer-battered cod, breaded cod or parmesan baked cod, chef's veggies and your choice of side. Served with a house salad and dinner roll

Saturday

Prime Rib Dinner

$23.5

A 14-oz. cut of prime rib, chef's veggies and your choice of side. Served with a house salad and dinner roll

GF UPON REQUEST

Sunday Brunch

Served Buffet Style 9am-2pm

Featuring a variety of options including: salads, assorted danishes and pastries, fresh fruit, soup, eggs, Weiss Blau waffles with real maple syrup, biscuits and sausage gravy, and hand carved beef.

Dressings and Dips

Bleu Cheese
Western
Ranch
Caesar
Tzatziki Sauce
Garlic Parmesan
Apple Cider Vinaigrette
Spicy Peanut Cilantro Sauce
Italian Vinaigrette

Spinach Artichoke Dip
Beer Mustard
Buffalo Sauce
VBC BBQ Sauce
Chipotle Peach BBQ Sauce
VBC Queso Sauce
Poblano aioli
Fresh Salsa
Wasabi Cilantro Aioli

Sweet Chili Sauce
Hoodoo Hot Sauce
Ginger Soy Vinaigrette
Roasted Tomato Pesto Aioli
Roasted Garlic Aioli
Black Pepper Aioli
Dill Aioli
Pesto Aioli
Tartar Sauce

All dressings and dips are gluten free excluding:
Bleu Cheese, Spinach Artichoke Dip, and Spicy Peanut Cilantro Sauce

VINTAGE BREWING Co
sauk prairie

600 Water Street Sauk City, WI

608.370.8200