



VINTAGE
BREWING CO.
MADISON CAPITOL EAST

MONTHLY SPECIALS

APPETIZER

The Big Guns

Mussels in coconut curry broth. Served with grilled bread. 12

SALAD

Smoked Salmon Salad

Smoked salmon on a warmed bed of potatoes, beets, onion, & garlic. Served over arugula tossed in a mustard vinaigrette. 14.5

SANDWICH

Steak Sandwich

Chef's cut steak, roasted mushrooms, caramelized onions, Swiss cheese, horseradish mayo, lettuce, tomato, & onion. Served on a corn meal dusted kaiser roll. 12.50

BURGER

Aged Smash burger

30 day dry-aged burger patty* topped with aged cheddar, Vintage sauce, frizzle, & shredded lettuce on a sesame bun. 14.5

ENTREE

Scaredy Stout Stew

House-braised beef stew made with our gold medal winning Scaredy Cat Oatmeal Stout. 15

JOIN US FOR

Brunch

SAT. AND SUN.

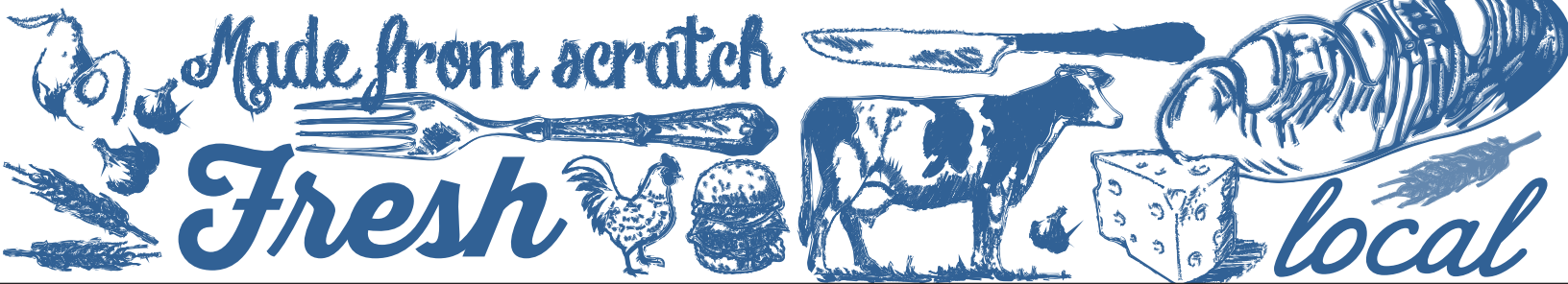
10:00AM - 3:00PM



**GREAT AMERICAN
BEER FESTIVAL®**

LARGE
BREW PUB
OF THE YEAR

2019



APPETIZERS

Nachos

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

Cheese Curds

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

Fun Guys

Hand-breaded mushrooms tossed in truffle oil, Parmesan cheese, & parsley. Served with Ranch. 10

Avocado Mousse

Whipped avocado, roasted-corn salsa, creamy slaw, & crispy corn tortilla chips. 10

Rip Rip Chicken

Bone-in chicken wings or boneless deep fried chicken thigh bites tossed in your choice of chipotle peach BBQ, Buffalo, spicy garlic, Thai peanut sauce, or dry rub. Served with celery & choice of ranch or bleu cheese dressing. 10

Pork Belly Tacos

Braised pork belly, Cotija cheese, & spicy coleslaw on corn tortillas. 10

SOUPS



Cream of Tomato

Cup 3.50

Soup of the Day

Ask about our house-made daily selection. Cup 3.50

FLATBREADS

  Substitute a gluten free vegan cauliflower crust on any flatbread for 3.50

Sausage and Pepperoni

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

Margherita

Pesto aioli, heirloom tomato, house-made fresh mozzarella, and fresh basil. Finished with pine nuts & a balsamic reduction. 11.25

Pepperoni and Pesto

Pesto aioli, pepperoni, jalapeño, tomato, brie & house-made fresh mozzarella. 11.25

BBQ Chicken

Cattledrive BBQ sauce with grilled chicken, red onion, bacon, cilantro, & mozzarella. 11.25

SALADS

Add: fried egg +1, grilled chicken +3.50, burger patty +5, salmon +7, steak +7

Caesar Salad

A more traditional approach. Romaine lettuce, Parmesan, focaccia croutons, anchovies, roasted tomato, house-made Caesar dressing. 11

Blackened Salmon Salad

Mixed greens, blackened salmon filet, cucumbers, strawberries, blueberries, feta, candied nuts, & green goddess dressing. 15

Thai Salad

Romaine lettuce, grilled chicken, radishes, green onions, avocados, cashews, wontons, sweet chili sauce, & spicy peanut cilantro sauce. 12.75

• MENU •
Information



INDICATES THE MENU ITEM IS SPICY



INDICATES THE MENU ITEM IS VEGETARIAN



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.

Please be advised all menu items are at risk of cross-contamination of peanuts, tree nuts, soy, milk, eggs and wheat. **Alert your server of any food allergies.**

BURGERS

SERVED WITH YOUR CHOICE OF SIDE

Big Sky

Cowboy up with our tasty western-inspired burger. Knoche's beef patty* topped with Jones Dairy bacon, cheddar, fried onion rings, & VBC BBQ sauce served on a brioche bun. 11.5

Black & Bleu

Knoche's beef patty* topped with Jones Dairy bacon, Bleu cheese, caramelized onion, roasted mushrooms, & roasted garlic aioli served on a brioche bun. 12.25

The 803

Knoche's beef patty* topped with our house-made pepper jam, peanut butter, crumbled bacon, & American cheese served on a brioche bun. 12.25

BUILD YOUR OWN BURGER

Knoche's beef patty* grilled to your liking with lettuce, tomato, onion, & pickle on a brioche bun. 9

CHOICE OF CHEESE: cheddar, Swiss, American, pepper jack, bleu cheese, or queso. +85¢ each.

CHOICE OF TOPPINGS: Jones Dairy bacon, fried egg, roasted mushrooms, avocado, creamy coleslaw, spicy coleslaw, caramelized onions, fried onion rings, jalapeños, salsa, black beans, or braised pork belly. +1.50 each.

ADD ANOTHER PATTY*: +5

We craft our beef burgers from custom-ground local beef.

SUBSTITUTE: Grilled chicken breast or VBC crispy chicken thigh at no cost. Substitute an Impossible patty for +3.

SANDWICHES AND WRAPS

SERVED WITH YOUR CHOICE OF SIDE

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. 11.75

Turkey Melt

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

Chicken Bacon Ranch Wrap

Crispy chicken, Jones Dairy bacon, romaine lettuce, tomato, cheddar, ranch, & black pepper aioli in a garlic and herb tortilla. **SPICE IT UP:** add Buffalo sauce at no charge. 11

The Reuben

Beer-braised corned beef, fresh sauerkraut, Swiss, spicy brown mustard, & 1000 island dressing on pumpernickel bread. 11.50

Wisconsin Fish Sandwich

VBC beer-battered cod, American cheese, lettuce, tomato, onion, & VBC tartar sauce on a brioche bun. 11

Vintage Dip

Shaved beef soaked in au jus served on an Italian roll with American & Swiss cheese and grilled peppers & onions. Served with a side of au jus. 12.50

Caprese Melt

House-made fresh mozzarella, pesto aioli, oven roasted tomato, caramelized onion, basil, & a balsamic reduction, pressed in sourdough bread. 10.75

Sides:

Fries • Sweet Potato Fries • Cottage Cheese • Mashed Potatoes • Creamy Coleslaw • Spicy Coleslaw • Slides Pub Chips • Chef's Veggies • Fresh Veggies and Ranch

Cup of soup (+2.50) • Side salad (+2.50)



ENTREES

Fish Tacos 🌶️

VBC beer battered fried cod in flour tortillas topped with creamy slaw, hoodoo voodoo sauce, & salsa. Served with rice & beans. 13

Fish & Chips

VBC beer battered fried cod served with creamy coleslaw, tarter sauce, lemon, & your choice of a side. 13

BBQ Baked Mac & Cheese 🌶️

Savory VBC BBQ pork layered with cavatappi pasta and VBC queso. Topped with bread crumbs then baked to perfection. 13.25

Rip Rip Cheesy Mac 🌶️

Buffalo tossed Rip Rip chicken, atop VBC queso mac, & jalapeño cream cheese. Topped with ranch, bleu cheese crumbles, & green onion. 14

Stroganoff

Chef's choice steak cooked to your liking served over wide cut egg noodles tossed in a porcini mushroom cream sauce. Topped with hand-battered fried leeks. 15

Grilled Salmon ^{GF}

Grilled salmon served with jasmine rice and our chef's seasonal selected vegetables. 16



DRESSINGS AND DIPS

Bleu Cheese	VBC BBQ Sauce	Tartar Sauce
Western	Chipotle Peach BBQ Sauce	Sweet Chili Sauce
Ranch	VBC Queso Sauce	Hoodoo Voodoo Hot Sauce
Caesar	Fresh Salsa	Avocado Aioli
Spicy Peanut Cilantro Sauce	Roasted Garlic Aioli	Green Goddess
Buffalo Sauce	Black Pepper Aioli	Spicy Garlic
Balsamic Vinaigrette	Pesto Aioli	1000 Island

All dressings and dips are gluten free excluding Bleu Cheese & Spicy Peanut Cilantro Sauce

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