

Drinks

BOTTOMLESS MIMOSAS

17 | 2.5 hour limit.

VINTAGE MICHELADA

Breakfast of champs. Our homemade Vintage bloody mix combined with lime juice and Sister Golden (Vintage Kolsch) & rimmed with tajin. 7

MIMOSARITA

Classic cocktails converged featuring Casamigos blanco tequila, triple sec, lime juice, orange juice, agave & sparkling wine. Served with a salted rim. 11

MORNING MULE

Wake up with this sweet and refreshing punch. Ketel One Botanical peach and orange blossom, lime juice, orange juice, and ginger beer. 10

We proudly serve Pepsi products & Colectivo coffee. See our drink menu for house-made craft soda, beer, house cocktails, & free spirited cocktails.



Add On's

Loaded breakfast potatoes 5

Topped with bacon, VBC jalapeño queso & green onions

Bacon 3.5

Sausage 3

Two eggs your way 3

Mixed greens 2.5

Breakfast potatoes 2.5

Texas toast 2

Two Cinnamon Rolls 6.5

Two Pancakes 3

Side of Hollandaise 1.5



VINTAGE
BREWING CO.

Brunch Favorites

AMERICAN BREAKFAST

Choice of bacon or sausage, two eggs your way, your choice of mixed greens tossed in balsamic vinaigrette or breakfast potatoes, & Texas toast. 10
Substitute grilled salmon +7

BREAKFAST BURGER

Locally sourced 7 oz. beef patty* topped with white cheddar cheese, bacon, arugula, garlic Parmesan aioli, and a sunnyside up egg. Served on a brioche bun. 16.5

NASHVILLE HOT CHICKEN & FUNNEL CAKE

Breaded & fried chicken thigh, Nashville hot sauce, brown sugar-honey glaze, roasted tomatillo aioli, served over a fresh-fried funnel cake. 15

EGGS BENEDICT

Ham, poached eggs, sauteed spinach, & hollandaise, over an English muffin. Served with your choice of mixed greens tossed in balsamic vinaigrette or breakfast potatoes. 16

CHORIZO SCRAMBLER

Scrambled eggs, chorizo, onion, green & red bell peppers, & salsa verde. Served with your choice of mixed greens tossed in balsamic vinaigrette or breakfast potatoes. Make it a burrito smothered in VBC Queso. +4

CROQUE MADAME

Ham, white cheddar cheese, & mornay sauce pressed in sourdough bread. Topped with mornay sauce and a sunnyside up egg. Served with your choice of mixed greens tossed in balsamic vinaigrette or breakfast potatoes. 15

APPLE FRITTER FRENCH TOAST

Apple fritter French toast, topped with caramel & buttercream sauce, whipped cream, & candied cashews. 15

POACHED SALMON FLATBREAD

House-made flatbread crust, green goddess dressing, white wine poached salmon, feta cheese, pickled red onions, & arugula. Drizzled with lemon vinaigrette. 16

BREAKFAST BURRITO

A fully loaded burrito filled with scrambled eggs, tater tots, black beans, & pico de gallo. Topped with VBC jalapeño queso & green onions. Choice of bacon, pulled pork, or roasted mushrooms & caramelized onions. 12

CHILAQUILES

Tortilla chips, salsa verde, 2 sunny side up eggs, red onion, radish, feta cheese, & cilantro. 10

For the Table

NACHOS

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

VBC PRETZELS

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

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. 

CHEESE CURDS

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

Our Locations:

MADISON WEST

674 South Whitney Way, Madison, WI

CAPITOL EAST

803 East Washington Ave. Madison, WI

SAUK PRAIRIE

600 water St. Sauk City, WI

CROSS PLAINS

1200 Main St. Cross Plains, WI



INDICATES THE MENU ITEM IS SPICY



INDICATES THE MENU ITEM IS VEGETARIAN

Salads

CAESAR SALAD

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

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 cheese, Parmesan focaccia croutons, & choice of dressing. Small 5.25 | Large 9

THAI SALAD

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

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

**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.*

Burgers

*Served with choice of side & pickle spear
Gluten friendly bun upon request +2*

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. 16

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 | **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

Sandwiches & Wraps

*Served with choice of side & pickle spear
Gluten friendly bun upon request +2*

TURKEY PANINI

Turkey, bacon, cheddar cheese, 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. 16.5

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

NASHVILLE HOT CHICKEN

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

Sides

Tater tots
Sidewinder fries
Chef's vegetable
Creamy coleslaw
Cottage cheese
House salad +3
Cup of soup +3

Dressings

+1.5 each
Ranch, Western,
Caesar, Balsamic vinaigrette,
Bleu cheese, Green goddess, &
Spicy peanut cilantro.

Dips

+1.5 each

VBC BBQ sauce
Chipotle peach BBQ
Tartar sauce
Buffalo sauce
Spicy garlic sauce
Sriracha sauce
Sweet chili sauce
Avocado aioli
Garlic Parmesan aioli
Roasted tomatillo aioli
Beer mustard
Pico de gallo
VBC jalapeño queso