

VK Brewing Co. & Eatery

APPETIZERS

Shishito Peppers	\$12
With Italian sausage and goat cheese crema	
VK Wings	\$18
Jumbo wings tossed in your choice of sauce <i>+ Garlic Parmesan Rub, Buffalo, BBQ or Sweet Chilli</i>	
Crispy Cauliflower	\$12
Spicy harissa red pepper and tomato sauce	
VK Fries	\$15
Our version of Poutine w/ beef gravy, shredded pot roast & white cheddar cheese curds <i>+ Plain Fries....\$7</i>	
Creamy Spinach and Artichoke Dip	\$10
Served with wonton chips	
Bacon Wrapped Shrimp	\$15
Applewood bacon wrapped shrimp served w/ our VK Sauce	
Pulled Pork Nachos	\$14
Crispy chips drizzled w/ cheese fondue topped w/ roasted pork, jalapeno, pickled red onions & cilantro lime crema	
Mussels	\$15
Andouille sausage and tomato butter	

LIGHTER FARE

** Gluten Free Upon Request **

French Onion Soup	\$9
Mushroom Bisque	\$9
VK Caesar	\$10
Chopped romaine, golden raisins, croutons & asiago cheese <i>+ Add Grilled Chicken \$6....Shrimp \$9....Crab Cake-MP</i>	
Garden Salad	\$10
Seasonal greens w/ cucumbers, radishes, carrots, green beans & red onions <i>+ Add Grilled Chicken \$6....Shrimp \$9....Crab Cake-MP</i>	
Seasonal Salad	\$12
Seasonal greens w/ sun dried cranberries, carrots, toasted pecans, golden raisins & gorgonzola cheese <i>+ Add Grilled Chicken \$6....Shrimp \$9....Crab Cake-MP</i>	
Classic Charcuterie Board	\$20
Daily selection of Artisanal meats & local cheeses	
Hummus Platter	\$18
Served w/ veggies & homemade pita bread	

RAW BAR & SEAFOOD

Oysters on the Half Shell*	MP
Jumbo Lump Crab Cocktail	MP
Jumbo Shrimp Cocktail	MP

SANDWICHES

All sandwiches served with fries. - GF rolls available

Buttermilk Chicken Bacon Ranch	\$16
Smoked bacon, herb ranch and bread & butter pickles	
Damn Good Chicken	\$17
Chicken cutlet, blush sauce & melted mozzarella cheese	
Chicken Parmigiana	\$17
Chicken cutlet, marinara sauce & mozzarella cheese	
Italian Roast Pork	\$16
Garlic spinach, aged provolone and long hots	
Prime Rib Cheese Steak	\$19
Caramelized onions, mushrooms and cooper cheese sauce	
Grilled Portabella	\$15
Fontina cheese, arugula and garlic aioli on multigrain bread	
VK Smash Burger	\$16
Twin patties with melted American cheese & smoked bacon	
Meatball Parmigiana	\$17
Meatballs, marinara sauce & mozzarella cheese	
Hand Pulled Hot Roast Beef	\$16
Horseradish mayo & provolone cheese on a garlic toasted roll	
Italian Hoagie	\$17
Genoa, capocollo, prosciutto, provolone cheese, mayo, oil & vinegar, lettuce, tomato & onion	

Crab Cake	MP
Greens & homemade mustard sauce on a brioche bun	

12" BRICK OVEN PIZZAS

Signature Cheese Pizza	\$13
<i>+ Pepperoni, sausage, bacon, mushroom, roasted red pepper....\$2</i>	
Shrimp & Crab Scampi	\$24
Shrimp, lump crab, baby spinach with a garlic butter sauce	
Spinach Ricotta	\$17
Olive oil, garlic, ricotta & mozzarella cheeses and spinach	
Buffalo Chicken	\$17
Bleu cheese crumbles, buffalo sauce & mozzarella cheese	
Braised Prime Rib	\$17
BBQ sauce, caramelized onions, jack & mozzarella cheeses	
Sausage Diavolo	\$17
Italian sausage, roasted long hots, spicy marinara sauce, & fresh mozzarella cheese	
White Portabella	\$17
Roasted mushrooms, garlic oil, ricotta, mozzarella cheese drizzled with truffle oil	
Pesto Chicken	\$17
Chicken, pesto, portabella mushrooms & mozzarella cheese	
Meat Lovers	\$17
Ham, pepperoni, sausage, bacon & mozzarella cheese	
Meatball	\$17
Meatball, roasted red peppers, sauce, ricotta & mozzarella cheese	
Chicken Bacon Ranch	\$17
Chicken, bacon, ranch & mozzarella cheese	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

STROMBOLIS & CALZONES

Calzones include Ricotta Cheese

Pepperoni	\$17
Pepperoni & mozzarella cheese	
Ham and Cheese	\$17
Ham & mozzarella cheese	
Italian	\$17
Pepperoni, ham, salami & mozzarella cheese	
Spinach	\$17
Olive oil, garlic, spinach & mozzarella cheese	
BBQ Chicken	\$17
Chopped chicken, BBQ sauce, American & mozzarella cheese	
Cheese Steak	\$17
Chopped steak, American & mozzarella cheese	

WINE LIST

House	6oz-10	BTL-31
Hayes Ranch, Cabernet and Chardonnay		
Prosecco	6oz-11	BTL- 34.50
Acinum, Veneto IT		
Pinot Grigio	6oz-9	BTL-26
Spinelli Estate, Abruzzi, IT		
Sauvignon Blanc	6oz-11	BTL-36
The Crossings, Marlborough, NZ		
Chardonnay Unoaked	6oz-11	BTL-36
Cave de Lugny, Burgundy		
Chardonnay Oaked	6oz-13	BTL-40
Aviary, Napa Valley		
Chenin Blanc-Viognier	6oz-12	BTL-37
Pine Ridge, Napa Valley		
Dry Rose	6oz-12	BTL-37
Belle Anne, Provence		
Pinot Nior	6oz-12	BTL-36
Sea Sun (Caymus family), Tri-County		
Merlot	6oz-9	BTL-29
Line 39, Lodi, CA		
Cabernet	6oz-13	BTL-43
Joel Gott, Napa & Sonoma		
Cabernet	6oz-14	BTL-43
DAOU Estate, Paso Robles, CA		
Red Blend	6oz-12	BTL-36
Conundrum, California		
Baby Amarone	6oz-11	BTL-34.50
Antico Fuoco, Veneto, IT		



PASTA ENTRÉES

Chicken Parmigiana	\$25
Panko breaded chicken topped w/ marinara & mozzarella cheese, served w/ a side of homemade pasta	
Penne a la Vodka	\$19
Penne pasta tossed in homemade vodka sauce <i>+ Add chicken....\$6 or shrimp....\$9</i>	
Seafood Scampi	\$29
Homemade linguine with shrimp, lump crab & mussels	

DESSERTS

Chocolate Chip Bread Pudding	\$9
Caramel sauce & whipped cream	
Apple Crisp	\$9
Vanilla ice cream	
Peanut Butter Cheesecake	\$9

CRAFT COCKTAILS

Monarch Butterfly	\$13
Gin, infused lavender & butterfly tea liqueur, lemon juice, topped with lemon Champagne foam	
Sweet Heart	\$12
Vodka, infused raspberry & hibiscus liqueur, lemon juice topped with sparkling wine	
Berry Spice Mojito	\$12
White and spice rum, infused blackberry ginger & mint liqueur, key lime juice, topped with club soda	
VK Sea Salt Margarita	\$12
Reposado Tequila, infused orange agave liqueur, key lime juice, topped with sea salt citrus foam	
Apricot Ginger Sour	\$13
Bourbon, infused apricot ginger & honey liqueur, lemon juice, topped with lemon Champagne foam	
Enzo's 1st Suit	\$12
Rye Whiskey, infused basil bell pepper & honey liqueur, dash of cardamom bitters	
Figgin Good Manhattan	\$13
Whiskey, infused orange & fig liqueur, dash of black walnut bitters, smoked with hickory wood chips	
VK Old Fashion	\$13
Bourbon, infused cherries and orange liqueur, dash orange bitters	
Sassy Rosemary	\$12
Vodka, infused rosemary, honey & lemon liqueur, mist of herbal liqueur topped with chard rosemary	
The Falling Star	\$13
Irish Whiskey, infused sherry spice liqueur, citrus bitters topped with chard star Anise	
The Espresso Martini	\$13
Vanilla Vodka, cold brew espresso, infused coffee agave liqueur, topped with salted chocolate coffee foam	
Key Lime Pie Martini	\$12
Vanilla Vodka, infused pineapple agave liqueur, key lime juice, topped with lemon Champagne foam	

There is a 4% fee for credit card transactions. The final bill will show the total due for payment by cash or credit