

THIRSTY THURSDAY WINGS **(BY THE DOZEN)**

GOCHUJANG BBQ 14

korean pickles, blue cheese dressing

FRESNO CHILI BUFFALO 14

celery salad, blue cheese dressing

JAMAICAN JERK 14

radish slaw, sweet & sour

SHARED PLATES

ARTISANAL CHEESE & CHARCUTERIE 20

assorted award winning cheeses, smoked coppa, summer sausage, olives, crackers

ARTISAN SAUSAGE PLATTER 16

packerland pilsner brat, knackwurst, soft pretzel, super relish, pickles, beer mustard

GRILLED SHRIMP & PORK BELLY 16

cheddar grits, spicy apple slaw, wisconsin barbecue

HUMMUS PLATTER 12

pickled beets, tomato, pickled onion, radish, cucumber, marinated fennel, flatbread

SMOKED SALMON SPREAD 12

sunflower sprouts, capers, pickled onion, everything crackers

BEER BATTERED CHEESE CURDS 12

korean pickles, kimkim ketchup

GOAT CHEESE DIP 8

smoked porcini-mustard kettle chips

FRIED BRUSSELS SPROUTS 8

coconut-peanut crunch, nuoc cham

SOUP

PORK CHILI VERDE 8

queso fresco, crispy corn tortillas

SALADS

**add a 6oz belle & evans chicken breast 6

**add 3 wood-fire grilled shrimp 9

**add a north road salmon filet 14

TWIN ELMS MIXED GREENS SALAD 14

nueske's bacon, cucumber, tomato, radish, pickled onion, smoked blue cheese, smoked tomato french & buttermilk-chive dressing

HINTERLAND POWER GREENS SALAD 14

pepitas, grapefruit, blueberries, honey crisp apple, quinoa, avocado spread, citrus vinaigrette

LEDGEVIEW GARDENS TOMATO SALAD 14

goat cheese, arugula, sunflower sprouts, pistachio, saba, rosemary honey vinaigrette

VOYAGEURS SOURDOUGH BREAD 9

garlic butter, balsamic, olive oil

WOOD-FIRED PIZZA

ITALIAN MEAT 18

sausage, pepperoni, soppressata, belgioioso fresh mozzarella, pomodoro

MUSHROOM 18

goat cheese, arugula, lemon truffle emulsion

QUATTRO FROMAGE 18

belgioioso fresh mozzarella, goat cheese, smoked blue cheese, parmesan, rosemary honey

HOUSE CURED PORCHETTA 18

caprine supreme goat cheese, rosemary, thyme, roasted garlic



ENTREES

WOOD-FIRE GRILLED PRIME BEEF RIBEYE* 40

whipped potato, broccolini, crispy onion, horseradish cream, veal reduction

WOOD-FIRE GRILLED SWORDFISH 36

roasted potatoes, zucchini, onion, bell pepper, spinach, red hot butter sauce, chive aioli

WOOD-FIRE GRILLED BEEF STRIP LOIN* 36

shrimp fried rice, radish, cilantro, coconut-peanut crunch, kung pao, chili oil

COPPER RIVER SOCKEYE SALMON* 34

tomatoes, yellow french bean, sugar snap peas, orzo, feta, pea shoots, olive, tzatziki

HERB ROASTED BARRAMUNDI 32**

lump crab, israeli couscous, asparagus, tomato, chili garlic butter, romesco

WOOD-FIRE GRILLED DOOR KARMA PORK LOIN* 30

dirty red beans and rice, radish, sunflower sprout, pickled green tomato relish, creole barbecue sauce

HIGHLAND VENISON MEATLOAF 28

whipped potato, roasted carrots, pole beans, pea shoots, luna stout mushroom gravy

VEGETABLE CURRY 26

king trumpet mushroom, grilled asparagus, cilantro rice, coconut-peanut crunch, soy syrup, chili oil

WOODFIRE GRILLED BEEF BURGER* 16

springside krakow cheese, red onion, pickles, twin elms greens, Hinterland sauce, brioche bun



This all started long before you walked in.

Before your arrival here, rich soil was turned. Produce was nurtured, grown and harvested. Local farmers tended to their pastoral landscapes and livestock.

Fish plucked from the briny depths arrived this very morning.

All in preparation for you to walk through our doors. Yes, this is the essence of Hinterland; a celebration of farm-to-table mingled with some of the finest craft beers in Wisconsin.

Glad to have you, what are you in the mood for?

Cheers.

LITTLE ADVENTURERS MENU (FOR CHILDREN 12 & UNDER)

WOOD-FIRE GRILLED BURGER 8

*1/4 pound beef patty, french fries, artisan sesame bun
cheese available by request

FISH AND CHIPS 8

house-battered mahi mahi, french fries, tartar sauce

WOOD-FIRED PIZZA 8

*mozzarella, red sauce
cheese or pepperoni

CHICKEN STRIPS 8

french fries

GRILLED CHEESE 8

american & krakow cheese, french fries

**all kids menu options include
milk or a fountain soft drink*

SWEET TREATS

BOMB POP 2

REESES ICE CREAM CUPS 3

KIDS SUNDAE 4

*VANILLA GELATO, WHITE CHOCOLATE CRUNCH,
CHOCOLATE SAUCE, CARAMEL*



DESSERT

DARK CHOCOLATE BROWNIE 8

luna stout gelato, candied cashews

TART PASSION FRUIT CUSTARD 8

pepitas, black lime whipped cream, blueberries

GOAT CHEESE CORNMEAL POUND CAKE 8

*strawberry rhubarb preserve, vanilla gelato,
rosemary honey*

SARA'S GELATO BY THE SCOOP 2

amarena cherry, pistachio, vanilla

ROUND FOR THE KITCHEN 8

*show your appreciation to the chefs
with a round of Hinterland beers*

ORGANIC HOT TEAS 3

BREAKFAST BLEND (BLACK)

**EARL GREY
GREEN**



/HinterlandBrewery | @hinterlandbeer