HINTERLAND®

SHARED PLATES

GRILLED GULF SHRIMP & PORK BELLY 16
cheddar grits, super slaw, cherry wheat barbecue

GOCHUJANG BBQ DUCK WINGS 16
korean pickles, blue cheese dressing

ARTISAN SAUSAGE PLATTER 16
packerland pilsner brat, knackwurst, soft pretzel, super relish, pickles, beer mustard

THE WISCONSIN PLATTER 16
assorted award winning cheeses, konop's meats, pickles, olives, everything crackers

CHORIZO NACHOS 16
pueblo jack-beer cheese sauce, lettuce, avocado, pickled onion, pico de gallo, pickled jalapeño

SMOKED SALMON SPREAD 12
sunflower sprouts, capers, pickled onion, everything crackers

HUMMUS 12
cucumber, radish, sugar snap peas, cherry tomato, marinated fennel, pickled beets, potato flatbread

BEER BATTERED CHEESE CURDS 12
caprine supreme goat cheese and renards cheddar, korean pickles, kimkim ketchup

GARLIC FRIES 8
parmesan, chives, garlic aioli

FRIED BRUSSELS SPROUTS 8
coconut-peanut crunch, nuoc cham

SOUPS

PORK CHILI VERDE 8
queso fresco, corn tortilla strips

CURRIED CARROT 8
coconut-peanut crunch, cilantro

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 10
nueske's bacon, cucumber, tomato, pickled onion, smoked blue cheese, buttermilk chive dressing

HINTERLAND POWER GREENS SALAD 10
pistachios, blueberries, grapefruit, honeycrisp apple, quinoa, avocado spread, citrus vinaigrette

LEDGEVIEW GARDENS TOMATO SALAD 12
goat cheese, arugula, sugar snap peas, pistachio, saba, rosemary-honey vinaigrette

WOOD-FIRED PIZZAS

QUATTRO FROMAGE 16
belgioioso fresh mozzarella, provolone, smoked blue cheese, parmesan, rosemary honey

MUSHROOM 16
goat cheese, arugula, lemon truffle emulsion

ITALIAN MEAT 16
capicola, pepperoni, italian sausage, belgioioso fresh mozzarella, pomodoro sauce

HOUSE CURED PORCHETTA PIZZA 16
caprine supreme goat cheese, rosemary, thyme, roasted garlic puree

SAUSAGE 16
italian sausage, giardiniera, capers, red onion, belgioioso fresh mozzarella, pomodoro

SANDWICHES

***all sandwiches served with smoked porcini-mustard kettle chips.*
***garlic fries may be substituted for an additional $2.00*
*****VEGETARIAN BEYOND BURGER AVAILABLE***

THE GREEK BURGER 14
niman ranch lamb, lettuce, tomato, red onion, olive relish, feta, cucumber tzatziki

WOOD-FIRE GRILLED STEAKHOUSE BURGER 14
crispy onions, sautéed mushrooms, smoked blue cheese, twin elms greens, pickles, horseradish aioli, brioche bun

BIG HINTY 14
2 - 1/4 pound baycroft wagyu beef patties, american cheese, pickles, greens, onion, Hinterland sauce, sesame seed bun

FRIED PERCH SANDWICH 14
lettuce, onion, tomato, tartar sauce, marble rye

SMOKED DELI-STYLE PASTRAMI 14
sauerkraut, bread & butter pickles, beer mustard, rye

CUBANO 14
smoked ham, pork verde, pueblo jack, pickles, beer mustard, ciabatta bread

APPLEWOOD SMOKED BBQ PULLED PORK 12
honeycrisp super slaw, cherry wheat barbecue, pretzel bun

SPICY FRIED CHICKEN 12
pickled jalapeño, lettuce, buttermilk chive dressing, bread and butter pickles, brioche bun

TOFU BAHN MI 12
sesame fried tofu, sunflower sprouts, cilantro, cucumber, radish, pickled carrot, kimkim aioli

BELLE AND EVANS SMOKED CHICKEN SALAD 12
dried cherries, celery, parsley, greens, ledgeview tomato, red onion, aioli, brioche bun

FRIED MAHI MAHI TACOS OR 12
FRIED AVOCADO TACOS
shredded cabbage, pico de gallo, cilantro creme, flour tortillas, hot sauce, spiced tortilla chips

*In a conscious effort to have a positive environmental impact, straws and water are available upon request

* In compliance with state and federal health regulations, Hinterland is obligated to advise the public that eating raw fish or animal products can be a health risk.

JUNE 2019

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

Reese's peanut butter ice cream cup 3

Kids sundae 6
white chocolate crunch, cocoa nibs, chocolate caramel drizzle

HINTERLAND®

Dessert

Dark chocolate brownie 8
luna stout gelato, candied cashews

Goat cheese cornmeal pound cake 8
strawberry-rhubarb, sara's vanilla gelato, rosemary honey

Sticky toffee pudding 8
pistachio gelato, whiskey caramel

Sara's gelato by the scoop 2
luna stout brownie, italian crema, amerena cherry, vanilla, pistachio

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