

MONDAY FEATURE

PORK BELLY RAMEN 18

tonkotsu broth, fresno, cilantro, fiddlehead ferns, radish, soft egg

SWORDFISH YAKITORI 14

jasmine rice, cilantro, coconut-peanut crunch, cucumbers, nuac cham

SHARED PLATES

ARTISANAL CHEESE & CHARCUTERIE 20

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

GRILLED SHRIMP & PORK BELLY 16

cheddar grits, spicy apple slaw, cherry wheat barbecue

ARTISAN SAUSAGE PLATTER 16

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

GOCHUJANG BBQ DUCK WINGS 16

korean pickles, blue cheese dressing

STEAMED PRINCE EDWARD ISLAND MUSSELS 14

green chili chorizo, pickled onion, cilantro, queso fresco, verdé broth, voyagers sourdough

HUMMUS PLATTER 12

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

SMOKED SALMON SPREAD 12

sunflower sprouts, capers, pickled onion, everything crackers

BEER BATTERED CHEESE CURDS 12

caprine supreme goat cheese and renards cheddar, korean pickles, kimkim ketchup

GOAT CHEESE DIP 8

smoked porcini-mustard kettle chips

FRIED BRUSSELS SPROUTS 8

coconut-peanut crunch, nuoc cham

SOUPS

CURRIED CARROT 8

coconut-peanut crunch, cilantro

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

ICEBERG WEDGE SALAD 12

nueske's bacon, cucumber, tomato, radish, pickled onion, smoked blue cheese, smoked tomato french dressing

HINTERLAND POWER SALAD 12

frisee, sunflower sprouts, kale, pepitas, grapefruit, blueberries, honey crisp apple, quinoa, avocado spread, citrus vinaigrette

ROASTED BEET SALAD 12

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

VOYAGEURS SOURDOUGH 9

garlic butter, balsamic, olive oil

WOOD-FIRED PIZZA

ITALIAN MEAT 18

sausage, pepperoni, capicola
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

SAUSAGE 18

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



ENTREES

WOOD-FIRE GRILLED PRIME BEEF RIBEYE 42

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

WILD ALASKAN HALIBUT 40

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

WOOD-FIRE GRILLED PRIME STRIPLOIN 38

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

WOOD-FIRE GRILLED SWORDFISH 36

roasted savoy cabbage, hazelnut-calabrese chili gremolata, sunflower sprouts, radish, sunchoke pureé

SEARED NORTH ROAD SALMON 34

tomatoes, broccoli raab, sugar snap peas, orzo, feta, olive, tzatziki

BLACKENED BARRAMUNDI 32

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

HIGHLAND VENISON MEATLOAF 28

whipped potato, roasted carrots, pole beans, peashoots, luna stout mushroom gravy

WOOD-FIRE GRILLED KING TRUMPET MUSHROOM 24

broccolini, cilantro rice, vegetable curry, peanut crunch, soy syrup, chili oil

WOOD-FIRE GRILLED BEEF BURGER 16

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

*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.



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

KIDS SUNDAE 4

sara's vanilla gelato, white chocolate crunch,
cocoa nibs, chocolate caramel drizzle

DESSERT

DARK CHOCOLATE BROWNIE 8

luna stout gelato, candied cashews

HONEYCRISP APPLE COBBLER 8

oatmeal streusel, sara's brown butter pecan gelato

GOAT CHEESE CORNMEAL POUND CAKE 8

rhubarb, vanilla gelato,
rosemary honey

STICKY TOFFEE PUDDING 8

pistachio gelato, whiskey caramel

SARA'S GELATO BY THE SCOOP 2

amerena cherry, stout brownie, vanilla,
pistachio, italian crema

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**