



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.

FRIDAY FISH FRY

FRIED LAKE PERCH 22 kale slaw, onions, rye, garlic fries, tartar sauce

SHARED PLATES

ARTISANAL CHEESE & CHARCUTERIE 18 assorted award winning cheeses, soppressata, summer sausage, olives, crackers

GRILLED SHRIMP & PORK BELLY 16 cheddar grits, spicy apple slaw, cherry wheat barbecue

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

GOCHUJANG BBQ DUCK WINGS 16 korean pickles, blue cheese dressing

CURRIED SQUASH HUMMUS 12 pickled beets, tomato, pickled onion, radish, cucumber, marinated fennel, naan flatbread

FRIED CHEESE CURDS 12 korean pickles, kimkim ketchup

CAPRINE SUPREME GOAT CHEESE DIP 8 smoked porcini-mustard kettle chips

FRIED BRUSSELS SPROUTS 8 coconut-peanut crunch, nuoc cham

SOUP/SALADS

LUNA STOUT BEEF BRISKET CHILI 8 queso fresco, scallions

LEDGEVIEW GARDENS MIXED GREEN SALAD 12 nueske's bacon, cucumber, tomato, pickled onion, smoked blue cheese, buttermilk chive dressing

AUTUMN GREENS SALAD 12 dried cherries, smoked pecans, farro, goat cheese, honey crisp apple, maple-bourbon vinaigrette

ADD A 60Z BELLE & EVANS CHICKEN BREAST 6

VOYAGEURS SOURDOUGH BREAD SERVICE 9 ancient grain sourdough, garlic butter, balsamic, olive oil

WOOD-FIRED PIZZA

ITALIAN MEAT 16

soppressata, sausage, pepperoni, mozzarella, pomodoro sauce

QUATTRO FROMAGE 16

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

MUSHROOM 16

goat cheese, arugula, lemon truffle emulsion

ENTREES

WOOD-FIRE GRILLED BEEF RIBEYE 42

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

KOREAN BBQ PRIME BEEF STRIPLOIN 38

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

SEARED YELLOW MOUTH CORVINA 38

lobster, edamame, israeli couscous, cherry tomato, peashoots, pomegranate, coconut green curry

HERB ROASTED SALMON 36

panchetta, wild mushroom risotto, parmesan, marinated fennel, frisee, saba

WOOD-FIRE GRILLED PORK PORTERHOUSE 34

nueske's bacon, brussels sprouts, sweet potato, quinoa, cherry mostarda, luna stout barbecue

BLACKENED BARRAMUNDI 32

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

HIGHLAND VENISON MEATLOAF 28

whipped potato, baby carrots, peas, luna stout mushroom gravy

GRASS FED BEEF BURGER 16

caramelized onion-bacon relish, krakow butterkase, greens, pickles, hinterland sauce, brioche bun

December 2018

^{*} 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.

LITTLE ADVENTURERS MENU (FOR CHILDREN 12 & UNDER)

SLIDERS 8

two beef sliders, french fries, artisan bun * cheese available by request

FISH AND CHIPS 8

fried mahi mahi, french fries, tartar sauce

WOOD-FIRED PIZZA 8

mozzarella, red sauce *cheese or pepperoni

KIDS CHICKEN STRIPS 8

french fries

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

SWEET TREATS

BOMB POP 2

REESE'S PEANUT BUTTER CUP 3

CHOCO TACOS 3

ORGANIC HOT TEAS 3

BREAKFAST BLEND (BLACK)
CHAMOMILE
EARL GREY
GREEN

SPICED APPLE CIDER 4

Hinterland Brewery 1001 Lombardi Ave Green Bay, WI 54304



DESSERTS

DARK CHOCOLATE BROWNIE 8

white chocolate peppermint gelato, candied cashews

HONEY CRISP APPLE COBBLER 8

vanilla ice cream

PUMPKIN CREME BRULEE 8

bourbon cherries, molasses cookie

ROUND FOR THE KITCHEN 8

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