



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.

SHARED PLATES

FRIED BRUSSELS SPROUTS 8

coconut-peanut crunch

SMOKED OCEAN TROUT SPREAD 10

pickled onion, capers, everything crackers

FRIED CHEESE CURDS 12

korean pickle, kimkim ketchup

LEMON GARLIC HUMMUS 12

cucumber, radish, cherry tomato, marinated fennel, naan flatbread

GOCHUJANG BBQ DUCK WINGS 16

korean pickles, blue cheese dressing

GRILLED GULF SHRIMP & PORK BELLY 16

cheddar grits, kale-apple slaw, luna stout barbecue

ARTISAN SAUSAGE PLATTER 16

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

THE WISCONSIN PLATTER 16

assorted award winning cheeses, konop's meats, pickles, olives, everything crackers

SOUPS / SALADS

LUNA STOUT BEEF BRISKET CHILI 8

queso fresco, scallions

LEDGEVIEW GARDENS MIXED GREENS 10

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

POWER SALAD 10

arugula, kale, quinoa, grapefruit, pistachio, apple, michigan blueberries, avocado spread, citrus vinaigrette

ADD A 6OZ BELLE & EVANS CHICKEN BREAST 6

THAI CHICKEN CHOP SALAD 14

mixed greens, cabbage, carrot, radish, cilantro, mint, peanuts, soy syrup

WOOD-FIRED PIZZAS

QUATTRO FROMAGE 16

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

MUSHROOM 16

goat cheese, arugula, lemon truffle emulsion

HAWAIIAN 16

house smoked ham, pineapple, jalapeño, green onion, goat cheese, luna stout barbecue

ITALIAN MEAT 16

soppressata, pepperoni, italian sausage, fresh mozzarella, pomodoro sauce



SANDWICHES

All sandwiches served with smoked porcini-mustard kettle chips. Garlic fries may be substituted for an additional \$2.00 charge

ASPEN RIDGE BEEF BURGER 14

nueske's bacon-onion relish, krakow cheese, greens, pickles, hinterland sauce, brioche bun

ITALIAN COMBINATION BOMBER 14

roast beef, italian sausage, provolone, pomodoro, giardiniera, baguette

SMOKED DELI-STYLE PASTRAMI 14

sauerkraut, bread & butter pickles, beer mustard, rye

CUBANO 14

smoked ham, roast pork, pueblo jack, pickles, beer mustard, turano roll

SPICY FRIED CHICKEN 12

pickled jalapeño, romaine, buttermilk chive dressing, bread and butter pickles, brioche bun

APPLEWOOD SMOKED BBQ PULLED PORK 12

kale-apple slaw, luna stout barbecue, pretzel bun

SMOKED CHICKEN SALAD 12

celery, dried cranberries, cashews, scallions, mixed greens, 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

October 2018

LITTLE ADVENTURERS MENU *(FOR CHILDREN 12 & UNDER)*

SLIDERS 8

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

WOOD-FIRED PIZZA 8

*mozzarella, red sauce
cheese or pepperoni

KIDS CHICKEN STRIPS 8

*(hormone and antibiotic free)
french fries*

FISH & CHIPS 8

breaded fish, french fries

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

SWEET TREATS

BOMB POP 2

CHOCO TACO 3

REESE'S PEANUT BUTTER CUP 3



ORGANIC HOT TEAS 3

BREAKFAST BLEND (BLACK)

CHAMOMILE

EARL GREY

GREEN

Hinterland Brewery
1001 Lombardi Ave
Green Bay, WI 54304

DESSERT

MILK CHOCOLATE POT DE CREME 8

bourbon cherries, white chocolate crunch

SARA'S PEACH & MANGO SORBET 8

lemon shortbread cookie

ROUND FOR THE KITCHEN 8

show your appreciation to the chefs

with a round of Hinterland beers