



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.

June 2018

MONDAY NOODLE BOWL

PORK BELLY RAMEN 16

pork belly, soft egg, bok choy-ramp kim chi, nori, radish, fresno, cilantro, tonkotsu broth, lime

SHARED PLATES

ARTISANAL CHEESE & CHARCUTERIE 18

assorted award winning cheeses, soppressata, summer sausage, olives, baguette

GRILLED GULF 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

FRIED DUCK WINGS 16

korean pickle, gochujang sauce, bleu cheese dressing

FRIED CHEESE CURDS 12

korean pickles, kimkim ketchup

ROASTED GARLIC & LEMON HUMMUS 10

marinated fennel, pickled carrot, beets, cucumber, sunflower sprouts, flatbread

FRIED BRUSSELS SPROUTS 8

coconut-peanut crunch

SOUP / SALADS

PACKERLAND PILSNER BRAT & CHEESE CHOWDER 8

chives

LEDGEVIEW GARDENS MIXED GREENS SALAD 12

nueske's bacon, cucumber, tomato, pickled onion, smoked bleu cheese dressing

FLOWERING KALE POWER SALAD 12

sunflower sprout, arugula, quinoa, avocado spread, apple, grapefruit, pistachio, citrus vinaigrette

BREAD SERVICE FOR TWO 6

baguette, balsamic, olive oil

WOOD-FIRED PIZZA

QUATTRO FROMAGE 16

fresh mozzarella, parmesan, bleu, goat cheese, rosemary honey

ITALIAN MEAT 16

soppressata, sausage, pepperoni, mozzarella, pomodoro sauce

HOUSE COPPA 16

walnuts, basil, olive oil, goat cheese, sun-dried tomato pesto

MUSHROOM 16

goat cheese, arugula, lemon truffle emulsion

LEDGEVIEW GARDENS TOMATO 16

fresh mozzarella, basil, olive oil



ENTREES

WOOD-FIRE GRILLED BEEF RIBEYE 42

whipped potato, grilled broccolini, crispy onions, horseradish cream, herb veal reduction

WESTER ROSS SCOTTISH SALMON 36

pork belly, morel mushroom, asparagus, farro, salsa verde, currant mostarda

ALASKAN HALIBUT 38

israeli couscous, mushrooms, tomato, pole beans, apricot chutney, coconut-cashew red curry

KOREAN BBQ STRIPLOIN 34

crab fried rice, bok choy, edamame, coconut-peanut crunch, soy syrup, chili oil

BLACKENED BARRAMUNDI 32

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

BRAISED FULL CIRCLE BEEF SHORTRIB 28

king trumpet mushroom, creamy polenta, ledgeview arugula, marinated fennel, tomato, natural jus

ASPEN RIDGE BEEF BURGER 16

caramelized onion-bacon relish, springside cheese, pickles, ledgeview greens, hinterland sauce, brioche bun, garlic fries

**In a conscious effort to conserve resources... water is available upon request*



HINTERLAND®

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

CHICKEN TENDERS 8

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

HOT DRINKS

HINTERLAND HOT CHOCOLATE 5

crushed candy canes, whipped cream

ORGANIC HOT TEAS 3

BREAKFAST BLEND (BLACK)

CHAMOMILE

EARL GREY

GREEN

SPICED APPLE CIDER 4

TIGER SPICE CHAI 5

Hinterland Brewery
1001 Lombardi Ave
Green Bay, WI 54304

DESSERTS

BANANA BREAD PUDDING 8

chocolate-peanut butter gelato

CHOCOLATE BROWNIE 8

candied cashews, luna stout gelato, strawberry jam

PINK PEPPERCORN PANNA COTTA 8

thyme granola, bourbon cherries

ROUND FOR THE KITCHEN 8

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