



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.

May 2018

SUNDAY SPECIAL

BUTTERMILK FRIED CHICKEN 16
beer "mac" and cheese, kale slaw, hot honey

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

BELGIOIOSO BURRATA 12
ledgeview arugula, pickled green strawberries, cherry tomato, saba, olive oil, baguette

ROASTED GARLIC & LEMON HUMMUS 10
marinated fennel, pickled carrot, beets, sunflower sprouts, flatbread

FRIED BRUSSELS SPROUTS 8
coconut-peanut crunch

SOUP / SALADS

CHILI VERDE 8
tortilla crisps, cilantro, queso fresco

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

FLOWERING KALE POWER SALAD 12
sunflower sprout, arugula, quinoa, avocado spread, apple, grapefruit, pistachio, pomegranate, 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 SMOKED CHICKEN 16
roasted red pepper, red onion, scallion, olive, feta, basil pesto

MUSHROOM 16
goat cheese, arugula, lemon truffle emulsion



ENTREES

WOOD-FIRE GRILLED PRIME BEEF RIBEYE 40
whipped potato, grilled broccolini, crispy onions, horseradish cream, herbed veal reduction

TEMPURA FRIED SOFTSHELL CRAB 36
crab fried rice, bok choy, edamame, coconut-peanut crunch, soy syrup, chili oil

SEARED OCEAN TROUT 34
pork belly, morel mushroom, fiddlehead ferns, farro, currant mostarda, ramps, salsa verde

WOOD-FIRE GRILLED QUAIL 32
roasted potatoes, twin elm tomatoes, pole beans, arugula, herb dijon

BLACKENED BARRAMUNDI 32
roasted potato, zucchini, bell pepper, spinach, red hot butter sauce, chive aioli

HIGHLAND VENISON MEATLOAF 26
whipped potato, asparagus, baby carrots, luna stout mushroom gravy

ASPEN RIDGE BEEF BURGER 16
caramelized onion relish, cheese, greens, pickles, hinterland sauce, brioche bun, garlic fries

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

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

SWEET TREATS

BOMB POP 2

CHOCO TACO 3

REESE'S PEANUT BUTTER CUP 3

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

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

PRETZEL BANANA BREADPUDDING 8

chocolate-peanut butter gelato

CHOCOLATE BROWNIE 8

candied cashews, luna stout gelato, strawberry jam

PINK PEPPERCORN GOAT CHEESE PANNA COTTA 8

thyme granola, honeydew preserve

SARA'S ARTISANAL GELATO 8

*caramel latte, raspberry cheesecake swirl,
orange cinnamon shortbread*

ROUND FOR THE KITCHEN 8

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