



**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

FRIED DUCK WINGS 16
korean pickle, gochujang sauce, bleu cheese dressing

GRILLED GULF SHRIMP & PORK BELLY 16
cheddar grits, kale-apple slaw, cherry wheat 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

HOUSE CHORIZO NACHOS 16
pueblo jack cheese sauce, romaine, cilantro, avocado, queso fresco, pickled onion, pico de gallo, pickled jalapeño

SOUP/SALADS

CREAMY POTATO 8
neuske's bacon, pueblo jack, chives

LEDGEVIEW GARDENS MIXED GREENS SALAD 10
nueske's bacon, cucumber, tomato, pickled onion, smoked blue cheese, buttermilk chive dressing

POWER SALAD 10
kale, frisée, quinoa, grapefruit, pistachio, apple, pomegranate, avocado spread, citrus vinaigrette

THAI CHICKEN CHOP SALAD 12
mixed greens, napa cabbage, carrot, radish, edamame, cilantro, peanuts, soy syrup, chili oil

WOOD-FIRED PIZZAS

QUATTRO FROMAGE 16
fresh mozzarella, smoked blue cheese, parmesan, rosemary honey

HOUSE SMOKED CHICKEN 16
roasted red pepper, red onion, scallion, olive, feta, pesto

MUSHROOM 16
goat cheese, arugula, lemon truffle emulsion

ITALIAN MEAT 16
soppressata, sausage, pepperoni, 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.

**FRIED RED SNAPPER OR
FRIED AVOCADO TACOS 12**
shredded cabbage, pico de gallo, cilantro creme, flour tortillas, hot sauce, spiced tortilla chips

CHERRY WHEAT BBQ PULLED PORK 12
kale-apple slaw, cherry wheat barbecue, pretzel bun

SPICY FRIED CHICKEN 12
pickled jalapeño, romaine, buttermilk chive dressing, bread and butter pickles

GRILLED CHICKEN MUFFALETTA 14
soppresatta, prosciutto, provolone, olive tapenade, tomato, arugula, gremolata aioli, focaccia

CUBANO 14
smoked ham, roast pork, pueblo jack, pickles, beer mustard

SMOKED DELI-STYLE PASTRAMI 14
sauerkraut, bread & butter pickles, beer mustard, rye

PORK BELLY BAHN MI 14
braised shoulder, daikon slaw, pickled fresno, cilantro, kim kim aioli, nuoc cham, baguette

ASPEN RIDGE BEEF BURGER 14
nueske's bacon-onion relish, krakow cheese, greens, pickles, hinterland sauce, brioche bun

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

May 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*

WOOD-FIRED PIZZA 8

mozzarella, red sauce
**cheese or pepperoni*

CHICKEN TENDERS 8

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

**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

TIGER SPICE CHAI 5

Hinterland Brewery
1001 Lombardi Ave
Green Bay, WI 54304

DESSERT

MILK CHOCOLATE POT DE CREME 8

strawberries, candied cashews

ROUND FOR THE KITCHEN 8

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