



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

sunflower sprouts, pickled onion, capers, everything crackers

CURRIED SQUASH HUMMUS 10

fried chickpeas, pepitas, mint, chili oil, flatbread

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, 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

HOUSE CHORIZO NACHOS 16

pueblo jack cheese sauce, lettuce, cilantro, avocado, pickled onion, tomato, pickled jalapeño

SOUP / SALADS

ORGANIC PASTURES BEEF CHILI 8

cilantro lime creme, tortilla strips

LEDGEVIEW GARDENS MIXED GREENS SALAD 10

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

KALE & QUINOA SALAD 10

roasted butternut squash, apple, goat cheese spread, dried cranberries, candied pecans, maple bourbon vinaigrette

GRILLED CHICKEN & FARRO GRAIN BOWL 14

delicata squash, pistachio, pickled beet, marinated radish, kumquat, pomegranate, sunflower sprouts, mustard vinaigrette

WOOD-FIRED PIZZAS

QUATTRO FROMAGE 16

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

MUSHROOM 16

goat cheese, arugula, lemon truffle emulsion

CAJUN GULF SHRIMP 16

bell pepper, scallions, calabrese chilis, étouffée cream

ITALIAN MEAT 16

soppressata, sausage, pepperoni, fresh mozzarella, pomodoro sauce

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



SATURDAY BURGER SPECIAL

BACON CHEESEBURGER 16

nueske's thick-cut bacon, 6 year aged cheddar, crispy fried onion rings, lettuce, tomato, pickles

SANDWICHES

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

BEER BATTERED MAHI MAHI OR

FRIED AVOCADO TACOS 12

shredded cabbage, fire-roasted tomato salsa, cilantro creme, flour tortillas, hot sauce, spiced tortilla chips

SPICY FRIED CHICKEN 12

pickled jalapeño, cabbage, romaine, buttermilk chive dressing, bread and butter pickles

LUNA STOUT BBQ PORK 12

kale-apple slaw, luna stout barbecue, pretzel bun

FRIED PERCH SANDWICH 14

lettuce, onion, tomato, tartar sauce, rye

ITALIAN BEEF & SAUSAGE COMBINATION 14

provolone, pomodoro sauce, giardiniera, turano roll

SMOKED DELI-STYLE PASTRAMI 14

sauerkraut, bread & butter pickles, beer mustard, rye

GRASS FED BEEF BURGER 14

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

February 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

CHICKEN TENDERS 8

french fries

FISH & CHIPS 8

battered fish, 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*

Warm up with a

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



HINTERLAND®

DESSERTS

IPA CARROT CAKE 8

*cream cheese buttercream, walnuts,
cranberry puree*

PASSION FRUIT TART 8

moscato berries, toasted merengue, mint

LUNA STOUT BROWNIE 8

bourbon cherries, white chocolate crunch

ROUND FOR THE KITCHEN 8

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