



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.

APPETIZERS

FRIED BRUSSELS SPROUTS 8

coconut-almond crunch

ALEPPO BATTERED CAULIFLOWER 10

golden raisin chutney, mint, cucumber tzatziki

EDAMAME HUMMUS 10

togarashi, radish, naan, nuoc cham

FRIED CHEESE CURDS 12

kimkim ketchup

BEER BATTERED MAHI MAHI OR

FRIED AVOCADO TACOS 14

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

BIGEYE TUNA POKE 16

wakame, cucumber, radish, ginger, peanuts, tobiko, soy syrup, chili oil

FRIED DUCK WINGS 16

korean pickle, gochujang sauce, bleu cheese dressing

GRILLED GULF SHRIMP & PORK BELLY 16

cheddar grits, spicy apple slaw, cherry wheat barbecue

SHARED PLATES

ARTISAN SAUSAGE PLATTER 16

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

HOUSE CHORIZO NACHOS 16

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

THE WISCONSIN PLATTER 22

award winning wisconsin cheeses, konop's meats, smoked trout spread, gherkins, peppers, everything crackers

SOUP / SALADS

CHEESY POTATO 8

nueske's bacon, chives

TWIN ELMS GARDENS MIXED GREENS SALAD 12

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

AUTUMN GREENS & QUINOA SALAD 12

roasted squash, pear, dried cranberries, candied pecans, goat cheese, maple bourbon vinaigrette

THAI CHICKEN CHOP SALAD 14

mixed greens, napa cabbage, carrot, radish, edamame, cilantro, mint, peanuts, soy syrup, chili oil

WOOD-FIRED PIZZA

QUATTRO FROMAGE 16

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

MUSHROOM 16

goat cheese, arugula, lemon truffle emulsion

SMOKED HAM 16

pineapple, red onion, pickled jalapeños, goat cheese, kung pao

ITALIAN MEAT 16

soppressata, sausage, pepperoni, pomodoro sauce



FRIDAY FISH FRY

PANKO BREADED PERCH 20

kale slaw, garlic fries, tartar sauce

ENTREES

GRASS FED BEEF BURGER 16

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

SUNSET FARMS LAMB RAGOUT 28

fresh bucatini, olives, tomato, peas, parmesan

BLACKENED BARRAMUNDI 30

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

WOOD-FIRE GRILLED OCEAN TROUT 32

creamy polenta, frisee, arugula, olive tapenade, romesco

WOOD-FIRE GRILLED PORK PORTERHOUSE 34

nueske's bacon, fingerling potatoes, brussels sprouts, fennel-orange marmalade, butternut squash puree

WOOD-FIRE GRILLED BEEF SIRLOIN 36

garlic fries, RJ's tomatoes, smoked blue cheese, veal reduction

WOOD-FIRE GRILLED BEEF RIBEYE 42

whipped potato, broccolini, crispy onion, horseradish aioli, veal reduction

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

December 2017

* 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

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



Warm up with a

HINTERLAND HOT CHOCOLATE 5

crushed candy canes, whipped cream

Hinterland Brewery
1001 Lombardi Ave
Green Bay, WI 54304



DESSERTS

SPICED PUMPKIN SILK 8

pumpkin and cream cheese mousse, chocolate ganache,
pepita crunch, cranberry coulis

IPA CARROT CAKE 8

cream cheese buttercream, peppered candied pecans,
cranberry chutney

COCONUT TURMERIC PUDDING 8

caramelized orange, gingersnap crumb, basil

PETIT FOURS 12

passionfruit tartlette, hazelnut truffle, pistachio truffle,
milk chocolate pots de creme

ROUND FOR THE KITCHEN 8

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

FEATURED COCKTAIL

WHITE RUMPKIN 8

white rum, kahlua, bailey's pumpkin spice