



## 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.**

## SALADS

### **CHORIZO-CHICKEN STOVEPIPE CHILI 8**

*BLACK BEANS, PICKLED JALAPEÑOS, CILANTRO CRÈME*

### **LEDGEVIEW GARDENS MIXED GREENS SALAD 12**

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

### **AUTUMN GREENS & QUINOA 12**

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

## SHARED PLATES

### **FRIED BRUSSEL SPROUTS 8**

*nuoc cham, coconut-peanut crunch*

### **SOFT PRETZEL 8**

*cheese sauce*

### **GARLIC FRIES 10**

*roasted garlic aioli, parmesan, chives*

### **FRIED CHEESE CURDS 12**

*kimkim ketchup*

### **FRIED DUCK WINGS 18**

*korean pickle, gochujang sauce, bleu cheese dressing*

### **THE WISCONSIN PLATTER 22**

*assorted award winning cheese, summer sausage, smoked trout spread, everything crackers, gherkins, peppers, olives*

### **ARTISAN SAUSAGE PLATTER 18**

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

### **HOUSE CHORIZO NACHOS 18**

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

### **GULF SHRIMP & PORK BELLY 18**

*cheddar grits, apple kale slaw, cherry wheat barbecue*

## ENTREES

### **GRASS FED BEEF BURGER 16**

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

### **QUATTRO FORMAGGI WOOD-FIRED PIZZA 18**

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

### **ITALIAN MEAT WOOD-FIRED PIZZA 18**

*soppressata, pepperoni, italian sausage, fresh mozzarella, pomodoro sauce*

### **BELLE AND EVANS CHICKEN PLATTER 28**

*cavatappi "mac and cheese", kale slaw, hot honey*

### **GREEN BAY "BBQ" PLATTER 32**

*country style pork ribs, smoked pastrami, smoked pork belly, MK's potato salad, rye rolls, beer mustard*

### **HIGHLAND VENISON MEATLOAF 28**

*whipped potato, baby carrots, french beans, peashoots, luna stout mushroom gravy*

### **GRILLED SWORDFISH 34**

*creamy polenta, frisee, arugula, olive tapenade, romesco*

### **WOOD-FIRE GRILLED BEEF SIRLOIN 36**

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

### **WOOD-FIRE HIGHLAND VENISON LOIN 42**

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

# **LITTLE ADVENTURERS MENU**

**(FOR CHILDREN 12 & UNDER)**

## **SLIDERS 9**

*two beef sliders, french fries, artisan bun  
\* cheese available by request*

## **CHICKEN TENDERS 9**

*french fries*

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

*\*veggies also available to substitute for fries*



**HINTERLAND**  
Brewery & Restaurant  
1001 Lombardi Ave  
Green Bay, WI 54304

**PROUD TO BE PART OF THE  
TITLETOWN DISTRICT**



## **DESSERTS**

### **IPA CARROT CAKE 8**

*cream cheese buttercream, peppered candied pecans,  
cranberry chutney*

### **SPICED PUMPKIN SILK 8**

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

### **MAPLE BOURBON BREAD PUDDING 8**

*candied walnuts, bourbon cherries, sea salt caramel ice cream*

### **ROUND FOR THE KITCHEN 8**

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