



## 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. Dimly lit and cozy.

Glad to have you, what are you in the mood for?

Cheers.

#### SHARED PLATES

## FRIED BRUSSELS SPROUTS 8 nuoc cham, coconut-peanut crunch

FRIED CAULIFLOWER 10 harissa yogurt, mint, golden raisin chutney

#### FRIED CHEESE CURDS 12

springside cows milk curds, caprine supreme goat curds, kimchi ketchup

# PACKERLAND PILSNER CHEDDAR BRAT PLATTER 12 packerland pilsner cheddar brat, knackwurst, soft pretzel, super relish, pickles, beer mustard

## **DUCK & SWEET CORN WONTONS 14** sunflower sprouts, salsa verdé

## ARTISANAL CHEESE AND CHARCUTERIE PLATE 16 7 year cheddar, midnight moon, saxon gouda, moody blue

#### HOUSE CHORIZO NACHOS 16

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

## GRILLED GULF SHRIMP & PORK BELLY 18 cheddar grits, kale-apple slaw, cherry wheat barbecue

#### SALADS

#### LEDGEVIEW GARDENS MIXED GREENS SALAD 10

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

#### HINTERLAND POWER SALAD 10

honeycrisp apple, grapefruit, kale, pistachio, avocado spread, freekah, citrus vinaigrette

#### THAI CHICKEN CHOP SALAD 12

napa cabbage, carrot, radish, sugar snap pea, cilantro, mint, peanuts, soy syrup, chili oil

#### ENTREES \*available after 3 pm

#### HIGHLAND VENISON MEATLOAF 26

whipped potato, baby carrots, peas, peashoots, luna stout mushroom gravy

#### BLACKENED BARRAMUNDI 32

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

#### WOOD-FIRE GRILLED BAVETTE STEAK 34

whipped potato, broccolini, pickled onion, horseradish creme, veal reduction

#### **SANDWICHES**

## FRIED MAHI MAHI OR FRIED AVOCADO TACOS 12

shredded cabbage, salsa, cilantro creme, hot sauce, spiced tortilla chips

#### CHERRY WHEAT BBQ PORK SANDWICH 12

kale-apple slaw, cherry wheat barbecue, pretzel bun

#### SMOKED DELI-STYLE PASTRAMI 14

sauerkraut, pickles, beer mustard, rye

#### PACKERLAND PORCHETTA 14

broccolini, pueblo jack beer cheese sauce, torpedo roll

#### GRASS FED BEEF BURGER 16

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

# LITTLE ADVENTURERS MENU

#### BURGER 9

hamburger, french fries, artisan bun \* cheese available by request

#### FISH AND CHIPS 9

fried mahi mahi, french fries, tartar sauce

#### CHICKEN TENDERS 9

french fries

\*all kids menu options include milk or a 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**

WHITE CHOCOLATE CHERRY WHEAT COOKIE SANDWICH 6

vanilla ice cream

#### CHOCOLATE CHEESECAKE 8

pretzel white chocolate crunch, caramel

#### PRETZEL BREAD PUDDING 8

bourbon cherries, salted caramel ice cream, candied pecans

#### ROUND FOR THE KITCHEN 8

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