



**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

GARLIC FRIES 8
roasted garlic aioli, parmesan, chives

FRIED BRUSSELS SPROUTS 8
nuoc cham, almond crunch

FRIED CAULIFLOWER 8
harissa yogurt, mint, golden raisin chutney

CAPRINE SUPREME GOAT CHEESE SPREAD 10
pickles, greens, potato chips

EDAMAME HUMMUS 10
togarashi, radish, wonton crisps

ARTISINAL SAUSAGE & PRETZEL PLATTER 14
knackwurst, pilsner cheddar brat, super relish, pickles, beer mustard, soft pretzel

SHRIMP & SCALLOP CEVICHE 14
tomato, avocado, cilantro, lime, tortilla chips

CRISPY FRIED DUCK WINGS 14
bread and butter pickles, bourbon honey mustard glaze, buttermilk chive

ARTISINAL CHEESE AND CHARCUTERIE PLATE 16
7 year cheddar, Big Ed's gouda, moody blue, wischego, olives, crostini

HOUSE CHORIZO NACHOS 16
pueblo jack cheese sauce, lettuce, cilantro cream, avocado, pickled onion, tomato, pickled jalapeño

SOUP / SALADS

RED CURRY BEEF HOT POT 8
mushrooms, bok choy

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

BABY ARUGULA SALAD 10
prosciutto, pickled beets, toasted hazelnuts, goat cheese, sherry vinaigrette

HINTERLAND POWER SALAD 10
honeycrisp apple, grapefruit, kale, pistachio, avocado spread, freekah, citrus vinaigrette

THAI CHICKEN CHOP SALAD 12
napa cabbage, carrot, radish, sugarsnap peas, cucumber, peashoots, cilantro, mint, peanuts, soy syrup

WOOD-FIRED PIZZAS

MUSHROOM 14
goat cheese, arugula, lemon truffle emulsion

SMOKED HAM 14
pineapple, scallion, goat cheese, cherry wheat BBQ

ITALIAN MEAT 14
soppressata, coppa, pepperoni, fresh mozzarella, pomodoro sauce

QUATTRO FORMAGGI 14
mozzarella, goat cheese, parmesan, smoked blue cheese, rosemary honey

LEDGEVIEW GARDENS TOMATO 14
mozzarella, capers, basil pesto



LUNCH ENTREES

**BEER BATTERED MAHI MAHI OR
FRIED AVOCADO TACOS 10**
shredded cabbage, salsa, cilantro creme, hot sauce, spiced tortilla chips

SPICY FRIED CHICKEN SANDWICH 12
tomato jam, greens, buttermilk chive, brioche bun

CHERRY WHEAT BBQ PORK SANDWICH 12
bread and butter pickles, Alabama white slaw, fried poblano, pretzel bun

**PORK BELLY BAHN MI OR
FRIED TOFU BAHN MI 12**
pickled vegetable slaw, cilantro, korean bbq, baguette

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

ROAST BEEF SANDWICH 14
brie cream, arugula, pickled onion, horseradish

GRASS FED BEEF BURGER 14
nueske's bacon-onion relish, krakow butterkase, greens, pickles, hinterland sauce, brioche bun

**all sandwiches served with porcini-mustard dusted kettle chips*

* 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.



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

PROUD TO BE PART OF THE
TITLETOWN DISTRICT



DESSERTS

SWEET CORN BREAD PUDDING 8

bourbon cherries, sea salt caramel ice cream

LUNA STOUT CHOCOLATE BROWNIE 8

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

TOASTED LEMON POUND CAKE 8

strawberry-thyme jam, sweetened brie cream

ROUND FOR THE KITCHEN 8

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