



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.

FRIDAY FISH FRY

PANKO BREADED LAKE PERCH 18
garlic fries, spicy slaw, tartar sauce

APPETIZERS

**BEER BATTERED FISH TACO OR
BLACK BEAN-VEGGIE TACO 4**
cabbage, pico de gallo, cilantro-lime aioli

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

SMOKED TROUT SPREAD 12
capers, frisée, roasted garlic flatbread

BEEF POTSTICKERS 12
radish, sweet chili sauce

TEMPURA WHITE TUNA ROLL 16
lump crab, bell pepper, carrot, tobiko, sriracha aioli

SAUSAGE SAMPLER 16
*knackwurst, weissewurst, thuringer, boudin balls,
soft pretzel, pickle, beer mustard*

GRILLED GULF SHRIMP AND PORK BELLY 16
cheddar grits, spicy apple slaw, luna stout barbecue

ARTISINAL CHEESE AND CHARCUTERIE PLATE 16
*7 year cheddar, midnight moon, moody blue,
wischego, olives, crostini*

ASPEN RIDGE BEEF CARPACCIO 16
*roasted mushroom, arugula, capers,
parmesan, lemon truffle emulsion, crostini*

SOUP / SALADS

SHRIMP AND ROASTED TOMATO 8
croutons, herb oil

TWIN ELMS MIXED GREENS SALAD 8
*nueske's bacon, cucumber, tomato, pickled onion,
smoked blue cheese, buttermilk chive dressing*

WINTER GREENS SALAD 8
*pickled beets, candied almonds, goat cheese,
asian pear, sherry vinaigrette, beet emulsion*

WOOD-FIRED PIZZA

WILD MUSHROOM 16
goat cheese, arugula, truffle oil

GRILLED CHICKEN 16
*artichoke, roasted red pepper, red onion, spinach,
mozzarella*

HOUSE CURED PANCETTA 16
zucchini, capers, red onion, mozzarella, pomodoro

QUATTRO FORMAGGI 16
*parmesan, mozzarella, goat cheese,
buttermilk blue cheese, rosemary honey*



ENTREES

'NDUJA ENCRUSTED BARRAMUNDI 32
*twin elms potato, zucchini, bell pepper, spinach,
chow chow, chive aioli, red hot butter sauce*

HERB ROASTED OCEAN TROUT 34
*israeli couscous, artichoke, roasted pepper, swiss chard,
arugula, olive tapenade, romesco, herb oil*

MISO GLAZED SWORDFISH 36
*jasmine rice, bok choy, shiitake mushrooms, pickled jicama,
mango chutney, radish sprouts, marcona almond, kung pao, chili oil*

WOOD-FIRE GRILLED PORK PORTERHOUSE 34
*nueske's bacon, sweet potato, brussels sprouts,
apple mostarda, mustard jus*

WOOD-FIRE GRILLED QUAIL 36
*maitake mushroom, cauliflower, edamame, winter grains,
stonefruit chutney, candied pecans, foie gras emulsion*

WOOD-FIRE GRILLED BEEF RIBEYE 42
crispy polenta, broccolini, pickled onion, chimichurri, veal reduction

03.10.17

***Hinterland is open for lunch
at noon on Saturdays!***

Brewery Tours

***Every Saturday @ Noon, 1, 2, 3 & 4 pm
online reservations: hinterlandbeer.com***

TEA

RISHI CHAMOMILE BLEND 5**

TASTING NOTES: A CALMING ENSEMBLE OF CHAMOMILE WITH HINTS OF REFRESHING CITRUS AND MINT

RISHI PEPPERMINT ROOIBOS 5**

TASTING NOTES: SWEET, SOOTHING ROOIBOS, COMPLEMENTED BY REFRESHING, AROMATIC PEPPERMINT

RISHI CEYLON SINGLE ESTATE BLACK 5

TASTING NOTES: SMOOTH FLAVOR, MEDIUM BODY AND A SLIGHTLY FRUITY FINISH

RISHI EARL GREY SUPREME 5

TASTING NOTES: RICH, SMOOTH BLACK TEA WITH THE LOFTY FLORAL AND CITRUSY HIGH NOTES OF ITALIAN BERGAMOT.

****decaffeinated**

DESSERTS

HONEYCRISP APPLE COBBLER 8

pecan streusel, vanilla gelato

LUNA STOUT CHOCOLATE BROWNIE 8

vanilla roasted strawberries, candied cashews, vanilla gelato

SWEET CORN PRETZEL BREAD PUDDING 8

*candied pecans, bourbon cherries,
sea salt caramel gelato*

ROUND FOR THE KITCHEN 8

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

COFFEE

CAFE FRANGELICO 8

frangelico, coffee, whipped cream

CHOCOLATE KISS 8

brandy, dark creme de cocoa, chocolate, coffee, whipped cream

IRISH COFFEE 8

luna coffee, jameson, brown sugar, whipped cream

MAD MONKEY 8

*creme de banana, creme de cocoa, chocolate, coffee,
whipped cream*

MEXICAN COFFEE 8

tequila, kahlua, coffee, whipped cream

All coffee drinks also available decaffeinated



LIQUID DESSERT

DESSERT WINES

PACIFIC RIM VIN DE GLACIERE RIESLING 2011 7

LA FLEUR RENAISSANCE SAUTERNES 2013 8

BADIA A COULITUBONO

VIN SANTO DEL CHIANTI CLASSICO ITALY 16

PORTS

PRESIDENTIAL RUBY PORTO 5

GRAHAM'S LBV PORTO 2008 6

CHURCHILLS 10 YEAR TAWNY PORTO 14

WARRE'S OTIMA 20 YEAR TAWNY PORTO 16

APERITIFS / DIGESTIFS

LIMONCELLO LUXARDO 9

ROMANA SAMBUCA BLACK OR WHITE 9

BANFI CASTELLO GRAPPA MONTALCINO ITALY 15

