



## 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  
GARBANZO-VEGGIE TACO 4**  
*cabbage, pico de gallo, cilantro-lime aioli*

**SMOKED TROUT SPREAD 12**  
*capers, frisée, lavash crackers*

**BEEF AND FOIE GRAS POTSTICKERS 12**  
*radish, sweet chili sauce*

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

**GRILLED GULF SHRIMP 16**  
*cheddar grits, spicy apple slaw, luna stout barbecue*

**ARTISINAL CHEESE AND CHARCUTERIE PLATE 16**  
*7 year cheddar, midnight moon, manchego, moody blue, 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*

**SOPPRESTA 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 LOIN 34**  
*nueske's bacon, sweet potato, brussels sprouts, apple mostarda, mustard jus*

**SUNSET FARMS LAMB 36**  
*hedgehog mushroom, cauliflower, edamame, winter grains, stonefruit chutney, red curry coconut lamb jus*

**WOOD-FIRE GRILLED BEEF RIBEYE 42**  
*polenta, broccolini, king trumpet mushroom, pickled onion, smoked blue cheese, horseradish emulsion, veal reduction*

03.03.17

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

### ***Brewery Tours***

***Every Saturday @ Noon, 1, 2, 3 & 4 pm  
online reservations: [hinterlandbeer.com](http://hinterlandbeer.com)***

## **TEA**

### **RISHI CHAMOMILE BLEND\*\* 5**

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

### **RISHI SENCHA GREEN ORGANIC 5**

TASTING NOTES: PREMIUM JAPANESE GREEN TEA WITH A RICH MOUTHFEEL AND LONG-LASTING FRESH FLAVOR

### **RISHI GINGER LIME ROOIBOS\*\* 5**

TASTING NOTES: A UNIQUE AND ZESTY CITRUS FLAVOR WITH NOTES OF GINGER AND RARE SPICES.

### **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,  
chocolate pot de crème*

### **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**

**THE STUMP JUMP STICKY CHARDONNAY 7**

**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**

