THURSDAY BURGER SPECIAL

STRAUSS GRASS FED BEEF BURGER 14 aged cheddar, nueske's bacon-onion relish, greens, dijonnaise, brioche bun, garlic fries

APPETIZERS

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

HOUSE MADE BURRATA 10 arugula, basil, preserved lemon, pepitas, saba, olive oil

CAPRINE SUPREME FRIED GOAT CHEESE CURDS 12 kimchee ketchup

SMOKED TROUT SPREAD 12 capers, frisée, lavash crackers

ROASTED RED PEPPER HUMMUS 12 twin elm carrots, arugula, pickled onion, roasted garlic flatbread

GERMAN SAUSAGE SAMPLER 12 knackwurst, weissewurst, thuringer, wood-fired 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 capriko, 7 year cheddar, manchego, little boy blue, olives, crostini

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

SOUP / SALADS

SHRIMP AND FIRE ROASTED TOMATO BISQUE 8 croutons, herb oil

BUTTERNUT SOUASH SOUP 8 smokey blue cheese, pepitas

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 PIZZAS

WILD MUSHROOM 16 goat cheese, arugula, truffle oil

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

ITALIAN SAUSAGE 16 zucchini, capers, red onion, mozzarella, pomodoro

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



ENTREES

'NDUJ A ENCRUSTED BARRAMUNDI 32 twin elms potato, zucchini, bell pepper, spinach, chow chow, chive aïoli, 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

bamboo rice, bok choy, shiitake mushrooms, pickled jica mango chutney, radish sprouts, marcona almond, kung

SEARED DIVER SCALLOPS 38

mushroom risotto, fennel, radicchio, saba vinegar, herb

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

WOOD-FIRE GRILLED QUAIL 36

hedgehog mushroom, cauliflower, edamame, winter gra stone fruit chutney, foie gras emulsion

WOOD-FIRE GRILLED BEEF RIBEYE 42

polenta, broccolini, king trumpet mushroom, pickled onic smoked blue cheese, horseradish emulsion, veal reduct



* In compliance with state and federal health regulations. Hinterla advise the public that eating raw fish or animal products can

Hinterland is open for lunch

at noon on Saturdays!

Brewery Tours

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

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

TEA

Rishi Chamomile Blend** 5

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.

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

LIQUID DESSERT

DESSERT WINES

Pacific Rim vin de glaciere ries ling 2011 The Stump Jump Sticky Chardonnay 7

Badia a Coulitubono Vin Santo Del Chianti Classico Italy 16

PORTS

Graham's LBV Porto 2008 6 Churchills 10 year tawny porto 14

Warre's Otima 20 year tawny porto 16

APERITIFS / DIGESTIFS

Presidential ruby porto 5

Limoncello luxardo 9

Romana Sambuca Black or White 9 Banfi Castello Grappa Montalcino Italy



Find
Replace
Replace
Done
Paxa graph Style
Free Form
Font
Helvetica
Oblique
Alignment
mgmment
Line Spacing
Paragraph Spacing
Paragraph Spacing Before
After
Altei
Bullets & Lists
None
Indent
Shrink text to fit