



**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. Dirty lit and cozy.

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

Cheers.

COLD STARTERS

MIXED GREENS SALAD 8

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

BABY KALE SALAD 8

pickled beets, hazelnut goat cheese, asian pear,
sherry vinaigrette, beet emulsion

ROASTED PEPPER HUMMUS 12

twin elms carrots, arugula, pickled onion, lavash crackers

SMOKED TROUT SPREAD 12

soft pretzel, pickles, beer mustard

ARTISINAL CHEESE AND CHARCUTERIE PLATE 16

capriko, wischego, 7 year cheddar, stilton blue,
olives, crostini

ASPEN RIDGE BEEF CARPACCIO 16

roasted mushroom, sunflower sprouts, capers,
parmesan, lemon truffle emulsion, crostini

HOT STARTERS

SHRIMP AND FIRE ROASTED TOMATO BISQUE 8

croutons, herb oil

BISON MEATBALLS 12

clamshell mushrooms, smoky blue cheese,
arugula, pickled onion, veal reduction

CRAB RANGOON DIP 14

radish, wakame, wonton crisps

KOREAN BARBECUE QUAIL 14

jasmine rice, coconut crunch, kimchi, soy syrup

SEARED DIVER SCALLOPS 16

grapefruit, marcona almonds, frisee,
gordal olives, basil emulsion

GRILLED GULF SHRIMP 16

cheddar grits, spicy apple slaw, luna stout barbecue

ENTREES

INDUJA ENCRUSTED BARRAMUNDI 34

twin elms potato, zucchini, bell pepper, spinach,
sweet corn chow-chow, chive aioli, red hot butter sauce

HERB ROASTED OCEAN TROUT 36

israeli couscous, artichoke, roasted pepper, swiss chard,
arugula, olive tapenade, romesco, herb oil

MISO GLAZED SWORDFISH 38

bamboo rice, bok choy, maitake 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 pork glacé

WOOD-FIRE GRILLED DUCK BREAST 36

hedgehog mushroom, cauliflower, edamame, winter grains,
stonefruit chutney, foie gras emulsion

**8OZ WOOD-FIRE GRILLED BEEF TENDERLOIN OR
14OZ WOOD-FIRE GRILLED RIBEYE 42**

whipped potato, broccoliini, king trumpet mushroom, pickled onion,
smoked blue cheese, horseradish emulsion, veal reduction



* 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 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 SENCHA GREEN ORAGANIC 5

Tasting Notes: Premium Japanese green tea with a rich mouthfeel and long-lasting fresh flavor

RISHI GINGER LIME ROOBOIS 5**

Tasting notes: a unique and zesty citrus flavor with notes of ginger and rare spices.

RISHI PEPPERMINT ROOBOIS 5**

Tasting Notes: Sweet, soothing roobios, 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**

DESSERT

HONEY CRISP APPLE CRANBERRY COBLER 8
pecan streusel, vanilla gelato

LUNA STOUT CHOCOLATE BROWNIE 8
vanilla roasted strawberries, candied cashews, chocolate creme

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 WINE

Pacific Rim vin de glaciere riesling 2011 7
The Stump Jump Sticky Chardonnay 7
Chateau La Riviere Sauternes France 8
Badia a Coultubono
Vin Santo Del Chianti Classico Italy 16

PORT

Presidential ruby porto 5
Graham's LBV porto 2009 6
Churchills 10 year tawny porto 14
Warre's Otima 20 year tawny porto 16

APPERTIFS / DIGESTIFS

Limoncello luxardo 9
Romana Sanbucca Black or White 9
Banfi Castello Grappa Montalcino Italy 15

