



**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.

APPETIZERS

BEER BATTERED FISH OR MUSHROOM SEITAN TACO 4
cabbage, pico de gallo, chive aioli

CAPRINE SUPREME FRIED GOAT CHEESE CURDS 12
kimchi ketchup

PASTRAMI MEATBALLS 12
clamshell mushroom, smoked blue cheese, frisée, veal glacé

NIMAN RANCH BEEF POTSTICKERS 12
radish, sweet chili sauce

KOREAN BARBECUE BEEF 14
coconut jasmine rice, almond, kimchi, soy syrup

KING SALMON POKE 16
cucumber, radish, peanuts, crispy wonton

GULF SHRIMP AND PORK BELLY 16
cheddar grits, spicy apple slaw

ARTISANAL CHEESE AND CHARCUTERIE PLATE 16
lavon kase, capriko, billy blue, browning gold, olives, crostini

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

WOOD-FIRED PIZZA SPECIAL

KING TRUMPET MUSHROOM 14
goat cheese, arugula, truffle oil

SERRANO HAM AND GRILLED ARTICHOKE 14
spinach, goat cheese pesto cremé

ITALIAN SAUSAGE 14
zucchini, capers, red onion, mozzarella, pomodoro sauce

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

SOUP / SALADS

SHRIMP AND TOMATO BISQUE 8
herb oil

TWIN ELMS MIXED GREENS SALAD 8
applewood smoked bacon, cucumber, tomato, pickled onion, goat cheese, honey-mustard vinaigrette

BABY KALE SALAD 8
applewood smoked blue cheese, hazelnut, pickled beets, poached pear vinaigrette



ENTREES

‘NDUJA ENCRUSTED BARRAMUNDI 34
twin elms potato, summer squash, bell pepper, spinach, sweet corn chow chow, chive aioli, red hot butter sauce

HERB ROASTED OCEAN TROUT 36
israeli couscous, artichoke, roasted pepper, spinach, frisée basil-pepita pesto, romesco

SEARED HAWAIIAN ONO 38
sweet potato, avocado, pickled jicama, grapefruit, pea shoots, salsa verde

WOOD-FIRE GRILLED PORK PORTERHOUSE 34
nueske's bacon, fingerling potato, brussels sprouts, pea shoots, pear mostarda, mustard pork glacé

PEKING STYLE DUCK 36
drunken fried rice, maitiake mushroom, baby bok choy, radish, mango, carrot ginger purée, soy syrup, chili oil

SUNSET FARMS VEAL 38
crispy polenta, chanterelle mushroom, french beans, frisée, pickled beet emulsion, veal reduction

CERTIFIED ANGUS BEEF TENDERLOIN 42
smoked blue cheese whipped potato, broccolini, veal reduction, horseradish crème, crispy onion

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

Brewery Tours

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

TEA

DAVID RIO TIGER SPICE CHAI 5

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 BLUEBERRY ROOIBOS 5**

TASTING NOTES: A SUCCULENT ROOIBOS BLEND WITH SWEET BLUEBERRIES AND REVITALIZING SCHIZANDRA BERRIES

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 PEACH BLOSSOM WHITE 5

TASTING NOTES: WHITE TEA INFUSED WITH JUICY PEACH, TANGERINE AND AROMATIC BLOSSOMS

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

HONEY CRISP APPLE CRANBERRY COBBLER 8

pecan streusel, vanilla gelato

LUNA STOUT CHOCOLATE CAKE 8

bourbon cherries, spiced butternut squash custard, pepitas

SWEET CORN PRETZEL BREAD PUDDING 8

sea salt caramel gelato, white chocolate crunch,
vanilla roasted strawberries

ROUND FOR THE KITCHEN 8

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

COFFEE

LUNA COFFEE 3

LUNA DECAF COFFEE 3

ALMOND JOY 8

malibu, chocolate, almond, coffee, whipped cream

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

ESPRESSO 4

CAPPUCCINO, LATTE 4.5

All coffee drinks also available decaffeinated



LIQUID DESSERT

DESSERT WINES

PACIFIC RIM VIN DE GLACIERE RIESLING 2011 7

THE STUMP JUMP STICKY CHARDONNAY 7

CHATEAU LA RIVIERE SAUTERNES FRANCE 8

EVOLÚCIÓ TOKAJ LATE HARVEST 2012 10

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

RAMOS QUINTA 20 YEAR TAWNY PORTO 18

APERTIFS/DIGESTIFS

LIMONCELLO LUXARDO 9

ROMANA SAMBUCA BLACK OR WHITE 9

BANFI CASTELLO GRAPPA MONTALCINO ITALY 15

