



**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.

MONDAY SPECIAL

CHICKEN NOODLE BOWL 10
bok choy, kimchi, egg, soy ginger broth

APPETIZERS

BEER BATTERED FISH OR MUSHROOM SEITAN TACO 4
cabbage, roasted tomato salsa, chive aioli

WASEDA FARMS PORK RILLETTES 8
apple mostarda, crostinis

CAPRINE SUPREME FRIED GOAT CHEESE CURDS 10
kimchi ketchup

NIMAN RANCH BEEF POTSTICKERS 12
radish, sweet chili sauce

KOREAN BARBECUE BEEF 12
coconut jasmine rice, kimchi, marcona almond, dragon sauce

SALMON AND OCTOPUS POKE 14
cucumber, wakame, cashew, ginger, spring onion, wonton crisps, soy-ginger emulsion

WOOD-FIRE GRILLED GULF SHRIMP 16
cheddar grits, spicy apple slaw

ARTISANAL CHEESE AND CHARCUTERIE PLATE 16
little mountain alpine, bleu mont bandaged cheddar, dunbarton blue, olives, crostini

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

SOUP / SALADS

PACKERLAND PILSNER PUB ROLLS 2
roasted garlic butter

SHRIMP AND TOMATO BISQUE 8
herb oil, brioche croutons

SUNFLOWER SPROUT ARUGULA SALAD 8
nueske's bacon, pickled beets, horseradish goat cheese, candied almonds, cherry wheat vinaigrette

PACKERLAND POWER SALAD 8
freekeh, kale, avocado, honey crisp apple, grapefruit, pomegranate, pistachio, maple-pilsner vinaigrette

BABY ARUGULA DUCK CONFIT SALAD 8
pickled watermelon, radish, pepita, buttermilk blue cheese dressing

WOOD-FIRED

BELLE & EVANS CHICKEN PIZZA 14
goat cheese, pineapple, chives, cherry wheat barbecue

LEDGEVIEW GARDENS TOMATO PIZZA 14
fresh mozzarella, basil, olive oil

WILD MUSHROOM PIZZA 14
goat cheese, arugula, truffle oil

SOPPRESSATA PIZZA 14
zucchini, capers, red onion, pomodoro, mozzarella

NIMAN RANCH BEEF BURGER 16
nueske's bacon, sharp cheddar, crispy onion, ledgeview tomato, greens, cherry wheat bbq, pretzel bun, garlic fries



ENTREES

'NDUJA ENCRUSTED SUNFISH 32
twin elms potato, summer squash, bell pepper, sweet corn, spinach, chive aioli, red hot butter sauce

COLUMBIA RIVER KING SALMON 36
gulf shrimp, israeli couscous, bluefoot mushroom, ledgeview spinach, olive salpicon, green goddess dressing

HERB ROASTED COBIA 36
morel mushroom, fiddlehead fern, bergamot pesto, freekeh risotto, fennel, radicchio, balsamic syrup

WOOD-FIRE GRILLED BELLE & EVANS CHICKEN 28
jasmine rice, shiitake mushroom, carrot, baby bok choy, pineapple, coconut-almond crunch, green curry

WOOD-FIRE GRILLED PORK PORTERHOUSE 32
nueske's bacon, pearl onion, brussels sprouts, sweet potato, bourbon cherries, mustard pork glacé

WOOD-FIRE GRILLED VEAL TENDERLOIN AND SWEETBREADS 36
fingerling potato, chanterelle mushroom, broccolini, tomato-caper relish, harissa, veal reduction

WOOD-FIRE GRILLED BEEF RIBEYE 40
goat cheese polenta, ledgeview asparagus, crispy onion, king trumpet mushroom, herb veal reduction, horseradish crème

***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 CHOCOLATE CHAI 5

TASTING NOTES: DECADENT CACAO AND CREAMY SARSAPARILLA WITH RICH COCONUT AND BITTERSWEET DANDELION ROOT.

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

****decaffeinated**

DESSERTS

PISTACHIO POUND CAKE 8

chai mascarpone, cherry wheat chutney,
white chocolate crunch

ANGEL FOOD 8

blueberry crème, lemon curd, vanilla gelato,
pecan crumble

LUNA STOUT BROWNIE SUNDAE 8

salted caramel gelato, vanilla roasted strawberries,
candied cashews

ROUND FOR THE KITCHEN 8

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

COFFEE

MAD MONKEY 6

espresso, caramel, creme de banana,
chocolate

ALMOND JOY 6

espresso, chocolate, almond, coconut

NUTTY PROFESSOR 6

espresso, hazelnut, almond

PUMPKIN PIE 6

espresso, chocolate, pumpkin, cinnamon
whipped cream

SMORES 6

espresso, chocolate, cinnamon, marshmallow

CHAI LATTE 6

espresso, chai tea, cinnamon

IRISH COFFEE 8

luna coffee, jameson, brown sugar

LUNA COFFEE 3

ESPRESSO 4

CAPPUCCINO, LATTE 4.5

****All espresso 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 15**

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

