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, roasted tomato salsa, chive aïoli

Cherrywood smoked salmon spread 8
pickled onion, capers, crostini, housemade pickles

Waseda farms pork rillettes 8
apple mostarda, crostinis

Sunset farms veal kafta 12
cucumber, tomato, sunflower sprout, harissa yogurt

Niman ranch beef potstickers 12
radish, sweet chili sauce

Korean barbecue beef 12
coconut jasmine rice, kimchee, marcona almond, dragon sauce

Salmon and octopus poke 14
cucumber, wakame, cashew, ginger, spring onion, wonton crisps, soy-ginger emulsion

Gulf shrimp and pork belly 16
cheddar grits, spicy apple slaw, cherry wheat barbecue sauce

Artisanal cheese and charcuterie plate 16
little mountain, snow white cheddar, point reyes baby 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

Shimp and tomato bisque 8
garlic 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 Pizza

Cherry wood smoked pork 14
goat cheese, pineapple, chives, cherry wheat barbecue

Pastrami 14
mustard créme, super relish, goat cheese

Gulf shrimp 14
zucchini, roasted red pepper, capers, ramp-pesto béchamel

Wild mushroom 14
goat cheese, arugula, truffle oil

Italian Sausage 14
zucchini, capers, red onion, pomodoro, mozzarella

HINTERLAND®

Friday Special

Panko breaded lake perch 18
garlic fries, spicy slaw, tartar sauce

Entrees

Australian barramundi 32
tandoori eggplant, coconut jasmine rice, shiitake mushroom, carrot, baby bok choy, pineapple relish, green curry

Cornmeal fried softshell crab 34
twin elms potato, summer squash, bell pepper, sweet corn, spinach, chive aïoli, red hot butter sauce

Ora king salmon 36
gulf shrimp, israeli couscous, maitake mushroom, ledgeview spinach, olive salpicon, green goddess dressing

Herb roasted halibut 38
morel mushroom, fiddlehead fern, ramp pesto risotto, arugula, pickled onion, balsamic syrup

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, abalone mushroom, crispy onion, herb veal reduction, horseradish crème

5.27.16

* 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

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 créme, 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

HINTERLAND

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