



**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.**

**EVER GREEN RELEASE SAMPLER**

**WINGS, BELLY, AND BEER 10**  
*crispy fried duck wings and korean bbq glazed pork belly paired with 5 oz of Ever Green IPA and 5 oz of Nitro IPA*

**APPETIZERS**

**BEER BATTERED FISH OR MUSHROOM SEITAN TACO 4**  
*cabbage, ledgeview garden salsa, chive aioli*

**FRIED TUSCANO KALE 8**  
*nuoc cham, coconut-almond crunch*

**TOGARASHI DUSTED CALAMARI 12**  
*wakame, octopus salad, miso emulsion*

**BAYCROFT BEEF POTSTICKERS 12**  
*radish, sweet chili sauce*

**BIGEYE TUNA AND OCTOPUS POKE 14**  
*cucumber, radish, cilantro, cashew, pickled onion, wonton crisps, soy-ginger emulsion*

**WOOD-FIRE GRILLED GULF SHRIMP & PORK BELLY 16**  
*cheddar grits, spicy apple slaw, stout barbecue sauce*

**ARTISANAL CHEESE AND CHARCUTERIE PLATE 16**  
*carmody, capriko, big ed's gouda , billy blue, olives, crostini*

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

**SOUP / SALADS**

**POZOLE 8**  
*crispy tortillas*

**TWIN ELMS MIXED GREENS SALAD 8**  
*poached pear, nukes's bacon, spiced almonds, maytag blue cheese, maple sherry vinaigrette*

**LEDGEVIEW GARDENS ARUGULA AND FRISÉE SALAD 8**  
*pickled beets, horseradish goat cheese, pistachio, cava vinaigrette*

**WOOD-FIRED PIZZAS**

**SMOKED HAM 14**  
*goat cheese, mango, scallion, stout barbecue*

**WILD MUSHROOM 14**  
*goat cheese, arugula, truffle oil*

**SOPPRESSATA 14**  
*zucchini, capers, red onion, mozzarella, pomodoro sauce*

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



**ENTREES**

**'NDUJA ENCRUSTED BARRAMUNDI 32**  
*twin elms potato, summer squash, bell pepper, spinach, chive aioli, red hot butter sauce*

**COCONUT-ALMOND CRUSTED SWORDFISH 34**  
*shrimp fried rice, shiitake mushroom, bok choy, radish, dragon sauce, chili oil*

**BLACK PEPPER SEARED BIGEYE TUNA 36**  
*maitake mushroom, spinach, freekeh, lump crab, grapefruit, frisée, beet emulsion, sunchoke purée*

**WOOD-FIRE GRILLED PORK PORTERHOUSE 32**  
*nukes's bacon, winter grains, clamshell mushroom, heirloom carrot, spinach, bourbon cherries, doppelbock jus*

**WOOD-FIRE GRILLED BAVETTE STEAK 34**  
*whipped potato, king trumpet mushroom, broccolini, crispy onion, herb oil, veal reduction*

**WOOD-FIRE GRILLED DUCK BREAST 36**  
*pancetta, fregola sarda, hedgehog mushroom, cauliflower, peas, spinach, romesco sauce*

**WOOD-FIRE GRILLED ELK LOIN 42**  
*crispy polenta, sunflower sprouts, pickled jicama, avocado, queso fresco, hot nuts, stout mole, chili oil*



***Hinterland Sunday Brunch  
March 20th 10:30am - 2pm  
Ask your server to reserve your table!***

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

***with an expanded tour schedule***

***Brewery Tours***

***Every Saturday @ Noon, 1, 2, 3 & 4 pm  
online reservations: [hinterlandbeer.com](http://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 CEYLON SINGLE ESTATE BLACK 5**

**TASTING NOTES:** SMOOTH FLAVOR, MEDIUM BODY AND A SLIGHTLY FRUITY FINISH

**\*\*decaffeinated**

## **DESSERTS**

**PEANUT BUTTER PRETZEL BREAD PUDDING 8**

sea salt caramel gelato, vanilla roasted strawberries, cashew cocoa nib crunch

**BROWN BUTTER RUM CAKE 8**

buttermilk panna cotta, honey crisp apple, cherry gastrique, hazelnut granola

**THE CHOCOLATIER 8**

pistachio, white chocolate crunch, cabernet blackberries

**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**

## **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 10**

**CHURCHILLS 10 YEAR TAWNY PORTO 10**

**WARRE'S OTIMA 20 YEAR TAWNY PORTO 14**

**RAMOS QUINTA 20 YEAR TAWNY PORTO 15**

### **APERTIFS/DIGESTIFS**

**LIMONCELLO LUXARDO 9**

**ROMANA SAMBUCA BLACK OR WHITE 9**

**BANFI CASTELLO GRAPPA MONTALCINO ITALY 15**

