



**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, ledgeview garden salsa, chive aioli

‘NDUJA DEVEILED EGGS 4
butter lettuce, chives

FRIED TUSCANO KALE 8
nuoc cham, coconut-almond crunch

CAPRINE SUPREME FRIED GOAT CHEESE CURDS 10
kimchi ketchup

BAYCROFT BEEF POTSTICKERS 12
radish, sweet chili sauce

KOREAN BARBECUE BEEF 14
coconut jasmine rice, kimchi, marcona almond crunch, dragon sauce

MISO CHARRED WHITE TUNA SUSHI ROLL 14
wakame, cucumber, radish, peashoots, kim kim 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 , smokey blue, olives, crostini

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

SOUP / SALADS

SHRIMP & TOMATO BISQUE 8
croutons

TWIN ELMS WINTER GREENS SALAD 8
butternut squash, pepitas, honey crisp apple, grand cru cheese, saba vinegar

TWIN ELMS MIXED GREENS SALAD 8
poached pear, nueske’s bacon, spiced almonds, maytag blue cheese, sherry maple 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

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

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



ENTREES

ANCHO CHILI DUSTED YELLOWTAIL ROCK FISH 28
seafood pozole, jasmine rice, tortilla chips, cilantro-lime crème fraîche, chili oil

‘NDUJA ENCRUSTED BARRAMUNDI 32
twin elms potato, summer squash, bell pepper, kale, chive aioli, red hot butter sauce

BLACK PEPPER DUSTED OCEAN TROUT 34
sunchoke, celeriac purée, grapefruit, frisée, pickled onion, jonah crab, beet emulsion

COCONUT-ALMOND CRUSTED SWORDFISH 36
shrimp fried rice, shiitake mushroom, bok choy, radish, dragon sauce, chili oil

WOOD-FIRE GRILLED PORK PORTERHOUSE 32
nueske’s bacon, autumn grains, clamshell mushroom, heirloom carrot, spinach, bourbon cherries, doppelbock jus

WOOD-FIRE GRILLED BAVETTE STEAK 34
crispy polenta, arugula, pickled jicama, avocado, queso fresco, hot nuts, stout mole, chili oil

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

WOOD-FIRE GRILLED BEEF RIBEYE 42
whipped potato, king trumpet mushroom, broccolini, crispy onion, herb oil, 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 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

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 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

