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.

Tuesday Special

Beer battered fish, mushroom seitan, chicken or beef taco 3
cabbage, ledgeview garden salsa, chive aïoli

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, buttermilk 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

Packerland pilsner pork sausage 14
caramelized onion, super relish, mustard cream

Quattro formaggi 14
parmesan, mozzarella, goat cheese, buttermilk blue cheese, rosemary honey

Appetizers

Fried tuscano kale 8
nuoc cham, coconut-almond crunch

Caprine supreme fried goat cheese curds 10
kimchi ketchup

Crispy fried duck wings 12
celery salad, bliss bourbon hot sauce, asher blue cheese dipping sauce

Baycroft beef potstickers 12
radish, sweet chili sauce

Miso charred salmon roll 14
wakame, radish, cucumber, miso emulsion

Korean barbecue quail 14
coconut jasmine rice, kimchi, marcona almond crunch, dragon sauce

Wood-fire grilled gulf shrimp & pork belly 16
cheddar grits, spicy apple slaw, stout barbecue sauce

Seared bigeye tuna 16
grilled baby octopus, arugula, olive, tomato, caper, 'nduja vinaigrette

Artisanal cheese and charcuterie plate 16
seahive, midnight moon, casa bolo, smokey blue, olives, crostini

Sweet grass farms beef carpaccio 16
roasted mushroom, arugula, capers, parmesan, lemon truffle emulsion

HINTERLAND®

Entrees

'Nduja encrusted mahi mahi 34
twin elms potato, summer squash, bell pepper, kale, chive aïoli, red hot butter sauce

Black pepper dusted ocean trout 36
sunchoke, parsnip, grapefruit, frisée, pickled onion, beet emulsion

Coconut almond crusted swordfish 38
shrimp fried rice, shiitake mushroom, bok choy, radish, dragon sauce, chili oil

Wood-fire grilled chicken 30
broccolini, basil pesto risotto, spinach, radicchio, fennel, balsamic syrup, herb oil

Wood-fire grilled pork porterhouse 34
nueske's bacon, autumn grains, clamshell mushroom, heirloom carrot, pearl onion, bourbon cherries, doppelbock jus

Wood fire grilled duck breast 36
duck bacon, fregola sarda, maitake mushroom, cauliflower, peas, spinach, romesco sauce

Wood-fire grilled beef ribeye 42
crispy polenta, arugula, shrimp salpicon, lemon-truffle emulsion, veal reduction

2.16.16

* 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.

Only a few spots left!
Out of the Woods Series Beer Dinner
Thursday, February 18th
Four courses, five beers & commemorative glass
$60 + tax & tip
5:30 reception, 6:30 dinner
Ask your server to reserve your spot!

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, ginger candied pear, cherry gastrique, hazelnut crunch

***The chocolatier* 8**
pistachio whip cream, 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**

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 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