



SHARED PLATES

ARTISANAL CHEESE & CHARCUTERIE 20

assorted award winning cheeses, soppressata, konop's summer sausage, olives, crackers

ARTISAN SAUSAGE PLATTER 16

packerland pilsner brat, knackwurst, soft pretzel, super relish, pickles, beer mustard

GRILLED SHRIMP & PORK BELLY 16

cheddar grits, spicy apple slaw, luna stout barbecue

GOCHUJANG BBQ DUCK WINGS 16

korean pickles, blue cheese dressing

SMOKED SALMON SPREAD 14

sunflower sprouts, capers, pickled onion, everything crackers

HUMMUS PLATTER 14

pickled beets, tomato, pickled onion, radish, cucumber, marinated fennel, naan bread

BEER BATTERED CHEESE CURDS 12

korean pickles, kimkim ketchup

CAPRINE SUPREME GOAT CHEESE DIP 12

smoked porcini-mustard kettle chips

FRIED BRUSSELS SPROUTS 10

coconut-peanut crunch, nuoc cham

SOUP

SHRIMP BISQUE 8

sourdough rye croutons

CURRY SQUASH 8

coconut peanut crunch, chives

BEEF BRISKET CHILI 8

queso fresco, corn tortilla strips

SALADS

**add a 6oz belle & evans chicken breast 8

**add 4 wood-fire grilled shrimp 12

**add a north road salmon filet 14

TWIN ELMS MIXED GREENS SALAD 14

nueske's bacon, cucumber, tomato, radish, pickled onion, smoked blue cheese, smoked tomato french & buttermilk-chive dressing

HINTERLAND WINTER GREENS SALAD 14

delicata squash, pickled grapes, honeycrisp apple, parmesan cheese, marcona almonds, saba, rosemary honey vinaigrette

VOYAGEURS SOURDOUGH BREAD 9

garlic butter, balsamic, olive oil

WOOD-FIRED PIZZA

ITALIAN MEAT 20

sausage, pepperoni, soppressata, fresh belgioioso mozzarella, pomodoro

MUSHROOM 18

goat cheese, arugula, lemon truffle emulsion

QUATTRO FROMAGE 18

fresh belgioioso mozzarella, goat cheese, smoked blue cheese, parmesan, rosemary honey

FRIDAY FISH FRY

FRIED LAKE PERCH 24

super slaw, onions, rye, garlic fries, tartar sauce

ENTREES

WOOD-FIRE GRILLED BEEF RIBEYE* 42

whipped potatoes, broccolini, crispy onion, smoked bleu cheese, horseradish cream, veal reduction

SEARED DIVER SCALLOPS 40

fresh pasta, tomato, spinach, capers, pecorino romano, garlic breadcrumbs, lemon beurre blanc

WOOD-FIRE GRILLED BEEF STRIPLOIN* 38

shrimp fried rice, radish, cilantro, coconut-peanut crunch, kung pao, chili oil

WOOD-FIRE GRILLED PORK PORTERHOUSE* 36

cauliflower, mushroom, marcona almonds, winter grains, cherries, sweet potato puree

NORTH ROAD SALMON 34

israeli couscous, maine lobster, ledgeview gardens tomato, spinach, radish, cilantro, green coconut curry

BLACKENED BARRAMUNDI 30

roasted potatoes, zucchini, onion, bell pepper, spinach, sungold tomato relish, red hot butter sauce, chive aioli

HIGHLAND VENISON MEATLOAF 28

whipped potato, roasted carrots, peas, pea shoots, luna stout mushroom gravy

CRISPY FRIED TOFU 26

clamshell mushrooms, broccolini, carrot, cilantro rice, peanut crunch, radish, coconut curry, soy syrup, chili oil

WOOD-FIRE GRILLED BEEF BURGER* 16

springside krakow cheese, red onion, pickles, twin elms greens, Hinterland sauce, brioche bun
**VEGETARIAN IMPOSSIBLE BURGER AVAILABLE



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.

Glad to have you, what are you in the mood for?

Cheers.

YOUNG ADVENTURERS MENU (FOR CHILDREN 12 & UNDER)

WOOD-FIRE GRILLED BURGER 10
1/4 pound beef patty, french fries, artisan sesame bun
* cheese available by request

FISH AND CHIPS 10
house-battered mahi mahi,
french fries, tartar sauce

WOOD-FIRED PIZZA 10
mozzarella, red sauce
*cheese or pepperoni

CHICKEN STRIPS 10
french fries

GRILLED CHEESE 10
american & krakow cheese, french fries

**all kids menu options include
milk or a fountain soft drink*

SWEET TREATS

CHOCO TACO 3

**REESE'S PEANUT BUTTER
ICE CREAM CUP 3**

BOMB POP CUP 4

HOT CHOCOLATE 5
crushed candy canes, whipped cream



DESSERT

DARK CHOCOLATE BROWNIE 8
white chocolate-peppermint gelato, candied cashews

VANILLA CREME BRULEE 8
ginger-molasses cookie, apricot preserve

APPLE CRANBERRY COBBLER 8
pecan streusel, salted caramel gelato

SARA'S GELATO BY THE SCOOP 2
amerena cherry, salted caramel,
mocha, chai, pistachio

ROUND FOR THE KITCHEN 8
show your appreciation to the chefs
with a round of Hinterland beers

ORGANIC HOT TEAS

BREAKFAST BLEND (BLACK) 3
EARL GREY
GREEN

BREWERY TOURS
SATURDAYS @ 1 PM
BOOK ONLINE @
HINTERLANDBEER.COM



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*Credit card transactions are surcharged 3% convenience fee
There is no surcharge for debit or prepaid gift cards