



SHARED PLATES

ARTISANAL CHEESE & CHARCUTERIE 20

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

GRILLED GULF SHRIMP & PORK BELLY 16

cheddar grits, honey crisp super slaw, cherry wheat barbecue

ARTISAN SAUSAGE PLATTER 16

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

GOCHUJANG BBQ DUCK WINGS 14

korean pickles, blue cheese dressing

HUMMUS 14

cucumber, radish, cherry tomato, marinated fennel, pickled beets, naan

SMOKED SALMON SPREAD 14

sunflower sprouts, capers, pickled onion, everything crackers

BEER BATTERED CHEESE CURDS 12

korean pickles, kimkim ketchup

CAPRINE SUPREME GOAT CHEESE DIP 12

smoked porcini-mustard kettle chips

GARLIC FRIES 10

parmesan, chives, garlic aioli

FRIED BRUSSELS SPROUTS 10

coconut-peanut crunch, nuoc cham

SOUP

CHEESY POTATO BISQUE 8

pueblo jack, nueske's bacon, poblano pepper

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

MIXED GREENS SALAD 14

nueske's bacon, cucumber, tomato, pickled onion, radish, 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

WOOD-FIRED PIZZAS

QUATTRO FORMAGGI 18

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

MUSHROOM 18

goat cheese, arugula, lemon truffle emulsion

ITALIAN MEAT 20

capicola, pepperoni, italian sausage, belgioioso fresh mozzarella, pomodoro sauce

FRIDAY FEATURE

WALLEYE PO' BOY 14

lettuce, onion, tomato, pickles, remoulade, baguette

SANDWICHES

**all sandwiches served with smoked porcini-mustard kettle chips.

**garlic fries may be substituted for an additional \$2.00

****VEGETARIAN IMPOSSIBLE BURGER AVAILABLE**

WOOD-FIRE GRILLED STEAKHOUSE BURGER* 14

crispy onions, smoked blue cheese, truffle mushroom duxelle, greens, pickles, horseradish aioli, brioche bun

BIG HINTY* 14

2 - 1/4 pound beef patties, american cheese, pickles, lettuce, onion, Hinterland sauce, sesame seed bun

THE GREEK BURGER* 14

niman ranch lamb, lettuce, tomato, red onion, olive relish, feta, cucumber tzatziki

SMOKED DELI-STYLE PASTRAMI 14

sauerkraut, bread & butter pickles, beer mustard, rye

CALI CLUB 14

turkey, ham, bacon, mixed greens, tomato, avocado, aioli, focaccia

CUBANO 14

smoked ham, pork verde, pueblo jack, pickles, beer mustard, ciabatta bread

APPLEWOOD SMOKED BBQ PULLED PORK 12

honeycrisp super slaw, luna stout barbecue, pretzel bun

SPICY FRIED CHICKEN 12

pickled jalapeño, romaine, buttermilk chive dressing, bread and butter pickles, brioche bun

BEER BATTERED FISH TACOS OR 12

FRIED AVOCADO TACOS

shredded cabbage, pico de gallo, cilantro creme, flour tortillas, hot sauce, spiced tortilla chips



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
caramel, pistachio gelato

VANILLA CREME BRULEE 8
ginger-molasses cookie,
fresh berries

APPLE COBBLER 8
pecan streusel, vanilla gelato

SARA'S GELATO BY THE SCOOP 2
chocolate, vanilla, pistachio

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

ORGANIC HOT TEAS 3

BREAKFAST BLEND (BLACK)
EARL GREY
GREEN

BREWERY TOURS
SATURDAYS AT 1 PM
BOOK ONLINE · HINTERLANDBEER.COM



/HinterlandBrewery | @hinterlandbeer

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