HINTERLAND®

SUNDAY FEATURE

WOOD-FIRE ROASTED SEA BASS 36
fingerling potatoes, orange-fennel salad, vindaloo

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

TOMATO FENNEL BISQUE 8
croutons, 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

APPLE FENNEL SALAD 14
aged carr valley cheddar, frisee, radicchio, honey crisp apple, hazelnut, dill vinaigrette

BABY ARUGULA SALAD 10
pecorino romano, lemon, olive oil

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 FORMAGGI 18
fresh belgioioso mozzarella, goat cheese, smoked blue cheese, parmesan, rosemary honey

ENTREES

WOOD-FIRE GRILLED BEEF RIBEYE* 42
whipped potatoes, broccolini, crispy onion, smoked bleu cheese, horseradish cream, veal reduction

WOOD-FIRE GRILLED BEEF STRIPLOIN* 38
shrimp fried rice, radish, cilantro, coconut-peanut crunch, kung pao, chili oil

NORTH ROAD SALMON* 36
israeli couscous, baby shrimp, cherry tomato, spinach, radish, romesco sauce

WOOD-FIRE GRILLED PORK PORTERHOUSE 34
nueske's bacon, brussels sprouts, sweet potato, apple, quinoa, cherry mostarda, luna stout barbecue

BLACKENED BARRAMUNDI 32
roasted potatoes, zucchini, onion, bell pepper, spinach, 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
american cheese, red onion, pickles, lettuce, Hinterland sauce, brioche bun
***VEGETARIAN IMPOSSIBLE BURGER AVAILABLE*

In a conscious effort to have a positive environmental impact, straws and water are available upon request

* 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.

FEBRUARY 2020

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

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

HINTERLAND®

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
vanilla, chocolate, 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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