



## SHARED PLATES

### **ARTISANAL CHEESE & CHARCUTERIE 20**

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

### **ARTISAN SAUSAGE PLATTER 16**

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

### **GOCHUJANG BBQ DUCK WINGS 16**

korean pickles, blue cheese dressing

### **PORK VERDE NACHOS 16**

pueblo jack cheese sauce, lettuce, cilantro, pickled onion, tomato, pickled jalapeño

### **HUMMUS PLATTER 12**

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

### **SMOKED SALMON SPREAD 12**

pickled onion, capers, everything crackers

### **FRIED CHEESE CURDS 12**

kimkim ketchup, korean pickles

### **GOAT CHEESE DIP 12**

smoked porcini-mustard chips

### **FRIED BRUSSELS SPROUTS 12**

coconut-peanut crunch, nuoc cham

## SOUP

### **SHRIMP BISQUE 8**

croutons, chives

### **LUNA STOUT 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, pickled onion, radish, 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

## SANDWICHES

All sandwiches served with smoked porcini-mustard kettle chips. Garlic fries may be substituted for an additional \$2.00 charge.

### **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 wagyu beef patties, american cheese, pickles, greens, onion, hinty sauce, sesame seed bun

### **SMOKED DELI-STYLE PASTRAMI 14**

sauerkraut, bread & butter pickles, beer mustard, rye

### **MUFFALATTA 14**

capicola, mortadella, soppressata, provolone, olive tapenade, garlic aioli, focaccia

### **APPLEWOOD SMOKED BBQ PULLED PORK 12**

spicy apple slaw, luna stout barbecue, pretzel bun

### **BEER BATTERED MAHI MAHI OR 12**

### **FRIED AVOCADO TACOS**

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

## BRUNCH

Add breakfast potatoes for \$2.00.

### **WOOD-FIRE GRILLED STEAK AND EGGS\* 16**

grilled asparagus, sunny side eggs, hollandaise

### **PORK VERDE BURRITO BOWL 14**

beans, rice, pico de gallo, queso fresco, cilantro, sunny side eggs, tortilla crisps

### **HINTY "BENNIE" 14**

lump crab, capicollo, poached egg, chives, red hot butter sauce, english muffin

### **GRILLED GULF SHRIMP & PORK BELLY\* 14**

sunny side egg, cheddar grits, spicy apple slaw, luna stout barbecue

### **BREAKFAST FRIED CHICKEN\* 12**

sunny side egg, buttermilk biscuit, sausage gravy

### **FRENCH TOAST 12**

orange dream whipped cream, candied cashews, bourbon cherries, maple syrup

### **CHOCOLATE CHIP PANCAKES 12**

vanilla whipped cream, maple syrup

## WOOD-FIRED PIZZA

### **ITALIAN MEAT 19**

soppressata, sausage, pepperoni, fresh belgioioso mozzarella, pomodoro sauce

### **QUATTRO FORMAGGI 18**

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

### **MUSHROOM 18**

goat cheese, arugula, lemon truffle emulsion

### **PORCHETTA & PINEAPPLE 18**

caprine supreme goat cheese, pickled jalapeño, scallion, stout bbq

\*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.



## 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.**

### **LITTLE 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

**CHEESY SCRAMBLED EGGS AND BACON 10**

**PANCAKES 10**  
maple syrup, vanilla whipped cream

**FRENCH TOAST 10**  
maple syrup, vanilla whipped cream

*\*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**

**LEMON POUND CAKE 8**  
fresh raspberry, cara cara scarlet orange curd, vanilla whipped cream

**CHOCOLATE - PISTACHIO MOUSSE TART 8**  
dark chocolate ganache, strawberries, sea salt

**BANANA BREAD PUDDING 8**  
cashew pepita granola, rum caramel, coconut gelato, plantain chip

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

### **BRUNCH COCKTAILS**

**BREAKFAST BEER 6**  
citra pale ale, orange juice

**PALOMA 6**  
tequila, triple sec, grapefruit, lime, soda

**"LOADED" ICED COFFEE 8**  
double espresso vodka, godiva chocolate liqueur, frangelico, cream, luna coffee

**BOTTOMLESS MIMOSA 15**  
sparkling wine, orange juice



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