



## SOUP

**BEEF BRISKET CHILI 8**  
queso fresco, tortilla

## SALADS

*\*\*add a 6oz chicken breast\* 8  
\*\*add 4 wood-fire grilled shrimp 12  
\*\*add a north road salmon filet\* 14*

**LEDGEVIEW GARDENS SALAD 12**  
bacon, cucumber, ledgeview tomato,  
pickled onion, smoked blue cheese,  
smoked tomato french & buttermilk-chive dressing

**BABY ARUGULA SALAD 12**  
frisee, pecorino romano, lemon, olive oil

**BEET SALAD 12**  
frisee, arugula, pepitas, granny smith apple,  
goat cheese, lemon thyme vinaigrette

## SHARED PLATES

**TUNA POKE BOWL\* 18**  
rice, cucumber, avocado, wakame,  
pickled ginger, peanuts, chives, kimchi,  
crispy wonton, sesame soy dressing

**GRILLED SHRIMP & PORK BELLY 18**  
cheddar grits, granny smith apple slaw,  
cherry wheat stout barbecue

**HALF DOZEN CHICKEN WINGS & FRIES 14**  
choice of: hot buffalo, gochujang bbq, or jamaican  
jerk dry rub  
buttermilk chive dressing or bleu cheese dressing

**SMOKED SALMON SPREAD 14**  
pickles, herbs de provence crackers

**ROASTED GARLIC & LEMON HUMMUS 12**  
crudite, garlic naan

**BEER BATTERED CHEESE CURDS 12**  
kimkim ketchup

**FRIED BRUSSELS SPROUTS 12**  
coconut-peanut crunch, nuoc cham

## SANDWICHES

*\*\*all sandwiches served with smoked porcini-mustard kettle chips  
\*\*garlic fries may be substituted for an additional \$2.00  
\*\*side salad may be substituted for \$4.00*

**BIG HINTY\* 18**  
2 - 1/4 wagyu beef patties, american cheese, pickles, mixed  
greens, onion, Hinterland sauce, brioche bun  
\*\*\*VEGETARIAN BURGER AVAILABLE

**SPICY FRIED CHICKEN SANDWICH 16**  
pickled jalapeño, romaine, buttermilk chive dressing,  
pickles, brioche bun

**SMOKED DELI-STYLE PASTRAMI 16**  
sauerkraut, bread & butter pickles, beer mustard, rye

**CALI CLUB 16**  
turkey, smoked ham, bacon, mixed greens,  
ledgeview tomato, avocado, aioli, sourdough

**WALLEYE PO BOY 14**  
lettuce, ledgeview tomato, onion, pickles,  
remoulade, baguette

**APPLEWOOD SMOKED BBQ PULLED PORK 14**  
granny smith apple slaw, cherry wheat barbecue,  
brioche bun

**BEER BATTERED FISH or FRIED AVOCADO TACOS 14**  
shredded cabbage, salsa, cilantro, crema,  
hot sauce, flour tortillas, spiced tortilla chips

## WOOD-FIRED PIZZA

**QUATTRO FORMAGGI 16**  
belgioioso fresh mozzarella, provolone,  
smoked blue cheese, goat cheese,  
rosemary honey

**MUSHROOM 16**  
caprine supreme goat cheese, arugula,  
lemon-truffle emulsion

**BBQ PORK 16**  
goat cheese, pineapple, pickled jalapeño,  
scallion, cherry wheat barbecue

**ITALIAN MEAT 18**  
capicola, pepperoni, italian sausage,  
belgioioso fresh mozzarella, pomodoro sauce

*\*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.*

## ENTREES

**GRASS FED MIDWEST BEEF RIBEYE\* 34**  
whipped potatoes, broccolini, horseradish cream, veal  
reduction

**WOOD-FIRE GRILLED PRIME BEEF STRIPLOIN\* 30**  
shrimp and vegetable fried rice, cucumber kimchi,  
coconut-peanut crunch, soy syrup, chili oil

**NORTHROAD SALMON\* 28**  
lump crab, israeli couscous, ledgeview tomato,  
ledgeview asparagus, ramp pesto, romesco sauce

**BLACKENED BARRAMUNDI 26**  
fingerling potatoes, zucchini, yellow squash, bell peppers,  
red onion, spinach, red hot butter sauce

**HIGHLAND VENISON MEATLOAF 24**  
mashed potatoes, carrots, peas, mushroom gravy

## WEEKLY FEATURES

**MONDAY**  
**PORK BELLY NOODLE BOWL 18**  
kung pao, soft egg, mushroom, kimchi, nori, scallion

**TUESDAY**  
**CHICKEN MOLE TACO PLATTER 18**  
lettuce, queso, pickled onion, pickled jalapeño,  
cilantro, crema, salsa, tortillas

**WEDNESDAY**  
**FRESH FUSILLI PASTA 18**  
pecorino-pork broth, ledgeview tomato, asparagus, snap peas

**THURSDAY**  
**CHICKEN TIKKA MASALA 24**  
roasted garlic naan, cauliflower, chickpeas, tomato,  
jasmine rice, coconut milk, cilantro

**FRIDAY**  
**PACKERLAND PILSNER BATTERED MAHI MAHI 20**  
garlic fries, napa cabbage slaw, onions,  
rye bread, lemon, tartar sauce

**SATURDAY**  
**PORK PASTOR NACHOS 18**  
queso, greens, pickled onion, pickled jalapeño,  
cilantro, crema, salsa, tortilla chips

**SUNDAY**  
**SMOKED PORK BREAKFAST BURRITO BOWL 18**  
sunny side up egg, cilantro rice, queso, greens, pickled onion,  
pickled jalapeño, crema, salsa, tortilla chips

**BUTTERMILK FRIED CHICKEN FOR TWO 30**  
8 year cheddar mac & cheese, buttermilk biscuits,  
chopped salad

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

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



## 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 cheese, french fries

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

## DESSERT

### CHOCOLATE POTS DE CREME 8

bourbon cherries, sweet and salty cookie

### SALTED CARAMEL BREAD PUDDING 8

salted caramel gelato, candied peanuts



## Farms, forks, and sustainable stories.

We have direct access to local fisherman in Honolulu, Seattle and Portland, ME. From coast to coast, to the islands—our partnerships allow our chefs to directly procure fresh fish as it's caught and receive deliveries daily. We also celebrate our small, local growers and ranchers by offering extraordinary game, pork, and beef as well as hand-foraged mushrooms and heirloom produce. Ask our servers about the origins of our ingredients as the nuances of the stories enhance the flavor of each dish.

## Our local farmers and producers include:

Twin Elm Gardens – Pulaski, WI  
Baycroft Beef – De Pere, WI  
Doc's Farm - Hobart, WI  
Ledgeview Gardens – De Pere, WI  
Sunset Farm – Allenton, WI  
Sweet Grass Farm – Suring, WI  
Door Karma Farm – Baileys Harbor, WI  
Voyageurs Sourdough – Green Bay, WI



HinterlandBrewery | @hinterlandbeer