



## SOUP

### PORK CHILI VERDE 8

queso fresco, corn tortilla crisps

## 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

frisse, pecorino romano, lemon, olive oil

### BEET SALAD 12

frisse, 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, grand cru 22 barbecue

### GOCHUJANG BBQ DUCK WINGS 16

kimchi, blue cheese dressing

### SMOKED SALMON SPREAD 14

pickles, sourdough 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 \$2.00

\*\*cavatappi pasta salad may be substituted for \$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, marble rye

### CALI CLUB 16

turkey, smoked ham, bacon, mixed greens, ledgeview tomato, avocado, aioli, voyageurs sourdough

### WALLEYE PO BOY 14

lettuce, ledgeview tomato, onion, pickles, remoulade, baguette

### APPLEWOOD SMOKED BBQ PULLED PORK 14

granny smith apple slaw, grand cru 22 barbecue, brioche bun

### BEER BATTERED FISH or FRIED AVOCADO TACOS 14

shredded cabbage, salsa, cilantro, crema, hot sauce, tortillas, spiced tortilla chips

## WOOD-FIRED PIZZA

### POMODORO FORMAGGI 16

belgioioso fresh mozzarella, san marzano tomato, wild italian oregano

### QUATTRO FORMAGGI 16

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

### MUSHROOM 16

goat cheese, arugula, lemon-truffle emulsion

### BBQ PORK 16

goat cheese, pineapple, pickled jalapeño, scallion, grand cru 22 barbecue

### ITALIAN MEAT 18

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

## ENTREES

### PRIME BEEF RIBEYE\* 34

whipped potatoes, broccolini, crispy onion, horseradish cream, au poivre

### WOOD-FIRE GRILLED BEEF SIRLOIN\* 30

shrimp and vegetable fried rice, cucumber kimchi, coconut-peanut crunch, soy syrup, chili oil

### WOOD-FIRE GRILLED PORK PORTERHOUSE\* 28

pancetta, cauliflower, sugar snap peas, farro, frisée, sungold tomato puree

### NORTHROAD SALMON\* 28

lump crab, israeli couscous, ledgeview tomato, pole beans, spinach, pesto, romesco sauce

### BLACKENED BARRAMUNDI 26

roasted potatoes, zucchini, yellow squash, bell peppers, red onion, spinach, red hot butter sauce

### HIGHLAND VENISON MEATLOAF 24

mashed potatoes, green beans, carrots, peas, mushroom gravy

## WEEKLY FEATURES

### MONDAY

#### PORK BELLY RAMEN 18

soy egg, kimchi, beech mushrooms, cilantro, scallion

### TUESDAY

#### CHICKEN MOLE TACO PLATTER 18

lettuce, queso fresco, pickled onion, pickled jalapeño, cilantro, crema, salsa, tortillas

### WEDNESDAY

#### FRESH FETTUCCINI PESTO PASTA 24

buratta cheese, sungold tomato, pepitas, basil pesto, olive oil

### 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

#### GREEN CHILI CHORIZO NACHOS 18

queso, greens, pickled onion, pickled jalapeño, cilantro, crema, salsa, tortilla chips

### SUNDAY

#### BUTTERMILK FRIED CHICKEN FOR TWO 30

pasta salad, jalapeño cornbread, chopped salad

\*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.

\*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

## SWEET TREATS

### FROZEN LEMONADE CUP 4

### DOVE CHOCOLATE ICE CREAM BAR 4

## DESSERT

### LUNA STOUT BROWNIE 8

whipped cream, bourbon cherries,  
white chocolate crunch

### BANANA BREAD PUDDING 8

candied peanuts, sara's salted caramel gelato

### KEY LIME TART 8

key lime curd, whipped cream, ginger snap crust

### VANILLA CHEESECAKE 8

buddha's hand strawberries, rhubarb coulis

### ESPRESSO MARTINI 8

van gogh double espresso vodka, irish cream,  
chocolate liqueur

### ROUND FOR THE KITCHEN 8

show your appreciation to the chefs with  
a round of Hinterland beers



## 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



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