



SOUP

PORK CHILI VERDE 8

sweet corn, 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

MIXED GREENS SALAD 12

bacon, cucumber, RJ's heirloom 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

sushi rice, cucumber kimchi, avocado, wakame, pickled ginger, peanuts, crispy wontons, 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, 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*

***side salad may be substituted for \$4.00*

STEAKHOUSE MUSHROOM SWISS BURGER 20

7oz steak pattie, jarlsberg cheese, sautéed mushrooms, crispy onions, greens, pickles, horseradish cream, brioche.
***VEGETARIAN BURGER AVAILABLE

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, rj's tomato, avocado, aioli, voyageurs sourdough

WALLEYE PO BOY 16

lettuce, rj's tomato, onion, pickles, remoulade, baguette

BEER BATTERED FISH or FRIED AVOCADO TACOS 16

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

APPLEWOOD SMOKED BBQ PULLED PORK 14

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

WOOD-FIRED PIZZA

QUATTRO FORMAGGI 16

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

HOUSE GIARDINIERA 16

stracciatella, chili flake, pomodoro, olive oil

MUSHROOM 16

goat cheese, arugula, lemon-truffle emulsion

LOCALS ONLY 16

rj's heirloom tomato, belgioioso mozzarella, basil pesto, olive oil

ITALIAN MEAT 18

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

ENTREES

PRIME BEEF RIBEYE* 36

whipped potatoes, broccolini, crispy onion, horseradish cream, veal demi-glace

WOOD-FIRE GRILLED PRIME STRIPLOIN* 34

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

NORTHROAD SALMON* 32

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

ANCHO CHILI PORK TENDERLOIN 30

fingerling potatoes, green chili chorizo, green beans sungold tomato, salsa verde

BLACKENED BARRAMUNDI 28

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

BELLE AND EVANS CHICKEN TIKKA MASALA 24

roasted garlic naan, cauliflower, chickpeas, tomato, jasmine rice, coconut milk, cilantro

HIGHLAND VENISON MEATLOAF 24

mashed potatoes, carrots, peas, mushroom gravy

WEEKLY FEATURES

MONDAY

PORK BELLY RAMEN 18

soy egg, kimchi, beech mushrooms, cilantro, scallion

TUESDAY

CHORI POLLO TACO PLATTER 18

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

WEDNESDAY

BEEF BOLOGNESE 28

belgioioso burrata, peas, pecorino breadcrumbs, fresh fettuccini

THURSDAY

HALF DOZEN CHICKEN WINGS & FRIES 14

choice of: hot buffalo, bourbon honey mustard, or jamaican jerk dry rub
buttermilk chive dressing or bleu cheese dressing

FRIDAY

BEER BATTERED MAHI MAHI 20

garlic fries, napa cabbage slaw, onions, rye bread, lemon, tartar sauce

SATURDAY

CHORI POLLO NACHOS 18

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

SUNDAY

BUTTERMILK FRIED CHICKEN FOR TWO 30

pasta salad, dirty beans

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.

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



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.

SCAN TO VIEW MENU
ON YOUR PHONE



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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

BOMB POP 4

DOVE CHOCOLATE ICE CREAM BAR 4

DESSERT

CHOCOLATE FUDGE BROWNIE 8
luna stout gelato, bourbon cherries,
white chocolate crunch

VOYAGEURS SOURDOUGH BREAD PUDDING 8
candied peanuts, sara's salted caramel gelato

PEACH COBBLER 8
cinnamon vanilla gelato, house granola

POT DE CREME 8
vanilla roasted strawberry, whipped cream,
pistachio

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
Ledgerview 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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SEPTEMBER 2020

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