



## 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, cherry wheat 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, cherry wheat 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-glaze

### 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, sweet corn, 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

### SUNDAY

#### HINTY "BENNIE" 14

capicollo, poached egg, hollandaise, petite salad, english muffin

#### PORK "BENNIE" 14

barbecue pork, poached egg, red hot butter sauce, english muffin

#### BUTTERMILK FRIED CHICKEN FOR TWO 30

pasta salad, dirty beans

### MONDAY

#### PORK BELLY RAMEN 18

soy egg, kimchi, beech mushrooms, cilantro, scallion

### TUESDAY

#### PORK PASTOR TACO PLATTER 18

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

### WEDNESDAY

#### BEEF SHORT RIB STROGANOFF 24

fresh fettuccine pasta, braised beef short rib, mushroom, sour cream, garlic breadcrumb

### 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



## 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**



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

## 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

### BANANA BREAD PUDDING 8

candied peanuts, sara's salted caramel gelato

### KEY LIME TART 8

key lime curd, whipped cream, ginger snap crust

### 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

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



## 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

**SEPTEMBER 2020**