



SOUP

CURRIED CHICKEN & VEGETABLE 8
coconut-peanut crunch, cilantro

BEEF BRISKET CHILI 8
queso fresco, tortilla strips

SALADS

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

MIXED GREENS SALAD 12
neuske's bacon, cucumber, rj's heirloom tomato,
pickled onion, smoked blue cheese,
smoked french & buttermilk-chive dressing

BABY ARUGULA SALAD 12
pecorino romano, lemon, olive oil

FENNEL & FRISEE SALAD 12
granny smith apples, candied pecans,
blue cheese, cherry wheat-bacon 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
cornichons, 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
**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
***IMPOSSIBLE BURGER AVAILABLE

BIG HINTY* 18
2 - 1/4# wagyu beef patties, american cheese, pickles,
mixed greens, onion, Hinterland sauce, brioche bun
***IMPOSSIBLE 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

WALLEYE PO BOY 16
lettuce, rj's tomato, red 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

MUSHROOM 16
goat cheese, arugula, lemon-truffle emulsion

LOCALS ONLY 18
pecan smoked chicken, brussels sprouts, candied pecans,
saba, smoke blue cheese, butternut squash puree

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

ENTREES

PRIME BEEF RIBEYE* 38
whipped potatoes, broccolini, crispy onion,
horseradish cream, veal demi-glace

WOOD-FIRE GRILLED PRIME STRIPLOIN* 36
shrimp and vegetable fried rice, cucumber kimchi,
coconut-peanut crunch, soy syrup, chili oil

NORTHROAD SALMON* 32
lump crab, israeli couscous, heirloom tomato,
pole beans, spinach, pesto, romesco sauce

WOOD-FIRE GRILLED QUAIL 30
sourdough sausage bread, dilly bean-nappa cabbage slaw,
apricot mostarda, natural jus

BLACKENED BARRAMUNDI 28
roasted potatoes, zucchini, yellow squash, bell peppers,
red onion, spinach, red hot butter sauce, chive aioli

OKTOBERFEST BRAISED PORK & KNACKWURST 26
sauerkraut, tomato, green beans, spätzle, pecorino,
whole grain mustard pork jus

HIGHLAND VENISON MEATLOAF 24
mashed potatoes, carrots, green beans, mushroom gravy

STOVEPIPE BRAISED BEEF STROGANOFF 22
cavatappi pasta, mushroom, garlic bread crumbs,
herbed crème fraîche

WEEKLY FEATURES

MONDAY - PORK BELLY RAMEN 18
soy egg, beech mushrooms, cilantro, scallion, broccolini

TUESDAY - PASTOR PORK TACO PLATTER 18
lettuce, queso fresco, pickled onion, pickled jalapeño,
cilantro, crema, salsa, tortillas

WEDNESDAY - FRESH FETTUCCINE PASTA 28
prosciutto, broccolini, clamshell mushrooms, belgioioso burrata,
butternut squash cream, garlic breadcrumbs

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
whipped potatoes, green beans, sausage stuffing,
roasted chicken gravy



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

VOYAGEURS SOURDOUGH BREAD PUDDING 8
candied peanuts, salted caramel gelato

VANILLA CHEESECAKE 8
roasted strawberries, graham cracker crust

BUTTERNUT SQUASH PIE TART 8
candied pecans, whipped cream, ginger snap crust

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

*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
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
Sara's Artisan Gelato – Green Bay, WI



/HinterlandBrewery | @hinterlandbeer

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