



SOUP

CURRIED PUMPKIN BISQUE 8
pepitas, chili oil

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

CAESAR SALAD 12
baby romaine, arugula, voyageurs sourdough croutons, nuoc cham caesar dressing, pecorino romano

FRISÉE & RADICCHIO SALAD 12
honey crisp apples, beets, pickled fennel, candied pecans, goat cheese, maple bourbon 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, apple slaw, luna stout barbecue

GOCHUJANG BBQ DUCK WINGS 16
kimchi, blue cheese dressing

BELGIOIOSO BURRATA TOAST 14
olive-pickled peppers relish, frisee, olive oil, grilled voyageurs sourdough

SMOKED SALMON SPREAD 14
cornichons, sourdough crackers

STEAMED PORK DUMPLINGS 14
green onion, cilantro, chili-peanut sauce, sesame mustard

ROASTED GARLIC & LEMON HUMMUS 12
chickpea salad, 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 bun
***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

CUBANO 16
smoked ham, roast pork, swiss cheese, pickles, jalapeño mustard, baguette

CRISPY CHICKEN SANDWICH 16
romaine, buttermilk chive dressing, dill pickle, brioche bun

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

ROAST BEEF & PROVOLONE 16
caramelized onion, mushrooms, arugula, dijonnaise, jewish deli rye

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
apple slaw, luna stout barbecue, brioche bun

PORK TONKATSU 14
napa cabbage, cucumber nuoc cham relish, spicy mustard, baguette

WOOD-FIRED PIZZA

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

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

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

MUSHROOM 16
goat cheese, arugula, lemon-truffle emulsion

ENTREES

WOOD-FIRE GRILLED PRIME STRIPLOIN* 38
shrimp and vegetable fried rice, cucumber kimchi, coconut-peanut crunch, soy syrup, chili oil

BRAISED BEEF SHORT RIB 36
whipped potatoes, broccolini, crispy onion, horseradish cream, veal demi-glace

NORTHROAD SALMON* 34
lump crab, israeli couscous, heirloom tomato, polé beans, spinach, romesco sauce

BLACKENED BARRAMUNDI 32
roasted potatoes, zucchini, yellow squash, bell peppers, red onion, spinach, red hot butter sauce, chive aioli

OKTOBERFEST BRAISED PORK & KNACKWURST 30
sauerkraut, tomato, green beans, spätzle, pecorino, whole grain mustard pork jus

SHRIMP BUCATINI 28
sungold tomato, spinach, calabrese chili, garlic breadcrumbs, pecorino, fresh bucatini pasta

HIGHLAND VENISON MEATLOAF 26
mashed potatoes, carrots, peas, green beans, mushroom gravy

BRAISED BEEF STROGANOFF 24
mushrooms, herbs, sherry cream, garlic breadcrumbs, fresh house made fettucini

CHICKEN TIKKA MASALA 22
roasted garlic naan, cauliflower, chickpeas, tomato, jasmine rice, coconut milk, cilantro

WEEKDAY FEATURES

MONDAY - JAPANESE PAN NOODLES 18
pork belly, stir fried vegetables, clamshell mushrooms, cilantro, scallions, kung pao sauce

TUESDAY - CHIPOLTE BEEF TACO PLATTER 18
lettuce, queso fresco, pickled onion, pickled jalapeño, cilantro, crema, salsa, tortillas, rice and beans

WEDNESDAY - KNACKWURST "MAC & CHEESE" 24
house-made fresh ziti pasta, grilled knackwurst, peas, breadcrumbs, hook's garlic dill beer cheese sauce

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 LAKE ERIE WALLEYE 22
garlic fries, napa cabbage slaw, onions, rye bread, lemon, tartar sauce

SATURDAY - CHICKEN MOLE NACHOS 18
queso, greens, pickled onion, pickled jalapeño, cilantro, crema, salsa, tortilla chips

SUNDAY - ROASTED BELLE & EVANS CHICKEN BREAST 22
whipped potatoes, pole beans, sausage stuffing, roasted chicken gravy

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

*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.



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 THIS 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

GRILLED CHEESE 10
american cheese, french fries

CHICKEN STRIPS 10
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
chocolate gelato, bourbon cherries,
white chocolate crunch

VOYAGEURS SOURDOUGH BREAD PUDDING 8
candied peanuts, salted caramel gelato, rum sauce

PUMPKIN PIE TART 8
candied pecans, whipped cream, ginger snap crust

CARAMEL APPLE CRISP 8
cornmeal pistachio crumb, pistachio gelato

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

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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
Ledgview 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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