



## 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, frisée, olive oil,  
grilled voyageurs sourdough

**SMOKED SALMON SPREAD 14**  
cornichons, sourdough crackers

**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

**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-glaze

**NORTHROAD SALMON\* 34**  
lump crab, israeli couscous, heirloom tomato,  
pole 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**  
Argentinean red shrimp, tomatoes, spinach, pecorino romano,  
garlic bread crumbs, house made bucatini pasta

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

**ROASTED BELLE & EVANS CHICKEN BREAST 24**  
whipped potatoes, broccolini, sausage stuffing,  
roasted chicken gravy

**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, 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 - BRAISED BEEF STROGANOFF 24**  
mushrooms, herbs, sherry cream, garlic breadcrumbs,  
fresh house made 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 LAKE ERIE WALLEYE 22**  
garlic fries, napa cabbage slaw, onions,  
rye bread, lemon, tartar sauce

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



## 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**



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

### 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

\*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  
Sara's Artisan Gelato – Green Bay, WI



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**NOVEMBER 2020**