



## SOUP

**PUMPKIN BISQUE 8**  
chives, 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**  
nueske's bacon, cucumber, mini 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

**BELGIOIOSO BURRATA TOAST 16**  
olive-pickled peppers relish, frisée, olive oil, grilled voyageurs sourdough

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

**GOCHUJANG BBQ DUCK WINGS 16**  
kimchi, blue cheese dressing

**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, mushrooms, jarlsberg cheese, crispy onions, greens, pickles, horseradish cream, brioche bun

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

**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

## WOOD-FIRED PIZZA

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

**PEACH SMOKED BBQ PORK 18**  
goat cheese, scallion, pineapple, stout barbecue

**CHOO CHOO PIE 18**  
italian sausage, mushroom, pickled jalapeños, fresh mozzarella, pomodoro sauce

**QUATTRO FORMAGGI 18**  
belgioioso fresh mozzarella, provolone, smoked blue cheese, goat cheese, rosemary honey

**MUSHROOM 18**  
goat cheese, arugula, lemon-truffle emulsion

## ENTREES

**WOOD FIRED BEEF RIBEYE 44**  
whipped potatoes, broccolini, crispy onion, horseradish cream, veal demi-glace

**WOOD FIRED BEEF TENDERLOIN 42**  
shrimp and vegetable fried rice, cucumber nuoc cham salad, coconut-peanut crunch, soy syrup, chili oil

**NORTHROAD SALMON\* 38**  
lump crab, israeli cous cous, heirloom tomato, pole beans, spinach, romesco sauce

**BLACKENED BARRAMUNDI 36**  
roasted potatoes, zucchini, yellow squash, bell peppers, red onion, spinach, red hot butter sauce, chive aioli

**BONE-IN DUROC PORK CHOP 34**  
nueske's bacon, fingerling potatoes, brussels sprouts, apple frisée salad, mustard pork jus

**HIGHLAND VENISON MEATLOAF 28**  
mashed potatoes, carrots, peas, green beans, mushroom gravy

**CHICKEN TIKKA MASALA 26**  
roasted garlic naan, cauliflower, chickpeas, tomato, jasmine rice, coconut milk, cilantro

**JAPANESE PAN NOODLES 24**  
pork belly, stir fried vegetables, cilantro, scallions, kung pao sauce

## WEEKDAY FEATURES

**MONDAY - JAPANESE PAN NOODLES 24**  
pork dumplings, pork belly, stir fried vegetables, cilantro, scallions, kung pao sauce

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

**WEDNESDAY-BRAISED BEEF SHORT RIB STROGANOFF 26**  
fresh house-made pasta, mushrooms, garlic bread crumbs, sherry cream

**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 - CHORI-POLLO NACHOS 18**  
queso, greens, pickled onion, pickled jalapeño, cilantro, crema, salsa, tortilla chips

**SUNDAY - MAPLE BOCK GLAZED SMOKED PORK ROAST 18**  
cavatappi mac & cheese, slaw, dinner roll

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 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

**DOVE CHOCOLATE ICE CREAM BAR 4**

## DESSERT

**LUNA STOUT BROWNIE 8**  
salted caramel gelato, white chocolate crunch

**CARAMEL APPLE COBBLER 8**  
pecan streusel, cinnamon gelato

**PUMPKIN BREAD PUDDING 8**  
candied pepitas, salted caramel gelato

**GRASSHOPPER MARTINI 8**  
bailey's, mint liqueur, chocolate liqueur

**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  
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



/HinterlandBrewery | @hinterlandbeer

**JANUARY 2021**

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