



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
neuske'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



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

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



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