HINTERLAND

SOUP

BEEF BRISKET CHILI 8
queso fresco, tortilla strips

TOMATO-FENNEL BISQUE 8
chives, oyster crackers

POTATO LEEK 8
nueske's bacon, potato crunch

SALADS

**add a 6oz free-range chicken breast* $10
**add 4 wood-fire grilled shrimp $12
**add a northroad salmon filet* $14
**side salad $6

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

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

FRISÉE & RADICCHIO SALAD 14
honey crisp apples, grapefruit, pickled fennel, candied pecans, goat cheese, citrus vinaigrette

WOOD-FIRED PIZZA

ITALIAN MEAT 20
capicola, pepperoni, italian sausage, belgioioso fresh mozzarella, pomodoro sauce

CHOO CHOO PIE 20
italian sausage, mushroom, pickled jalapeños, belgioioso fresh mozzarella, pomodoro sauce

QUATTRO FORMAGGI 20
belgioioso fresh mozzarella, smoked blue cheese, provolone, goat cheese, rosemary honey

MUSHROOM 20
goat cheese, arugula, lemon-truffle emulsion

*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.

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

GOCHUJANG BBQ DUCK WINGS 16
kimchi, blue cheese dressing

SMOKED SALMON SPREAD 14
cornichons, sourdough crackers

ROASTED GARLIC & LEMON HUMMUS 12
cucumber salad, crudite, garlic naan

BEER-BATTERED CHEESE CURDS 12
kimkim ketchup

FRIED BRUSSELS SPROUTS 12
coconut-peanut crunch, nouc 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 patty, 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 18
smoked ham, roast pork, swiss cheese, pickles, jalapeño mustard, ciabatta

CRISPY CHICKEN SANDWICH 18
romaine, buttermilk-chive dressing, dill pickle, brioche bun

SMOKED DELI-STYLE PASTRAMI 18
sauerkraut, bread & butter pickles, beer mustard, marble rye

APPLEWOOD SMOKED BBQ PULLED PORK 16
apple slaw, luna stout barbecue, brioche bun

BEER-BATTERED FISH or FRIED AVOCADO TACOS 16
shredded cabbage, salsa, cilantro, crema, hot sauce, tortillas, spiced tortilla chips

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

ENTREES

WOOD-FIRED BEEF RIBEYE* 42
whipped potatoes, broccolini, crispy onions, horseradish cream, veal demi-glace

WOOD-FIRED BEEF TENDERLOIN* 40
shrimp and vegetable fried rice, cucumber nuoc cham salad, coconut-peanut crunch, soy syrup, chili oil

NORTHROAD SALMON* 38
lump crab, israeli couscous, 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

WOOD-FIRED PORK ROAST 34
nueske's bacon, delicata squash, dinosaur kale, beech mushroom, quinoa, apricot mostarda, bourbon-honey mustard glaze

HIGHLAND VENISON MEATLOAF 30
mashed potatoes, carrots, peas, green beans, mushroom gravy

BRAISED BEEF STROGANOFF 28
mushrooms, herbs, fresh house-made fettuccini pasta, garlic bread crumbs, sherry cream sauce

BELLE & EVANS CHICKEN TIKKA MASALA 26
cauliflower, chickpeas, tomato, cilantro, jasmine rice, garlic naan, chili oil

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 - SPICY SHRIMP & CRAB PASTA 28
tomato, spinach, house made squid ink bucatini noodles, white wine, calabrese butter sauce

THURSDAY - 1/2 CHICKEN WINGS & FRIES 16
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 24
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 - WOOD FIRED PORK ROAST 18
beer mac & cheese, vinegar slaw, bourbon honey mustard,

In a conscious effort to have a positive environmental impact, straws and water are available upon request.

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!

/HinterlandBrewery | @hinterlandbeer

MARCH 2021

YOUNG ADVENTURERS MENU

**all kids menu options include milk or a fountain soft drink
**for children 12 & under

WOOD-FIRE GRILLED BURGER 10
1/4# beef patty, french fries, artisan sesame bun
*cheese available by request

FISH & 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

DESSERT

LUNA STOUT BROWNIE 8
white chocolate crunch, salted caramel gelato

CARA CARA ORANGE "DREAMSICLE" CHEESECAKE 8
vanilla-orange whipped cream, graham cracker crust, winter citrus

STICKY TOFFEE PUDDING 8
candied pepitas, cinnamon gelato

DOVE CHOCOLATE ICE CREAM BAR 4

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

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HINTERLAND

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:

Baycroft Beef – De Pere, WI
Doc's Farm – Hobart, WI
Door Karma Farm – Bailey's Harbor, WI
Ledgeview Gardens – De Pere, WI
Sara's Artisan Gelato – Green Bay, WI
Sunset Farm – Allenton, WI
Sweet Grass Farm – Suring, WI
Twin Elm Gardens – Pulaski, WI
Voyageurs Sourdough – Green Bay, WI

SCAN TO VIEW THIS MENU ON YOUR PHONE

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