



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!

WOOD-FIRED PIZZA

ITALIAN MEAT 20

capicola, pepperoni, italian sausage, belgioioso fresh mozzarella, pomodoro sauce

SOPPRESATTA & SUNGOLD TOMATO 20

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

SOUP & 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

TUNA POKE BOWL 18

sushi rice, cucumber kimchi, avocado, pickled ginger, wakame, peanuts, crispy wontons, sesame soy dressing

POWER SALAD 14

honey crisp apples, avocado spread, blueberries, marcona almonds, super greens, goat cheese citrus vinaigrette

MIXED GREENS SALAD 12

nueske'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, pecorino romano cheese nouc cham caesar dressing

BEEF BRISKET CHILI 8

queso fresco, tortilla strips

SHARED PLATES

GRILLED SHRIMP & PORK BELLY 18

cheddar grits, apple slaw, cherry wheat barbecue

GOCHUJANG BBQ DUCK WINGS 16

kimchi, blue cheese dressing

SMOKED SALMON SPREAD 14

cornichons, twin elms sunflower sprouts, 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

LACLARE GOAT CHEESE DIP 12

smoked porcini mustard kettle chips

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

ENTREES

WOOD-FIRED PRIME BEEF RIBEYE* 44

whipped potatoes, grilled broccolini, crispy onions horseradish cream, veal demi-glace

PRIME BEEF STRIPLOIN* 40

shrimp fried rice, coconut-peanut crunch, soy syrup, chili oil

NORTHROAD SALMON 38

lump crab, israeli couscous, heirloom tomato pole beans, spinach, romesco sauce

BLACKENED SWORDFISH 36

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

BELLE & EVANS CHICKEN 34

fingerling potato, heirloom tomato, pole beans, sweet corn, apricot mostarda, sungold tomato emulsion

HIGHLAND VENISON MEATLOAF 32

mashed potatoes, carrots, peas, mushroom gravy

SANDWICHES

**garlic fries may be substituted for \$2

**side salad may be substituted for \$4

**IMPOSSIBLE BURGER AVAILABLE

DELI-STYLE SMOKED PASTRAMI 20

bread & butter pickles, sauerkraut, beer mustard, marble rye

BIG HINTY* 18

2 - 1/4# rock and hill wagyu patties, american cheese, pickles, mixed greens, onion, hinterland sauce, brioche bun

CRISPY CHICKEN SANDWICH 18

romaine, buttermilk-chive dressing, dill pickle, brioche bun

PORK BELLY BLT 18

rj's heirloom tomatoes, roasted garlic aioli, avocado, greens, voyageurs sourdough brioche bun

SMOKED BBQ PULLED PORK 16

apple slaw, cherry wheat barbecue, brioche bun

*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.



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:

Doc's Farm – Hobart, WI
Door Karma Farm – Bailey's Harbor, WI
Eaton Highland Red Deer Farm - Denmark, WI
Laclare Family Creamery – Malone, WI
Ledgeview Gardens – De Pere, WI
Rock and Hill Wagyu Farm – Denmark, WI
Sara's Artisan Gelato – Green Bay, WI
RJ's Heirloom Tomato Farm - Denmark, WI
Twin Elm Gardens – Pulaski, WI
Voyageur's Sourdough – Green Bay, WI

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YOUNG ADVENTURERS MENU

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

WOOD-FIRE GRILLED BURGER 12

1/4# wagyu beef patty, french fries, brioche bun
*cheese available by request

FISH & CHIPS 12

house-battered mahi mahi, french fries, tartar sauce

WOOD-FIRED PIZZA 12

mozzarella, red sauce
*cheese or pepperoni

CHICKEN STRIPS 12

french fries

GRILLED CHEESE 10

american cheese, french fries



JULY 2021

DESSERT

LUNA STOUT BROWNIE 8

salted caramel gelato, candied cashews
nueske's bacon caramel

PEACH & BLUEBERRY TRIFLE 8

spongecake, vanilla pastry cream, candied pecans,
whipped cream

PASSION FRUIT PAVLOVA 8

passion fruit curd, elderflower black berries, mint
coconut gelato

VANILLA CREME BRÛLÉE 8

cardamom molasses cookie, bourbon cherries

REESE'S ICE CREAM BAR 4

AFTER DINNER DRINKS

GRASSHOPPER MARTINI 12

bailey's, mint liqueur, chocolate liqueur

ESPRESSO MARTINI 12

van gogh double espresso vodka, irish cream,
chocolate liqueur



/HinterlandBrewery | @hinterlandbeer

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