HINTERLAND®

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!

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
kettle chips

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

RJ'S HEIRLOOM TOMATO SALAD 14
belgioioso fresh mozzarella, arugula, basil vinaigrette

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

CHICKEN CHILI VERDE 8
queso fresco, tortilla strips

BEEF BRISKET CHILI 8
queso fresco, tortilla strips

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

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

HIGHLAND VENISON MEATLOAF 32
mashed potatoes, carrots, peas, mushroom gravy

SANDWICHES

**all sandwiches served with kettle chips
**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
1/2# rock and hill wagyu patty, american cheese, pickles, mixed greens, onion, hinterland sauce, brioche bun

MAHI MAHI or FRIED AVOCADO TACOS 18
shredded cabbage, salsa, cilantro, crema, tortillas, spiced tortilla chips

PORK BELLY BLT 16
ledgeview gardens tomato, roasted garlic aioli, avocado greens, brioche bun

SMOKED BBQ PULLED PORK 16
apple slaw, cherry wheat barbecue, brioche bun

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

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

*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.

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:

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
fried 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

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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