



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

TUNA POKE BOWL 18
sushi rice, cucumber kimchi, avocado, pickled ginger wakame, peanuts, crispy wontons, sesame soy dressing

GOCHUJANG BBQ DUCK WINGS 16
kimchi, blue cheese dressing

SMOKED SALMON SPREAD 14
cornichons, sourdough crackers

BEER-BATTERED CHEESE CURDS 12
kimkim ketchup

ROASTED GARLIC & LEMON HUMMUS 12
watermelon radish, cherry tomatoes, olives, cucumber garlic naan

LACLARE GOAT CHEESE DIP 12
malt vinegar kettle chips

FRIED BRUSSELS SPROUTS 12
coconut-peanut crunch, nouc cham

All card transactions are surcharged a 3.5% convenience fee. This amount is not greater than our cost of acceptance. There is no surcharge for cash or gift cards.

SOUPS & 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

POWER SALAD 14
super greens, honey crisp apples, avocado spread, pickled blueberries, pistachios, goat cheese, citrus vinaigrette

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

WOOD-FIRED PIZZA

**gluten free dough is available upon request
please allow a minimum of 30 minutes to accommodate.

ITALIAN MEAT 20
capicola, pepperoni, italian sausage
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

RJ's HEIRLOOM TOMATO 20
belgioioso fresh mozzarella, pesto sauce

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

ENTREES

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

WOOD-FIRED 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 BARRAMUNDI 36
roasted potatoes, zucchini, yellow squash, bell peppers red onion, spinach, red hot butter sauce, chive aioli

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

SANDWICHES

**all sandwiches served with kettle chip
**garlic fries may be substituted for \$2
**side salad may be substituted for \$4
*IMPOSSIBLE BURGER AVAILABLE

BIG HINTY* 20
2 1/4# rock and hill wagyu patties, american cheese, pickles, mixed greens, onion, hinterland sauce, brioche bun

DELI-STYLE SMOKED PASTRAMI 20
bread & butter pickles, sauerkraut, beer mustard, marble rye

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

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

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

APPLEWOOD SMOKED CHICKEN SALAD 16
RJ's heirloom tomatoes, arugula, pesto aioli, 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

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



DESSERT

LUNA STOUT BROWNIE 8

salted caramel gelato, candied cashews
nueske's bacon caramel

VANILLA CREME BRÛLÉE 8

cardamom molasses cookie, bourbon cherries

SARA'S GELATO SANDWICHES 6

coconut lemon cookie -or- vanilla chocolate chip

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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