HINTERLAND®

TAPS

PACKERLAND PILS **7.00 .4L 8.00 .5L 14.00 1L 2.00 FLT**
Northern German Pilsner. Golden color. **4.5% ABV. 19 IBUs**
Light and crisp flavor with a clean finish.

CHERRY WHEAT **7.00 .4L 8.00 .5L 14.00 1L 2.00 FLT**
Crisp, cool and refreshing. **5.4% ABV. 10 IBUs**
Brewed using tart Door County cherries from Seaquist Orchards.

OKTOBERFEST **7.00 .4L 8.00 .5L 14.00 1L 2.00 FLT**
Brightly filtered. Golden color. **5.8% ABV. 22 IBUs**
Malty and lightly hopped. Velvet smooth mouthfeel rich in flavor.

WIT TF **7.00 .4L 8.00 .5L 14.00 1L 2.00 FLT**
Our citrusy twist on a traditional Belgian wit. **4.8% ABV. 20 IBUs**
Light and refreshing featuring grains of paradise, grapefruit rind, coriander and cardamom.

LIQUID PROVISIONS **7.00 .4L 8.00 .5L 14.00 1L 2.00 FLT**
Dry hopped with Barbe Rouge hops. **4.3% ABV. 24 IBUs**
A refreshing Kvass with subtle sherry notes and a yeasty aroma due in part to the addition of Voyageur's rustic bread.

CITRA PALE ALE **7.00 .4L 8.00 .5L 14.00 1L 2.00 FL**
Golden color, with a light citrus aroma. **5.6% ABV. 35 IBUs**
Fresh on the palate, exploding with hop flavors and citrus aromas with surprisingly low bitterness.

WISCRANSIN **7.00 .3L 3.00 FLT**
Tart fruit forward variation of our kettle sour **5.25% ABV. 25 IBUs**
Made with over 2 pounds per barrel of cranberry and tangerine puree. Flavors reminiscent of cranberry sauce due to a tangy finish.

IPA* **7.00 .4L 8.00 .5L 14.00 1L 2.00 FLT**
Intensely dry-hopped with simcoe hops. **6.7% ABV. 66 IBUs**
Grapefruit nose brings bright citrus notes balanced with pleasant malt backbone and a bitter finish. ****Available on CO2 or Nitro***

SAVING GRACIE **8.00 .3L 3.00 FLT**
Gluten Free Hazy IPA with uncompromising taste **5.1% ABV. 40 IBUs**
Packs the flavor and satisfaction of a conventional beer without the gluten. Brewed with malted millet and buckwheat, infused with juicy Galaxy and Lemondrop hops.

JAMAICAN HAZE **7.00 .3L 3.00 FLT**
Sabro hopped Hazy IPA **6.8% ABV. 40 IBUs**
Notes of tangerine, coconut, mint and tropical citrus fruits.

ARCHAIC REVIVAL 7.00 .3L 3.00 FLT
Specialty pilsner malt and Norwegian yeast **7% ABV. 20 IBUs**
Soft, deilicate mouthfeel makes way for pineapple, tangerine and stonefruit in this juicy IPA.

SPLITTY AMBER ALE **7.00 .4L 8.00 .5L 14.00 1L 2.00 FLT**
Classic amber with a modern twist. **4.7% ABV. 40 IBUs**
Cascade hops lend a pine and citrus aroma balancing sweet malt

MAPLE BOCK **7.00 .4L 8.00 .5L 14.00 1L 2.00 FLT**
Deep brown color with mahogany glow. **6% ABV. 24 IBUs**
Large malty mouthfeel. Addition of real WI syrup adds a depth of flavor and slight smokiness.

LUNA COFFEE STOUT **7.00 .4L 8.00 .5L 14.00 1L 2.00 FLT**
Opaque, black, brewed with special blend of luna coffee. Very rich, bold and delicious. nitrogen infused. **5.8% ABV. 32 IBUs**

2021 PACZKI IMPERIAL STOUT **8.00 .3L 3.00 FLT**
Revamped recipe featuring 1200 whole raspberry paczki pastries, lactose, and molasses. **8% ABV. 40 IBUs**

2020 PACZKI IMPERIAL STOUT **8.00 .3L 3.00 FLT**
Dark, rich, robust imperial stout with sweet notes and baked good character. Dry and roasty. **8% ABV. 40 IBUs**

PILOT SERIES

BELGIAN PALE ALE **7.00 .3L 3.00 FLT**
Crafted with peach purée and Callista dry hops, the creamy mouthfeel mimics fuzzy peach skins, apricot pit, and fresh grapefruit. Subtle coriander and clove spices. **4.8% ABV. 20 IBUs**

DOOR COUNTY CHERRY SELTZER **7.00 .4L 2.00 FLT**
Hinterland's first seltzer is a delicious, crisp, refreshingly tart door country cherry flavored hard seltzer. **5% ABV**

CREAM BAY SERIES

TEMPORARY VACATION **7.00 .3L NITRO 3.00 FLT**
Wheat beer base with tropical passion fruit and guava aromas in the nose, and a velvety finish of cream with vanilla undertones.
5.4% ABV. 10 IBUs

OUT OF THE WOODS SERIES

CALL ME CHARLENE **8.00 .3L 3.00 FLT**
Imperial sour wheat ale aged for over a year in port wine barrels. Fresh fruit aromas and a pleasant blend of tannins with port wine character. Warm and toasty tones throughout. **7% ABV. 10 IBUs**

FOR FRUITS SAKE **8.00 .3L 3.00 FLT**
Kettle soured wheat ale aged in port wine barrels and blended with tart door county cherries from Seaquist Orchards. Pink hue with puckery fruit finish. **6.1% ABV. 10 IBUs**

HINTERLAND HANDCRAFTED COCKTAILS

CATCHER IN THE RYE 10.00
rye whiskey, lemon, angostura bitters, ginger beer

PISCO PUNCH 10.00
pisco, orgeat, curaçao, house made tepache, pineapple

PRICKLY PEAR MULE 10.00
western sons prickly pear vodka, lime, ginger beer

HINTERLAND LEMONADE 10.00
ten high sour mash, triple sec, lemon, sprite

VIOLET TIDES 10.00
empress 1908 gin, velvet falernum, lemon, lavender

BARREL AGED FRENCH CONNECTION 14.00
hatch bourbon, byrrh, lillet, luxardo maraschino liquor

BEER COCKTAILS

SPLITTIN PEACHES 10.00
rye, peach schnapps, lemon, splitty amber ale

COBRA BITE 10.00
tiki lovers pineapple rum, lime, ginger beer, citra pale ale

FOR FRUIT SAKE MARGARITA ME 10.00
tequila, agave, lime, topped with for fruit sake

CHERRY CHILLER 10.00
central standard cherry vodka, lime, topped with our cherry seltzer

WINES BY THE GLASS

*additional selections accessible by the bottle; subject to availability

FEATURED REDS

True Myth Ryder Cup LE Cabernet Paso Robles California 16.00
Charles Woodson's Intercept Paso Robles California 12.00
St Hallett Black Clay Shiraz Barossa Valley Australia 11.00
Lote 44 Malbec Mendoza Argentina 10.00

FEATURED WHITES

True Myth Ryder Cup LE Chardonnay Paso Robles California 14.00
Greg Norman Sauvignon Blanc Marlborough New Zealand 11.00
Villa Wolf Pinot Blanc Pfalz Germany 10.00
Wente Riverbank Riesling Monterey California 8.00

HOUSE REDS, WHITES & BUBBLES

Cycles "Gladiator" **Pinot Noir** California 2018 ..... 7.00
Proverb **Merlot** California 2018 ..... 7.00
Anterra **Pinot Grigio** Sicily IGT Italy 2019 ..... 7.00
Stemmari **Moscato** Sicily IGT Italy 2020 ..... 7.00
Wycliff Brut **Sparkling** California NV 7.00
Wycliff Brut **Sparkling Rosé** California NV 7.00

CABERNET SAUVIGNON

Geyser Peak Walking Tree Alexander Valley California 13.00
McManis Family Vineyards Lodi California 10.00

MERLOT

Drumheller Columbia Valley Washington 2017 ..... 10.00

PINOT NOIR

Primarius Pinot Noir Oregon 13.00
Highlands 41 Pinot Noir Monterey County California 11.00

CHARDONNAY

Auspicion Chardonnay California 11.00
District 7 Chardonnay Monterey California 9.00

SPARKLING & STILL ROSÉ

Pink Pedals Rosé Paso Robles California 11.00
Mionetto Prosecco Rosé Italy NV 187 mL 10.00

SPARKLING WHITES

Riondo Bambino Brut Prosecco Italy NV 187 mL 10.00
Mionetto Moscato Dolcé (semi-sweet) Italy NV 187 mL 10.00

SPECIALTY BOTTLES & CANS

White Claw Hard Seltzer (Glendale, AZ) 12 oz 5% 6.00
Lakefront New Grist Gluten-Free (MKE, WI) 12 oz 5.1% 6.00
Weihenstephaner Hefeweissbier (Bavaria) 11.2 oz 5.4% 6.00
Angry Orchard Hard Cider (Walden, NY) 12 oz 5% 7.00
Downeast Original Cider (Boston, MA) 12 oz 6.5% 7.00
Ommegang Rosetta (Oudenarde, Belgium) 11.2 oz 5.6% 7.00
Stiegl Grapefruit Radler (Salzburg, Austria) 16.9 oz 2.5% 7.00
Bell's Two Hearted Ale (Comstock, MI) 16 oz 7% 7.00
South Shore Rhoades' Scholar (Ashland, WI) 12 oz 6% 7.00
Earth Rider North Tower Stout (Superior, WI) 12 oz6% 7.00
Tropical Hazy Sour (Boonville, CA) 12oz 4.2% 7.00
Eagle Park Push Play Amer. Pale Ale (Milwaukee, WI) 12oz 6% 7.00
Cotton Mouth Crusher Raspberry Sour (Douglas,MI) 12oz 6% 7.00
Half Acre Tome (Chicago, IL) 16 oz 5.5% 8.00
Stillmank Guava Juiced IPA (Green Bay, WI) 16 oz 4.6% 8.00
Rodenbach Classic (Roseselare, Belgium) 16 oz 5.2% 9.00
Saison Dupont (Tourpes, Belgium) 11.2 oz 6.5% 9.00
Duvel (Breendonk, Belgium) 11.2 8.5% 9.00
Orval Trappist (Orval, Belgium) 12 oz 6.9% 9.00
Rochefort #10 Trappist (Belgium) 12 oz 11.3% 9.00
La Chouffe (Brasserie D'Achouffe, Belgium) 11.2 oz 8% 9.00
Westmalle Dubbel (Malle, Belgium) 11.2 oz 7% 9.00
Westmalle Tripel (Malle, Belgium) 11.2 oz 9.5% 9.00
Delirium Tremens (Melle, Belgium) 11.2 oz 8.5% 9.00
Oskar Blues Ten Fidy (Longmont, CO) 12 oz 10.5% 9.00
La Trappe Quadrupel (Berkel-Enschot, NL) 11.2 oz 10% 12.00
Tripel Karmeliet (Buggenhout, Belgium) 11.2 0z 8.4% 12.00
Oude Geuze Boon (Lembeek, Belgium) 12.7 oz 7% 12.00