

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?

SHARED PLATES

CHORI-POLLO NACHOS 20

queso, greens, pickled onion, pickled jalapeño, cilantro, crema, salsa, tortilla chips

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

ELLSWORTH CREAMERY CHEESE CURDS 14 kimkim ketchup

ROASTED GARLIC & LEMON HUMMUS 14

olives, RJ's tomatoes, crudite, garlic naan

LACLARE FARMS GOAT CHEESE DIP 14

malt vinegar kettle chips

FRIED BRUSSELS SPROUTS 14

coconut-peanut crunch, nouc cham

SOFT PRETZEL 12

beer cheese sauce

SOUPS & SALADS

- **add a 6oz free-range chicken breast* \$10 **add 4 wood-fire grilled shrimp \$14
- **add a northroad salmon filet* \$16
- **side salad \$6

POACHED PEAR & BEET SALAD 14

super greens, goat cheese, pepitas maple bourbon vinaigrette

MIXED GREENS SALAD 12

nueske's bacon, cucumber, RJ's tomato pickled onion, smoked blue cheese smoked french dressing & buttermilk-chive dressing

BEEF BRISKET CHILI 10

queso fresco, tortilla strips

SEAFOOD CHOWDER 10

nueskes bacon, shrimp, swordfish, ovster crackers

SANDWICHES

- **all sandwiches served with kettle chips
- **garlic fries may be substituted for \$2
- **side salad may be substituted for \$4

DELI-STYLE SMOKED PASTRAMI 22

b&b pickles, sauerkraut, beer mustard, marble rye

BIG HINTY* 20

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

CRISPY CHICKEN SANDWICH 18

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

SMOKED BBQ PULLED PORK 16

apple slaw, cherry wheat barbecue, brioche bun

ENTREES

WOOD-FIRED PRIME BEEF RIBEYE* 42

whipped potatoes, pole beans, 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 tomatoes peas, 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

BEEF BOLOGNESE 28

fresh house made pasta, bolognese, belgioioso burrata garlic bread crumbs

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

CHOO CHOO PIE 20

italian sausage, mushrooms, pickled jalapeños belgioioso fresh mozzarella, pomodoro sauce

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.

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

*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

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

WOOD-FIRED PIZZA 12

mozzarella, red sauce *cheese, sausage, or pepperoni

FISH & CHIPS 12

fried mahi mahi, french fries, tartar sauce

CHICKEN STRIPS 12

french fries

GRILLED CHEESE 12

voyageurs sourdough, american cheese, french fries



DESSERT

LUNA STOUT BROWNIE 10

salted caramel gelato, candied cashews nueske's bacon caramel

PUMPKIN WHOOPIE PIE 8

citrus cream cheese, candied pecans

PUMPKIN CHEESECAKE 10

chai whipped cream, gingersnap cookie

VANILLA CREME BRÛLÉE 10

cardamom molasses cookie, bourbon cherries

THEY'S ORCHARD APPLE-STRAWBERRY CRISP 10

spiced oat strussel, sara's vanilla gelato

CHOCOLATE AND BUTTERSCOTCH CHIP COOKIE SANDWICH 10

sara's vanilla gelato, peanut butter, chocolate and butterscotch chip cookie

AFTER DINNER DRINKS

GRASSHOPPER MARTINI 12

bailey's, mint liqueur, chocolate liqueur

ESPRESSO MARTINI 12

espresso vodka, irish cream, chocolate liqueur



/HinterlandBrewery | @hinterlandbeer

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