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 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

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SOFT PRETZEL 12
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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 <br> 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, oyster 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

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, 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 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.

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## 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 <br> 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

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