



# HINTERLAND®

## 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

**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

**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

**ARTISAN SAUSAGE PLATTER 16**  
oktoberfest bratwurst, knackwurst, homemade soft pretzel, super relish, pickles, beer cheese, beer mustard

**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

**FRIED BRUSSELS SPROUTS 14**  
coconut-peanut crunch, nouc cham

**LACLARE FARMS GOAT CHEESE DIP 14**  
malt vinegar kettle chips

**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

**CAESAR SALAD 12**  
baby romaine, arugula, voyageurs sourdough croutons  
pecorino romano cheese, nouc cham caesar dressing

**BEEF BRISKET CHILI 10**  
queso fresco, tortilla strips

**PUMPKIN BISQUE 10**  
pepitas, maple crema

## 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, 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 tomatoes  
pole beans, spinach, romesco sauce

**BLACKENED SWORDFISH 36**  
roasted potatoes, zucchini, yellow squash, bell peppers  
red onion, spinach, red hot butter sauce, chive aioli

**WOOD-FIRED BELLE & EVENS CHICKEN 34**  
delicata squash, beech mushrooms, pole beans, autumn  
grains, rhubarb marmalade, belgioso gorgonzola cream

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

**CHICKEN TIKKA MASALA 28**  
jasmine rice, cauliflower, tomatoes, chickpeas,  
garlic naan, cilantro, coconut-peanut crunch

## 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

**SPICY SICILIAN 20**  
soppressata piccante, hot capicola, giardiniera, belgioioso  
fresh mozzarella, pomodoro sauce

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

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.



## 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

### 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

sourdough, american cheese, french fries



## DESSERT

### LUNA STOUT BROWNIE 10

salted caramel gelato, candied cashews  
nueske's bacon caramel

### RASPBERRY CHEESECAKE 10

fresh raspberries, vanilla whipped cream,  
gingersnap cookie

### VANILLA CREME BRÛLÉE 10

cardamom molasses cookie, bourbon cherries

### PUMPKIN WHOOPIE PIE 8

citrus cream cheese, candied pecans

## 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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