HINTERLAND®

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

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

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

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, mushroom gravy

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
beech mushrooms, pole beans, carrots, autumn grains,
rhubarb marmalade, belgioso gorgonzola cream

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 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.

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.

HINTERLAND®

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

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, chocolate liqueur

/HinterlandBrewery | @hinterlandbeer

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