## 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 o 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 <br> kimchi, blue cheese dressing

ELLSWORTH CREAMERY CHEESE CURDS kimkim ketchup

ROASTED GARLIC \& LEMON HUMMUS 1
crudite, garlic naan
FRIED BRUSSELS SPROUTS 14
coconut-peanut crunch, nouc cham
LACLARE FARMS GOAT CHEESE DIP 14 malt vinegar kettle chips

SMOKED SALMON SPREAD 14<br>cornichons, sourdough crackers

POACHED PEAR \& BEET SALAD 14
super greens, goat cheese, pepitas maple bourbon vinaigrette

## MIXED GREENS SALAD 12

nueske's bacon, cucumber, 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 12

queso fresco, tortilla strips
ITALIAN SAUSAGE \& WHITE BEAN SOUP 12 potato, calabrese chili oil, croutons

## SANDWICHES

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

## STEAK SANDWICH 22

ribeye, swiss cheese, sautéed mushrooms, crispy onions, horseradish creme, ciabatta

## DELI-STYLE SMOKED PASTRAMI 22

14 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

## MAHI MAHI or FRIED AVOCADO TACOS 18

 shredded cabbage, salsa, cilantro, crema, flour tortillas spiced tortilla chips
## SMOKED BBQ PULLED PORK 16

apple slaw, luna stout barbecue, brioche bun

## ENTREES

WOOD-FIRED PRIME BEEF RIBEYE* 4
whipped potatoes, broccolini, crispy onions horseradish cream, veal reduction

WOOD-FIRED PRIME BEEF STRIPLOIN* 42 shrimp fried rice, coconut-peanut crunch, soy syrup, chili oil

## NORTHROAD SALMON 40

lump crab, israeli couscous, heirloom tomatoes pole beans, spinach, romesco sauce

## BLACKENED MAHI MAHI 38

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

## HIGHLAND VENISON MEATLOAF 34

mashed potatoes, carrots, peas, mushroom gravy

## 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

## CARAMELIZED ONION \& BACON 20

nueske's bacon, caramelized onions,
roasted garlic, rosemary cream 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.

## 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
sourdough, american cheese, french fries


## DESSERT

## LUNA STOUT BROWNIE 10

salted caramel gelato, candied cashews nueske's bacon caramel

BAILEY'S CHEESECAKE 10 graham cracker crust, chocolate tuile, berries

VANILLA ROASTED STRAWBERRY PAVLOVA 10
lemon curd, candied pecans
GINA'S FAMOUS CARROT CAKE 10 cream cheese frosting, caramel sauce

MONSTER COOKIE SANDWICH 10
sara's vanilla gelato, peanut butter, chocolate and butterscotch chip cookie

BLUEBERRY COBBLER 10
sara's vanilla gelato

## AFTER DINNER DRINKS

GRASSHOPPER MARTINI 12
bailey's, mint liqueur, chocolate liqueur
ESPRESSO MARTINI 12
house made espresso vodka, chocolate liqueur

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