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 20
cheddar grits, apple slaw, cherry wheat barbecue

TUNA POKE BOWL 20
sushi rice, cucumber kimchi, avocado, pickled ginger
wakame, peanuts, crispy wontons, sesame soy dressing

GOCHUJANG BBQ DUCK WINGS 16
kimchi, blue cheese dressing

ELLSWORTH CREAMERY CHEESE CURDS 14
kimkim ketchup

FRIED BRUSSELS SPROUTS 14
coconut-peanut crunch, nouc cham

ROASTED GARLIC & LEMON HUMMUS 14
crudite, garlic naan

LACLARE FARMS GOAT CHEESE DIP 14
malt vinegar kettle chips

SMOKED SALMON SPREAD 14
capers, sourdough crackers

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

POWER SALAD 16
super greens, apple, blueberries, winter citrus, pistachios
goat cheese, beet emulsion, citrus vinaigrette

MIXED GREENS SALAD 14
nueske's bacon, cucumber, tomato, smoked blue cheese
pickled onion, french dressing & buttermilk-chive dressing

CAESAR SALAD 14
baby romaine, arugula, voyageurs sourdough croutons
pecorino romano cheese, nouc cham caesar dressing

BEEF BRISKET CHILI 12
queso fresco, tortilla strips

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

REUBEN PIZZA 20
smoked pastrami, swiss cheese, sauerkraut, hinterland sauce

ENTREES

WOOD-FIRE GRILLED BEEF RIBEYE* 46
yukon gold whipped potatoes, broccolini, crispy onions
horseradish cream, veal reduction

NORTHROAD SALMON 40
lump crab, israeli couscous, pole beans, spinach
heirloom tomatoes, romesco sauce

WOOD-FIRE GRILLED PRIME BEEF STRIPLOIN* 38
shrimp fried rice, coconut-peanut crunch, soy syrup, chili oil

HIGHLAND VENISON MEATLOAF 30
mashed potatoes, carrots, peas, mushroom gravy

SANDWICHES

** all sandwiches served with malt vinegar kettle chips
** garlic fries may be substituted for $3
** side salad may be substituted for $4

DELI-STYLE SMOKED PASTRAMI 22
packerland pilsner saurkraut, b&b pickles
beer mustard, marble rye

STEAKHOUSE BURGER 22
8 oz. steak grind beef patty, swiss cheese
truffle-mushroom duxelle, crispy onions, pickles
arugula, horseradish creme, brioche bun

BIG HINTY* 18
2-1/4# rock & hill wagyu patties, american cheese
mixed greens, pickles, onion, hinterland sauce,
brioche bun

CRISPY CHICKEN SANDWICH 18
belle & evans chicken breast, romaine, dill pickle
buttermilk-chive dressing, 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

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.

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

ENJOY YOUR MEAL?

show the kitchen some appreciation...

ROUND FOR THE KITCHEN 8

DESSERT

LUNA STOUT BROWNIE 10
sara's salted caramel gelato, candied cashews
housemade caramel

GINA'S FAMOUS CARROT CAKE 10
cream cheese frosting, candied pecans, caramel sauce

MONSTER COOKIE SANDWICH 10
vanilla bean ice cream, peanut butter, chocolate and butterscotch chip cookie

PAVLOVA 10
passion fruit curd, elderflower blackberries, shortbread crumble, coconut gelato

AFTER DINNER DRINKS

GRASSHOPPER MARTINI 12
bailey's, mint liqueur, chocolate liqueur

ESPRESSO MARTINI 12
house made espresso vodka, chocolate liqueur

/HinterlandBrewery | @hinterlandbeer

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