



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

GOCHUJANG BBQ DUCK WINGS 18
kimchi, blue cheese dressing

ROASTED GARLIC & LEMON HUMMUS 16
crudite, garlic naan

FRIED BRUSSELS SPROUT PETALS 14
coconut-peanut crunch, nouc cham

LACLARE FARMS GOAT CHEESE DIP 14
scallions, kettle chips

SMOKED SALMON SPREAD 14
capers, sourdough crackers

ELLSWORTH CREAMERY CHEESE CURDS 14
buttermilk-chive dressing

SOUPS & SALADS

** add a 6oz free-range chicken breast* \$10
** add 4 wood-fire grilled shrimp \$14
** add a northroad salmon filet* \$16
** add a wood-fire grilled beef striploin* \$22

TUNA POKE BOWL 18
sushi rice, cucumber kimchi, avocado, pickled ginger wakame, peanuts, crispy wontons, sesame soy dressing

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 parmesan cheese, nouc cham caesar dressing

BEEF BRISKET CHILI 12
queso fresco, tortilla strips

ROASTED TOMATO BISQUE 12
garlic breadcrumbs, goat cheese

SANDWICHES

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

DELI-STYLE SMOKED PASTRAMI 24
packerland pilsner sauerkraut, b&b pickles beer mustard, marble rye

STEAKHOUSE BURGER* 22
6 oz c.a.b. burger, dill pickle, swiss cheese, buttermilk fried onions, arugula, horseradish creme, truffle mushroom duxelle brioche bun

BIG HINTY* 20
2-1/4# rock & hill wagyu patties, american cheese mixed greens, pickles, onion, hinterland sauce brioche bun

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

SMOKED BBQ PULLED PORK 18
apple slaw, cherry wheat barbecue, brioche bun

ENTREES

WOOD-FIRE GRILLED BEEF RIBEYE* 48
mashed 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 BEEF STRIPLOIN* 38
shrimp fried rice, coconut-peanut crunch, soy syrup chili oil

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

IMPOSSIBLE PAN NOODLE 32
stir fried vegetables, lo mein noodles king pao broth, cilantro, coconut-peanut crunch

HIGHLAND VENISON MEATLOAF 30
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 24
capicola, pepperoni, italian sausage belgioioso fresh mozzarella, pomodoro sauce

QUATTRO FORMAGGI 24
belgioioso fresh mozzarella, smoked blue cheese provolone goat cheese, rosemary honey

MUSHROOM 24
goat cheese, arugula, lemon-truffle emulsion

SAGE PIE 24
roasted garlic, caramelized onions, brussels sprouts goat cheese, sage cream

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.



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
Laclore Family Creamery – Malone, WI
Ledgewood 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

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



DESSERTS

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

PUMPKIN STICKY TOFFEE PUDDING 10

sara's vanilla gelato, bourbon cherries
pumpkin-apple butter, pepitas

PASSIONFRUIT PAVLOVA 10

elderflower, blackberries, granola, whipped cream

CRÈME BRÛLÉE 10

fresh berries

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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