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

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

SOFT PRETZEL 14
beer cheese

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.

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

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

JERK CHICKEN SOUP 12
pickled pepper relish, cilantro

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

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

SANDWICHES

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

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

HINTERLAND OKTOBERFEST BRATWURST 16
hooks 3yr cheddar, super relish, beer mustard

*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

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

/HinterlandBrewery | @hinterlandbeer

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 CHEESECAKE 10
apple-pumpkin butter, bourbon cherries, granola

We offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut soy, milk, egg or wheat allergies.