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

ARTISAN SAUSAGE PLATTER 20
oktoberfest bratwurst, knackwurst, super relish
pickles, soft pretzel, beer mustard

GRILLED SHRIMP & PORK BELLY 20
cheddar grits, apple slaw, cherry wheat barbecue

STEAMED P.E.I. MUSSELS 18
smoked pork belly, roasted garlic, vienna lager,
horseradish gremolata, grilled voyageur's sourdough

GOCHUJANG BBQ DUCK WINGS 18
kimchi, blue cheese dressing

LEMON PEPPER WET WINGS 16
belle & evans chicken wing drummies, carrot, celery,
fresno chili buffalo sauce, buttermilk-chive 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

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

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, voyageurs sourdough croutons parmesan
cheese, nouc cham caesar dressing

BEEF BRISKET CHILI 12
queso fresco, tortilla strips

POTATO & LEEK SOUP 12
nueske's bacon, chives, potato crunch

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
6oz 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# wagyu beef 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

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

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

BEER-BATTERED LAKE ERIE WALLEYE 26
garlic fries, napa cabbage slaw, onions, rye bread
lemon, tartar sauce

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

JAMAICAN JERK CHICKEN 24
belle & evans chicken, roasted peppers, orange
marmalade, la clare farms goat cheese, scallions
jerk bbq
community slice, $1 of each Jamaican Jerk Pizza sold goes directly to Diverse & Resilient, an organization improving the well-being for LGBTQ communities in Wisconsin

*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

DESSERTS

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

PUMPKIN STICKY TOFFEE PUDDING 10
candied pecans, bourbon cherries, sara's vanilla gelato, caramel sauce

VANILLA CHEESECAKE 10
roasted strawberries, passionfruit curd, graham cracker crust

AFTER DINNER DRINKS

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

ESPRESSO MARTINI 12
espresso vodka, chocolate liqueur

/HinterlandBrewery | @hinterlandbeer

We offer 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.