



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

**SMOKED SALMON SPREAD 16**  
capers, sourdough crackers

**ROASTED GARLIC & LEMON HUMMUS 16**  
crudite, garlic naan

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

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

**LACLARE FARMS GOAT CHEESE DIP 14**  
scallions, kettle chips

**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 \$16  
\*\* add a wood-fire grilled beef striploin\* \$22

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

**MIXED GREENS SALAD 16**  
nueske's bacon, cucumber, tomato, smoked blue  
cheese pickled onion, french dressing  
& buttermilk-chive dressing

**CAESAR SALAD 16**  
baby romaine, voyageurs sourdough croutons  
parmesan cheese, nouc cham caesar dressing

**BEEF BRISKET CHILI 12**  
queso fresco, tortilla strips

**WHITE CHICKEN CHILI 12**  
cilantro, tortilla strips

## 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**  
7oz beef patty, dill pickle, swiss cheese,  
buttermilk fried onions, arugula, horseradish creme  
truffle mushroom duxelle brioche bun

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

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

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

**MAHI MAHI TACOS 18**  
shredded cabbage, salsa, cilantro, crema, flour tortillas  
spiced tortilla chips

## ENTREES

**WOOD-FIRE GRILLED BEEF RIBEYE\* 48**  
mashed potatoes, broccolini, crispy onions  
horseradish cream, veal reduction

**WOOD-FIRE GRILLED BEEF STRIPLOIN\* 42**  
shrimp fried rice, coconut-peanut crunch  
soy syrup, chili oil

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

**BLACKENED BARRAMUNDI 38**  
roasted potatoes, zucchini, yellow squash, bell peppers  
red onion, spinach, red hot butter sauce, chive aioli

**WOOD-FIRE GRILLED BONE-IN PORK CHOP 36**  
spatzle, knackwurst, peas, airco cream, apple mostarda

**HIGHLAND VENISON MEATLOAF 34**  
mashed potatoes, carrots, peas, mushroom gravy

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

## 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**  
mozzarella, goat cheese, arugula, lemon-truffle emulsion

**NUESKE'S SMOKED DUCK 24**  
kimchi, mozzarella, goat cheese, coconut-peanut crunch,  
scallions, korean bbq  
*community slice, \$1 of each Smoked Duck Pizza  
sold goes directly to St. John's Homeless Shelter*

\*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.

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



## 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

### GINA'S FAMOUS CARROT CAKE 10

cream cheese frosting, candied pecans, caramel sauce

### PEANUT BUTTER PRETZEL BREAD PUDDING 10

vanilla roasted strawberries, chocolate, sara's vanilla  
gelato

## AFTER DINNER DRINKS

### GRASSHOPPER MARTINI 12

bailey's, mint liqueur, chocolate liqueur

### ESPRESSO MARTINI 12

espresso vodka, luna coffee



/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.