



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

### LEMON PEPPER WET WINGS 16

belle & evans chicken wing drummies, carrot, celery  
fresno chili buffalo sauce, buttermilk-chive dressing

### SMOKED SALMON SPREAD 16

capers, sourdough crackers

### ROASTED GARLIC & LEMON HUMMUS 16

crudite, garlic naan

### LACLARE FARMS GOAT CHEESE DIP 14

scallions, housemade chips

### BEER BATTERED CHEESE CURDS 14

buttermilk-chive dressing

### FRIED BRUSSELS SPROUT PETALS 14

coconut-peanut crunch, nouc cham

## SOUPS & SALADS

\*\* add a 6oz free-range chicken breast\* \$10

\*\* add 4 wood-fire grilled shrimp \$16

\*\* add a northroad salmon filet\* \$18

\*\* 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, arugula, voyageurs sourdough croutons,  
parmesan cheese, nouc cham caesar dressing

### BEEF BRISKET CHILI 12

queso fresco, tortilla strips

### SPLIT PEA & HAM 12

oyster crackers, chili oil, chives

## 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

## 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 38

israeli couscous, lump crab, 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-FIRED BONE-IN PORK CHOP 36

pork belly, sweet potato, brussel sprouts,  
beet & apple salad, pork jus

### HIGHLAND VENISON MEATLOAF 34

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

mozzarella, goat cheese, arugula, lemon-truffle emulsion

### NUESKE'S SMOKED DUCK 24

kimchi, mozzarella, goat cheese, coconut-peanut crunch,  
scallions, korean bbq

### GREEN GODDESS 24

belle & evans chicken, belgioioso fresh mozzarella  
artichoke hearts, zucchini, castelvetrano olives, capers,  
basil pesto

*community slice, \$1 of each Green Goddess sold goes directly to  
Planned Parenthood in honor of Women's History Month*

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 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  
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

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

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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

### MOCHA CRÈME BRÛLÉE 10

brown butter-chocolate chip cookies, bourbon cherries

### CITRUS POUND CAKE 10

sara's vanilla gelato, vanilla roasted strawberries  
candied pecans, passion fruit curd

### LUNA STOUT BROWNIE 10

sara's salted caramel gelato, candied cashews  
housemade caramel

## AFTER DINNER DRINKS

### GRASSHOPPER MARTINI 12

bailey's, mint liqueur, chocolate liqueur

### ESPRESSO MARTINI 12

espresso vodka, luna coffee

## MOCKTAILS

### ORANGE CREAMSICLE 10

orange juice, orgeat syrup, heavy cream, seltzer



/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.