



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

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

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 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

ROASTED TOMATO SOUP 12

voyageurs sourdough croutons, parmesan cheese

SANDWICHES

** all sandwiches served with chips

** garlic fries may be substituted for \$3

** side salad may be substituted for \$4

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

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

EGGPLANT PARMESAN 24

grilled eggplant conserva, belgioioso burrata, garlic breadcrumb, calabrese chili tomato sauce

community slice, \$1 of each Eggplant Parmesan sold goes directly to Clean Water Action Council in honor of Earth Day and also National Garden Month.

*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
Renard's Artisan Cheese - Surgeon Bay, 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

LUNA STOUT BROWNIE 10

sara's salted caramel gelato, candied cashews,
house made caramel

BUTTER TOFFEE CAKE 10

lemon curd, vanilla roasted strawberries, candied walnuts,
vanilla gelato

VANILLA CREME BRULEE 10

bourbon cherries, molasses cookie

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.