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

SMOKED SALMON SPREAD 16
capers, sourdough crackers

LACLARE FARMS GOAT CHEESE DIP 14
scallions, housemade chips

RENARDS 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

CLAM CHOWDER 12
oyster crackers

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.

All card transactions are surcharged a 3% 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.

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
Renard's Artisan Cheese - Sturgeon 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

ORANGE YOGURT CAKE 10
strawberry rhubarb compote, orange curd

VANILLA CREME BRULEE 10
bourbon cherries, gingersnap cookie

AFTER DINNER DRINKS

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

ESPRESSO MARTINI 12
espresso vodka, luna coffee

MOCKTAILS

CUCUMBER CUTIE 10
juniper 0.0 gin, agave, cold pressed grapefruit juice, cucumber, seltzer

ORANGE CREAMSICLE 10
orange juice, orgeat syrup, heavy cream, seltzer

SIREN TART CHERRY SPARKLING SHRUB 6
organic apple cider vinegar, tart cherries, 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.