



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, luna stout barbecue
can be prepared gluten-free

TANDOORI CHICKEN WINGS 18

raita, lime

SMOKED SALMON SPREAD 16

capers, sourdough crackers
can be prepared gluten-free

ROASTED GARLIC & LEMON HUMMUS 16

cuquillo & castelvetrano olives, olive oil, garlic naan

LACLARE FARMS GOAT CHEESE DIP 14

scallions, housemade chips **gluten-free**

RENARDS CHEESE CURDS 14

buttermilk-chive dressing

FRIED BRUSSELS SPROUT PETALS 14

coconut-peanut crunch, nouc cham **gluten-free**

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.

SOUP & SALADS

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

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

** add a northroad salmon filet* \$18

TUNA POKE BOWL* 20

sushi rice, cucumber kimchi, avocado, pickled ginger, wakame, peanuts, crispy wontons, sesame soy dressing
can be prepared gluten-free

MIXED GREENS SALAD 16

nueske's bacon, cucumber, tomato, smoked blue cheese, pickled onion, french dressing & buttermilk-chive dressing **gluten-free**

WINTER CITRUS SALAD 16

frisée, fennel, blood & cara cara orange, pistachio, goat chèvre, citrus vinaigrette **gluten-free**

CAESAR SALAD 16

baby romaine, arugula, voyageurs sourdough croutons, parmesan cheese, nouc cham caesar dressing
can be prepared gluten-free

BEEF BRISKET CHILI 12

queso fresco, tortilla strips

SANDWICHES

** all sandwiches served with chips

** 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

carr valley creama kasa cheese sauce, dill pickles, caramelized onions

BIG HINTY* 20

two-quarter pound rock & hill wagyu beef patties, american cheese, mixed greens, pickles, onion, hinterland sauce, brioche bun
can be prepared gluten-free

CRISPY CHICKEN 18

belle & evan's chicken breast, romaine-cabbage mix, dill pickle, buttermilk-chive dressing, brioche bun

SMOKED BBQ PULLED PORK 18

apple slaw, luna stout barbecue, brioche bun
can be prepared gluten-free

ENTREES

WOOD-FIRE GRILLED BEEF RIBEYE* 50

mashed potatoes, broccolini, crispy onions, horseradish cream, veal reduction
can be prepared gluten-free

ANDOUILLE CRUSTED BARRAMUNDI 38

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

NORTHROAD SALMON 38

israeli couscous, lump crab, pole beans, spinach, heirloom tomatoes, romesco sauce
can be prepared gluten-free

MAPLE BOCK BRAISED SHORT RIB 36

mashed potatoes, carrots, green beans, peas, mushroom gravy

BUTTERNUT SQUASH & PORK BELLY PASTA 28

house made casarecce, lacinato kale, pork belly, pecorino

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

TIKKA MASALA 24 ***

coconut curry, garam masala chicken, cauliflower, cilantro, coconut-peanut crunch, fresno, belgioioso fresh mozzarella

**** Community Slice, \$1 of each Tikka Masala Pizza sold in January goes directly to Sleep in Heavenly Peace, a group of volunteers dedicated to building, assembling and delivering top-notch bunk beds to children and families in need.*

**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
Eaton Highland Red Deer Farm - Denmark, WI
Laclare Family Creamery – Malone, WI
Ledgview 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
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
can be prepared gluten-free

WOOD-FIRED PIZZA 12

mozzarella, red sauce, cheese, sausage, or pepperoni
can be prepared gluten-free

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 caramel gelato, candied cashews, house made caramel

MULLED PANNA COTTA 10

orange & fig marmalade, brown butter oat crumble

AFTER DINNER DRINKS

GRASSHOPPER MARTINI 14

bailey's, mint liqueur, chocolate liqueur

ESPRESSO MARTINI 14

espresso vodka, luna coffee

NIGHT CAP 14

heady bella coffee whiskey, vodka, maple bourbon cream

MOCKTAILS

ORANGE CREAMSICLE 10

orange juice, orgeat syrup, heavy cream, seltzer

BLUEBERRY MINT SPARKLING SHRUB 6

apple cider vinegar, blueberries, mint, 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.