



RAMEN FEATURE

PORK BELLY RAMEN 24

pork broth, cilantro, radish, oyster mushrooms, scallion, fresno chili, nori, soy egg

MISO RAMEN 22

miso broth, cilantro, radish, oyster mushrooms, scallion, fresno chili, nori, soy egg

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

WOOD-FIRE ROASTED OYSTER MUSHROOMS 16

ash-roasted ledgview garden carrot & miso puree, fresno chili, sesame seed, scallions, chili oil
can be prepared gluten-free

SMOKED SALMON SPREAD 16

capers, sourdough crackers
can be prepared gluten-free

ROASTED GARLIC & LEMON HUMMUS 16

cuquillo & castelvetro 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*

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*

GLORY BOWL 16

sunflower sprouts, frisèe, kale, pickled beets, farro, toasted pepitas, whipped ricotta, tahini lemon dressing
can be prepared 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

STEAKHOUSE BURGER 22

hook's white cheddar, nueske's bacon, apple butter, rosemary-wholegrain mustard aioli, arugula, brioche bun
can be prepared gluten-free

BIG HINTY* 22

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* 55

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

WOOD-FIRE GRILLED HALIBUT 42

sweet potatoes, rutabaga, parsnips, cilantro oil, lemongrass coconut broth, pea shoots, sunflower sprouts. *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

SHRIMP PICCATA PASTA 28

house made lumache pasta, shrimp. capers, shallots, garlic, lemon, garlic breadcrumbs, parsley, 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

NUESKE'S BACON AND SICILIAN PESTO 24 ***

white wine cream sauce, nueske's bacon, belgioioso mozzarella, sun-dried tomato pesto, scallions, fresh herbs

**** Community Slice, \$1 of each Nueske's Bacon & Sicilian Pesto
Pizza sold in March goes directly to The Period Project,
an organization providing homeless and in need individuals with
necessary period products*

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.



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
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
Voyageur's Sourdough – Green Bay, WI
SuperCharge Urban Farm - Madison, 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 stracciatella gelato, candied cashews, house made caramel

SEMIFREDDO 10

white peach, strawberries, mint, lavender shortbread 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



/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.