



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

**WOOD-FIRE ROASTED OYSTER MUSHROOMS 16**  
ash-roasted ledgview garden carrot & miso puree, fresno chili, sesame seed, scallions, chili oil  
*gluten-free*

**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*

## 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, fris  e, kale, pickled beets, pickled carrots, 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

**DELI-STYLE SMOKED PASTRAMI 24**  
packerland pilsner sauerkraut, b&b pickles, beer mustard, marble rye

**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, micro cilantro, 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.

All card transactions are surcharged a 3% convenience fee. This amount is not greater than our cost of acceptance.

## 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

### LEMON & RHUBARB 10

lemon loaf, rhubarb curd, strawberry, vanilla bean whipped cream

## 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.