



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?

Cheers.

APPETIZERS

FRIED BRUSSELS SPROUTS 8
nuoc cham, coconut-peanut crunch

FRIED CAULIFLOWER 8
harissa yogurt, mint, golden raisin chutney

EDAMAME HUMMUS 10
togarashi, radish, naan

FRIED CHEESE CURDS 12
kimkim ketchup

BEER BATTERED MAHI MAHI OR FRIED AVOCADO TACOS 14
shredded cabbage, pico de gallo, cilantro creme, hot sauce, spiced tortilla chips

FRIED DUCK WINGS 18
korean pickle, gochujang sauce, bleu cheese dressing

GRILLED GULF SHRIMP AND PORK BELLY 18
cheddar grits, spicy apple slaw, cherry wheat barbecue

SHARED PLATES

ARTISAN SAUSAGE PLATTER 16
packerland pilsner cheddar brat, knackwurst, soft pretzel, super relish, pickles, beer mustard

HOUSE CHORIZO NACHOS 16
pueblo jack cheese sauce, lettuce, cilantro, avocado, pickled onion, tomato, pickled jalapeño

THE WISCONSIN PLATTER 22
award winning wisconsin cheeses, konop's meats, smoked trout spread, crackers, gherkins, peppers

SALADS

TWIN ELMS GARDENS MIXED GREENS SALAD 12
cucumber, tomato, pickled onion, nueske's bacon, smoked blue cheese, buttermilk chive dressing

AUTUMN GREENS & QUINOA SALAD 12
roasted squash, pear, dried cherries, candied pecans, goat cheese, maple bourbon vinaigrette

THAI CHICKEN CHOP SALAD 12
mixed greens, napa cabbage, carrot, radish, edamame, cilantro, mint, peanuts, soy syrup, chili oil

WOOD-FIRED PIZZA

REUBEN 16
pastrami, sauerkraut, beer mustard, gherkins, pickled onions

ITALIAN MEAT 16
soppressata, sausage, pepperoni, pomodoro sauce

MUSHROOM 16
goat cheese, arugula, lemon truffle emulsion

QUATTRO FROMAGE 16
fresh mozzarella, parmesan, goat cheese, bleu, rosemary honey

**In a conscious effort to conserve resources...
water is available upon request*



TACO TUESDAY

PORK CARNITAS TACO PLATTER 16
pico de gallo, guacamole, fresh cilantro, pickled onion, cilantro cream, jalapeño, corn tortillas

ENTREES

GRASS FED BEEF BURGER 16
nueske's bacon-onion relish, cheese, greens, pickles, hinterland sauce, brioche bun, garlic fries

HIGHLAND VENISON MEATLOAF 28
whipped potato, baby carrots, green beans, peashoots, luna stout mushroom gravy

BELLE AND EVANS CHICKEN 30
polenta, fennel-arugula salad, olive tapenade, romesco

BLACKENED BARRAMUNDI 32
roasted potato, zucchini, bell pepper, spinach, red hot butter sauce, chive aioli

WOOD-FIRE GRILLED PORK PORTERHOUSE 34
fingerling potatoes, brussels sprouts, butternut squash puree, bacon, apple mostarda, pork glacé

WOOD-FIRED GRILLED SIRLOIN 36
garlic fries, arugula, cherry tomato, pickled onion, smoked blue cheese, veal reduction

WOOD-FIRE GRILLED BEEF RIBEYE 40
whipped potato, broccolini, crispy onion, horseradish aioli, veal reduction

November 2017

* 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.

LITTLE ADVENTURERS MENU

(FOR CHILDREN 12 & UNDER)

SLIDERS 9

*two beef sliders, french fries, artisan bun
* cheese available by request*

FISH AND CHIPS 9

fried mahi mahi, french fries, tartar sauce

WOOD-FIRED PIZZA 9

*mozzarella, red sauce
cheese or pepperoni

CHICKEN TENDERS 9

french fries

SWEET TREATS

REESE'S PEANUT BUTTER ICE CREAM CUP 3

CHOCO TACO 3

BOMB POP 2



HINTERLAND
Brewery & Restaurant
1001 Lombardi Ave
Green Bay, WI 54304

PROUD TO BE PART OF THE
TITLETOWN DISTRICT



DESSERTS

SPICED PUMPKIN SILK 8

*pumpkin mousse, cream cheese, chocolate ganache,
pepita crunch, cranberry coulis*

WALNUT HONEY CAKE 8

apple butter, granola, vanilla ice cream

MAPLE BOURBON BREAD PUDDING 8

candied walnuts, bourbon cherries, sea salt caramel ice cream

ROUND FOR THE KITCHEN 8

*show your appreciation to the chefs
with a round of Hinterland beers*