



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. Dimly lit and cozy.

Glad to have you, what are you in the mood for?

Cheers.

SHARED PLATES

GARLIC FRIES 8

roasted garlic aioli, parmesan, chives

FRIED CAULIFLOWER 8

harissa yogurt, mint, golden raisin chutney

CAPRINE SUPREME GOAT CHEESE SPREAD 10

pickles, greens, potato chips

EDAMAME HUMMUS 10

lime, togarashi, peashoots, radish, wonton crisps

FRIED BRUSSELS SPROUTS 8

nuoc cham, coconut almond crunch

FRIED CHEESE CURDS 12

springside cows milk curds, caprine supreme goat curds, kimkim ketchup

GULF SHRIMP & PORK BELLY 16

cheddar grits, spicy apple slaw, luna stout barbecue

CRISPY FRIED DUCK WINGS 16

bread and butter pickles, bourbon honey mustard glaze, buttermilk chive

PACKERLAND PILSNER CHEDDAR BRAT 16

super relish, beer mustard, soft pretzel

ARTISINAL CHEESE AND CHARCUTERIE PLATE 16

7 year cheddar, mobay, moody blue, wischego, olives, crostini

SOUP / SALADS

CHEDDAR BRAT CHOWDER 8

scallions, rye croutons

LEDGEVIEW GARDENS MIXED GREENS SALAD 10

nueske's bacon, cucumber, tomato, pickled onion, smoked blue cheese, buttermilk chive dressing

BABY ARUGULA SALAD 10

prosciutto, pickled beets, candied pecans, goat cheese, sherry vinaigrette

HINTERLAND POWER SALAD 10

honeycrisp apple, grapefruit, kale, pistacio, avocado, freekah, citrus vinaigrette

LUNCH ENTREES

SPICY FRIED CHICKEN SANDWICH 12

tomato jam, baby romaine, buttermilk chive, brioche bun

BEER BATTERED MAHI MAHI OR FRIED AVOCADO TACOS 12

shredded cabbage, salsa, cilantro creme, hot sauce

SMOKED BBQ PORK SANDWICH 14

alabama white BBQ sauce, B&B pickles, pretzel bun

SMOKED DELI-STYLE PASTRAMI 14

sauerkraut, pickles, beer mustard, rye

GRASS FED BEEF BURGER 14

nueske's bacon-onion relish, cheddar, greens, pickles, hinterland sauce, brioche bun

PRIME RIB SANDWICH 14

smoked blue cheese, arugula, pickled onion, horseradish creme, baguette



COLD SEAFOOD

SMOKED OCEAN TROUT SPREAD 12

pickles, capers, sunflower sprouts, crostinis

ALASKAN KING CRAB SALAD 16

tobiko, jalapeños, radish, coconut almond crunch, ponzu aioli

GULF SHRIMP COCKTAIL 18

lemon, cocktail sauce

WOOD-FIRED PIZZAS

WILD MUSHROOM 16

goat cheese, arugula, lemon truffle emulsion

SMOKED HAM 16

pineapple, scallion, goat cheese, cherry wheat BBQ

ITALIAN MEAT 16

prosciutto, soppressata, pepperoni, fresh mozzarella, pomodoro sauce

QUATTRO FORMAGGI 16

mozzarella, goat cheese, parmesan, buttermilk blue cheese, rosemary honey

May 2017



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

PROUD TO BE PART OF THE
TITLETOWN DISTRICT



DESSERTS

HONEYCRISP APPLE COBBLER 8
pecan streusel, vanilla ice cream

LUNA STOUT CHOCOLATE BROWNIE 8
*vanilla roasted strawberries, candied cashews,
vanilla ice cream*

MAPLE BOURBON PRETZEL BREAD PUDDING 8
*candied pecans, bourbon cherries,
sea salt caramel ice cream*

ROUND FOR THE KITCHEN 8
*show your appreciation to the chefs
with a round of Hinterland beers*