



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.

SHARED PLATES

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

GRILLED GULF SHRIMP & PORK BELLY 16
cheddar grits, kale-apple slaw, cherry wheat barbecue

FRIED DUCK WINGS 16
korean pickles, gochujang sweet chili, blue cheese dressing

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

THE WISCONSIN PLATTER 16
assorted award winning cheeses, konop's sausages, pickles, olives

PORK CARNITAS NACHOS 16
pueblo jack cheese sauce, lettuce, cilantro, avocado, pickled onion, tomato, pickled jalapeño

SALADS

LEDGEVIEW GARDENS MIXED GREENS SALAD 10
nueske's bacon, cucumber, tomato, pickled onion, smoked blue cheese, buttermilk chive dressing

AUTUMN GREENS & QUINOA SALAD 10
roasted butternut squash, pear, goat cheese spread, dried cherries, candied pecans, maple bourbon vinaigrette

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

WOOD-FIRED PIZZAS

QUATTRO FROMAGE 16
fresh mozzarella, parmesan, goat cheese, smoked blue cheese, rosemary honey

MUSHROOM 16
goat cheese, arugula, lemon truffle emulsion

ITALIAN MEAT 16
soppressata, sausage, pepperoni, pomodoro sauce

REUBEN 16
sauerkraut, pickled onions, gherkins, beer mustard

SANDWICHES

All sandwiches served with smoked porcini-mustard kettle chips. Garlic fries may be substituted for an additional \$2.00 charge.

BEER BATTERED MAHI MAHI OR FRIED AVOCADO TACOS 12
shredded cabbage, pico de gallo, cilantro creme, hot sauce, spiced tortilla chips

SPICY FRIED CHICKEN SANDWICH 12
tomato jam, greens, buttermilk chive, brioche bun

CHERRY WHEAT BBQ PORK SANDWICH 12
kale-apple slaw, cherry wheat barbecue, pretzel bun

ROAST BEEF SANDWICH 14
arugula, pickled onions, brie cream, horseradish aioli, torpedo roll

SMOKED DELI-STYLE PASTRAMI 14
sauerkraut, bread & butter pickles, beer mustard, rye bread

GRASS FED BEEF BURGER 14
nueske's bacon-onion relish, krakow cheese, greens, pickles, hinterland sauce, brioche bun

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

November 2017

LITTLE ADVENTURERS MENU

(FOR CHILDREN 12 & UNDER)

SLIDERS 9

two beef sliders, french fries, artisan bun

** cheese available by request*

WOOD-FIRED PIZZA 9

mozzarella, red sauce

**cheese or pepperoni*

FISH & CHIPS 9

battered fish, french fries

CHICKEN TENDERS 9

french fries

SWEET TREATS

REESE'S PEANUT BUTTER ICE CREAM CUP 3

CHOCO TACO 3

BOMB POP 2

**all kids menu options include milk or a fountain soft drink*



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

PROUD TO BE PART OF THE
TITLETOWN DISTRICT



DESSERTS

WALNUT HONEY CAKE 8

vanilla custard, apple chutney, granola

SPICED PUMPKIN SILK 8

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

WAG'S 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*