



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.

SALADS

LEDGEVIEW GARDENS MIXED GREENS SALAD 10

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

HINTERLAND POWER SALAD 10

kale, apple, grapefruit, kale, pistachio, avocado spread, freekah, citrus vinaigrette

THAI CHICKEN CHOP SALAD 12

mixed greens, napa cabbage, carrot, radish, edamame, cilantro, mint, peanuts, soy syrup, chili oil

WOOD-FIRED PIZZAS

ARTICHOKE 16

roasted red pepper, mozzarella, capers, basil pesto

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

APPETIZERS

FRIED BRUSSELS SPROUTS 8

nuoc cham, coconut-peanut crunch

FRIED CHEESE CURDS 12

renard's cows milk curds, caprine supreme goat curds, kimkim ketchup

SMOKED TROUT SPREAD 12

gherkins, pickled onions, sunflower sprouts, everything cracker

BEER BATTERED MAHI MAHI TACOS

OR FRIED AVOCADO TACOS 14

shredded cabbage, pico de gallo, cilantro creme, hot sauce, spiced tortilla chips

GRILLED GULF SHRIMP AND PORK BELLY 16

cheddar grits, spicy apple slaw, cherry wheat barbecue

FRIED DUCK WINGS 16

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

ARTISANAL CHEESE AND CHARCUTERIE PLATE 16

assorted selection of award winning cheese, sliced meats, baguette

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

SEASONAL VEGETABLE PLATTER 16

edamame hummus, ash baked eggplant dip, goat cheese spread, pickled beets, vegetables, naan bread

ENTREES

GRASS FED BEEF BURGER 16

nueske's bacon-onion relish, cheese, greens, pickles, hinterland sauce, brioche bun, garlic fries

HIGHLAND VENISON MEATLOAF 24

whipped potato, baby carrots, doc's green beans, peashoots luna stout mushroom gravy

BELLE AND EVANS CHICKEN 28

goat cheese polenta, broccolini, romesco roasted garlic pork glaze

BLACKENED BARRAMUNDI 30

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

WOOD-FIRE GRILLED BAVETTE STEAK 32

pommes frites, ledgeview tomato, pickled onion, arugula smoked blue cheese, veal reduction

WOOD-FIRE GRILLED SWORDFISH 34

fingerling potatoes, broccolini, tomato-avocado relish, tortilla strips, queso fresco, cilantro cream, salsa verdé

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

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

**veggies also available to substitute for fries*



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

**PROUD TO BE PART OF THE
TITLETOWN DISTRICT**



DESSERTS

WHITE CHOCOLATE

CHERRY WHEAT COOKIE SANDWICH 6
vanilla ice cream

CHOCOLATE CHEESECAKE 8

pretzel white chocolate crunch, strawberry preserves

PASSION FRUIT TART 8

vanilla whip cream, berries

HONEY CAKE 8

lavendar, ground cherries, marcona almond granola

ROUND FOR THE KITCHEN 8

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