



BRUNCH FEATURE

PORK SCHNITZEL 12

sunny side egg, braised cabbage, pickle salad, beer mustard

SHARED PLATES

THE WISCONSIN PLATTER 16

award winning wisconsin cheeses, konop's meats, gherkins, peppers, everything crackers

GOCHUJANG BBQ DUCK WINGS 16

korean pickles, blue cheese dressing

ARTISAN SAUSAGE PLATTER 16

packerland pilsner cheddar brat, knackwurst, soft pretzel, super relish, pickles, beer mustard

CHORIZO NACHOS 16

pueblo jack cheese sauce, lettuce, cilantro, avocado, pickled onion, tomato, pickled jalapeño

HUMMUS PLATTER 16

falafel, pickled beets, tomato, pickled onion, radish, cucumber, marinated fennel, cilantro cream, potato flatbread

FRIED CHEESE CURDS 12

kimkim ketchup, korean pickles

FRIED BRUSSELS SPROUTS 8

coconut-peanut crunch, nuoc cham

SOUP / SALADS

BEEF BRISKET CHILI 8

queso fresco, scallions

LEDGEVIEW GARDENS MIXED GREEN SALAD 12

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

WINTER GREENS SALAD 12

dried cherries, toasted pistachios, farro, goat cheese, honey crisp apple, maple-bourbon vinaigrette

SANDWICHES

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

WOOD-FIRE GRILLED STEAKHOUSE BURGER 14

sautéed mushrooms, smoked blue cheese, arugula, pickles, horsey aioli, brioche bun

SMOKED DELI-STYLE PASTRAMI 14

sauerkraut, bread & butter pickles, beer mustard, rye

BIG HINTY 14

2 - 1/4 pound baycroft waygu beef patties, krakow cheese, pickles, greens, onion, hinty sauce, sesame seed bun

APPLEWOOD SMOKED BBQ PULLED PORK 12

kale-apple slaw, luna stout barbecue, pretzel bun

BEER BATTERED MAHI MAHI OR 12

FRIED AVOCADO TACOS

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

BRUNCH

Add breakfast potatoes for \$2.00.

WOOD-FIRE GRILLED STEAK AND EGGS 16

grilled asparagus, sunny side eggs, hollandaise

BILL'S "BENNIE" 14

lump crab, smoked ham, poached egg, chives, red hot butter sauce, english muffin

GRILLED GULF SHRIMP & PORK BELLY 14

sunny side eggs, cheddar grits, spicy apple slaw, stout barbecue

CHORIZO BURRITO BOWL 14

black beans, rice, pico de gallo, avocado, queso fresco, cilantro, sunny side eggs, tortilla crisps

BREAKFAST FRIED CHICKEN 12

sunny side egg, buttermilk biscuit, sausage gravy

BREAD PUDDING FRENCH TOAST 12

cardamom whipped cream, candied pecans, bourbon cherries, maple syrup

WOOD-FIRED PIZZA

ITALIAN MEAT 16

soppressata, sausage, pepperoni, mozzarella, pomodoro sauce

QUATTRO FROMAGE 16

fresh mozzarella, smoked blue cheese, parmesan, rosemary honey

MUSHROOM 16

goat cheese, arugula, lemon truffle emulsion

BREAKFAST 16

smoked ham, scrambled eggs, pico de gallo, queso fresco, salsa verde

*In a conscious effort to have a positive environmental impact, straws and water are available upon request

* 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.



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.



LITTLE ADVENTURERS MENU (FOR CHILDREN 12 & UNDER)

WOOD-FIRE GRILLED BURGER 8

1/4 pound beef patty, french fries, artisan sesame bun
*cheese available by request

FISH AND CHIPS 8

fried alaskan cod, french fries, tartar sauce

WOOD-FIRED PIZZA 8

mozzarella, red sauce
*cheese or pepperoni

KIDS CHICKEN STRIPS 8

french fries

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

SWEET TREATS

BOMB POP 2

REESE'S PEANUT BUTTER CUP 3

CHOCO TACOS 3

KIDS SUNDAE 4

white chocolate crunch, cocoa nibs,
chocolate caramel drizzle

HINTERLAND HOT CHOCOLATE 5

crushed candy canes, whipped cream

DESSERT

DARK CHOCOLATE BROWNIE 8

luna stout gelato,
candied cashews

CHOCOLATE POTS DE CREME 8

mixed berries, white chocolate crunch

ROUND FOR THE KITCHEN 8

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

BRUNCH COCKTAILS

12 oz CAN CUTWATER FUGU HORCHATA COLDBREW 5

horchata vodka, cream, cold brew coffee

BREAKFAST BEER 6

citra pale ale, orange juice

PALOMA 6

tequila, triple sec, grapefruit, lime, soda

"LOADED" ICED COFFEE 8

double espresso vodka, godiva white chocolate
liqueur,
frangelico, luna coffee

BOTTOMLESS MIMOSA 15

sparkling wine, orange juice