



MONDAY FEATURE

PORK LOIN RAMEN 16

tonkotsu broth, cilantro, radish, shishito pepper, fresno, soft egg, nori

SHARED PLATES

ARTISANAL CHEESE & CHARCUTERIE 20

assorted award winning cheeses, soppressata, smoked coppa, summer sausage, olives, crackers

GRILLED SHRIMP & PORK BELLY 16

cheddar grits, spicy apple slaw, cherry wheat barbecue

ARTISAN SAUSAGE PLATTER 16

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

GOCHUJANG BBQ DUCK WINGS 16

korean pickles, blue cheese dressing

HUMMUS PLATTER 12

pickled beets, tomato, pickled onion, radish, cucumber, marinated fennel, potato flatbread

BEER BATTERED CHEESE CURDS 12

caprine supreme goat cheese and renards cheddar, korean pickles, kimkim ketchup

SMOKED SALMON SPREAD 12

sunflower sprouts, capers, pickled onion, everything crackers

FRIED BRUSSELS SPROUTS 8

coconut-peanut crunch, nuoc cham

SOUPS / SALADS

BAKED FRENCH ONION 8

sour dough croutons, swiss

BEEF BRISKET CHILI 8

queso fresco, scallion

LEDGEVIEW GARDENS MIXED GREEN SALAD 12

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

WINTER GREENS SALAD 12

smoked pecans, farro, goat cheese, dried cherries, honeycrisp apple, maple-bourbon vinaigrette

ADD A BELLE & EVANS CHICKEN BREAST 6

ADD 3 WOOD-FIRE GRILLED SHRIMP 9

ADD NORTH ROAD SALMON FILET 14

VOYAGEURS SOURDOUGH 9

garlic butter, balsamic, olive oil

WOOD-FIRED PIZZA

ITALIAN MEAT 18

sausage, pepperoni, house coppa, belgioioso mozzarella, pomodoro sauce

QUATTRO FROMAGE 18

belgioioso fresh mozzarella, goat cheese, parmesan, smoked blue cheese, rosemary honey

MUSHROOM 18

goat cheese, arugula, lemon truffle emulsion

CHORIZO 18

queso fresco, pico de gallo, cilantro, salsa verdé

ENTREES

WOOD-FIRE GRILLED PRIME BEEF RIBEYE 42

whipped potato, broccolini, crispy onion, horseradish cream, veal reduction

WOOD-FIRE GRILLED HIGHLAND VENISON TENDERLOIN 42

smoked pancetta, brussels sprouts, sweet potato, winter grains, cherry mostarda, mustard pork glaze

WILD ALASKAN HALIBUT 40

israeli couscous, grilled asparagus, tomato, edamame, garlic-butter bread crumbs, romesco

WOOD-FIRE GRILLED PRIME STRIPOIN 36

shrimp fried rice, radish, cilantro, pickled fresno chili, coconut-peanut crunch, kung pao, chili oil

WOOD-FIRE GRILLED NORTH ROAD SALMON 34

forbidden rice, clamshell mushroom, sesame, cucumber, radish, napa cabbage, cilantro, dragon sauce

BLACKENED BARRAMUNDI 30

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

WOOD-FIRE GRILLED KING TRUMPET MUSHROOM 24

broccolini, cilantro rice, vegetable curry, peanut crunch, soy syrup, chili oil, potato flatbread

WOOD-FIRE GRILLED BEEF BURGER 16

springside krakow cheese, red onion, pickles, shredded lettuce, Hinterland sauce, brioche bun

*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

KIDS SUNDAE 4

*white chocolate crunch, cocoa nibs,
chocolate caramel drizzle*

DESSERTS

CHOCOLATE STOUT BROWNIE 8

candied cashews, whiskey caramel, vanilla gelato

WHITE CHOCOLATE CREMEUX 8

mixed berries, white chocolate crunch

SARA'S PISTACHIO GELATO 8

cherry walnut cookie, strawberries, mint

HONEYCRISP APPLE COBBLER 8

oatmeal streusel, sara's salted caramel gelato

ROUND FOR THE KITCHEN 8

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

ORGANIC HOT TEAS 3

BREAKFAST BLEND (BLACK)

EARL GREY

GREEN

SPICED APPLE CIDER 4

HINTERLAND HOT CHOCOLATE 5

crushed candy canes, whipped cream