



SHARED PLATES

FRIED BRUSSELS SPROUTS 8

coconut-peanut crunch

GARLIC FRIES 8

parmesan, chives, garlic aioli

BEER BATTERED CHEESE CURDS 12

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

SMOKED SALMON SPREAD 12

*sunflower sprouts, capers, pickled onion,
everything crackers*

HUMMUS 12

*cucumber, radish, cherry tomato, marinated fennel,
pickled beets, potato flatbread*

GRILLED GULF SHRIMP & PORK BELLY 16

cheddar grits, super slaw, luna stout barbecue

GOCHUJANG BBQ DUCK WINGS 16

korean pickles, blue cheese dressing

ARTISAN SAUSAGE PLATTER 16

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

THE WISCONSIN PLATTER 16

*assorted award winning cheeses, konop's meats,
pickles, olives, everything crackers*

SOUPS / SALADS

BEEF BRISKET CHILI 8

queso fresco, scallions

BAKED FRENCH ONION 8

sour dough croutons, swiss

MIXED GREENS 10

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

WINTER GREENS SALAD 10

*frisee, arugula, kale, smoked pecans, farro,
honeycrisp apple, goat cheese, dried cherries,
maple-bourbon vinaigrette*

ADD A 6OZ BELLE & EVANS CHICKEN BREAST 6

ADD 3 WOOD-FIRE GRILLED SHRIMP 9

THAI CHICKEN CHOP SALAD 14

*mixed greens, cabbage, carrot, radish, edamame,
cilantro, mint, peanuts, soy syrup*

WOOD-FIRED PIZZAS

QUATTRO FROMAGE 16

*belgioso fresh mozzarella, provolone,
smoked blue cheese, parmesan, rosemary honey*

MUSHROOM 16

goat cheese, arugula, lemon truffle emulsion

ITALIAN MEAT 16

*house coppa, pepperoni, italian sausage,
belgioso fresh mozzarella, pomodoro sauce*

CHORIZO 16

*chorizo, queso fresco, pico de gallo, cilantro,
salsa verde*

SANDWICHES

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

WOOD-FIRE GRILLED STEAKHOUSE BURGER 14

*crispy onions, sautéed mushrooms, smoked blue cheese,
arugula, pickles, horseradish aioli, brioche bun*

BIG HINTY 14

*2 - 1/4 pound baycroft wagyu beef patties, american cheese,
pickles, greens, onion, Hinterland sauce, sesame seed bun*

SMOKED DELI-STYLE PASTRAMI 14

sauerkraut, bread & butter pickles, beer mustard, rye

CUBANO 14

*smoked ham, roast pork, pueblo jack, pickles,
beer mustard, ciabatta bread*

FALAFEL WRAP 12

*cucumber, tomato, pickled onion, fennel, mint,
cilantro cream, potato flatbread*

SPICY FRIED CHICKEN 12

*pickled jalapeño, greens, buttermilk chive dressing,
bread and butter pickles, brioche bun*

APPLEWOOD SMOKED BBQ PULLED PORK 12

honeycrisp super slaw, luna stout barbecue, pretzel bun

FRIED MAHI MAHI TACOS OR 12

FRIED AVOCADO TACOS

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



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 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*

DESSERT

DARK CHOCOLATE BROWNIE 8

salted caramel gelato, candied cashews

HONEYCRISP APPLE COBBLER 8

oatmeal streusel, sara's salted caramel gelato

SARA'S PISTACHIO

& VANILLA GELATO 8

cherry walnut cookie, strawberries, mint

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