



## SHARED PLATES

**GRILLED GULF SHRIMP & PORK BELLY 16**  
cheddar grits, honey crisp super slaw,  
cherry wheat barbecue

**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

**GOCHUJANG BBQ DUCK WINGS 16**  
korean pickles, blue cheese dressinG

**SMOKED SALMON SPREAD 14**  
sunflower sprouts, capers, pickled onion,  
everything crackers

**HUMMUS 14**  
cucumber, radish, cherry tomato, marinated fennel,  
pickled beets, naan

**CHORI-POLLO NACHOS 16**  
pueblo jack-beer cheese sauce, lettuce, avocado,  
pickled onion, pico de gallo, pickled jalapeño

**BEER BATTERED CHEESE CURDS 12**  
caprine supreme goat cheese and renards cheddar,  
korean pickles, kimkim ketchup

**CAPRINE SUPREME GOAT CHEESE DIP 12**  
smoked porcini-mustard kettle chips

**FRIED BRUSSELS SPROUTS 10**  
coconut-peanut crunch, nuoc cham

**GARLIC FRIES 10**  
parmesan, chives, garlic aioli

## SOUP

**LUNA STOUT BRISKET CHILI 8**  
queso fresco, corn tortilla strips

**SHRIMP & SWEET CORN CHOWDER 8**  
neuskes bacon, scallion, oyster crackers

## SALADS

\*\*add a 6oz belle & evans chicken breast 8  
\*\*add 4 wood-fire grilled shrimp 12  
\*\*add a north road salmon filet 14

**TWIN ELMS MIXED GREENS SALAD 14**  
nueske's bacon, cucumber, tomato, pickled onion,  
radish, smoked blue cheese, smoked tomato french  
& buttermilk-chive dressing

**HINTERLAND POWER GREENS SALAD 14**  
pistachios, blueberries, grapefruit, honeycrisp apple,  
quinoa, avocado spread, citrus vinaigrette

**RJ'S HEIRLOOM TOMATO SALAD 14**  
belgioioso burrata, arugula, pistachios,  
saba, rosemary-honey vinaigrette

## WOOD-FIRED PIZZAS

**QUATTRO FROMAGE 18**  
belgioioso fresh mozzarella, provolone,  
smoked blue cheese, goat cheese, rosemary honey

**LEDGEVIEW TOMATO PIZZA 18**  
pesto, belgioioso fresh mozzarella

**MUSHROOM 18**  
goat cheese, arugula, lemon truffle emulsion

**ITALIAN MEAT 18**  
capicola, pepperoni, italian sausage,  
belgioioso fresh mozzarella, pomodoro sauce

## LUNCH FEATURE

**HOUSE SMOKED PORK BELLY BLT 14**  
RJ's heirloom tomato, twin elm greens, garlic aioli,  
voyageurs sourdough

## SANDWICHES

\*\*all sandwiches served with smoked porcini-mustard kettle chips.  
\*\*garlic fries may be substituted for an additional \$2.00  
\*\*VEGETARIAN IMPOSSIBLE BURGER AVAILABLE

**WOOD-FIRE GRILLED STEAKHOUSE BURGER\* 14**  
crispy onions, truffle mushroom duxelle,  
morel & scallion jack cheese, twin elms greens, pickles,  
horseradish aioli, brioche bun

**BIG HINTY\* 14**  
2 - 1/4 pound waygu beef patties, american cheese, pickles,  
romaine, onion, Hinterland sauce, sesame seed bun

**THE GREEK BURGER\* 14**  
niman ranch lamb, lettuce, ledgeview tomato, red onion,  
olive relish, feta, cucumber tzatziki

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

**CALI CLUB 14**  
turkey, ham, bacon, twin elms greens, ledgeview tomato,  
avocado, aioli, focaccia

**CUBANO 14**  
smoked ham, pork verde, pueblo jack, pickles,  
beer mustard, ciabatta bread

**FRIED PERCH SANDWICH 14**  
lettuce, onion, tomato, tartar sauce, marble rye

**APPLEWOOD SMOKED BBQ PULLED PORK 12**  
honeycrisp super slaw, cherry wheat barbecue, pretzel bun

**SPICY FRIED CHICKEN 12**  
pickled jalapeño, romaine, buttermilk chive dressing,  
bread and butter pickles, brioche bun

**BEER BATTERED FISH 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 10**

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

#### **FISH AND CHIPS 10**

house-battered mahi mahi, french fries, tartar sauce

#### **WOOD-FIRED PIZZA 10**

mozzarella, red sauce  
\*cheese or pepperoni

#### **CHICKEN STRIPS 10**

french fries

#### **GRILLED CHEESE 10**

american & krakow cheese, french fries

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

### **SWEET TREATS**

#### **CHOCO TACO 3**

#### **REESE'S PEANUT BUTTER**

#### **ICE CREAM CUP 3**

#### **BOMB POP CUP 4**

#### **KIDS SUNDAE 6**

sara's vanilla gelato, white chocolate crunch,  
cocoa nibs, chocolate caramel drizzle



### **DESSERT**

#### **DARK CHOCOLATE BROWNIE 8**

amerena cherry gelato, candied cashews

#### **GOAT CHEESE POUNDCAKE 8**

golden plum chutney, blueberries, whipped cream

#### **PASSION FRUIT TART 8**

pepitas, blackberries, cardamom whipped cream

#### **SARA'S GELATO BY THE SCOOP 2**

vanilla, amerena cherry,  
pistachio, salted caramel

#### **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**



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