

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

PORK CHILI VERDE 8

queso fresco, cilantro

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

ADD A NORTH ROAD SALMON FILET 14

THAI CHICKEN CHOP SALAD 14

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

WOOD-FIRED PIZZAS

QUATTRO FROMAGE 16

belgioioso 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, belgioioso fresh mozzarella, pomodoro sauce

CHORIZO 16

chorizo, queso fresco, pico de gallo, cilantro, salsa verdé

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