



## 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.**

## PASTA WEDNESDAY

**SMOKED BEEF BRISKET BEER MAC & CHEESE 14**  
*cavatappi pasta, beer cheese sauce, broccolini, blistered shishito peppers, herbs, crispy onions*

**WILD MUSHROOM & PANCETTA RISOTTO 14**  
*peas, goat cheese, anchovie breadcrumbs*

## SHARED PLATES

**ARTISANAL CHEESE & CHARCUTERIE 18**  
*assorted award winning cheeses, soppressata, summer sausage, olives, crackers*

**GRILLED SHRIMP & PORK BELLY 16**  
*cheddar grits, spicy apple slaw, cherry wheat barbecue*

**ARTISAN SAUSAGE PLATTER 16**  
*packerland pilsner cheddar brat, knackwurst, soft pretzel, super relish, pickles, beer mustard*

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

**BIGEYE TUNA POKE 14**  
*pickled ginger, peanuts, cucumber, radish, cilantro, root vegetable chips*

**HUMMUS 12**  
*pickled beets, tomato, pickled onion, radish, cucumber, marinated fennel, naan flatbread*

**FRIED CHEESE CURDS 12**  
*korean pickles, kimkim ketchup*

**CAPRINE SUPREME GOAT CHEESE DIP 8**  
*smoked porcini-mustard kettle chips*

**FRIED BRUSSELS SPROUTS 8**  
*coconut-peanut crunch, nuoc cham*

## SOUP / SALADS

**LUNA STOUT BEEF BRISKET CHILI 8**  
*queso fresco, scallions*

**LEDGEVIEW GARDENS MIXED GREEN SALAD 12**  
*nueske's bacon, cucumber, tomato, pickled onion, smoked blue cheese, buttermilk chive dressing*

**AUTUMN GREENS SALAD 12**  
*dried cherries, smoked pecans, farro, goat cheese, honey crisp apple, maple-bourbon vinaigrette*

**VOYAGEURS SOURDOUGH BREAD SERVICE 9**  
*24 hour fermented ancient grain sourdough, garlic butter, balsamic, olive oil*

## WOOD-FIRED PIZZA

**ITALIAN MEAT 16**  
*soppressata, sausage, pepperoni, mozzarella, pomodoro sauce*

**QUATTRO FROMAGE 16**  
*fresh mozzarella, goat cheese, smoked blue cheese, parmesan, rosemary honey*

**MUSHROOM 16**  
*goat cheese, arugula, lemon truffle emulsion*

**CHORI-POLLO 16**  
*chicken, chorizo, queso fresco, pico de gallo, fresno chili, cilantro, salsa verde*



## ENTREES

**WOOD-FIRE GRILLED BEEF RIBEYE 40**  
*whipped potato, broccolini, crispy onion, horseradish cream, veal reduction*

**KOREAN BBQ PRIME BEEF STRIPLOIN 38**  
*shrimp & basil fried rice, baby bokchoy, coconut-peanut crunch, radish, kung pao, chili oil*

**WOOD-FIRE GRILLED OCEAN TROUT 36**  
*lump crab, israeli couscous, spinach, cherry tomato, sunflower sprouts, pesto cream*

**MAPLE LEAF FARMS DUCK BREAST 34**  
*carnival squash, wild rice, frisee, pomegranate, blue cheese, smoked pecans, bacon-duck broth*

**WOOD FIRE GRILLED PORK PORTERHOUSE 32**  
*creamy polenta, marinated fennel, ledgeview arugula, olive tapenade, romesco*

**BLACKENED BARRAMUNDI 30**  
*roasted potatoes, zucchini, onion, bell pepper, spinach, red hot butter sauce, chive aioli*

**HIGHLAND VENISON MEATLOAF 28**  
*whipped potato, baby carrots, pole beans, luna stout mushroom gravy*

**GRASS FED BEEF BURGER 16**  
*caramelized onion-bacon relish, krakow butterkase, greens, pickles, hinterland sauce, brioche bun*

December 2018

## **LITTLE ADVENTURERS MENU** **(FOR CHILDREN 12 & UNDER)**

**SLIDERS 8**  
*two beef sliders, french fries, artisan bun*  
*\* cheese available by request*

**FISH AND CHIPS 8**  
*fried mahi mahi, 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**

**ORGANIC HOT TEAS 3**

**BREAKFAST BLEND (BLACK)**  
**CHAMOMILE**  
**EARL GREY**  
**GREEN**

**SPICED APPLE CIDER 4**

Hinterland Brewery  
1001 Lombardi Ave  
Green Bay, WI 54304



### **DESSERTS**

**DARK CHOCOLATE BROWNIE 8**  
*luna stout gelato, candied cashews*

**PUMPKIN SPICED CRÈME BRÛLÉE 8**  
*bourbon cherries, molasses cookie*

**HONEY CRISP APPLE COBBLER 8**  
*salted caramel gelato*

**CHOCOLATE PEANUT BUTTER SILK 8**  
*vanilla roasted strawberries*

**ROUND FOR THE KITCHEN 8**  
*show your appreciation to the chefs*  
*with a round of Hinterland beers*