



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.

MONDAY FEATURE

PORKBELLY RAMEN 16

tonkotsu broth, house kimchi, soft egg, cilantro, radish, nori

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

LEMON GARLIC HUMMUS 12

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

PORK RILLETTES 12

grilled sourdough, pickled vegetables, frisée, horseradish mustard

FRIED CHEESE CURDS 12

korean pickles, kimkim ketchup

CAPRINE SUPREME GOAT CHEESE DIP 12

granny smith apple, pistachio, rosemary honey, sea salt flatbread cracker

FRIED BRUSSELS SPROUTS 8

coconut-peanut crunch, nuoc cham

SOUPS / SALADS

BEEF BRISKET CHILI 8

queso fresco, scallions

POTATO LEEK 8

CRISPY LEEKS, HERB OIL

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, pomegranate, granny smith apple, maple-bourbon vinaigrette

ADD A 6oz BELLE & EVANS CHICKEN BREAST 6

ADD 3 WOOD-FIRE GRILLED SHRIMP 9

ADD A 6oz WOOD-FIRE GRILLED SALMON FILET 12

VOYAGEURS SOURDOUGH BREAD 9

ancient grain sourdough, garlic butter, balsamic, olive oil

WOOD-FIRED PIZZA

ITALIAN MEAT 18

soppressata, sausage, pepperoni, mozzarella, pomodoro sauce

QUATTRO FROMAGE 18

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

MUSHROOM 18

goat cheese, arugula, lemon truffle emulsion

CHORI-POLLO 18

queso fresco, pico de gallo, cilantro, salsa verdé



ENTREES

WOOD-FIRE GRILLED BEEF RIBEYE 40

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

HERB ROASTED HALIBUT 38

israeli couscous, mushroom, edamame, cucumber, radish, peashoots, coconut peanut crunch, green curry

KOREAN BARBECUE PRIME STRIPLOIN 36

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

WOOD-FIRE GRILLED PORK PORTERHOUSE 34

nueske's bacon, brussels sprouts, sweet potato, quinoa, cherry mostarda, luna stout barbecue

BLACKENED BARRAMUNDI 32

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

HIGHLAND VENISON MEATLOAF 28

whipped potato, twin elms carrots, broccolini, luna stout mushroom gravy

WOOD-FIRE GRILLED BEEF BURGER 16

caramelized onion-bacon relish, krakow butterkase, greens, pickles, hinterland sauce, brioche bun

February 2019

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 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

KIDS SUNDAE 4

white chocolate crunch, coca nibs, chocolate caramel drizzle

ORGANIC HOT TEAS 3

BREAKFAST BLEND (BLACK)

CHAMOMILE

EARL GREY

GREEN

SPICED APPLE CIDER 4

HINTERLAND HOT CHOCOLATE 5

crushed candy canes, whipped cream

Hinterland Brewery
1001 Lombardi Ave
Green Bay, WI 54304



DESSERTS

APRICOT AND PASSION FRUIT SORBET 8

pomegranate, mint

CHOCOLATE PEANUT BUTTER SILK 8

vanilla roasted strawberries

BREAD PUDDING 8

smoked pecans, vanilla ice cream, bourbon cherries

ROUND FOR THE KITCHEN 8

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