



## 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.**

## SHARED PLATES

### **FRIED BRUSSELS SPROUTS 8**

*coconut-peanut crunch*

### **GARLIC FRIES 8**

*parmesan, chives, garlic aioli*

### **SMOKED SALMON SPREAD 10**

*pickled onion, capers, everything crackers*

### **FRIED CHEESE CURDS 12**

*korean pickle, kimkim ketchup*

### **HUMMUS 12**

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

### **GOCHUJANG BBQ DUCK WINGS 16**

*korean pickles, blue cheese dressing*

### **GRILLED GULF SHRIMP & PORK BELLY 16**

*cheddar grits, kale-apple slaw, luna stout barbecue*

### **ARTISAN SAUSAGE PLATTER 16**

*packerland pilsner cheddar 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

### **POTATO LEEK 8**

*CRISPY LEEKS, HERB OIL*

### **BEEF BRISKET CHILI 8**

*queso fresco, scallions*

### **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, granny smith apple, goat cheese, pomegranate, 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**

### **THAI CHICKEN CHOP SALAD 14**

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

## WOOD-FIRED PIZZAS

### **QUATTRO FROMAGE 16**

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

### **MUSHROOM 16**

*goat cheese, arugula, lemon truffle emulsion*

### **ITALIAN MEAT 16**

*soppressata, pepperoni, italian sausage, fresh mozzarella, pomodoro sauce*

### **CHORI-POLLO 16**

*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 charge*

### **WOOD-FIRE GRILLED BEEF BURGER 14**

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

### **BIG HINTY 14**

*2 - 1/4 pound baycroft wagyu beef patties, american cheese, pickles, greens, onion, j-mac 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*

### **SPICY FRIED CHICKEN 12**

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

### **APPLEWOOD SMOKED BBQ PULLED PORK 12**

*kale-apple 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*

*February 2019*

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

**KIDS BURGER 8**  
*1/4# burger, french fries, sesame seed bun*  
*\* cheese available by request*

**WOOD-FIRED PIZZA 8**  
*mozzarella, red sauce*  
*\*cheese or pepperoni*

**KIDS CHICKEN STRIPS 8**  
*french fries*

**FISH & CHIPS 8**  
*breaded fish, french fries*

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

### **SWEET TREATS**

**BOMB POP 2**

**CHOCO TACO 3**

**REESE'S PEANUT BUTTER CUP 3**

**KIDS SUNDAE 4**  
*white chocolate crunch, coca nibs, chocolate caramel drizzle*

### **ORGANIC HOT TEAS 3**

**BREAKFAST BLEND (BLACK)**

**CHAMOMILE**

**EARL GREY**

**GREEN**

**HINTERLAND HOT CHOCOLATE 5**  
*crushed candy canes, whipped cream*

Hinterland Brewery  
1001 Lombardi Ave  
Green Bay, WI 54304



### **DESSERT**

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

**BREAD PUDDING 8**  
*bourbon cherries, white chocolate crunch,*  
*vanilla ice cream*

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