



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. Dirty lit and cozy.

Glad to have you, what are you in the mood for?

Cheers.

APPETIZERS

BEER BATTERED FISH OR ROASTED VEGETABLE TACO 4
cabbage, pico de gallo, cilantro lime aioli

ROASTED PEPPER HUMMUS 12
twin elms carrots, arugula, pickled onion, roasted garlic flatbread

SMOKED TROUT SPREAD 12
lavash crackers, pickles, beer mustard

BISON MEATBALLS 12
clamshell mushrooms, smoky blue cheese, arugula, pickled onion, veal reduction

CRAB RANGOON DIP 14
radish, wakame, wonton crisps

KOREAN BARBECUE QUAIL 14
jasmine rice, coconut crunch, kimchi, soy syrup

GRILLED GULF SHRIMP AND PORK BELLY 16
cheddar grits, spicy apple slaw, luna stout barbecue

ARTISINAL CHEESE AND CHARCUTERIE PLATE 16
capriko, wischeego, 7 year cheddar, little boy blue, olives, crostini

ASPEN RIDGE BEEF CARPACCIO 16
roasted mushroom, sunflower sprouts, capers, parmesan, lemon truffle emulsion, crostini

SOUP / SALADS

SHRIMP AND FIRE ROASTED TOMATO BISQUE 8
croûtons, herb oil

MIXED GREENS SALAD 8
nueske's bacon, cucumber, tomato, pickled onion, smoked blue cheese, buttermilk chive dressing

BABY KALE SALAD 8
pickled beets, hazelnut, goat cheese, asian pear, sherry vinaigrette, beet emulsion

WOOD-FIRED PIZZAS

WILD MUSHROOM 16
goat cheese, arugula, truffle oil

SOPPRESSATA 16
zucchini, capers, red onion, mozzarella, pomodoro

WOOD-FIRE GRILLED CHICKEN 16
artichoke, roasted red pepper, red onion, spinach, mozzarella

APPLEWOOD SMOKED HAM 16
mango, goat cheese, scallions, stout barbecue

QUATTRO FORMAGGI 16
parmesan, mozzarella, goat cheese, buttermilk blue cheese, rosemary honey

ENTREES

WOOD-FIRE GRILLED SWORDFISH 34
twin elms potato, zucchini, bell pepper, spinach, sweet corn chow-chow, chive aioli, red hot butter sauce

HERB ROASTED OCEAN TROUT 36
israeli couscous, artichoke, roasted pepper, swiss chard, arugula, olive tapenade, romesco, herb oil

SEARED DIVER SCALLOPS 38
bamboo rice, bok choy, shitake mushrooms, pickled jicama, mango chutney, radish sprouts, marcona almond, kung pao, chili oil

WOOD-FIRE GRILLED PORK PORTERHOUSE 34
nueske's bacon, sweet potato, brussels sprouts, apple mostarda, mustard pork glacé

WOOD-FIRE GRILLED DUCK BREAST 36
hedgehog mushroom, cauliflower, edamame, winter grains, stonefruit chutney, foie gras emulsion

8OZ WOOD-FIRE GRILLED BEEF TENDERLOIN 42
whipped potato, broccolini, king trumpet mushroom, pickled onion, smoked blue cheese, horseradish emulsion, veal reduction

Hinterland is open for lunch at noon on Saturdays!

Brewery Tours

Every Saturday @ Noon, 1, 2, 3 & 4 pm
online reservations: hinterlandbeer.com

TEA

DAVID RIO TIGER SPICE CHAI 5

RISHI CHAMOMILE BLEND 5**
Tasting Notes: A calming ensemble of chamomile with hints of refreshing citrus and mint

RISHI SENCHA GREEN ORAGANIC 5

Tasting Notes: Premium Japanese green tea with a rich mouthfeel and long-lasting fresh flavor

RISHI GINGER LIME ROOBOIS** 5

Tasting notes: a unique and zesty citrus flavor with notes of ginger and rare spices.

RISHI PEPPERMINT ROOBOIS** 5

Tasting Notes: Sweet, soothing roobos, complemented by refreshing, aromatic peppermint

RISHI PEACH BLOSSOM WHITE 5

Tasting Notes: White tea infused with juicy peach, tangerine and aromatic blossoms

RISHI CEYLON SINGLE ESTATE BLACK 5

Tasting Notes: Smooth flavor, medium body and a slightly fruity finish

RISHI EARL GREY SUPREME 5

Tasting Notes: Rich, smooth black tea with the lofty floral and citrusy high notes of Italian bergamot.

**decaffeinated



DESSERT

HONEY CRISP APPLE CRANBERRY COBBLER 8
pecan streusel, vanilla gelato

LUNA STOUT CHOCOLATE BROWNIE 8
vanilla roasted strawberries, candied cashews, chocolate creme

SWEET CORN PRETZEL BREAD PUDDING 8
candied pecans, bourbon cherries, sea salt caramel gelato

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

COFFEE / HOT DRINKS

ALMOND JOY 8
maltibu, chocolate, almond, coffee, whipped cream

CAFE FRANGELICO 8
frangelico, coffee, whipped cream

CHOCOLATE KISS 8
brandy, dark creme de cocoa, chocolate, coffee, whipped cream

IRISH COFFEE 8
luna coffee, jaimeson, brown sugar, whipped cream

MAD MONKEY 8
creme de banana, creme de cocoa, chocolate, coffee, whipped cream

MEXICAN COFFEE 8
tequila, kahlua, coffee, whipped cream

All coffee drinks also available decaffeinated

LIQUID DESSERT

DESSERT WINE

Pacific Rim vin de glaciere riesling 2011 7

The Stump Jump Sticky Chardonnay 7

Chateau La Riviere Sauternes France 8

Evolució Tokaj Late Harvest 2012 10

Badia a Coultubono

Vin Santo Del Chianti Classico Italy 16

PORT

Presidential ruby porto 5

Graham's LBV porto 2009 6

Churchills 10 year tawny porto 14

Warre's Olina 20 year tawny porto 16

APPERTIFS / DIGESTIFS

Limoncello luxardo 9

Romana Sambuca Black or White 9

Banfi Castello Grappa Montalcino Italy 15

