



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.

SOUP / SALADS

LUNA STOUT BEEF & BLACK BEAN CHILI 8

chive sour cream, pickled jalapeños, cilantro, tortilla strips

SALMON LOX CEASAR 12

butter lettuce, cucumber, tomato, radish, parmesan, everything spice crunch, creamy ceasar dressing

WINTER GREENS SALAD 12

farro, pomegranate, pepitas, pickled kumquat, apple, dunbarton blue cheese, mustard vinaigrette

WOOD-FIRED PIZZA

QUATTRO FROMAGE 16

fresh mozzarella, parmesan, bleu, goat cheese, rosemary honey

MUSHROOM 16

goat cheese, arugula, lemon truffle emulsion

ITALIAN MEAT 16

soppressata, sausage, pepperoni, pomodoro sauce

SMOKED CHICKEN 16

roasted red pepper, red onion, scallion, feta, romesco

SHARED PLATES

FRIED BRUSSELS SPROUTS 8

coconut-peanut crunch

CURRIED SQUASH HUMMUS 10

fried chickpeas, pepitas, mint, chili oil, flatbread

FRIED CHEESE CURDS 12

korean pickles, kimkim ketchup

SMOKED OCEAN TROUT SPREAD 12

capers, pickled onion, sunflower sprouts, everything crackers

TUNA POKE NACHOS 14

wakame, radish, fresno chili, wonton chips, wasabi aioli, soy syrup

VEAL SWEETBREAD TOAST 14

brioche, capers, garlic, herbs

SMOKED VENISON CROSTINIS 14

horseradish creme, arugula, pickled onion, currant mostarda

FRIED DUCK WINGS 16

korean pickle, gochujang sauce, bleu cheese dressing

GRILLED GULF SHRIMP & PORK BELLY 16

cheddar grits, spicy 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

award winning wisconsin cheeses, konop's meats, gherkins, peppers, everything crackers



PASTA WEDNESDAY

FRESH RIGATONI PASTA 16

gulf shrimp, spinach, tomato, garlic anchovy breadcrumb, parmesan, lemon caper creme

ENTREES

GRASS FED BEEF BURGER 16

nueske's bacon-onion relish, cheese, greens, pickles, hinterland sauce, brioche bun, garlic fries

HIGHLAND VENISON MEATLOAF 28

whipped potato, french beans, baby carrots, luna stout mushroom gravy

BLACKENED BARRAMUNDI 30

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

WOOD-FIRE GRILLED PORK PORTERHOUSE 32

goat cheese polenta, arugula, fennel, olive tapanade, herb oil, romesco

COLUMBIA RIVER STEALHEAD 34

lump crab, israeli couscous, french beans, tomato, cara cara orange preserve, salsa verde

WOOD-FIRE GRILLED RIBEYE 40

whipped potato, broccolini, crispy onion, au poivre sauce

**In a conscious effort to conserve resources...
water is available upon request*

March 2018

* In compliance with state and federal health regulations, Hinterland is obligated to advise the public that eating raw fish or animal products can be a health risk.

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

CHICKEN TENDERS 8

french fries

SWEET TREATS

BOMB POP 2

CHOCO TACO 3

REESE'S PEANUT BUTTER CUP 3

HOT DRINKS

HINTERLAND HOT CHOCOLATE 5

crushed candy canes, whipped cream

ORGANIC HOT TEAS 3

BREAKFAST BLEND (BLACK)

CHAMOMILE

EARL GREY

GREEN

SPICED APPLE CIDER 4

TIGER SPICE CHAI 5

Hinterland Brewery
1001 Lombardi Ave
Green Bay, WI 54304



DESSERTS

LUNA STOUT CHOCOLATE BROWNIE 8

*dark chocolate gelato, strawberry jam,
candied cashews*

VANILLA CHEESECAKE 8

*cherry wheat caramel, bourbon cherries,
candied pecans, whipped cream*

SARA'S ARTISANAL GELATO 8

*amarena cherry, chocolate peanut butter pretzel,
white chocolate crunch*

ROUND FOR THE KITCHEN 8

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