



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

SHRIMP & SMOKED SCALLOP CARBONARA 20
fresh bucatini pasta, pancetta, peas, parmesan, cream, cured egg yolks

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

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

SMOKED SALMON SPREAD 12
pickled onion, capers, everything crackers

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

BEER CHEESE & BROCCOLINI SOUP 8
pueblo jack, rye croutons

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

WINTER GREENS SALAD 12
dried cherries, smoked pecans, farro, goat cheese, honey crisp 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 SERVICE 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

PASTOR PORK 18
queso fresco, pico de gallo, cilantro, salsa verdé

ENTREES

WOOD-FIRE GRILLED BEEF RIBEYE 42
whipped potato, broccolini, crispy onion, horseradish cream, veal reduction

HERB ROASTED GULF BARRAMUNDI 36
lump crab, edamame, israeli couscous, cherry tomato, cauliflower, pomegranate, lobster-coconut broth

KOREAN BARBECUE PRIME STRIPLIN 34
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 CORVINA 32
roasted potatoes, zucchini, onion, bell pepper, spinach, red hot butter sauce, chive aioli

WOOD-FIRE GRILLED BELLE & EVANS CHICKEN 30
panchetta, wild mushroom risotto, parmesan, marinated fennel, arugula, saba

HIGHLAND VENISON MEATLOAF 28
whipped potato, baby carrots, peas, luna stout mushroom gravy

WOOD-FIRE GRILLED BEEF BURGER 16
caramelized onion-bacon relish, krakow butterkase, greens, pickles, hinterland sauce, brioche bun

January 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

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

DARK CHOCOLATE BROWNIE 8

*white chocolate peppermint gelato,
candied cashews*

HONEY CRISP APPLE COBBLER 8

vanilla ice cream

PUMPKIN CREME BRULEE 8

bourbon cherries, molasses cookie

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*