



## 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

### **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

### **COCONUT CURRY SHRIMP BISQUE 8**

*black pepper-peanut relish, cilantro*

### **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, quinoa, goat cheese, granny smith, 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*



## SATURDAY FEATURE

### **HIGHLAND VENISON LOIN 40**

*farro, twin elms carrots, grilled radicchio, creamed kale, smoked bleu cheese, apple-celeriac slaw, natural jus*

## ENTREES

### **WOOD-FIRE GRILLED BEEF RIBEYE 42**

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

### **KOREAN BARBECUE PRIME STRIPLOIN 38**

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

### **WOOD-FIRE GRILLED NORTH ROAD SALMON 36**

*panchetta, wild mushroom risotto, marinated fennel, caprine supreme goat cheese, arugula, saba*

### **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 30**

*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*

### **GERMAN CHOCOLATE STOUT CAKE 8**

*coconut, pecans, mixed berries*

### **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*