



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.

FRIDAY FISH FRY

FRIED LAKE PERCH 22
kale slaw, onions, rye, garlic fries, tartar sauce

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

BRAISED CALAMARI 14
squid ink, polenta, parmesan crisp

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

PORK RILLETES 12
grilled sourdough, pickled vegetables, frisée, horseradish mustard

FRIED CHEESE CURDS 12
korean pickles, kimkim ketchup

CAPRINE SUPREME GOAT CHEESE DIP 12
granny smith apple, pistachio, rosemary honey, sea salt flatbread cracker

FRIED BRUSSELS SPROUTS 8
coconut-peanut crunch, nuoc cham

SOUPS / SALADS

BEEF BRISKET CHILI 8
queso fresco, scallions

CURRIED SWEET POTATO 8
coconut-peanut crunch

LEDGEVIEW GARDENS MIXED GREEN SALAD 12
nueske's bacon, cucumber, tomato, pickled onion, smoked blue cheese, buttermilk chive dressing

WINTER GREENS SALAD 12
smoked pecans, farro, goat cheese, pomegranate, granny smith 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 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

CHORI-POLLO 18
queso fresco, pico de gallo, cilantro, salsa verde



ENTREES

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

HERB ROASTED HALIBUT 40
israeli couscous, mushroom, edamame, cucumber, radish, peashoots, coconut peanut crunch, green curry

KOREAN BARBECUE PRIME STRIPLOIN 38
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 BARRAMUNDI 32
roasted potatoes, zucchini, onion, bell pepper, spinach, red hot butter sauce, chive aioli

HIGHLAND VENISON MEATLOAF 28
whipped potato, twin elms carrots, broccolini, luna stout mushroom gravy

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

February 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

luna stout gelato, candied cashews

CHOCOLATE PEANUT BUTTER SILK 8

vanilla roasted strawberries

BREAD PUDDING 8

smoked pecans, vanilla ice cream, bourbon cherries

ROUND FOR THE KITCHEN 8

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