



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

FRIED BRUSSELS SPROUTS 8
coconut-peanut crunch

CAPRINE SUPREME GOAT CHEESE DIP 8
smoked porcini-mustard kettle chips

SMOKED OCEAN TROUT SPREAD 10
pickled onion, capers, everything crackers

FRIED CHEESE CURDS 12
korean pickle, kimkim ketchup

HUMMUS 12
cucumber, radish, cherry tomato, marinated fennel, pickled beets, naan flatbread

GOCHUJANG BBQ DUCK WINGS 16
korean pickles, blue cheese dressing

GRILLED GULF SHRIMP & PORK BELLY 16
cheddar grits, kale-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
assorted award winning cheeses, konop's meats, pickles, olives, everything crackers

HOUSE CHORIZO NACHOS 16
beer cheese sauce, pico de gallo, avocado, queso fresco, pickled onion, pickled jalapeño, cilantro

SOUP / SALADS

BEEF BRISKET CHILI 8
queso fresco, scallions

MIXED GREENS 10
nueske's bacon, cucumber, tomato, pickled onion, smoked blue cheese, buttermilk chive dressing

WINTER GREENS SALAD 10
frisee, arugula, kale, smoked pecans, farro, granny smith apple, goat cheese, pomegranate, maple-bourbon vinaigrette

ADD A 6OZ BELLE & EVANS CHICKEN BREAST 6

ADD 3 WOOD-FIRE GRILLED SHRIMP 9

THAI CHICKEN CHOP SALAD 14
mixed greens, cabbage, carrot, radish, edamame, cilantro, mint, peanuts, soy syrup

WOOD-FIRED PIZZAS

QUATTRO FROMAGE 16
fresh mozzarella, provolone, smoked blue cheese, parmesan, rosemary honey

MUSHROOM 16
goat cheese, arugula, lemon truffle emulsion

ITALIAN MEAT 16
soppressata, pepperoni, italian sausage, fresh mozzarella, pomodoro sauce

PASTOR PORK 16
queso fresco, pico de gallo, cilantro, salsa verdé



SATURDAY LUNCH FEATURE

PECAN WOOD SMOKED BEEF BRISKET 14
b&b pickles, crispy onion, alabama white barbecue

SANDWICHES
All sandwiches served with smoked porcini-mustard kettle chips. Garlic fries may be substituted for an additional \$2.00 charge

WOOD-FIRE GRILLED BEEF BURGER 14
onion-bacon relish, krakow cheese, greens, pickles, hinterland sauce, brioche bun

BIG HINTY 14
2 - 1/4 pound baycroft waygu beef patties, american cheese, pickles, greens, onion, j-mac sauce, sesame seed bun

FRIED PERCH SANDWICH 14
lettuce, onion, tomato, tartar sauce, rye

SMOKED DELI-STYLE PASTRAMI 14
sauerkraut, bread & butter pickles, beer mustard, rye

CUBANO 14
smoked ham, roast pork, pueblo jack, pickles, beer mustard, ciabatta bread

PECAN WOOD SMOKED BEEF BRISKET 14
b&b pickles, crispy onion, alabama white barbecue

SPICY FRIED CHICKEN 12
pickled jalapeño, greens, buttermilk chive dressing, bread and butter pickles, brioche bun

APPLEWOOD SMOKED BBQ PULLED PORK 12
kale-apple slaw, luna stout barbecue, pretzel bun

FRIED MAHI MAHI TACOS OR 12
FRIED AVOCADO TACOS
shredded cabbage, pico de gallo, cilantro creme, flour tortillas, hot sauce, spiced tortilla chips

January 2019

LITTLE ADVENTURERS MENU *(FOR CHILDREN 12 & UNDER)*

KIDS BURGER 8
1/4# burger, french fries, sesame seed bun
** cheese available by request*

WOOD-FIRED PIZZA 8
mozzarella, red sauce
**cheese or pepperoni*

KIDS CHICKEN STRIPS 8
french fries

FISH & CHIPS 8
breaded fish, french fries

**all kids menu options include milk or a fountain soft drink*

SWEET TREATS

BOMB POP 2

CHOCO TACO 3

REESE'S PEANUT BUTTER CUP 3

KIDS SUNDAE 4
white chocolate crunch, coca nibs, chocolate caramel drizzle

ORGANIC HOT TEAS 3

BREAKFAST BLEND (BLACK)

CHAMOMILE

EARL GREY

GREEN

HINTERLAND HOT CHOCOLATE 5
crushed candy canes, whipped cream

Hinterland Brewery
1001 Lombardi Ave
Green Bay, WI 54304



DESSERT

DARK CHOCOLATE BROWNIE 8
white chocolate peppermint gelato,
candied cashews

MILK CHOCOLATE POT DE CREME 8
bourbon cherries, white chocolate crunch

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