



SHARED PLATES

GRILLED GULF SHRIMP & PORK BELLY 16

cheddar grits, super slaw, cherry wheat barbecue

GOCHUJANG BBQ DUCK WINGS 16

korean pickles, blue cheese dressing

ARTISAN SAUSAGE PLATTER 16

packerland pilsner brat, knackwurst, soft pretzel, super relish, pickles, beer mustard

THE WISCONSIN PLATTER 16

assorted award winning cheeses, konop's meats, pickles, olives, everything crackers

CHORIZO NACHOS 12

pueblo jack-beer cheese sauce, lettuce, avocado, pickled onion, pico de gallo, pickled jalapeño

SMOKED SALMON SPREAD 12

sunflower sprouts, capers, pickled onion, everything crackers

HUMMUS 12

cucumber, radish, sugar snap peas, cherry tomato, marinated fennel, pickled beets, potato flatbread

BEER BATTERED CHEESE CURDS 12

caprine supreme goat cheese and renards cheddar, korean pickles, kimkim ketchup

GARLIC FRIES 8

parmesan, chives, garlic aioli

FRIED BRUSSELS SPROUTS 8

coconut-peanut crunch, nuoc cham

GOAT CHEESE DIP 8

smoked porcini-mustard waffle chips

SOUPS

PORK CHILI VERDE 8

queso fresco, corn tortilla strips

CURRIED CARROT 8

coconut-peanut crunch, cilantro

SALADS

**add a 6oz belle & evans chicken breast 6

**add 3 wood-fire grilled shrimp 9

**add a north road salmon filet 14

ICEBERG WEDGE 10

nueske's bacon, cucumber, tomato, radish, pickled onion, smoked blue cheese, buttermilk chive, smoked tomato french dressing

HINTERLAND POWER SALAD 10

frisee, arugula, kale, pistachios, blueberries, grapefruit, quinoa, avocado spread, citrus vinaigrette

LEDGEVIEW GARDENS TOMATO SALAD 12

goat cheese, arugula, sugar snap peas, pistachio, saba, rosemary-honey vinaigrette

WOOD-FIRED PIZZAS

QUATTRO FROMAGE 16

belgioioso fresh mozzarella, provolone, smoked blue cheese, parmesan, rosemary honey

MUSHROOM 16

goat cheese, arugula, lemon truffle emulsion

ITALIAN MEAT 16

soppressata, pepperoni, italian sausage, belgioioso fresh mozzarella, pomodoro sauce

HOUSE CURED PORCHETTA PIZZA 16

caprine supreme goat cheese, rosemary, thyme, roasted garlic puree

SAUSAGE 16

italian sausage, giardiniera, capers, red onion, belgioioso fresh mozzarella, pomodoro

SANDWICHES

**all sandwiches served with smoked porcini-mustard kettle chips.

**garlic fries may be substituted for an additional \$2.00

**VEGETARIAN IMPOSSIBLE BURGER AVAILABLE

THE GREEK BURGER 14

niman ranch lamb, lettuce, tomato, red onion, olive relish, feta, cucumber tzatziki

WOOD-FIRE GRILLED STEAKHOUSE BURGER 14

crispy onions, sautéed mushrooms, smoked blue cheese, twin elms greens, pickles, horseradish aioli, brioche bun

BIG HINTY 14

2 - 1/4 pound baycroft wagyu beef patties, american cheese, pickles, greens, onion, Hinterland sauce, sesame seed bun

FRIED PERCH SANDWICH 14

lettuce, onion, tomato, tartar sauce, marble rye

APPLEWOOD SMOKED BEEF BRISKET SANDWICH 14

pueblo jack, crispy onions, b&b pickles, alabama white barbecue

SMOKED DELI-STYLE PASTRAMI 14

sauerkraut, bread & butter pickles, beer mustard, rye

CUBANO 14

smoked ham, pork verde, pueblo jack, pickles, beer mustard, ciabatta bread

CALI CLUB 14

smoked ham, turkey, bacon, mixed greens, tomato, avocado, aioli

FALAFEL WRAP 12

cucumber, tomato, pickled onion, fennel, mint, cilantro cream, potato flatbread

SPICY FRIED CHICKEN 12

pickled jalapeño, lettuce, buttermilk chive dressing, bread and butter pickles, brioche bun

APPLEWOOD SMOKED BBQ PULLED PORK 12

honeycrisp super slaw, cherry wheat 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

*In a conscious effort to have a positive environmental impact, straws and water are available upon request

* 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.



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.



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

house-battered mahi mahi, french fries, tartar sauce

WOOD-FIRED PIZZA 8

*mozzarella, red sauce
cheese or pepperoni

CHICKEN STRIPS 8

french fries

GRILLED CHEESE 8

american & krakow cheese, french fries

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

SWEET TREATS

BOMB POP 2

KIDS SUNDAE 4

*white chocolate crunch, cocoa nibs,
chocolate caramel drizzle*

DESSERT

DARK CHOCOLATE BROWNIE 8

luna stout gelato, candied cashews

GOAT CHEESE CORNMEAL POUND CAKE 8

*strawberry-rhubarb, sara's vanilla gelato,
rosemary honey*

STICKY TOFFEE PUDDING 8

pistachio gelato, whiskey caramel

SARA'S GELATO BY THE SCOOP 2

*beer brownie, italian crema, amarena cherry,
vanilla, pistachio*

ROUND FOR THE KITCHEN 8

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

ORGANIC HOT TEAS 3

BREAKFAST BLEND (BLACK)

EARL GREY

GREEN