



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. Dimly lit and cozy.

Glad to have you, what are you in the mood for?

Cheers.

SHARED PLATES

GARLIC FRIES 8

roasted garlic aioli, parmesan, chives

FRIED CAULIFLOWER 8

harissa yogurt, mint, golden raisin chutney

FRIED BRUSSELS SPROUTS 8

nuoc cham, coconut almond crunch

CAPRINE SUPREME GOAT CHEESE SPREAD 10

pickles, greens, potato chips

EDAMAME HUMMUS 10

sesame, garlic, lemon, cumin, flatbread, arugula, pickled onion

FRIED CHEESE CURDS 12

springside cows milk curds, caprine supreme goat curds, kimchi ketchup

SMOKED TROUT RILLETTES 12

pickles, grilled sourdough

GULF SHRIMP & PORK BELLY 16

cheddar grits, apple celeriac slaw, luna stout barbecue

CRISPY FRIED DUCK WINGS 16

bread and butter pickles, bourbon honey mustard glaze, ramp ranch

PACKERLAND PILSNER CHEDDAR BRAT 16

super relish, beer mustard, soft pretzel

ARTISINAL CHEESE AND CHARCUTERIE PLATE 16

7 year cheddar, mobay, moody blue, wischego, olives, crostini

SOUP / SALADS

CHEDDAR BRAT CHOWDER 8

SCALLIONS, RYE CROUTONS

LEDGEVIEW GARDENS MIXED GREENS SALAD 8

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

BABY ARUGULA SALAD 8

prosciutto, pickled beets, candied pecans, sherry vinaigrette

HINTERLAND POWER SALAD 8

honeycrisp apple, grapefruit, kale, pistacio, avocado, freekah, cava vinaigrette

LUNCH ENTREES

BUTTERMILK FRIED CHICKEN SANDWICH 12

tomato jam, baby romaine, ramp ranch, brioche bun

BEER BATTERED MAHI MAHI OR

FRIED AVOCADO TACOS 12

shredded cabbage, salsa, cilantro creme, hot sauce

SMOKED HAM BEER MAC AND CHEESE 14

corn crunch, ramp gremolata

SMOKED PORK SANDWICH 14

alabama white BBQ sauce, B & B pickles, pretzel bun

SMOKED DELI-STYLE PASTRAMI 14

sauerkraut, pickles, beer mustard, rye

GRASS FED BEEF BURGER 14

nueske's bacon-onion relish, krakow butter kase, greens, pickles, hinterland sauce, brioche bun



COLD SEAFOOD

SMOKED OCEAN TROUT SPREAD 12

pickles, capers, sunflower sprouts, sourdough crostini

ALASKAN KING CRAB SALAD 16

wakame, tobiko, jalepeños, radish, coconut almond crunch, ponzu aioli

CRANBERRY CREEK OYSTERS ON THE HALF SHELL 18

cherry wheat mignonette

GULF SHRIMP COCKTAIL 18

lemon, cocktail sauce

WOOD-FIRED PIZZAS

WILD MUSHROOM 16

goat cheese, arugula, lemon truffle emulsion

ROTISSERIE CHICKEN 16

zucchini, artichoke, roasted bell pepper, basil pesto

ITALIAN MEAT 16

soppresatta, coppa, pepperoni, fresh mozzarella, pomodoro sauce

QUATTRO FORMAGGI 16

mozzarella, goat cheese, parmesan, buttermilk blue cheese, rosemary honey

April 2017



TEA

DAVID RIO TIGER SPICE CHAI 5

RISHI CHAMOMILE BLEND 5**

TASTING NOTES: A CALMING ENSEMBLE OF CHAMOMILE WITH HINTS OF REFRESHING CITRUS AND MINT

RISHI SENCHA GREEN ORGANIC 5

TASTING NOTES: PREMIUM JAPANESE GREEN TEA WITH A RICH MOUTHFEEL AND LONG-LASTING FRESH FLAVOR

RISHI BLUEBERRY ROOIBOS 5**

TASTING NOTES: A SUCCULENT ROOIBOS BLEND WITH SWEET BLUEBERRIES AND REVITALIZING SCHIZANDRA BERRIES

RISHI GINGER LIME ROOIBOS 5**

TASTING NOTES: A UNIQUE AND ZESTY CITRUS FLAVOR WITH NOTES OF GINGER AND RARE SPICES.

RISHI PEPPERMINT ROOIBOS 5**

TASTING NOTES: SWEET, SOOTHING ROOIBOS, COMPLEMENTED BY REFRESHING, AROMATIC PEPPERMINT

RISHI PEACH BLOSSOM WHITE 5

TASTING NOTES: WHITE TEA INFUSED WITH JUICY PEACH, TANGERINE AND AROMATIC BLOSSOMS

RISHI CEYLON SINGLE ESTATE BLACK 5

TASTING NOTES: SMOOTH FLAVOR, MEDIUM BODY AND A SLIGHTLY FRUITY FINISH

RISHI EARL GREY SUPREME 5

TASTING NOTES: RICH, SMOOTH BLACK TEA WITH THE LOFTY FLORAL AND CITRUSY HIGH NOTES OF ITALIAN BERGAMOT.

**decaffeinated

DESSERTS

HONEYCRISP APPLE COBBLER 8

pecan streusel, cinnamon gelato

LUNA STOUT CHOCOLATE BROWNIE 8

vanilla roasted strawberries, candied cashews, vanilla gelato

SWEET CORN PRETZEL BREAD PUDDING 8

*candied pecans, bourbon cherries,
sea salt caramel gelato*

ROUND FOR THE KITCHEN 8

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

COFFEE

CAFE FRANGELICO 8

frangelico, coffee, whipped cream

CHOCOLATE KISS 8

brandy, dark creme de cocoa, chocolate, coffee, whipped cream

IRISH COFFEE 8

luna coffee, jameson, brown sugar, whipped cream

MAD MONKEY 8

*creme de banana, creme de cocoa, chocolate, coffee,
whipped cream*

MEXICAN COFFEE 8

tequila, kahlua, coffee, whipped cream

All coffee drinks also available decaffeinated



LIQUID DESSERT

DESSERT WINES

PACIFIC RIM VIN DE GLACIERE RIESLING 2011 7

LA FLEUR RENAISSANCE SAUTERNES 2013 8

**BADIA A COULITUBONO
VIN SANTO DEL CHIANTI CLASSICO ITALY 16**

PORTS

PRESIDENTIAL RUBY PORTO 5

GRAHAM'S LBV PORTO 2008 6

CHURCHILLS 10 YEAR TAWNY PORTO 14

WARRE'S OTIMA 20 YEAR TAWNY PORTO 16

APERITIFS / DIGESTIFS

LIMONCELLO LUXARDO 9

ROMANA SAMBUCA BLACK OR WHITE 9

BANFI CASTELLO GRAPPA MONTALCINO ITALY 15