



SHARED PLATES

GRILLED GULF SHRIMP & PORK BELLY 18
cheddar grits, super slaw, luna stout barbecue

GOCHUJANG BBQ CHICKEN WINGS 18
celery salad, blue cheese dressing

THE WISCONSIN PLATTER 16
assorted award winning cheeses, konop's meats, pickles, olives, everything crackers

CHORIZO NACHOS 16
pueblo jack-beer cheese sauce, lettuce, avocado, pickled onion, pico de gallo, pickled jalapeño

SMOKED SALMON SPREAD 14
sunflower sprouts, capers, pickled onion, everything crackers

HUMMUS 14
cucumber, radish, cherry tomato, marinated fennel, pickled beets, naan

BEER BATTERED CHEESE CURDS 14
korean pickles, kimkim ketchup

GARLIC FRIES 10
parmesan, chives, garlic aioli

FRIED BRUSSELS SPROUTS 10
coconut-peanut crunch, nuoc cham

SOFT PRETZEL & BEER CHEESE DIP 10

SOUP

LUNA STOUT BRISKET CHILI 10
queso fresco, corn tortilla strips

SHRIMP AND TOMATO BISQUE 10
shrimp relish

SALADS

**add a 6oz belle & evans chicken breast 8

**add 3 wood-fire grilled shrimp 9

**add a north road salmon filet 14

TWIN ELMS MIXED GREENS SALAD 16
nueske's bacon, cucumber, tomato, pickled onion, radish, smoked blue cheese, smoked tomato french & buttermilk-chive dressing

HINTERLAND POWER GREENS SALAD 16
pistachios, blueberries, grapefruit, honeycrisp apple, quinoa, avocado spread, citrus vinaigrette

WOOD-FIRED PIZZAS

QUATTRO FROMAGE 18
belgioioso fresh mozzarella, provolone, smoked blue cheese, goat cheese, rosemary honey

MUSHROOM 18
goat cheese, arugula, lemon truffle emulsion

ITALIAN MEAT 20
capicola, pepperoni, italian sausage, belgioioso fresh mozzarella, pomodoro sauce

SANDWICHES

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

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

**VEGETARIAN IMPOSSIBLE BURGER AVAILABLE

WOOD-FIRE GRILLED STEAKHOUSE BURGER* 18
crispy onions, truffle mushroom duxelle, smoked blue cheese, twin elms greens, pickles, horseradish aioli, brioche bun

BIG HINTY* 18
2 - 1/4 pound beef patties, american cheese, pickles, greens, onion, Hinterland sauce, sesame seed bun

GREEK BURGER* 18
niman ranch lamb, lettuce, ledgeview tomato, red onion, olive relish, feta, cucumber tzatziki

SMOKED DELI-STYLE PASTRAMI 18
sauerkraut, bread & butter pickles, beer mustard, rye

CUBANO 16
smoked ham, pork verde, pueblo jack, pickles, beer mustard, ciabatta bread

CALI CLUB 16
turkey, ham, bacon, twin elms greens, ledgeview tomato, avocado, aioli, focaccia

APPLEWOOD SMOKED BBQ PULLED PORK 14
honeycrisp super slaw, luna stout barbecue, pretzel bun

SPICY FRIED CHICKEN 14
pickled jalapeño, lettuce, buttermilk chive dressing, bread and butter pickles, brioche bun

BEER BATTERED MAHI MAHI TACOS OR 14
FRIED AVOCADO TACOS
shredded cabbage, pico de gallo, cilantro creme, flour tortillas, hot sauce, spiced tortilla chips



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 10

*1/4 pound beef patty, french fries, artisan sesame bun
cheese available by request

FISH AND CHIPS 10

house-battered mahi mahi, french fries, tartar sauce

WOOD-FIRED PIZZA 10

*mozzarella, red sauce
cheese or pepperoni

CHICKEN STRIPS 10

french fries

GRILLED CHEESE 10

american & krakow cheese, french fries

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

SWEET TREATS

CHOCO TACO 3

REESE'S PEANUT BUTTER

ICE CREAM CUP 3

BOMB POP CUP 4



DESSERT

DARK CHOCOLATE BROWNIE 8

salted caramel gelato, candied cashews

VANILLA CHEESECAKE 8

*bourbon cherries, candied cashews,
caramel sauce*

SARA'S GELATO BY THE SCOOP 2

*luna stout brownie, amarena cherry,
salted caramel*

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



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