



## SHARED PLATES

**ARTISANAL CHEESE & CHARCUTERIE 20**  
assorted award winning cheeses, soppressata,  
konop's summer sausage, olives, crackers

**ARTISAN SAUSAGE PLATTER 16**  
packerland pilsner brat, knackwurst, soft pretzel,  
super relish, pickles, beer mustard

**GRILLED SHRIMP & PORK BELLY 16**  
cheddar grits, spicy apple slaw, luna stout barbecue

**GOCHUJANG BBQ DUCK WINGS 16**  
korean pickles, blue cheese dressing

**WOOD-FIRED BELGIOIOSO BURRATA 14**  
bolognese, guanciale, voyageurs sourdough

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

**HUMMUS PLATTER 14**  
pickled beets, tomato, pickled onion, radish,  
cucumber, marinated fennel, naan bread

**BEER BATTERED CHEESE CURDS 12**  
korean pickles, kimkim ketchup

**ALEPPO CHILI FRIED CAULIFLOWER 12**  
mint, cilantro, cucumber tzatziki

**CAPRINE SUPREME GOAT CHEESE DIP 12**  
smoked porcini-mustard kettle chips

**FRIED BRUSSELS SPROUTS 12**  
coconut-peanut crunch, nuoc cham

## SOUP

**SHRIMP BISQUE 8**  
croutons, chives

**BEEF BRISKET CHILI 8**  
queso fresco, corn tortilla strips

## SALADS

\*\*add a 6oz belle & evans chicken breast 8  
\*\*add 4 wood-fire grilled shrimp 12  
\*\*add a north road salmon filet 14

**TWIN ELMS MIXED GREENS SALAD 14**  
nueske's bacon, cucumber, tomato, radish,  
pickled onion, smoked blue cheese,  
smoked tomato french & buttermilk-chive dressing

**APPLE FENNEL SALAD 14**  
aged carr valley cheddar, frisee, radicchio,  
honey crisp apple, pistachio, dill vinaigrette

**BABY ARUGULA SALAD 10**  
pecorino romano, lemon, olive oil

**VOYAGEURS SOURDOUGH BREAD 9**  
garlic butter, balsamic, olive oil

## WOOD-FIRED PIZZA

**ITALIAN MEAT 20**  
sausage, pepperoni, capicola,  
fresh belgioioso mozzarella, pomodoro

**MUSHROOM 18**  
caprine supreme goat cheese, arugula,  
lemon-truffle emulsion

**QUATTRO FORMAGGI 18**  
fresh belgioioso mozzarella, goat cheese,  
smoked blue cheese, parmesan, rosemary honey

**SMOKED HAM & PINEAPPLE 18**  
caprine supreme goat cheese, pickled jalapeño,  
scallion, stout bbq

## ENTREES

**WOOD-FIRE GRILLED 14OZ PRIME BEEF RIBEYE\* 42**  
whipped potatoes, broccolini, crispy onion,  
smoked bleu cheese, horseradish cream, veal reduction

**WOOD-FIRE GRILLED BEEF TENDERLOIN\* 40**  
parmesan pommes frites, asparagus, tomato, arugula salad,  
au poivre sauce

**WOOD-FIRE GRILLED BEEF STRIPLOIN\* 38**  
shrimp fried rice, radish, cilantro, coconut-peanut crunch,  
kung pao, chili oil

**NORTH ROAD SALMON\* 36**  
israeli couscous, lump crab, cherry tomato,  
spinach, marinated fennel, romesco sauce

**WOOD-FIRE GRILLED PORK PORTERHOUSE 34**  
pork belly, fingerling potatoes, cauliflower,  
radicchio, frisee, capers, natural jus

**BLACKENED BARRAMUNDI 32**  
roasted potatoes, zucchini, onion, bell pepper,  
spinach, red hot butter sauce, chive aioli

**HIGHLAND VENISON MEATLOAF 28**  
whipped potato, roasted carrots, peas,  
pea shoots, luna stout mushroom gravy

**CRISPY FRIED TOFU 24**  
clamshell mushrooms, broccolini, carrot, cilantro rice,  
peanut crunch, radish, coconut curry, soy syrup, chili oil

**STEAKHOUSE BURGER\* 18**  
crispy onions, smoked blue cheese, truffle mushroom duxelle,  
greens, pickles, horseradish aioli, brioche bun, garlic fries

**BIG HINTY\* 18**  
2 - 1/4 pound wagyu beef patties, american cheese, pickles,  
lettuce, onion, hinterland sauce, sesame seed bun, garlic fries  
\*\*\*VEGETARIAN IMPOSSIBLE BURGER AVAILABLE



## 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.**

## YOUNG 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**

**HOT CHOCOLATE 5**  
crushed candy canes, whipped cream



## DESSERT

**VANILLA CREME BRULEE 8**  
raspberries, buddhas hand,  
cardamon shortbread cookie

**CHOCOLATE - RYE BREAD PUDDING 8**  
bourbon cherries, cara cara orange,  
whipped cream

**CHOCOLATE - PISTACHIO MOUSSE TART 8**  
dark chocolate ganache, raspberries, sea salt

**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**

**BREWERY TOURS  
SATURDAYS @ 1 PM  
BOOK ONLINE @  
[HINTERLANDBEER.COM](http://HINTERLANDBEER.COM)**



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**MARCH 2020**

Credit card transactions are surcharged 3% convenience fee.  
There is no surcharge for debit or prepaid gift cards.