



SHARED PLATES

ARTISANAL CHEESE & CHARCUTERIE 20

assorted award winning cheeses, soppressata, konop's summer sausage, olives, crackers

ARTISAN SAUSAGE PLATTER 16

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

GOCHUJANG BBQ DUCK WINGS 16

korean pickles, blue cheese dressing

CHORI POLLO NACHOS 16

pueblo jack cheese sauce, lettuce, cilantro, pickled onion, tomato, pickled jalapeño

HUMMUS 14

pickled beets, tomato, pickled onion, radish, cucumber, marinated fennel, naan bread

SMOKED SALMON SPREAD 12

pickled onion, capers, everything crackers

FRIED CHEESE CURDS 12

kimkim ketchup, korean pickles

GOAT CHEESE DIP 12

smoked porcini-mustard chips

FRIED BRUSSELS SPROUTS 12

coconut-peanut crunch, nuoc cham

SOUP

CURRY CARROT 8

coconut-peanut crunch

LUNA STOUT 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, pickled onion, radish, smoked blue cheese, smoked tomato french & buttermilk-chive dressing

APPLE FENNEL SALAD 14

aged carr valley cheddar, frisee, radicchio, honey crisp apple, hazelnut, dill vinaigrette

SANDWICHES

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

WOOD-FIRE GRILLED STEAKHOUSE BURGER* 14

crispy onions, smoked blue cheese, truffle mushroom duxelle, greens, pickles, horseradish aioli, brioche bun

BIG HINTY 14

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

SMOKED DELI-STYLE PASTRAMI 14

sauerkraut, bread & butter pickles, beer mustard, rye

MUFFALATTA 14

capicola, smoked ham, soppressata, provolone, olive tapenade, garlic aioli, focaccia

APPLEWOOD SMOKED BBQ PULLED PORK 12

spicy apple slaw, luna stout barbecue, pretzel bun

BEER BATTERED MAHI MAHI OR 12

FRIED AVOCADO TACOS

shredded cabbage, pico de gallo, cilantro creme, flour tortillas, hot sauce, spiced tortilla chips

BRUNCH

Add breakfast potatoes for \$2.00.

WOOD-FIRE GRILLED STEAK AND EGGS* 16

broccolini, sunny side eggs, hollandaise

PORK VERDE BURRITO BOWL 14

beans, rice, pico de gallo, queso fresco, cilantro, sunny side eggs, tortilla crisps

HINTY "BENNIE" 14

lump crab, capicollo, poached egg, chives, red hot butter sauce, english muffin

GRILLED GULF SHRIMP & PORK BELLY* 14

sunny side egg, cheddar grits, spicy apple slaw, luna stout barbecue

BREAKFAST FRIED CHICKEN* 12

sunny side egg, buttermilk biscuit, sausage gravy

FRENCH TOAST 12

orange dream whipped cream, candied cashews, bourbon cherries, maple syrup

CHOCOLATE CHIP PANCAKES 12

vanilla whipped cream, maple syrup

WOOD-FIRED PIZZA

ITALIAN MEAT 19

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

QUATTRO FORMAGGI 18

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

MUSHROOM 18

goat cheese, arugula, lemon truffle emulsion

SMOKED HAM & PINEAPPLE 18

caprine supreme goat cheese, pickled jalapeño, scallion, stout bbq

*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 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

CHEESY SCRAMBLED EGGS AND BACON 10

PANCAKES 10
maple syrup, vanilla whipped cream

FRENCH TOAST 10
maple syrup, vanilla whipped cream

**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 BREAD PUDDING 8
candied cashews, rum caramel,
coconut gelato, plantain chip

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

BRUNCH COCKTAILS

BREAKFAST BEER 6
citra pale ale, orange juice

PALOMA 6
tequila, triple sec, grapefruit, lime, soda

"LOADED" ICED COFFEE 8
double espresso vodka, godiva chocolate
liqueur, frangelico, cream, luna coffee

BOTTOMLESS MIMOSA 15
sparkling wine, orange juice



/HinterlandBrewery | @hinterlandbeer