

Cold Starters

Hamachi sashimi

seaweed salad, soy syrup 14

Tuna and beet tartare

beet chips, chili threads, saffron aji amarillo sauce 15

Charred U.S.D.A. Certified Angus Beef® flank steak summer roll

arugula, yellow pepper, radish, sriracha aioli 13

Hot Starters

Soup: corn chowder

salsify chip 8

Caramelized diver scallops

chanterelle mushroom, pearl onion,
tarragon aioli 15

Wood-fire grilled quail

sweet potato, pancetta, veal glace 14

Wood-fire grilled pork belly

bok choy, carrot, poblano, lo mein noodles,
mushroom broth 12

Seared veal sweetbreads

butternut squash, sherry gastrique 13

Mole spiced australian lamb loin

cumin, carro, mint, yogurt 15

Salads

Sunflower sprouts

toasted pepitas, queso de valdeon, pickled red onion,
pumpkin seed vinaigrette 9

Mustard greens

toasted walnut, shaved fennel, dried cranberry,
pear vinaigrette 9

Heirloom tomatoes

goat cheese, watercress, crouton,
lavender honey vinaigrette 9

Mixed greens

toasted marcona almond, roasted baby beets,
radish, beet emulsion 9

Entrees

Wood-fire grilled hawaiian mahi mahi

tomato couscous, zuchinni, swiss chard, squash,
golden tomato vinaigrette 31

Wood-fire grilled cobia

anson mills farro, braised veal shank, shiitake,
parsnip purée 38

Fennel crusted seared "rare" bigeye tuna

fennel, chanterelle, leeks, orzo, roasted red pepper
citrus sauce 42

Seared maple leaf farms duck breast

organic quinoa, clamshell mushroom, almond, cranberry,
butternut squash, mustard green salad, rutabega purée 35

Wood-fire grilled pork tenderloin

forbidden rice grits, pancetta, pearl onion, mustard greens,
ancho chile barbecue sauce 28

Wood-fire grilled wild mushroom dusted hanger steak

rice beans, broccolini, spanish onion,
chicken of the woods mushroom, celeriac purée 30

Desserts

Granny smith apple and walnut tart

caramel apple sherbet 9

Hinterland Weizen Bier .4L 4.50

Quady Essensia Orange Muscat California 2006 375 mL 7.50 | 43.50

Passion fruit cheesecake

blueberry sorbet, passion fruit coulis, fresh squeezed orange juice 9

Hinterland Pub Draught .4L 4.50

Campbels Rutherglen Tokay Australia 7.50

Peanut butter bread pudding

chocolate praline ice cream, bolivian chocolate anglaise 9

Hinterland Pale Ale .4L 4.50

Pacific Rim Muscat Vin deGlaciere California 7.50

Chocolate-espresso pot de crème

lemon whipped cream 9

Hinterland Luna Stout .4L 4.50

Warres Otima 10 yr Tawny 15.00

Chocolate truffle sampler

dark chocolate, coconut, black forest 12

Hinterland Amber Ale .4L 4.50

Warres Otima 20 yr Tawny 20.00

Coffee & Tea

Luna Coffee 3.00

Cappuccino 3.50

Mocha Cappuccino 4.00

Espresso 3.50

Latté 4.00

Iced Mocha Latté 5.00

*all above coffee drinks

are available in decaf.

Tiger Spice Chai Tea 3.00

Organic Chamomile Medley Tea (noncaf) 3.50

Organic Scarlet Tea (noncaf) 3.50

Organic Hibiscus Tea (noncaf) 3.50

Organic Peach Blossom White Tea 3.50

Organic Ancient Emerald Lily Green Tea 3.50

Organic Earl Grey Tea 3.50

Liquid Dessert

Dessert Wine...

Pacific Rim Muscat Vin de Glacière California 2007 375 mL ... 7.50 | 43.50

Campbells Rutherglen Tokay Australia 375 mL... .. 7.50 | 43.50

Quady Essensia Orange Muscat California 2006 375 mL ... 7.50 | 43.50

King Estate Vin Glacé Oregon 2006 375 mL 8.00 | NA

Port 2 oz...

Ramos Pinto Ruby Porto 7.00

Churchill's Reserve Porto 8.00

Fonseca Bin no. 27 Porto 8.50

Taylor Fladgate LBV Porto 2000 9.00

Warres Otima 10 yr Tawny 15.00

Warres Otima 20 yr Tawny 20.00

Digestif...

Calvados du Pays d'Auge, France... .. 9.25 | 18.50

Cognac / Armagnac...

Tariquet Bas-Armagnac, France 5.25 | 10.50

Pierre Ferrand Ambre 7.00 | 14.00

Pierre Ferrand Selection des Anges... .. 19.50 | 39.00

An 18% gratuity will be added to all parties of 6 or more. Reservations are strongly suggested, 414.727.9300.

In compliance with state and federal health regulations, Hinterland® is obligated to advise the public that eating raw fish or animal products can result in a health risk. Thank you!