

Salads/Starters/Raw

Buddha baby farm beet greens

toasted pistachios, roasted beets, house cured pancetta, point Reyes blue vinaigrette 10

Buddha baby farms baby swiss chard

tuna confit, midnite moon, hazelnuts, cherry tomatoes, lemon-truffle vinaigrette 10

Watermelon and fennel salad

cucumber, radish, flax seed, elderberry vinaigrette 10

1/2 dozen british columbia kussi oysters on the half shell

black pepper mignonette 13

Hamachi crudo

chilies, basil, mint, coconut, lemon, grapefruit 14

Kung pao sweetbreads

pork fried rice, cabbage, peanuts, chili oil 13

Wood-fire grilled pork belly

pickled kohlrabi, miso-caramel 11

Wood-fire grilled quail

beluga lentils, pancetta, mustard, quail egg 13

Steamed manilla clams

coconut curry 13

Wood fire grilled prawns

shaved fennel and orange salad, herb oil 16

Entrées

Andouille crusted alaskan halibut

potatoes, corn, squash, Nueske's[®] smoked bacon, chive aioli, red hot butter sauce 33

Seared diver scallops

bhutanese red rice, baby bok choy, snow pea and cucumber salad, sweet and sour sauce 33

Pan seared wild alaskan coho salmon

white corn polenta, pole beans, oyster mushrooms, fried artichokes, smoked tomato sauce 27

Wood fire grilled albacore tuna

bamboo rice, cabbage, shrimp, tamarind vinaigrette 23

Wood-fire grilled hanger steak

ledgeview gardens arugula, laughing bird shrimp, heirloom tomatoes, salsa verde, horseradish emulsion 28

Pan seared maple leaf farms duck breast

red quinoa, baby carrots, french beans, english pea purée 31

Wood fire grilled pork tenderloin

fingerling potatoes, watercress, smoked pork belly, poblano cream, pineapple pique vinaigrette 27

Wood fire grilled navarino elk rack

beluga lentils, broccolini, cauliflower, hedgehog mushrooms, tart cherry reduction 39

Porchetta toscana

romano beans, spinach, salsa medica, truffle-lima bean purée 28

Desserts

Buttermilk panna cotta

orange, blueberry, cilantro syrup 10

Hinterland Amber .4L 4.50

Renwood Amador Ice Wine 12.00

Lemon curd mousse

huckleberry sorbet, almond praline powder 10

Hinterland Honey Wheat .4L 4.50

King Estate Vin Glace Oregon 8.00

Goat cheese and apple wontons

almond, rosemary honey ice cream 10

Hinterland Cherry Wheat .4L 4.50

Chateau Hallet Sauternes France 7.00

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.

Rishi Chamomile Blend Tea (noncaf) 3.50

Rishi Scarlet Blend Tea (noncaf) 3.50

Rishi Hibiscus Tea (noncaf) 3.50

Rishi Emerald Lily Green Tea 3.50

Rishi Peach Blossom White Tea 3.50

Rishi Earl Grey Tea 3.50

Tiger Spice Chai Tea 4.50

Liquid Dessert

Dessert Wine...

Château Hallet Sauternes France 2005 750 mL ... 7.00 | NA

King Estate Vin Glace Oregon 2007 ... 8.00 | NA

Campbells Rutherglen Tokay Australia ... 9.00 | NA

Inniskillin Vidal Ice Wine Canada ... 10.00 | NA

Höpler Trockenbeerenauslese Austria ... 11.00 | NA

Renwood Amador Ice Wine 2008 ... 12.00 | NA

Port...

Grahams Six Grapes ... 7.00

Niepoort Ruby ... 9.00

Smith Woodhouse 1995 LBV ... 10.00

Warres Otima 10yr Tawny ... 11.00

Warres 20yr Tawny ... 13.00

Cognac...

Kelt Cognac VSOP ... 22.00

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!