

# the hideout

kitchen + bar

## SOCIAL HOUR

3-6PM & 10PM-CL

### KITCHEN

#### CHEF'S PREMIUM SLIDERS \$13

Chef's Mix of Short-rib, Brisket & Chuck, American Cheese, Crispy Onions, Thousand Island, Barrel-Aged Pickles, Brioche Buns

#### GRANDMA'S MEATBALLS \$9

Grandma's Italian Secret Recipe

#### AVOCADO FRIES \$8

Beer Battered Hass Avocado, Cilantro-Lime Crema, Chipotle Aioli

#### HIDEOUT WINGS \$8

Chicken Wings, Celery & Carrots  
Choice of: Bleu Cheese or Ranch  
Choice of: Buffalo, BBQ, Habanero Bacon Jam

#### PESTO BRUSSEL SPROUTS \$7

House-made Pesto, Bleu Cheese, Bacon, Balsamic Glaze

#### TRUFFLE FRIES \$6

Crispy Fries With Pecorino Romano & Black Truffle Powder

#### CALAMARI \$8

Fried Calamari, Micro Cilantro, Arrabbiata, Grilled Lemon Aioli

#### BUFFALO CAULIFLOWER \$8

Beer Battered Cauliflower Tossed In Our House-made Buffalo Sauce

#### POTATO CROQUETTES \$6

Beer Battered Potato Nuggets, Filled With Bacon, Cheese, Green Onion, & Chipotle Ketchup

#### THE NEW YORKER \$8

Shredded Buffalo Mozzarella over Our Delicious Pizza Sauce

#### BUFFALO SHRIMP \$9

Panko-breaded Shrimp, Buffalo Sauce, Bleu Cheese Dressing, Topped with Bleu Cheese Crumbles

#### MUSSELS MARINARA \$14

One Pound of Mussels, Marinara, Garlic, Parsley, Basil, Cabernet, with Garlic Bread

#### POKE NACHOS \$11

Big Eye Tuna, Hawaiian Poke Sauce, Cucumber, Avocado, Sesame seeds, Green Onion, Over Wonton Chips, Sushi Sauce, Sriracha Aioli, Micro Cilantro

### BAR \$12

#### BASIL WHISKEY SMASH

Knob Creek Bourbon, Muddled Basil, Orange, Lemon, Fresh Lemon Juice, Cane Syrup, Splash of Soda Water

#### BLACKBERRY GINGER

Arette Tequila, Blackberries, Fresh Ginger, Combier, Lemon Juice, Cane Syrup

#### RAZARITA

Arette Tequila, Combier, Fresh Lemon Juice, Muddled Raspberries, Mint Sprig Garnish

#### CUCUMBER MINT COOLER

Crop Vodka, Muddled Cucumbers, Mint, Fresh Lemon Juice, Cane Syrup

#### STRAWBERRY MULE

Meili Vodka, Muddled Strawberries, Mint, Fresh Lime Juice, Cane Syrup, Topped with Ginger Beer

#### HOT PALOMA

Superbird Fuego Tequila, Muddled Jalapeños, Fresh Lime Juice, Grapefruit Soda

#### POMEGRANATE MOJITO

Cruzan Rum, Pomegranate Juice, Muddled Limes, Mint, Pomegranate Seeds, Cane Syrup, Topped with Seltzer

#### WATERMELON CRUSH

Crop Organic Vodka, Combier, Muddled Watermelon & Cucumber, Fresh Lemon Juice, Mint, Splash of Seltzer

### BEER & WINE

#### BEER \$5

- Coors Light Draft
- Miller Light Bottle
- Budweiser Bottle

#### HOUSE WINE \$6

- Chardonnay
- Pinot Grigio
- Cabernet
- Sauvignon Blanc
- Merlot