

the hideout

kitchen + bar

LUNCH

SMALL PLATES

- GRANDMA'S MEATBALLS.....\$16**
Grandma's Secret Italian Recipe, Marinara, Arugula, Pecorino with Garlic Bread
- AVOCADO FRIES.....\$14**
Beer Battered Hass Avocado, Cilantro-Lime Crema, Chipotle Aioli
- CHEF'S PREMIUM SLIDERS.....\$16**
Chef's Mix of Short-rib, Brisket & Chuck, American Cheese, Crispy Onions, Thousand Island, Barrel-Aged Pickles, Brioche Buns
- POTATO CROQUETTES.....\$13**
Beer Battered Potato Nuggets, Filled with Bacon, Cheese, Green Onion, Chipotle Ketchup
- BUFFALO CAULIFLOWER.....\$12**
Beer Battered Cauliflower Tossed In Our House-made Buffalo Sauce, Bleu Cheese Dressing, Carrots, Celery, Bleu Cheese Crumbles
- PESTO BRUSSELS SPROUTS.....\$16**
Pesto, Balsamic Glaze, Bleu Cheese, Applewood Smoked Bacon
- HIDEOUT WINGS.....\$16**
House-brined, Rocky Farm's Chicken Wings, Celery & Carrots, Choice of: Bleu Cheese or Ranch
Choice of: Buffalo, BBQ **GF**, Habanero Bacon Jam **GF**
- TRUFFLE FRIES.....\$9**
Crispy Fries, Pecorino Romano & Black Truffle Powder
- BUFFALO SHRIMP.....\$16**
Panko-breaded Shrimp, Buffalo Sauce, Bleu Cheese Dressing, Carrots, Celery, Bleu Cheese Crumbles
- CALAMARI.....\$17**
Fried Calamari, Thai Bird Chiles, Micro Cilantro, Arrabiata, Grilled Lemon Aioli
- MUSSELS MARINARA.....\$17**
One Pound of Mussels, Marinara, Garlic, Parsley, Basil, Cabernet, with Garlic Bread
- POKE NACHOS.....\$16**
Big Eye Tuna, Hawaiian Poke Sauce, Cucumber, Avocado, Sesame Seeds, Green Onion, Over Wonton Chips, Sushi Sauce, Sriracha Aioli, Micro Cilantro

MAINS

all burgers come with a side of fries, truffle fries + \$2

- BACON BLEU CHEESE STEAK BURGER.....\$19**
1/2 Pound of Chef's Mix of Short-rib, Brisket & Chuck, Melted Bleu Cheese, Smoked Applewood Bacon, Arugula, Barrel Aged Pickles, Thousand Island
- HIDEOUT BURGER.....\$19**
1/2 Pound of Chef's Mix of Short-rib, Brisket & Chuck, Caramelized Onions, Butter Lettuce, Tomato, Barrel Aged Pickles American Cheese, Chef's Special Sauce, Smoked Applewood Bacon
- SMASH BURGER.....\$19**
1/2 Pound of Chef's Mix of Short-rib, Brisket & Chuck Split and Smashed into a Double American Cheeseburger, Smoked Applewood Bacon, Caramelized Onions, Butter Lettuce, Tomato, Barrel Aged Pickles, and Thousand Island Dressing
- ALL-AMERICAN CHEESEBURGER.....\$18**
1/2 Pound of Chef's Mix of Short-Rib, Brisket & Chuck, Barrel Aged Pickles, Ketchup, American Cheese
- GRANDMA'S MEATBALLS & ANGEL HAIR.....\$26**
Grandma's Meatballs Over Angel Hair, Topped Pecorino, Micro Basil, Garlic Bread
- LAMB BURGER.....\$19**
Freshly Ground Lamb, House-made Tzatziki Sauce, Feta Cheese, Arugula, House-made Tomato Jam, and Barrel Aged Pickles
- AUNTIE M'S CHICKEN SANDWICH.....\$18**
Charbroiled Chicken, Balsamic, Tomato, Arugula, Feta, Olive Oil, Sourdough
- BLTA.....\$17**
Smoked Applewood Bacon, Butter Lettuce, Tomatoes, Sliced Avocado, Cajun Aioli, Toasted Sourdough
- ALASKAN FISH & CHIPS.....\$19**
Classic Beer Battered Alaskan Cod, Panko Fried, Tartar Sauce, Lemon

***GF BUNS & PIZZA CRUST AVAILABLE**

GREENERY

add chicken + \$9, shrimp + \$12, steak + \$15, catch of the day + \$MP

- HOUSE SIDE SALAD.....\$9**
Mixed Greens, Tomato, Crouton, Balsamic Dressing
- CAESAR SALAD.....\$11 HALF/\$16 FULL**
Baby Romaine, Croutons, Pecorino, Pepitas, Hideout Caesar Dressing
- BALSAMIC CHICKEN SALAD.....\$26**
Spring Greens, Romaine, Watercress, Candied Walnuts, Gorgonzola, Chicken, Cherry Tomato, Balsamic Vinaigrette
- BABY WEDGE.....\$14**
Baby Iceberg, Bacon, Tomato, Red Onion, Bleu Cheese, Balsamic Reduction, Bleu Cheese Dressing
- ROASTED BEET SALAD V GF.....\$21**
Red and Gold Beets, Watercress, Watermelon Radish, Goat Cheese, Candied Walnuts, tossed in Pomegranate Vinaigrette
- CAPRESE SALAD V GF.....\$16**
Buffalo Mozzarella, Beef Steak Tomato, Micro Basil, Balsamic
- MANDARIN CHICKEN SALAD.....\$22**
Red Cabbage, Romaine, Carrots, Mandarin Oranges, Cilantro, Almonds, Scallions, Sesame Seeds, Crispy Wontons, Bulgogi Chicken, Crispy Glass Noodles, Citrus-Soy Vinaigrette
- TUNA TATAKI SALAD.....\$25**
Togarashi Seared Big Eye Tuna, Rice Noodles, Napa Cabbage, Shredded Red Cabbage, Edamame, Avocado, Cucumber, Cilantro, Green Onion, Sesame Dressing

PIZZA

- MARGHERITA.....\$19**
Our Own House-made Pizza Sauce, Cherry Tomatoes, Fresh Basil, Fresh Mozzarella, Micro Basil
- THE NEW YORKER.....\$17**
Shredded Buffalo Mozzarella Over Our Pizza Sauce
- SAUSAGE & PEPPERS.....\$19**
Chef's House-made Chicken Sausage, Assorted Bell Peppers & Onions, Our Own House-made Pizza Sauce, Shredded Buffalo Mozzarella
- PEPPERONI.....\$19**
Pepperoni, Shredded Buffalo Mozzarella, Over House-made Pizza Sauce
- THE ROCCO.....\$22**
Grandmas Famous Meatballs, Pepperoni, House-made Chicken Sausage, Shredded Buffalo Mozzarella Over House-made Pizza Sauce
- HUMBOLDT FOG PEAR.....\$19**
Humboldt Fog Bleu Cheese, Shredded Buffalo Mozzarella, Pear, Bacon, Balsamic Glaze, Arugula
- HIDEOUT PIZZA.....\$21**
Chicken, Bacon, Avocado Slices, Shredded Buffalo Mozzarella, Arugula, Cajun Aioli
- SWEET & SPICY.....\$19**
Prosciutto, Pepperoni, Shredded Buffalo Mozzarella, Arugula, Our own House-made Pizza Sauce, Drizzled Habanero Bacon Jam
- BBQ CHICKEN.....\$19**
Chicken, BBQ Sauce, Mozzarella, Pickled Red Onions, Cilantro

DESSERT

- SIGNATURE BREAD PUDDING.....\$15**
Chef's Famous House-made Recipe, Topped with a Scoop of Vanilla Ice Cream and His Delicious Cajeta Sauce Truly Amazing!
- TIRAMISU.....\$13**
Espresso, Ladyfingers, Mascarpone Cream, Cocoa Powder
- NEW YORK CHEESECAKE.....\$12**
Classic New York Cheesecake, Berry Sauce, Whipped Cream
- SCOOP OF ICE CREAM.....\$4**
Ask Your Server For Today's Flavors

***We do our best to accommodate any food allergies, please let your server know prior to ordering.

DINNER

SMALL PLATES

GRANDMA'S MEATBALLS.....	\$16
Grandma's Secret Italian Recipe, Marinara, Arugula, Pecorino with Garlic Bread	
AVOCADO FRIES.....	\$14
Beer Battered Hass Avocado, Cilantro-Lime Crema, Chipotle Aioli	
CHEF'S PREMIUM SLIDERS.....	\$16
Chef's Mix of Short-rib, Brisket & Chuck, American Cheese, Crispy Onions, Thousand Island, Barrel-Aged Pickles, Brioche Buns	
POTATO CROQUETTES.....	\$13
Beer Battered Potato Nuggets, Filled with Bacon, Cheese, Green Onion, Chipotle Ketchup	
BUFFALO CAULIFLOWER.....	\$12
Beer Battered Cauliflower Tossed In Our House-made Buffalo Sauce, Bleu Cheese Dressing, Carrots, Celery, Bleu Cheese Crumbles	
PESTO BRUSSELS SPROUTS.....	\$16
Pesto, Balsamic Glaze, Bleu Cheese, Applewood Smoked Bacon	
HIDEOUT WINGS.....	\$16
House-brined, Rocky Farm's Chicken Wings, Celery & Carrots, Choice of: Bleu Cheese or Ranch Choice of: Buffalo, BBQ GF , Habanero Bacon Jam GF	
TRUFFLE FRIES.....	\$9
Crispy Fries, Pecorino Romano & Black Truffle Powder	
BUFFALO SHRIMP.....	\$16
Panko-breaded Shrimp, Buffalo Sauce, Bleu Cheese Dressing, Carrots, Celery, Bleu Cheese Crumbles	
CALAMARI.....	\$17
Fried Calamari, Thai Bird Chiles, Micro Cilantro, Arrabiata, Grilled Lemon Aioli	
MUSSELS MARINARA.....	\$17
One Pound of Mussels, Marinara, Garlic, Parsley, Basil, Cabernet, with Garlic Bread	
POKE NACHOS.....	\$16
Big Eye Tuna, Hawaiian Poke Sauce, Cucumber, Avocado, Sesame Seeds, Green Onion, Over Wonton Chips, Sushi Sauce, Sriracha Aioli, Micro Cilantro	

ENTREES

all burgers come with a side of fries, truffle fries + \$2

NEW YORK STEAK.....	\$43
Grass Fed New York Strip, Roasted Broccolini, Roasted Garlic Smashed Potato, Garlic-Herb Compound Butter GF	
GRANDMA'S MEATBALLS & ANGEL HAIR.....	\$26
Grandma's Meatballs Over Angel Hair, Topped Pecorino, Micro Basil, Garlic Bread	
ANGEL HAIR POMODORO.....	\$26
Cherry Tomatoes & Garlic Sautéed in Olive Oil, Served Over Angel Hair Topped with Micro Basil & Pecorino Cheese	
BACON BLEU CHEESE STEAK BURGER.....	\$19
1/2 Pound of Chef's Mix of Short-rib, Brisket & Chuck, Melted Bleu Cheese, Smoked Applewood Bacon, Arugula, Barrel Aged Pickles, Thousand Island	
HIDEOUT BURGER.....	\$19
1/2 Pound of Chef's Mix of Short-rib, Brisket & Chuck, Caramelized Onions, Butter Lettuce, Tomato, Barrel Aged Pickles, American Cheese, Chef's Special Sauce, Smoked Applewood Bacon	
SMASH BURGER.....	\$19
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ALL-AMERICAN CHEESEBURGER.....	\$18
1/2 Pound of Chef's Mix of Short-Rib, Brisket & Chuck, Barrel Aged Pickles, Ketchup, American Cheese	
LAMB BURGER.....	\$19
Freshly Ground Lamb, House-made Tzatziki Sauce, Feta Cheese, Arugula, House-made Tomato Jam, and Barrel Aged Pickles	
SCALLOPS.....	\$38
Cardamom Rice, Lemongrass Coconut Broth, Arugula, Asparagus	

***GF BUNS, PASTA, & PIZZA CRUST AVAILABLE**

GREENERY

add chicken + \$9, shrimp + \$12, steak + \$15, catch of the day + \$MP

HOUSE SIDE SALAD.....	\$9
Mixed Greens, Tomato, Crouton, Balsamic Dressing	
CAESAR SALAD.....	\$11 HALF/\$16 FULL
Baby Romaine, Croutons, Pecorino, Pepitas, Hideout Caesar Dressing	
BALSAMIC CHICKEN SALAD.....	\$26
Spring Greens, Romaine, Watercress, Candied Walnuts, Gorgonzola, Chicken, Cherry Tomato, Balsamic Vinaigrette	
BABY WEDGE.....	\$14
Baby Iceberg, Bacon, Tomato, Red Onion, Bleu Cheese, Balsamic Reduction, Bleu Cheese Dressing	
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CAPRESE SALAD V GF.....	\$16
Buffalo Mozzarella, Beef Steak Tomato, Micro Basil, Balsamic	
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Red Cabbage, Romaine, Carrots, Mandarin Oranges, Cilantro, Almonds, Scallions, Sesame Seeds, Crispy Wontons, Bulgogi Chicken, Crispy Glass Noodles, Citrus-Soy Vinaigrette	
TUNA TATAKI SALAD.....	\$25
Togarashi Seared Big Eye Tuna, Rice Noodles, Napa Cabbage, Shredded Red Cabbage, Edamame, Avocado, Cucumber, Cilantro, Green Onion, Sesame Dressing	

PIZZA

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Our Own House-made Pizza Sauce, Cherry Tomatoes, Fresh Basil, Fresh Mozzarella, Micro Basil	
THE NEW YORKER.....	\$17
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PEPPERONI.....	\$19
Pepperoni, Shredded Buffalo Mozzarella, Over House-made Pizza Sauce	
THE ROCCO.....	\$22
Grandmas Famous Meatballs, Pepperoni, House-made Chicken Sausage, Shredded Buffalo Mozzarella Over House-made Pizza Sauce	
HUMBOLDT FOG PEAR.....	\$19
Humboldt Fog Bleu Cheese, Shredded Buffalo Mozzarella, Pear, Bacon, Balsamic Glaze, Arugula	
HIDEOUT PIZZA.....	\$21
Chicken, Bacon, Avocado Slices, Shredded Buffalo Mozzarella, Arugula, Cajun Aioli	
SWEET & SPICY.....	\$19
Prosciutto, Pepperoni, Shredded Buffalo Mozzarella, Arugula, Our own House-made Pizza Sauce, Drizzled Habanero Bacon Jam	
BBQ CHICKEN.....	\$19
Chicken, BBQ Sauce, Mozzarella, Pickled Red Onions, Cilantro	

DESSERT

SIGNATURE BREAD PUDDING.....	\$15
Chef's Famous House-made Recipe , Topped with a Scoop of Vanilla Ice Cream and His Delicious Cajeta Sauce Truly Amazing!	
TIRAMISU.....	\$13
Espresso, Ladyfingers, Mascarpone Cream, Cocoa Powder	
NEW YORK CHEESECAKE.....	\$12
Classic New York Cheesecake, Berry Sauce, Whipped Cream	
SCOOP OF ICE CREAM.....	\$4
Ask Your Server For Today's Flavors	