

the hideout

kitchen + bar

DRINKS

SPECIALTY COCKTAILS



THE HIDEOUT

\$15

Prickly Pear Margarita.
Tequila. Triple Sec. Agave.
Lime. Sugar Rim.



THE GODFATHER MARTINI

\$16

Courvoisier. Disorono. Lemon.
Luxardo. Black Salt Rim.



APEROL SPRITZ

\$14

Aperol. Champagne. Soda.



ESPRESSO MARTINI

\$15

Kahlua. Vodka. Irish Cream
Baileys. Coffee.



PEANUT BUTTER OLD FASHION

\$16

Screwball Peanut Butter
Whiskey. Orange Peel. Served
Over A Large Ice Cube.



BLUE HAWAIIAN

\$14

Coconut Rum. Blue Curacao.
Pineapple. Hint Of
Coconut Cream.



MEZCAL LAST WORD

\$15

Mezcal. Luxardo. Green
Chartreuse. Lime.



HIDEOUT PALOMA

\$15

Tequila. Pink Grapefruit Soda.
Fresh Lime Juice. Pinch Of Salt



BOURBON SIDECAR

\$16

Bourbon. Cointreau. Lemon.
Agave. Sugar Rim.

H O P S

DOMESTIC BOTTLES - \$8.00

Budweiser, Bud Light, 805, Becks Non-Alcoholic, Heineken, Stella

PREMIUM/IMPORTED BOTTLES

Check With Server For Daily Selections!

DRAFT

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SELTZERS - \$8.00

Topo Chico, Loncaro

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DINNER

SHAREABLES

AVOCADO FRIES \$14

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

PESTO BRUSSELS SPROUTS \$16

Balsamic, Blue Cheese, Applewood Smoked Bacon

CALAMARI \$17

Fried Calamari, Thai Bird Chiles, Micro Cilantro, Arrabiata, Grilled Lemon Aioli

LOADED CRISPY POMMES \$11

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

GREENERY

Shrimp + \$9, Steelhead + \$15, Chicken + \$12

HOUSE SALAD \$14

Mixed Greens, Tomato, Crouton, Balsamic Dressing

GRILLED CAESAR SALAD \$14

Baby Romaine, Croutons, Shaved Parmesan, Pepitas, Hideout Caesar Dressing

BABY WEDGE \$14

Baby Iceberg, Bacon, Tomato, Red Onion, Blue Cheese, Balsamic Reduction, Blue Cheese Dressing

MAINS

SHORT RIB TOMAHAWK \$39

Korean Short Rib Tomahawk, Yaki Imo, Toyko Onions, Sesame Seeds, Micro Greens

SCALLOPS \$38

Cardamom Rice, Lemongrass Coconut Broth, Arugula, Asparagus.

KANSAS CITY STEAK \$47

Roasted Broccolini, Roasted Garlic Whipped Potato, Garlic-Herb Compound Butter

STEELHEAD \$31

Black Trumpet Mushrooms, Fingerling Potatoes, Truffled Spring Pea Puree

CARBONARA \$23

Fettuccini, Carbonara, Pancetta, Spring Pea, Prosciutto

Shrimp + \$9, Steelhead + \$15, Chicken + \$12

TIKKA MASALA \$25

Traditional Indian Curry, Cardamom Rice, Wood Fire Chicken Breast
Served with Naan & Limes
Garlic Naan + \$2

PIZZA

PIZZA MARGHERITA \$14

Marinara, Fresh Chopped Tomatoes, Basil, Mozzarella

HUMBOLT FOG PEAR \$17

Blue cheese, Mozzarella, Balsamic Glaze, Pear, Bacon, Arugula

HIDEOUT PIZZA \$20

Chicken, Bacon, Avocado Slices, Mozzarella, Arugula, Comeback Sauce

CALABRESE SPIANATA PEPPERONI \$16

Marinara, Pepperoni, Mozzarella, Parmesan

BBQ CHICKEN \$18

Pickled Red Onions, Cilantro, Mozzarella

SWEET & SPICY \$19

Habanero Bacon Jam, Marinara, Prosciutto, Pepperoni, Mozzarella, Arugula

DESSERT

SIGNATURE BREAD PUDDING \$15

Vanilla Ice Cream, Dulce De Leche

NEW YORK CHEESECAKE \$12

Berries, Strawberry Sauce

TRIPLE CHOCOLATE CAKE \$13

Flourless, Mixed Berries, Whipped Cream, Pear Syrup (GF)

MUD PIE \$12

Coffee Ice Cream, Chocolate Cookie Crust, Whipped cream

STAY IN TOUCH!



(760) 625-1140



THEHIDEOUTELPASEO@GMAIL.COM



WWW.HIDEOUTELPASEO.COM



@THEHIDEOUTELPASEO



73-595 EL PASEO, SUITE 2208
PALM DESERT, CA

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BAR

SHAREABLES

AVOCADO FRIES \$14

Beer battered Hass Avocado, Cilantro-Lime Aioli, Chipotle Aioli

HAWAIIAN POKE NACHOS \$17

Big Eye Tuna, Tossed In Hawaiian Poke Sauce, Cucumber, Avocado,
Over Wonton Chips Garnished With Eel Sauce & Micro Cilantro

SEARED TUNA TACO \$15

Wonton, Big Eye Tuna, Togarashi, Yuzu, Slaw

HIDEOUT WINGS \$16

Chicken Wings, Celery & Carrots, Blue Cheese or Ranch
Sauce Choices: Buffalo, BBQ, Habanero Bacon Jam

PESTO BRUSSELS SPROUTS \$16

Balsamic, Blue cheese, Applewood Smoked Bacon

CHILEAN MUSSELS \$20

Chorizo, Red & Green Bell Peppers, Onion, Garlic, White Wine, Butter

CALAMARI \$17

Fried Calamari, Thai Bird Chiles, Micro Cilantro, Arrabiata, Grilled
Lemon Aioli

YELLOWTAIL AGUA CHILE \$16

Yellowtail Sashimi, Yuzu-Infused Verde Aguachile, Cucumber, Red
Onion, Pineapple Served With Wonton Chips

BLUE CRAB BAHN MI \$12

Blue Crab, Japanese Pickled Cucumber, Serrano, Carrots, Micro
Cilantro, Spicy Mayo, French roll

CRISPY LOADED POMMES \$11

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

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LUNCH

SHAREABLES

AVOCADO FRIES \$14

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

HIDEOUT WINGS \$16

Chicken Wings, Celery & Carrots, Blue Cheese or Ranch

Choice of: Buffalo, BBQ, Habanero Bacon Jam

PESTO BRUSSELS SPROUTS \$16

Balsamic, Blue Cheese, Applewood Smoked Bacon

CHILEAN MUSSELS \$20

Chorizo, Red & Green Bell Peppers, Onion, Garlic, White Wine, Butter

CALAMARI \$17

Fried Calamari, Thai Bird Chiles, Micro Cilantro, Arrabiata, Grilled Lemon Aioli

MAINS

HIDEOUT FISH & CHIPS \$17

Classic Beer Battered Cod, Tartar Sauce

HIDEOUT BURGER \$19

Waygu Beef, Caramelized Onions, Butter Leaf, Tomato, Sharp Cheddar, Applewood Smoked Bacon

WESTERN BURGER \$19

Waygu beef, Sharp cheddar, Applewood Smoked Bacon, Crispy Jalapeños, Tobacco Onions

BALSAMIC CHICKEN SANDWICH \$17

Sourdough, Chicken, Balsamic, Tomato, Arugula, Feta, Olive oil


FRIED CHICKEN SANDWICH \$18

Double Breaded Chicken Thigh, Butter Lettuce, Tomato, Applewood Smoked Bacon, Comeback Sauce

BLTA \$17

Fresh Sourdough, Comeback Sauce, Crushed avocado, Butter lettuce, Tomato, Applewood Smoked Bacon

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GREENERY

GRILLED CAESAR SALAD \$14

Romaine Hearts, Croutons, Shaved Parmesan, Pepitas, Hideout Caesar Dressing Shrimp + \$9, Steelhead + \$15, Chicken + \$12

MANDARIN CHICKEN SALAD \$22

Napa Cabbage, Carrots, Almonds, Scallions, Sesame Seeds, Crispy Wontons, Chicken, Citrus-Soy Vinaigrette

BALSAMIC CHICKEN SALAD \$24

Greens, Romaine, Walnuts, Gorgonzola, Chicken, Cherry Tomato, Balsamic Dressing, Chicken

PIZZA

PIZZA MARGHERITA \$14

Marinara, Fresh Chopped Tomatoes, Basil, Mozzarella

HUMBOLT FOG PEAR \$17

Blue cheese, Mozzarella, Balsamic Glaze, Pear, Bacon, Arugula

HIDEOUT PIZZA \$20

Chicken, Bacon, Avocado Slices, Mozzarella, Arugula, Comeback Sauce

CALABRESE SPINATA PEPPERONI \$16

Marinara, Pepperoni, Mozzarella, Parmesan

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Vanilla Ice Cream, Dulce De Leche

NEW YORK CHEESECAKE \$12

Berries, Strawberry Sauce

TRIPLE CHOCOLATE CAKE \$13

Flourless, Mixed Berries, Whipped Cream, Pear Syrup (GF)

MUD PIE \$12

Coffee Ice Cream, Chocolate Cookie Crust, Whipped cream

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WINE LIST

WHITE

- HOUSE CHARDONNAY**.....\$10
Sonoma Co.
- HOUSE PINOT GRIGIO**.....\$10
Sonoma Co.
- FERRARI CARANO CHARDONNAY**.....\$15/\$52
Sonoma Co.
- MEIOMI CHARDONNAY**.....\$13/\$47
Sonoma Co.
- MER SOLEIL CHARDONNAY SILVER**.....\$18/\$65
Santa Lucia Highlands
- POSTS&BEAM CHARODONNAY**.....\$18/\$65
Napa Valley
- JAM CELLARS BUTTER CHARDONNAY**.....\$12/\$42
Monterey Co.
- OYSTER BAY PINOT GRIGIO**.....\$11/\$40
New Zealand
- MEZZACORONA PINOT GRIGIO**.....\$11/\$40
Italy
- TENTUTA POLUARA PINOT GRIGIO**.....\$14/\$50
Italy
- KIM CRAWFORD SAUVIGNON BLANC**.....\$14/\$50
New Zealand
- STE MICHELLE RIESLING**.....\$11/\$40
Columbia Valley

SPARKLING

- SANTA MARINA PROSECCO SPLIT**.....\$12/\$42
Italy
- STANFORD, BRUT SPLIT**.....\$14/\$52
California

RED

- HOUSE CABERNET SAUVIGNON**.....\$10
California
- HOUSE MERLOT**.....\$10
California
- BELLE GLOS PINOT NOIR**.....\$18/\$65
Santa Maria
- UNSHACKLED "BY PRISONER"
CABERNET SAUVIGNON**.....\$17/\$60
Pasa Robles
- SERIAL CABERNET SAUVIGNON**.....\$14/\$50
Maitre'D South Australia
- MOLLY DOOKER SHIRAZ**.....\$19/\$70
Maitre'D South Australia
- TOOTH & NAIL
CABERNET SAUVIGNON**.....\$17/\$60
Pasa Robles
- 7 DEADLY ZINS,
OLD VINE ZINFANDEL**.....\$11/\$40
Lodi, California
- GRAFFINO MALBEC**.....\$11/\$40
Argentina
- MEIOMI PINOT NOIR**.....\$14/\$50
Sonoma Co.
- NAPA PINOT NOIR**.....\$15/\$52
Napa

ROSE

- LISTEL GRAIN DE GRIS**.....\$12/\$42
Rose, France
- MICHAEL DAVID**.....\$15/\$52
Lodi, California



OUR FINEST

CAYMUS CABERNET SAUVIGNON
Napa, California

\$150⁰⁰

