

the hideout

kitchen + bar

SPECIALTY COCKTAILS

LIBATIONS \$16

BASIL WHISKEY SMASH

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

RAZARITA

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

CUCUMBER MINT COOLER

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

JAME-O-FASHION

Jameson Orange, Fashioned with Muddled Orange, Luxardo Cherry

SOLDIER'S SIDECAR

Horse Soldier Bourbon Whiskey, Fresh Lemon Juice, Cane Syrup

STRAWBERRY MULE

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

HOT PALOMA

Super Bird Fuego Tequila, Combier, Muddled Jalapeños, Mint Sprig, Fresh Lime Juice, Grapefruit Soda

POMEGRANATE MOJITO

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

WATERMELON CRUSH

Meili Vodka, Combier, Muddled Watermelon & Cucumber, Fresh Lemon Juice, Splash Seltzer

STAY IN TOUCH



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

MARTINIS \$16

CLASSIC MARTINI

Choice Vodka or Gin
Dry Vermouth, Bleu Cheese Olives

MANHATTAN WEST

High West Bourbon, Sweet Vermouth
with a Luxardo Cherry

THE BILLIONAIRE

JP 1776, Fresh Lemon Juice, Grenadine, Cane Syrup, Absinthe Bitters

THE VESPER

Bombay Gin, Chopin Vodka
Lillet Blanc Aperitif

SMOKIN' RITA

El Silencio Mezcal, Combier, Fresh Lime Juice,
Bacon Salted Rim, Sprig Cilantro

ESPRESSO MARTINI

Kahlua, Vodka, Irish Cream Baileys,
Coffee

CHOCOLATE MARTINI

Chopin Vodka, Dark Creme De Cocoa,
Godiva Dark Chocolate Liqueur, Crushed Oreo
Rim

BEES KNEES

Bar Hill Honeycomb Gin, Fresh Lemon Juice,
Honey

COGNAC ALEXANDER

Hennessy VS, Crème De Cocoa,
Nutmeg

HOPS

DRAFT

805 • Michelob Ultra • Calidad Mexican
Lager • Lost Coast IPA • Peanut Butter
Stout • Retreat Double Hazy IPA •

Ask Your Server For Today's Draft Special

DOMESTIC BOTTLED

Budweiser • Bud Light • Stella • Guinness
• Corona

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WINE LIST

WHITE

HOUSE CHARDONNAY.....\$11

Canyon Road, California
crisp green apple, melon, touch of citrus & oak

TREFETHEN CHARDONNAY.....\$14/\$52

Napa
fresh & juicy, green apples, lemons, dried leaves, crisp acidity, vivid & refreshing

POST&BEAM CHARDONNAY.....\$14/\$52

Napa
hints of lemon pith, crème brûlée, white flowers, flavors of melon, passionfruit, green apple

ALBARINO, CADRE WINES "SEA QUEEN".....\$14/\$42

Edna Valley
citrus, white fruits, stone fruit, lush tropicals, bright acidity

HOUSE SAUVIGNON BLANC.....\$11

Canyon Road, California
light to medium bodied, ripe citrus, melon, refreshing crisp finish

KIM CRAWFORD SAUVIGNON BLANC.....\$12/\$36

New Zealand
aromas of lifted citrus, tropical fruit & crushed herbs, a ripe tropical fruit flavor with passionfruit, melon, grapefruit

WHITE HAVEN SAUVIGNON BLANC.....\$13/\$42

New Zealand
fresh & aromatic, lemon verbena, lemongrass, touch of salted lime, fresh grated ginger, white pear, & yuzu notes on the finish

HOUSE PINOT GRIGIO.....\$11

Canyon Road, California
green apple, citrus, white peach & floral blossom

J CELLARS PINOT GRIGIO.....\$12/\$46

Napa
aromas of tangerine, melon, & minerality on the nose blend with floral hints of jasmine & lily on the palate, flavors of white peach, apricot, green apple, pear, hint of toast & white pepper, a lemon & wet stone finish

JERMANN PINOT GRIGIO.....\$14/\$56

Italy
fermented as a white wine, full & fruity aroma, dry, velvety, fragrant, persistent

STE MICHELLE RIESLING.....\$11/\$36

Washington
delicate aromas of green apple, bright citrus notes, with a persistent bubble and balanced acidity

BOTTLED WATER

SARATOGA STILL.....\$6

SARATOGA SPARKLING.....\$6

RED

HOUSE CABERNET SAUVIGNON.....\$12

Canyon Road, California
hints of ripe raspberry, velvety smooth finish

SERIAL CABERNET SAUVIGNON.....\$14/\$52

Paso Robles
aromas of wild, red & blackberries, sweet herbs & cedar intensify flavors of Chambord, mocha, licorice

QUILT CABERNET SAUVIGNON.....\$19/\$75

Napa
aromas of dark cherry strudel, ripe blackberry & cocoa nibs bold flavors of boysenberry jam, dark chocolate, Malabar plum swirl with a hint of clove, long smooth finish

FRISCO CABERNET SAUVIGNON.....\$12/\$46

Paso Robles
dry & full-bodied, grapes signature green flavors of bell pepper, dark fruits, touch of eucalyptus & mint, earth dusty notes, mocha, & cedar

NAPA CELLARS CABERNET SAUVIGNON....\$16/\$58

Napa Valley
blackberry, cassis, fig, mocha, dark fruit, earthy, tobacco, spicy clove, & vanilla

LASORDA CABERNET SAUVIGNON.....\$16/\$58

Paso Robles
balanced tannins, black currant, dark chocolate, raspberry, cedar, oak, cassis, & hints of boysenberry

INCEPTION PINOT NOIR.....\$14/\$48

Santa Barbara
mushrooms, rhubarb, fleshy plum, cherry tomato, spice notes of cloves & cinnamon marry with orange zest & smoke

BÖEN PINOT NOIR.....\$14/\$52

Russian River
on the nose dark plum, marionberry, hints of cardamom, palate flavors of mulberry, bing cherry, cocoa, sweet baking spices, medium-bodied

ROSE

LA JOLIE FLEUR.....\$12/\$42

France
balanced with bright fruit notes & crisp acidity, aromas of fresh watermelon, & cherry, layers of red berries & subtle citrus, a fine, cleansing, mineral finish

SPARKLING

HOUSE CHAMPAGNE.....\$10/\$32

SANTA MARINA PROSECCO SPLIT.....\$14

Italy
notes of honey, jasmine & wisteria with hints of apples and white peaches, tastes of ripe fruit, well-balanced by a refreshing & crisp finish

STANFORD, BRUT SPLIT.....\$14

California
clean, crisp & refreshing, filled with tree fruit flavors, well balanced with a long finish