

# the hideout

kitchen + bar

## S O C I A L   H O U R

3 - 5 P M

### KITCHEN

#### AVOCADO FRIES (5) \$8

beer battered Hass avocado, cilantro-lime aioli, chipotle aioli

#### HIDEOUT WINGS (6) \$8

chicken wings, celery & carrots, bleu cheese or ranch sauce choices:  
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 and truffle oil

#### CALAMARI \$8

fried calamari, micro cilantro, arrabbiata, grilled lemon aioli

#### BUFFALO CAULIFLOWER \$8

beer battered cauliflower tossed in our house-made buffalo sauce

#### CRISPY LOADED POMMES \$6

beer battered potato nuggets, filled with bacon, cheese, green onion, & chipotle ketchup

### BAR

#### BASIL WHISKEY SMASH \$13

Knob Creek Bourbon, muddled basil, orange, lemon, fresh lemon juice, cane syrup, splash of soda water

#### RAZARITA \$12

Arette Tequila, Combier, fresh lemon juice, muddled raspberries, mint sprig

#### CUCUMBER MINT COOLER \$12

Crop Cucumber Vodka, Combier, muddled cucumbers, mint, fresh lemon juice, cane syrup

#### STRAWBERRY MULE \$13

Crop Organic Vodka, muddled strawberries, mint, fresh lime juice, cane syrup, topped with ginger beer

#### HOT PALOMA \$11

Cazadores Tequila, Combier, muddled jalapeños, mint sprig, fresh lime juice, grapefruit soda

#### POMEGRANATE MOJITO \$12

Cruzan Rum, pomegranate juice, muddled limes, mint, pomegranate seeds, cane syrup, topped with seltzer

#### WATERMELON CRUSH \$12

Crop Organic Vodka, Combier, muddled watermelon & cucumber, fresh lemon juice, mint, splash seltzer



**DOMESTIC BOTTLE \$5**



**HOUSE WINE \$7**