

the hideout

kitchen + bar

SUMMER MENU

SMALL PLATES

GRANDMA'S MEATBALLS	\$13
Grandma's Secret Italian Recipe, Marinara, Arugula, Pecorino with Sourdough Toast	
AVOCADO FRIES	\$14
Beer Battered Hass Avocado, Cilantro-Lime Aioli, 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	
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, 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	
CALAMARI	\$17
Fried Calamari, Thai Bird Chiles, Micro Cilantro, Arrabiata, Grilled Lemon Aioli	
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 sandwiches served with a side of fries, truffle fries + \$2

BACON BLEU CHEESE STEAK BURGER	\$19
Chef's Mix of Short-rib, Brisket & Chuck, Melted Bleu Cheese, Smoked Applewood Bacon, Arugula, Barrel Aged Pickles, Thousand Island	
HIDEOUT BURGER	\$19
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	
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, Smashed Avocado, Cajun Aioli, Toasted Sourdough	
ALASKAN FISH & CHIPS	\$18
Classic Beer Battered Alaskan Cod, Tartar Sauce, Lemon	
GRANDMA'S MEATBALLS & ANGEL HAIR	\$26
Grandma's Meatballs Over Angel Hair, Topped with Pecorino & Micro Basil	
ALL-AMERICAN CHEESEBURGER	\$15
Chef's Mix of Short-Rib, Brisket & Chuck, Barrel Aged Pickles, Ketchup, American Cheese	
NEW YORK STEAK & FRITES	\$39
Topped with Chimichurri	
ANGELHAIR POMODORO	\$19
Cherry Tomatoes & Garlic Sautéed in Olive Oil, Served Over Angel Hair Topped with Micro Basil & Parmesan Cheese	

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

GREENERY

add chicken + \$9, shrimp + \$12

HOUSE SIDE SALAD	\$9
Mixed Greens, Tomato, Crouton, Balsamic Dressing	
CAESAR SALAD	\$14
Baby Romaine, Croutons, Pecorino, Pepitas, Hideout Caesar Dressing	
BALSAMIC CHICKEN SALAD	\$24
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	
CAPRESE SALAD V GF	\$16
Buffalo Mozzarella, Beef Steak Tomato, Micro Basil, Balsamic	
MANDARIN CHICKEN SALAD	\$22
Napa Cabbage, Romaine, Mandarin Oranges, Cilantro, Carrots, Almonds, Scallions, Sesame Seeds, Crispy Wontons, Bulgogi Chicken, Crispy Glass Noodles, Citrus-Soy Vinaigrette	

PIZZA

MARGHERITA	\$17
Our Own House-made Pizza Sauce, Cherry Tomatoes, Micro Basil, Fresh Mozzarella	
THE NEW YORKER	\$15
Shredded Buffalo Mozzarella Over Our Pizza Sauce	
SAUSAGE & PEPPERS	\$18
Chef's House-made Chicken Sausage, Assorted Bell Peppers & Onions, Our Own House-made Pizza Sauce, Shredded Buffalo Mozzarella	
PEPPERONI	\$18
Pepperoni, Shredded Buffalo Mozzarella, Over House-made Pizza Sauce	
THE ROCCO	\$21
Grandmas Famous Meatballs, Pepperoni, House-made Chicken Sausage, Shredded Buffalo Mozzarella Over House-made Pizza Sauce	
HUMBOLDT FOG PEAR	\$19
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	
WILD STRAWBERRY CHEESECAKE	\$12
Wild Strawberries, New York Cheesecake, Sponge Cake	

- ASK YOUR SERVER ABOUT OUR WEEKLY SPECIALS! -

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