

the hideout

kitchen + bar

GF = Gluten Free, DF = Dairy Free, VG = Vegan, V = Vegetarian

Starters

French Onion Soup	13
beef broth, caramelized onions, gruyère cheese, crostini	
Hideout Wings	18
choice of housemade BBQ (GF,DF), hot, Gochujang or bacon habenero	
Avocado Fries	14
buttermilk and panko batter, spicy comeback sauce & sweet chili aioli (V)	
Pesto Brussels Sprouts	14
balsamic glaze, hazelnuts (VG)	
Marinara Meatballs	16
signature butter marinara, braised Italian meatballs, parmesan	

Salads

Beet Salad	18
mixed greens, walnuts, cheese curds, orange segments, citrus oil, red wine vinegar gastrique +8 chicken, +12 salmon (GF/VG opt)	
Classic Caesar	14
romaine, croutons, house made dressing, parmesan, +8 chicken, +12 salmon	
Mandarin Chicken	24
Seasonal cabbage, carrots, sesame seeds, cilantro, crispy wontons, miso-sesame vinaigrette (VG opt)	
Balsamic Chicken	24
chicken, mixed greens, romaine, walnuts, balsamic dressing, gorgonzola, basil (GF)	
Bacon Ranch Salad	17
chopped romaine, tomatoes, bacon, blue cheese, ranch dressing, balsamic glaze +8 chicken, +12 salmon	

Wood Fired Pizza

10 inch, made from scratch, hand-stretched & sharable
cauliflower crust available +4

Classic Margherita	16	Burrata Pesto	20
marinara, fresh chopped tomatoes, basil, mozzarella (V)		prosciutto, burrata, housemade pesto, seasonal greens, balsamic (V)	
Hideout Pizza	23	Sweet & Spicy	22
chicken, bacon & avocado spread, mozzarella, lettuce, tomato, comeback sauce		habanero bacon jam, marinara, prosciutto, pepperoni, mozzarella, mixed greens	
Calabrese Spianata Pepperoni	20	Humboldt Fog Pear	20
marinara, pepperoni, mozzarella, parmesan		blue cheese, mozzarella, balsamic glaze, pear, bacon, mixed greens (V opt)	
BBQ Chicken	21	Truffle Brie	25
house-made BBQ, pickled red onions, cilantro, mozzarella,		truffle, brie, chicken, mushrooms, mozzarella (V opt)	

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Pastas

GF pasta +4	
Smoked Mac & Cheese aged cheddar, bread crumbs (V) add chicken +8 or meatballs +5	16
Butter Marinara chef's signature marinara, butter, parmesan (V) chicken +8 or meatballs +5	16
Penne Vodka penne in a creamy vodka sauce, sautéed roasted bell peppers & onions, parmesan, red chili flakes: add chicken +8	18
Lobster Bisque Pasta shrimp, creamy lobster bisque sauce, parmesan	26
Filet Mignon Lasagna chef's signature marinara, sausage, ricotta, fresh mozzarella, basil	28

Burgers & Sandwiches

served with French fries GF buns +2	
Hideout Burger caramelized onions, 1000 island dressing, butter lettuce, tomatoes, cheese, smoked bacon	20
Fried Chicken Sandwich spicy comeback sauce, dill pickles, napa cabbage slaw	20
Western BBQ Burger signature BBQ sauce, cheddar, bacon, crispy onion jalapeño mix	20
Buddha Burger ground turkey, curry, cumin, Napa cabbage, roasted red pepper, sweet chili aioli	20
BLTA artisan toast, bacon, lettuce, tomato, smashed avocado, comeback sauce	19
Ahi Tuna Burger ahi tuna steak seared medium rare, wasabi aioli, tomato, lettuce.	22

Entrees

Wood Roasted Chicken pesto, blistered cherry tomatoes, seasonal vegetables, roasted potato medley, brussel sprouts	28	Rib Eye 14oz chimichurri sauce, roasted potato medley, side salad (GF, DF)	45
Habanero Bacon Jam Salmon 32 roasted potato medley, seasonal sides (GF, DF)			

Desserts

Signature Brioche Bread Pudding vanilla ice cream & caramel sauce	15	Mud Pie coffee ice cream, chocolate cookie crust, whipped cream	14
Triple Chocolate Cake (GF) mixed berries, whipped cream & pear syrup	12	Cheesecake your choice of oreos or mixed berries & whipped cream	15

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SPECIALTY COCKTAILS

THE HIDEOUT	15
prickly pear margarita, tequila, triple sec, sweet & sour, lime, rose sugar rim	
THE GODFATHER MARTINI	16
Courvoisier, DiSorono Amaretto, Lazardo Cherry Juice, black salt rim	
SIEGEL SPRITZER	16
aperol, champagne & soda with a float of St. Germaine	
THE CAPONE	15
peanut butter whiskey, orange, cherry, sprite, singed rosemary	
BOTTOM OF THE BARREL	14
Courvoisier, grapefruit juice, bitters & muddled grapefruit	
MICKY BLUE EYES	14
blue curacao, malibu, pineapple, hint of cream, shaken	
WITNESS PROTECTION	16
kahlua, madagascar vanilla liquor, cream, coffee, shaken, coffee sprinkles	
THE HITMAN	13
DiSorono Amaretto served with large ice cube & a biscotti on the side	
TAKE A BULLET	15
bulleit bourbon, cointreau, lemon & agave with a sugar rim	
BOOT LEGGER	14
grapefruit, basil, gin & tonic martini	



DRAFT BEER - CHECK WITH SERVER FOR DAILY CRAFT SELECTIONS

Bottle - Domestic/Premium - 7/8 Draft - 8

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WINE

SPARKLING

Santa Marina Prosecco Split, Italy 10
Stanford, Brut Split, California 10

ROSE

Listel Grain De Gris, Rose, France 10/36

WHITE

Sycamore Lane Chardonnay, Sonoma Co. 10/35
Jam Cellars Butters Chardonnay, Monterey Co. 13/45
Ferrari Carano Chardonnay, Sonoma Co. 13/47
Meiomi Chardonnay, Sonoma Co. 13/47
Mer Soleil Chardonnay Silver, Santa Lucia Highlands
15/55
Kim Crawford Sauvignon Blanc, New Zealand 11/40
Oysterbay Sauvignon Blanc, Marlborough Co. 11/40
Tentuta Poluara Pinot Grigio, Italy 14/47
Sycamore Lane Pinot Grigio, Sonoma Co. 10/35
Ste Michelle Riesling, Columbia Valley 13/42

RED

Graffino Malbec, Argentina 10/35
Meiomi Pinot Noir, Sonoma County 12/45
Belle Glos Pinot Noir, Santa Maria 18/65
Tooth-n-Nail Cabernet Sauvignon, Pasa Robles 15/55
Unshackled "By Prisoner" Cabernet Sauvignon,
Pasa Robles 17/60
Molly Dooker Cabernet Sauvignon, Maitre'D South Australia
19/70
Molly Dooker Shiraz, Maitre'D South Australia 19/70
Caymus Cabernet Sauvignon, Napa, CA 150
7 Deadly Zins, Old Vine Zinfandel, Lodi, CA 10/35
Sycamore Lane Cabernet Sauvignon 10/35

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BRUNCH

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AVOCADO TOAST 14

sourdough toast, cherry tomatoes, avocado spread, balsamic glaze
served with potato medley and side salad (VG) egg +3

BENNY BRUNCH BURGER 19

caramelized onions, bacon, hollandaise sauce, egg
served with mixed greens

CURRIED SCRAMBLED EGGS 18

yellow curry, scrambled eggs, asparagus
served with fingerling potatoes & mixed greens

FRENCH TOAST 16

maple syrup with brioche, mixed berries and powdered sugar

CLASSIC EGG BREAKFAST 16

two farm fresh eggs, bacon, potato medley, sourdough toast

DRINK SPECIALS

BLOODY MARY 10

House made mix, vodka, herbs

BOTTOMLESS MIMOSA 20

sparkling wine & choice of cranberry, grapefruit or orange
juice

