

the hideout

kitchen + bar

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

Starters

French Onion Soup

beef broth, caramelized onions, gruyère cheese, crostini

Swordfish and Chips

Korean pancake batter, cornichon tartar sauce

Hideout Wings

choice of housemade BBQ (GF,DF) hot, Gochujang, or bacon habenero

Avocado Fries

buttermilk and panko batter, spicy comeback sauce & sweet chili aioli (V)

Pesto Brussels Sprouts

balsamic glaze, hazelnuts (VG)

Marinara Meatballs

signature butter marinara, braised Italian meatballs, parmesan

Salads

Beet Salad

mixed greens, walnuts, cheese curds, orange segments, citrus oil, red wine vinegar gastrique
+8 chicken, +12 salmon (GF, VG opt)

Classic Caesar

romaine, croutons, house made dressing, parmesan,
+8 chicken, +12 salmon

Mandarin Chicken

Seasonal cabbage, bok choy, carrots, bell peppers, sesame seeds, cilantro, crispy wontons, miso-sesame vinaigrette (VG opt)

Balsamic Chicken

chicken, mixed greens, romaine, walnuts, balsamic dressing, gorgonzola, basil (GF)

House Wedge

lettuce wedge, 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

Moza Cheese

whole milk mozzarella, marinara (V)

Pizza Blanca

creme fraiche, mushroom, caramelized garlic, mozzarella, seasonal greens

Calabrese Spianata Pepperoni

marinara, mozzarella, oregano, parmesan

BBQ Chicken

house-made BBQ, pickled red onions, cilantro, mozzarella,

Classic Margherita

marinara, tomatoes, basil, mozza

Sweet and Spicy

habanero bacon marinara mixed jam, salami, prosciutto, pepperoni, mozzarella, mixed greens

Humboldt Fog Pear

blue cheese, mozzarella, balsamic glaze, pear, bacon, mixed greens (V opt)

Burrata Pesto

prosciutto, mozzarella, seasonal greens, balsamic glaze (V opt)

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Pastas

Smoked Cheddar Mac & Cheese

aged cheddar, smoked gouda, bread crumbs (V)
chicken +8, salmon +12, meatballs +5

Butter Marinara

signature marinara, butter, parmesan (V)
chicken +8 or salmon +12, meatballs +5

Penne Vodka

vodka tomato cream sauce (V)
chicken +8 or salmon +12, meatballs +5

Seafood Pasta

chopped shrimp, creamy lobster sauce, parmesan

Filet Mignon Lasagna

signature marinara, sausage, ricotta, fresh mozzarella, basil

Cacio e Pepe

truffle, fine herbs, parmesan
chicken +8, salmon +12, meatballs +5
(V & VG opt)

Burgers & Sandwiches

Served with French fries
BURGERS GRILLED MEDIUM TO MEDIUM WELL
GF buns +2

Hideout Burger

caramelized onions, 1000 island dressing, butter lettuce, tomatoes, cheese, smoked bacon

Fried Chicken Sandwich

spicy comeback sauce, dill pickles, napa cabbage slaw

Western BBQ Burger

signature BBQ sauce, cheddar, bacon, crispy onion jalapeño mix

Buddha Burger

seasoned turkey patty - cumin, mild curry, fresh ginger, garlic, green onion, cilantro, soy sauce, cabbage mix, sweet chili aioli

BLTA

artisan toast, bacon, lettuce, tomato, avocado, comeback sauce
+3 egg

Entrees

Wood Roasted Chicken

pomme puree, mushrooms, spicy truffle sauce, seasonal vegetables (GF opt)

Habanero Bacon Jam Salmon

roasted fingerling potatoes, seasonal sides (GF, DF)

Rib Eye 14oz

chimichurri sauce, fingerling potatoes, side salad (GF, DF)

King Cod Milanese

herbed crust, cherry tomatoes, lemons, fried capers, fingerling potatoes, side salad

Desserts

Dulce de Leche

Bread Pudding

vanilla ice cream & dulce de leche

Deconstructed

Mud Pie

coffee ice cream, chocolate cookie crust, whipped cream

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SPECIALTY COCKTAILS

MARY PICKFORD

Bacardi, pineapple juice, grenedine,
Maraschino cherries

FRENCH 75

Bombay gin, lemon, simple syrup,
Champagne

FOXY ROXY

Seasonal berries, Casamigos, lime
juice, grapefruit, sugar rim

SIDECAR

Courvoisier, Cointreau, lemon
juice, citrus twist

WINE

Ferrari Carano, Chardonnay, Sonoma County

Camden Chardonnay, Monterey County,

Kim Crawford, Sauvignon Blanc, New Zealand

Listel Grain De Gris, Rose, France

J Vineyards, Pinot Gris, California

Eno, Cabernet Sauvignon, Sonoma County

Tooth and Nail, Cabernet, Paso Robles

Camden, Cabernet Sauvignon, Paso Robles

Camden, Pinot Noir, Monterey County,

Wente, Merlot, Livermore Valley

Lasorda Family Wines, Cabernet, Paso Robles

Lasorda Family Wines #2, Super Tuscan, Paso Robles

Graffigna, Malbec, Argentina

Santa Marina Prosecco Split, Italy

Stanford, Brut Split, California,

SPIRIT SELECTION

Vodka - Tito's, Grey Goose, Chopin, Kettle One

Rum - Bacardi, Captain Morgan, Meyers

Gin - Henrick's, Bombay Sapphire, Tanqueray

Tequila - Patron Silver, Cazadores, Clase Azul, Don Julio 1942, Casamigos,
Blanco and Reposado

Whiskey - Jack Daniel's, Jameson's, Jim Beam, Crown Royal

Bourbon - Buffalo Trace, Maker's Mark, Bulleit, Bulleit Rye, Woodford Reserve

Scotch - Glen Levit, Johnnie Walker Red & Black

BEER - CHECK WITH SERVER FOR DAILY SELECTIONS

Bottle - Domestic/Premium/Draft

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HAPPY HOUR 3-5
EVERYDAY

Smoked Cheddar Mac & Cheese 9
Aged cheddar, smoked gouda, bread crumbs (V)

Moza Flatbread 8
mozzarella, house made marinara (V), pepperoni +3

Marinara Meatballs(2) 9
braised meatballs, butter marinara, Parmesan, crostinis (DF opt)

Avocado Fries (3) 7
buttermilk and panko batter, spicy comeback sauce & sweet chili aioli (V)

Brie Bites 7
buttery brie, prosciutto, honey garlic dip

Wings (4) 9
choice of hot, housemade BBQ, bacon habenero or Gochujang (DF, GF)

Pesto Brussels Sprouts 7
balsamic glaze, hazelnuts (VG)

WINE, WELL
DRINKS AND
DRAFT BEER

\$2 OFF

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BRUNCH

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AVOCADO TOAST 14

artisan toast, cherry tomatoes, cilantro, balsamic glaze
served with potatoes and side salad (VG) egg +3

DULCE DE LECHE OATMEAL 11

oatmeal, caramel, walnuts (V)

BENNY BRUNCH BURGER 19

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

SHAKSHUKA PIZZA 18

spicy marinara, two eggs, parmesan, greens

FRENCH TOAST 16

house made syrup with mixed berries and powdered sugar

EGGS YOUR WAY 16

two farm fresh eggs, bacon, potatoes, artisan toast

BLOODY MARY 10

House made mix, vodka, herbs

BOTTOMLESS MIMOSA 20

sparkling wine & choice of cranberry,
pineapple or grapefruit juice