

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	
Housemade Potato Chips & Caviar	35
seasonal caviar, housemade potato chips, creme fraiche. [limited quantity]	

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	
Caprese Salad	16
tomatoes, fresh whole milk mozzarella, pesto, balsamic glaze, side salad add prosciutto +6	

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)	
Pizza Blanca	20	Sweet & Spicy	22
broccolini & asparagus, mozzarella, garlic sauce, fresh prosciutto, balsamic (V opt)		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
Cacio e Pepe truffle, black pepper, parmesan (V opt) add chicken +8 or meatballs +5	18
Lemon Chicken Pasta Chicken, Asparagus, Lemon cream sauce	24
Lobster Bisque Pasta chopped 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
Zen Burger curry turkey patty - cabbage mix, 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.	28	Rib Eye 14oz chimichurri sauce, roasted fingerling potatoes, side salad (GF, DF)	45
Habanero Bacon Jam Salmon roasted fingerling potatoes, seasonal sides (GF, DF)	32	Fire Roasted Swordfish served with bearnaise sauce, fingerling potatoes, side salad	36

Desserts

Signature Brioche Bread Pudding vanilla ice cream & caramel sauce	15	Mud Pie coffee ice cream, chocolate cookie crust, whipped cream	14
Mixed Berry Cobbler mixed berries, puff pastry, vanilla ice cream.	14	Ice Cream Sundae vanilla ice cream, chocolate sauce, caramel, walnuts.	12

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SPECIALTY COCKTAILS

THE HIDEOUT	15	SMOKIN' GUN	15
rye, lemon, housemade honey syrup, green chartreuse, rosemary, served up		bourbon, bitters, orange, sugar, smoked rosemary, lava salt, large cube	
THE STING	14	HEMINGWAY	14
prickly pear margarita, tequila, lime, pink salt rim, on the rocks		mojito, white rum, sugar, lime, mint, soda, mint sprigs, on the rocks	
FLAPPER FIZZ	14	CAPONE'S LAST WORDS	15
champagne, St. Germain elderflower liqueur, Aperol, lemon twist		gin, cherry liqueur, green chartreuse, lime, luxardo cherry, served up	
DAISY'S MULE	14	DIRTY CROOK	14
Fever Tree ginger beer, vodka, lime, muddled berries, mint, copper mug		hideout's classic dirty martini, premium vodka, blue cheese olive	
GETAWAY CAR	15	PERKY GANGSTER	14
sidecar, Courvoisier, Cointreau, lemon, blackberry, lemon twist		espresso martini, vanilla vodka, cold brew, coffee liqueur, cream	

WINE

SPARKLING

Ruffino Prosecco Split, Italy 10
Stanford, Brut Split, California 10

ROSÉ

Listel Grain De Gris, Rose, France 10/36

WHITE

Ste. Michelle Riesling, Columbia Valley 13/42
Kim Crawford, Sauvignon Blanc New Zealand 11/40
Tentuta Polvaro, Pinot Grigio, Italy 14/45
Camden Chardonnay, Monterey County 12/45
Ferrari Carano, Chardonnay, Sonoma County 13/47
Jam Cellars Butters, Chardonnay, Monterey County 13/45

RED

Graffigna, Malbec, Argentina 10/35
Wente, Merlot, Livermore Valley 10/36
Meiomi, Pinot Noir, Sonoma County 12/45
Camden, Cabernet Sauvignon, Paso Robles 12/45
Tooth and Nail, Cabernet Sauvignon, Paso Robles 15/56
Unshackled by Prisoner, Cabernet, Paso Robles 17/54
Sandman Old Tawny Porto 10 yr, Portugal 12

DRAFT BEER - CHECK WITH SERVER FOR DAILY CRAFT SELECTIONS

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