

# the hideout

kitchen + bar

**The Hideout Kitchen & Bar is a scratch kitchen.**

Thoughtfully prepared from start to finish, with hand-formed meats, house-made sauces and dressings, and hand-breaded favorites made to order.

**Mrs.D's Favorites**

**Mrs.D's Bowl of Chili - 14**

Sirloin, Kidney Beans, Grandma's Spices, Tomatoes, Onions, Garlic, Garlic Bread

**Soup of the Day - 11**

Ask your server for today's offering

## SMALL PLATES

### GRANDMA'S MEATBALLS

Grandma's Secret Italian Recipe, Marinara, Basil, Pecorino Romano Cheese, Garlic Bread

### CHEF'S PREMIUM SLIDERS

Chef's Blend of Short-Rib, Brisket & Chuck, American Cheese, Crispy Onions, Thousand Island, Barrel-Aged Pickles, Brioche Buns

### CALAMARI

Fried Calamari, Spicy Thai Bird Chiles, Micro Cilantro, Arrabbiata, Grilled Lemon Aioli

### HIDEOUT WINGS GF

House-Brined Rocky Farm's Chicken Wings, Celery & Carrots, Choice of: Bleu Cheese or Ranch, Choice of: Buffalo, BBQ, Habanero Bacon Jam

### POKE NACHOS

Bigeye Tuna, Hawaiian Poke Sauce, Cucumber, Avocado, Sesame Seeds, Green Onion, Wonton Chips, Sushi Sauce, Sriracha Aioli, Micro Cilantro

### ARTICHOKE FRIES V

Roman Artichoke Hearts with Stem, Beer Batter & Panko-Breaded, Tartar & Chipotle Ranch

### ZUCCHINI FRIES V

Tempura Battered Zucchini, Cilantro-Lime Crema, Chipotle Ranch

### FRESH CUT ONION RINGS V

Hand-Cut White Onions, Panko & Beer Battered, Ranch, Chipotle Aioli

### CHEF'S ONION DIP & CHIPS V

House-Made Potato Chips, French Onion Dip

### BUFFALO CAULIFLOWER V

Panko & Beer Battered Cauliflower, House-Made Hot Buffalo Sauce, Bleu Cheese Dressing & Crumbles, Carrots, Celery +4 Sub Shrimp

### PESTO BRUSSELS GF

House-Made Pesto, Balsamic Glaze, Bleu Cheese Crumbles, Applewood Smoked Bacon

## GREENERY

*add 6oz chicken +9, Five shrimp +14, Hanger steak +18, Chilean Sea Bass +MP*

### BALSAMIC CHICKEN SALAD GF

Spring Greens, Romaine, Candied Walnuts, Gorgonzola, Chicken, Cherry Tomato, Balsamic Vinaigrette

### BABY WEDGE GF

Baby Iceberg, Bacon, Tomato, Red Onion, Bleu Cheese, Balsamic Reduction, Bleu Cheese Dressing

### ROASTED BEET SALAD V GF

Red & Gold Beets, Watercress, Watermelon Radish, Goat Cheese, Candied Walnuts, Pomegranate Vinaigrette

### HOUSE SIDE SALAD

Mixed Greens, Tomato, Croutons, Balsamic Dressing

### CAESAR SALAD

**15 HALF/ 19 FULL**

Romaine, Croutons, Pecorino, Pepitas, Hideout Caesar Dressing

### ITALIAN CHOPPED SALAD

Chopped Romaine, Provolone, Prosciutto, Soppressata, Salami, Tomato, Cucumber, Chickpeas, Pepperoncinis, Creamy Italian Dressing

### MEDITERRANEAN GREEK SALAD

Romaine, Cucumbers, Tomatoes, Red Onions, Kalamata Olives, Pepperoncini, Feta Cheese, Fresh Herb Grilled Lemon Vinaigrette

### MANDARIN CHICKEN SALAD

Red Cabbage, Romaine, Carrots, Mandarin Oranges, Cilantro, Almonds, Scallions, Sesame Seeds, Crispy Wontons, Bulgogi Chicken, Citrus-Soy Vinaigrette

### TUNA TATAKI SALAD

Togarashi Seared Bigeye Tuna, Rice Noodles, Napa Cabbage, Shredded Red Cabbage, Edamame, Avocado, Cucumber, Cilantro, Green Onion, Sesame Dressing

GF: GLUTEN FREE

V: VEGETARIAN

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\*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*\*\*

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## WOOD FIRED PIZZA

### MARGHERITA

Our Own House-Made Pizza Sauce, Cherry Tomatoes, Basil, Fresh Mozzarella

### THE NEW YORKER

Shredded Buffalo Mozzarella, Our House-Made Pizza Sauce

### SAUSAGE & PEPPERS

Chef's House-Made Chicken Italian Sausage, Assorted Bell Peppers & Onions, Our Own House-Made Pizza Sauce, Shredded Buffalo Mozzarella

### PEPPERONI

Pepperoni, Shredded Buffalo Mozzarella, Over Our House-Made Pizza Sauce

### THE ROCCO

Grandma's Famous Meatballs, Pepperoni, House-Made Chicken Italian Sausage, Shredded Buffalo Mozzarella Over House-Made Pizza Sauce

### SWEET & SPICY

Prosciutto, Pepperoni, Shredded Buffalo Mozzarella, Arugula, Our Own House-Made Pizza Sauce, Drizzled Habanero Bacon Jam

### ARTICHOKE CHICKEN PIZZA

Grilled Chicken Breast, Artichoke Hearts, Wild Mushrooms, Buffalo Mozzarella, Mushroom Cream Sauce

### HUMBOLDT FOG AND PEAR

Humboldt Fog Bleu Cheese, Shredded Buffalo Mozzarella, Pears, Applewood Bacon, Arugula, Balsamic Glaze

### MUSHROOM PIZZA

Sautéed Wild Mushrooms, Black Truffle Cream, Herbs, Buffalo Mozzarella

### CLASSIC COMBO

Pepperoni, House-Made Chicken Italian Sausage, Mushrooms, Peppers, Onions, Buffalo Mozzarella, House-Made Pizza Sauce

### PROSCIUTTO & PINEAPPLE

Our House-Made Pizza Sauce, Fresh Mozzarella, Prosciutto, Cherry Tomatoes & Pineapple

Gluten Free Cauliflower Crust +4

## PASTA

### GRANDMA'S MEATBALLS & ANGEL HAIR

Grandma's Meatballs, Angel Hair, Pecorino Romano, Basil, Garlic Bread

### ANGEL HAIR POMODORO

Cherry Tomatoes & Garlic Sautéed in Olive Oil, Served Over Angel Hair Topped with Basil & Pecorino Romano

### CHICKEN PARMESAN

Italian Breaded Chicken Breast, Marinara, Fresh Mozzarella, Angel Hair, Broccoli, Garlic Bread

### CHICKEN PICATTA

Chicken Breast, Garlic, Capers, White Wine, Lemon, Butter, Angel Hair, Garlic Bread **\$44 MARKET FISH**

### MUSSELS MARINARA & ANGEL HAIR

Salt Spring Mussels, Marinara, Garlic, Parsley, Basil, Cabernet, Angel Hair, Garlic Bread

Gluten Free Pasta +3

## BEER

*\*Ask Your Server For Weekly Draft Special\**

### DRAFT

- Michelob Ultra
- Modelo
- Pollination Blonde
- Anderson Valley Pilsner
- Big Love Hazy IPA
- Allagash White

### BOTTLED

- Heineken
- Heineken 0.0
- Negra Modelo
- Miller Lite
- Corona

## HOUSE WINE 12

Canyon Road, California

- Chardonnay • Sauvignon Blanc
- Pinot Grigio • Merlot • Cabernet

## FROM THE GRILL

### WOOD FIRE ROASTED HALF CHICKEN

Rosemary Lemon Garlic Roasted Boneless Half Chicken, Rice Pilaf, Broccoli

### HANGER STEAK

8 Ounce Grass-Fed, Antibiotic & Hormone Free Hanger Steak AKA "Butchers Filet", Crispy Fries, Chimichurri

### NEW YORK STEAK

14 Ounce Grass-Fed Antibiotic & Hormone Free New York Strip, Asparagus, Hand-Breaded Onion Rings, Garlic-Herb Compound Butter

### FILET MIGNON

8 Ounce Grass-Fed, Antibiotic & Hormone Free Filet, Shiitake Mushroom Risotto, Asparagus, Garlic-Herb Compound Butter

## FLAME GRILLED BURGERS

Comes w/fries, sub truffle fries +2, House or Caesar Salad +3

### BACON BLEU CHEESE STEAK BURGER

1/2 Pound of Chef's Mix of Short-Rib, Brisket & Chuck, Melted Bleu Cheese, Smoked Applewood Bacon, Arugula, Barrel-Aged Pickles, Ketchup

### HIDEOUT BURGER

1/2 Pound of Chef's Mix of Short-Rib, Brisket & Chuck, Caramelized Onions, Butter Lettuce, Tomato, Barrel Aged Pickles, American Cheese, Thousand Island, Smoked Applewood Bacon

### SMASH BURGER

1/2 Pound of Chef's Mix of Short-Rib, Brisket & Chuck, Split & Smashed into a Double American Cheeseburger, Smoked Applewood Bacon, Caramelized Onions, Butter Lettuce, Tomato, Barrel Aged Pickles, Thousand Island Dressing

### ALL-AMERICAN CHEESEBURGER

1/2 Pound of Chef's Mix of Short-Rib, Brisket & Chuck, Barrel Aged Pickles, Ketchup, American Cheese

### MEDITERRANEAN LAMB BURGER

1/2 Pound Freshly Ground Lamb, House-Made Tzatziki Sauce, Feta Cheese, Arugula, House-Made Tomato Jam, Barrel Aged Pickles

Gluten Free Bun +4, Beyond Meat Patty +5

## SANDWICHES & MORE

Comes with fries, truffle fries + 2, House or Caesar Salad +3

### AUNTIE M'S CHICKEN SANDWICH

Grilled Chicken Breast, Balsamic Glaze, Tomato, Arugula, Feta, Olive Oil, Ciabatta Bread

### BLTA

Applewood Smoked Bacon, Butter Lettuce, Tomatoes, Avocado, Cajun Aioli, Toasted Sourdough

### CHICKEN PARMESAN SUB

Italian Breaded Chicken Breast, Marinara, Fresh Mozzarella, Toasted Italian Roll

### ALASKAN FISH & CHIPS

Beer Battered & Panko-Breaded, Alaskan Cod, Tartar Sauce, Fresh Lemon

Gluten Free Bread +4

## DESSERT

### SIGNATURE BREAD PUDDING

Chef's Famous House-Made Recipe, Topped with a Scoop of Vanilla Ice Cream and His Delicious Cajeta Sauce Truly Amazing! Cream

### BOWL ICE CREAM, SORBET, GELATO

Ask Your Server For Seasonal Flavors

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