

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 +\$

shrimp +1

inger steak

Chilean Sea Bass

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 HAL 9 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 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 +

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, Broccolini, Garlic Bread

CHICKEN PICATTA

Chicken Breast, Garlic, Capers, White Wine, Lemon, Butter, Angel Hair, Garlic Bread

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

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, Broccolini

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-Made 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, Beef & Cheese 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

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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