

the hideout

kitchen + bar

The Hideout Kitchen & Bar is a scratch kitchen.

Thoughtfully prepared from start to finish, with house-made sauces, fresh ingredients and a wood-fired oven that brings bold flavors to life.

Mrs. D's Favorites

Mrs. D's Bowl of Chili
Sirloin, Kidney Beans, Caramelized Onions, Tomatoes, Cheese, Garlic Bread

Soup of the Day
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

GREENERY

BALANCED CHICKEN SALAD GF

Spring Greens, Romaine, Candied Walnuts, Gorgonzola, Chicken, Cherry Tomatoes, 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

Romaine, Croutons, Pecorino, Pepitas, Hideout Caesar Dressing

ITALIAN CHOPPED SALAD

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

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

MEDITERRANEAN GREEK SALAD

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

GF: GLUTEN FREE
V: VEGETARIAN

We do our best to accommodate any food allergies, please let your server know prior to ordering.

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 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 pecorino romano

PEPPERONI

Pepperoni, shredded buffalo mozzarella, 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

Applewood bacon, arugula, balsamic glaze, Humboldt Fog bleu cheese, shredded buffalo mozzarella, pear, fresh thyme

MUSHROOM PIZZA

Shredded 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

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

MUSSELS MARINARA & ANGEL HAIR

Salt spring mussels, marinara, garlic, parsley, basil, cabernet, angel hair, garlic bread

BEER

DRAFT

- Michalob Ultra
- Modelo
- Pointation Blonde
- Anderson Valley Pilsner
- Big Swell Hazy IPA
- Lagunitas IPA

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, broccoli

HANGER STEAK

8 oz. grass-fed, antibiotic & hormone free hanger steak, AKA "butcher's file", crispy fries, chimichurri

NEW YORK STEAK

14 oz. grass-fed, antibiotic & hormone free New York strip, asparagus, hand braised onions rings, garlic-herb compound butter

FILET MIGNON

8 oz. grass-fed, antibiotic & hormone free filet, shiitake mushroom risotto, asparagus, garlic-herb compound butter

FLAME GRILLED BURGERS

Comes with fries, sub truffle fries, house or Caesar salad

BACON BLEU CHEESE STEAK BURGER

8 oz. chef's mix of short-rib, brisket & chuck, melted bleu cheese, smoked applewood bacon, arugula, barrel-aged pickles, ketchup

HIDEOUT BURGER

1/2 lb. 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 lb. 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 lb. of chef's mix of short-rib, brisket & chuck, barrel-aged pickles, ketchup, American cheese

MEDITERRANEAN LAMB BURGER

1/2 lb. of freshly ground lamb, house-made tzatziki sauce, feta cheese, arugula, house-made tomato jam, barrel-aged pickles

SANDWICHES & MORE

Comes with fries, sub truffle fries, house or Caesar salad

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

Bark battered & panko-breaded Alaskan cod, tartar sauce, fresh lemon

DESSERT

SIGNATURE BREAD PUDDING

Chef's famous house-made recipe, topped with a scoop of vanilla ice cream and our delicious cognac sauce

BOWL ICE CREAM, SORBET, GELATO

Ask your server for seasonal flavors