

the hideout

kitchen + bar

SOCIAL HOUR COCKTAILS

BASIL WHISKEY SMASH

Knob Creek Bourbon,
Muddled Basil, Orange,
Lemon, Fresh Lemon Juice,
Cane Syrup, Splash of Soda Water

BAZARITZ

Arette Tequila, Cumber,
Fresh Lemon Juice,
Muddled Raspberries

CUCUMBER MINT COOLER

Crop Vodka, Muddled Cucumbers,
Mint, Fresh Lemon Juice,
Cane Syrup

WATERMELON CRUSH

Crop Vodka, Muddled Watermelon &
Cucumber, Cane Syrup,
Fresh Lemon Juice,
Splash of Seltzer

BEER

DRAFT

- Michelob Ultra

BOTTLE

- Miller Lite
- Heineken 0.0%

KITCHEN

GRANDMA'S MEATBALL

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

CHEF'S PREMIUM SLIDER

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

CALAMARI

Fried Calamari, Hot Thai Bird Chilies,
Micro Cilantro, Arrabbiata,
Grilled Lemon Aioli

HIDEOUT WINGS GF

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

BUFFALO SHRIMP

Panko-breaded Shrimp,
Hot Buffalo Sauce, Bleu Cheese
Dressing & Crumble, Carrots & Celery

POTATO CROQUETTES

Panko & Beer Battered Loaded
Potato Nuggets, Bacon, Cheddar,
Green Onions, Chipotle Ketchup

MUSSELS MARINARA

Salt Spring Mussels, Marinara,
Garlic, Parsley, Basil, Cabernet,
with Grilled Bread

POKE NACHOS

Crispy Tortilla, Hawaiian Poke Sauce,
Cucumber, Avocado, Sesame Seeds,
Green Onions, Crisp Wonton Chips,
Sushi Sauce, Sriracha Aioli,
Nori Cilantro

THE NEW YORKER

Classic New York
Style Cheese Pizza

STRAWBERRY MULE

Crop Organic Vodka,
Muddled Strawberries,
Mint, Fresh Lime Juice,
Cane Syrup, Ginger Beer

HOT PALOMA

Superbird Fuego Tequila,
Cumbier, Muddled Jalapeños,
Mint Sprig, Fresh Lime Juice,
Grapefruit Soda

POMEGRANATE MOJITO

Crucian Rum, Pomegranate Juice,
Muddled Limes, Mint,
Pomegranate Seeds, Cane Syrup,
Topped with Seltzer

WINE

HOUSE WINE

- Canyon Road, California
- Chardonnay
- Sauvignon Blanc
- Pinot Grigio
- Merlot
- Cabernet

AVOCADO FRIES V

Fresh Cut Hass Avocado,
Beer-Battered & Panko Breaded,
Cilantro-Lime Crema,
Chipotle Ranch

ARTICHOKE FRIES V

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

TRUFFLE FRIES V

Crispy Fries, Pecorino Romano &
Truffle Powder

ZUCCHINI FRIES V

Tempura Battered Zucchini,
Cilantro-Lime Crema,
Chipotle Aioli

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 Buffalo Sauce,
Bleu Cheese Dressing & Crumble,
Carrots, Celery

PESTO BRUSSELS GF

Pesto, Balsamic Glaze,
Bleu Cheese Crumbles,
Applewood Smoked Bacon

BRUSCHETTA

Crostini, Tomato Jam,
Buratta Cheese, Prosciutto,
Basil, Balsamic Glaze