

BEVERAGES

COFFEE

DECAF

HOT TEA

ICED TEA

LEMONADE

ARNOLD PALMER

GINGER ALE

HOMEMADE SODA

APPLE JUICE

ORANGE JUICE

COLA

DIET COLA

LEMON-LIME SODA

SPARKLING WATER

JUST SO YOU KNOW

*Each dish is made-to-order,
so let us know if you are sensitive
to certain ingredients on our menu
and we'll accommodate your request
to the best of our ability.*

gf – Gluten Free

V – Vegetarian / Vegan optional

The **HIDEOUT** *– Kitchen –*

JB BALINGIT, CHEF AND PROPRIETOR

HIDEOUTKITCHEN.COM

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LUNCH MENU

Spring 2018



SALADS

STEAK SALAD 16

grilled flank steak, roasted bell pepper, asparagus, red onion, bleu, greenhouse tomato, avocado

LAFAYETTE 13

mixed greens, sliced cucumber, greenhouse tomato, berries, crushed walnuts, goats milk cheese, croutons, peppercorn & balsamic vinaigrette

THE WEDGE 12

gf iceberg lettuce, gorgonzola, greenhouse tomatoes, applewood bacon, yogurt-herb dressing, reduced balsamic glaze

CHOPPED COBB 15

gf grilled chicken, applewood bacon, hard boiled egg, greenhouse tomato, avocado, cucumber, bleu, peppercorn & balsamic vinaigrette

KALE & PANCETTA 14

gf shaved brussels, shredded broccoli, kale, granny smith's, crispy chickpeas, dried apricot, pancetta, parm

ADD TO ANY SALAD

prawns 6.25 | chicken 4.95 | salmon 6.25

ENTREES

MARKET FISH AQ

gf pan seared, spring succotash, sundried tomato-fennel relish, pancetta dust

BAKED RIGATONI & CHEESE 13

V mozzarella, cheddar, asiago, parmesan, bread crumbs & spanish spices

LINGUINI & CLAMS 22

manila clams, lemon, herbs, white wine, butter, cream, chili flakes, shaved fennel

BLACKENED SALMON 23

gf spices and salts, seasonal veggies, brown rice & quinoa pilaf, pesto verde

HONEY FRIED CHICKEN 18

smashed potato, sautéed kale, onion marmalade, truffle honey

THE HIDEOUT BURGER 14

½ lb. patty, grilled onion, bell pepper aioli, swiss, easy egg, brioche

choice of side: *sweet potato fries, seasoned fries*

add \$1: *parmesan fries, green salad*

PANINIS & WRAPS

ROASTED CHICKEN PANINI 12.95

avocado, greenhouse tomato, havarti, red leaf lettuce, grilled red onion, basil aioli

HARVEST PANINI 12.95

asparagus, roasted bell peppers, havarti, avocado, greenhouse tomato, mixed greens, basil aioli, grilled red onion

TURKEY BLT / ABC 12.50

brioche, roasted turkey breast, applewood bacon, lettuce, greenhouse tomato, avocado, basil pesto, cheddar

CURRY CHICKEN WRAP 12.95

grilled chicken, curry spice, green beans, dry apricots, quinoa & brown rice, roasted potato, yogurt sauce

GRILLED CHEESE PANINI 11.50

cheddar, asiago, mozzarella, havarti, grilled sourdough bread, pleasant hill honey, tomato soup

TUNA MELT PANINI 12.95

celery, carrots, red onion, grapes, walnuts, sliced cucumber, greenhouse tomato, melted cheddar, basil aioli

CHOICE OF SIDE

*sweet potato fries | seasoned fries
add \$1: parmesan fries | fruit | green salad*