

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



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LUNCH MENU

Fall 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 A Q

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

BAKED RIGATONI & CHEESE 13

*mozzarella, cheddar, asiago, parmesan, bread crumbs & spanish spices
add bacon or mushroom \$2.50
chicken \$4.25 | prawns \$6.25*

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*

STEAK FRITE 19

seared skirt steak, tomato, onion, mushroom, chives, spices and herbs, pan gravy, on country potatoes

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

SMOKED BRISKET PANINI 14.25

sliced brisket, tomato, grilled red onion, greens, garlic and lemon aioli, melted havarti

CHOICE OF SIDE

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