

TO SHARE

BRUSSELS SPROUTS ¹⁵

browned butter, bacon, sage, shallots
caramelized apple, balsamic glaze *GF*

MASCARPONE TOAST ¹⁶

mascarpone, honey, crushed walnuts
micro-greens

MUSSELS & CLAMS ¹⁸

steamed clams, pei mussels, sliced garlic,
sweet onion, chardonnay, lemon

POMMES FRITES ¹⁰

seasoned fries accompanied by garlic aioli
bell pepper aioli, & pesto aioli

SMOKED SALMON CRUDO ¹⁸

smashed avocado, sliced cucumber, crispy
capers, dijon & honey citrus *GF*

FLATBREADS

BUTTERED APPLE ¹⁶

brie, feta, buttered apples, sweet onion
shaved fennel, lemon peel, parmesan

BUTCHER BLOCK ¹⁴

bacon, chicken, bbq sauce, smoked chipotle,
three cheese blend, charred red onion, scallion

BURATTA & BASIL ¹⁴

fresh mozzarella, pesto verde, heirloom tomato,
toasted garlic, herbs, chili flakes

WILD ARUGULA & MUSHROOM ¹⁴

white cheese mornay, wild arugula, buttered
mushrooms, herbs, truffle oil, lemon oil, shaved
parm

ENTREES

MARKET FISH ^{AQ}

pan seared, summer succotash, sundried
tomato-fennel relish, pancetta dust

BAKED RIGATONI & CHEESE ¹⁶

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

LINGUINI & CLAMS ²⁴

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

BLACKENED SALMON ²⁴

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

HONEY FRIED CHICKEN

smashed potato, sauteed kale
onion marmalade & truffle honey

SEAFOOD STEW ²⁶

mussels, clams, prawns, calamari, garlic,
lemon, fennel, sauv blanc, tomato broth

LASAGNA BOLOGNESE ²²

classic bolognese sauce, mushrooms,
herbs & spices, garlic, shallot, mozzarella
& parm

SHRIMP & GRITS ²³

smoked sausage, roasted tomato, garlic
mushroom, olive oil, scallions, parmesan
grits

GRILLED LAMB CHOPS ³⁸

Australian lamb, scalloped potatoes,
roasted vegetables, lemon-herb oil

ROASTED PORK CHOPS ³⁴

couscous, browned butter and sage,
sundried tomato shallot, garlic, marsala,
braised kale, apricot & apple relish

SPAGHETTI & MEATBALLS ²¹

homemade beef meatballs, marinara,
parmesan

CHICKEN PARMESAN ²²

double battered chicken breast, marina,
parmesan, garlic & brown butter pasta

PASTA PUTTANESCA ²¹

sliced garlic, shallots, tomato, kalamata
olives, capers, anchovy, linguini, parm *V*

RIBEYE STEAK ³⁹

14oz. steak, mesquite grilled, scalloped
potatoes, roasted vegetables, bleu butter *GF*

THE HIDEOUT BURGER ¹⁶

1/2lb. patty, grilled onion, bell pepper
aioli, swiss, easy egg, brioche
choice of side: sweet potato fries,
seasoned fries
add \$1: parmesan fries, green salad

SIDES

TOMATO & BASIL BISQUE ¹⁰

tomato puree, heavy cream, spanish
spices garlic, onion, basil, parmesan,
grilled bread

SIGNATURE SIDES ⁸

sautéed veggies | braised kale | roasted
mushrooms | sweet potato fries | parm
fries | smashed potato | scalloped potato |
succotash

SALADS

salmon \$7.50 | prawns \$6.95 | chicken \$6.25

CHOPPED COBB ¹⁶

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

LAFAYETTE ¹⁵

mixed greens, sliced cucumber, greenhouse
tomato, seasonal berries, crushed walnuts, goat
milk cheese, crutons, peppercorn, & balsamic
vinaigrette

THE WEDGE ¹⁴

iceberg lettuce, gorgonzola, greenhouse tomato,
applewood bacon, yogurt-herb dressing, &
reduced balsamic glaze *GF*

STEAK SALAD ¹⁸

grilled flank steak, roasted bell pepper,
asparagus, red onion, bleu cheese, greenhouse
tomato, avocado, & balsamic vinaigrette

KALE & PANCETTA ¹⁴

shaved brussels, shredded broccoli, kale,
granny smith's, crispy chickpeas, dried apricot,
pancetta, parm, & balsamic vinaigrette *GF*

BEETS & ARUGULA ¹⁵

roasted red beets, wild arugula, french feta,
dried cranberries, pumpkin seeds, sweet lime
dressing

WINE

White

GALLEGOS

Chardonnay- Sta. Lucia Highlands
2018
14 | 47

JOSEPH DROUHIN

Burgundy Chardonnay- Burgundy
2018
12 | 39

TINPOT HUT

Sauvignon Blanc- New Zealand
2018
11 | 43

SIENTE FINCAS

Chardonnay- Mendoza, Argentina
2019
12 | 44

MORRA O CONTO

Albarino- Rias Baixas
11 | 43

Rose

MIDDLE EARTH

Still rose- New Zealand
2019
\$12 | \$44

PROPHECY

Still rose- France
2018
12 | 39

GALLEGOS

Still rose- Sta. Lucia Highlands
2019
12 | 47

SANGRIA

seasonal flavors available

Red

MARIA GANXA

Montsant- carinyena
2018
11 | 42

END POST

Cabernet Sauvignon- Washington
2018
13 | 47

SIENTE FINCAS

Malbec- Mendoza, Argentina
2018
12 | 42

TRES PARTES

Garnacha- Spain
2017
13 | 47

GALLEGOS

Pinot Noir- Monterey County
2017
14 | 47

Sparkling

JANE VENTURA

Sparkling Brut
2016
12 | 47

PUMALEK

Sparkling Brut Rosado
2018
13 | 48

MIMOSA

choice of orange or cranberry
7

AQ

BEER

classics

805

Central Coast CA
ALE
6

HAZZY LITTLE THING

Sierra Nevada
IPA
6

BROTHER THELONIOUS

North Coast Brewing
BELGIAN ALE
6

TRUMER

Trumer Brewery
PILSNER
6

EXPORT

Fort Point Brewing
LAGER
8

Seasonal

VALKYRIE

Five Suns Brewing
BLONDE ALE
8

FORESTER

Five Suns Brewing
IPA
8

House Favorites

EAST BROTHERS

Richmond, CA
BO PILS
8

EAST BROTHERS

Richmond, CA
RED ALE
8

EAST BROTHERS

Richmond, CA
OATMEAL STOUT
8

HOPTINEZ

Martinez, CA
IPA
8

ORALE

Del Gielo Brewing
MEXICAN STYLE LAGER
7

On Tap

COMING SOON!

Orange you delicious
Del Gielo Brewing
AQ

COMING SOON!

ask your server for what's on tap
AQ

COMING SOON!

ask your server for what's on tap
AQ

DESSERT

CRANBERRY BREAD PUDDING 12

vanilla ice cream, fresh berries, crushed almonds

NUTELLA S'MORES 12

chocolate hazelnut, semi-sweet chocolate, toasted marshmallow, graham crackers

add \$2: gluten free graham cracker

WAFFLE ICE CREAM SANDWICH 12

buttered pecan ice cream, caramel sauce, powdered sugar

FLOURLESS BROWNIE 10

gluten-free chocolate brownie, hazelnut sauce

THE WAFFLE CHURROS 12

deep fried waffles, cinnamon sugar, homemade butterscotch, warm hazelnut chocolate dip

NON-ALCOHOLIC

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

