

## TO SHARE

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**BRUSSELS SPROUTS** *GF* 20

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

**POMMES FRITES** 12

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

## SALADS

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**CHOPPED COBB** *GF* 26

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

**LAFAYETTE** 25

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

**THE WEDGE** 25

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

**STEAK SALAD** 28

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

**KALE & PANCETTA** *GF* 25

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

## SIDES

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**SIGNATURE SIDES** 10

*sautéed veggies | braised kale | roasted mushrooms  
sweet potato fries | pomme frites | smashed potato  
scalloped potato | succotash*

## ENTREES

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*Serves 2-3 People*

**MARKET FISH** 37

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

**BAKED ZITI & CHEESE** 28

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

**LINGUINI & CLAMS** 38

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

**BLACKENED SALMON** *GF* 35

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

**HONEY FRIED CHICKEN** 35

*smashed potato, sautéed kale and onion  
marmalade & truffle honey*

**SEAFOOD STEW** 40

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

**LASAGNA BOLOGNESE** 30

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

**LASAGNA BOLOGNESE- VEGETARIAN** *V* 30

*vegetarian, bolognese sauce, mushrooms, herbs  
& spices, garlic, shallot, mozzarella & parm*

**SHRIMP & GRITS** 35

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

## ENTREES

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*Serves 2-3 People*

**GRILLED LAMB CHOPS** 58

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

**ROASTED PORK CHOP** 28

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

**SPAGHETTI & MEATBALLS** 32

*homemade beef meatballs, marinara  
parmesan*

**CHICKEN PARMESAN** 22

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

**PASTA PUTTANESCA** *V* 28

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

**RIBEYE STEAK** *GF* 55

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

**CHICKEN POT PIE** 35

*mirepoix of carrot, potato, celery, onion,  
green peas and herbs bechamel, white wine,  
phyllo dough crust*

### Single Serving

**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*



## WHITES

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<b>MOUNT EDEN</b>	14   47
<i>2017 Chardonnay- Edna Valley</i>	
<b>BEDROCK</b>	13   47
<i>2018 riesling- Sanoma CA</i>	
<b>TINPOT HUT</b>	11   43
<i>2018 Blanc- New Zealand</i>	
<b>ROMBAUR</b>	16   50
<i>2019 Chardonnay- Napa Valley</i>	
<b>MORRA O CONTO</b>	11   43
<i>Albarino- Rias Baixas</i>	

## REDS

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<b>MARIA GANXA</b>	11   42
<i>2018 Montsant- Carinyena</i>	
<b>MIRA</b>	16   50
<i>2011 Cabernet Sauvignon- Napa Valley</i>	
<b>SIENTE FINCAS</b>	12   42
<i>2018 Malbec- Mendoza, Argentina</i>	
<b>TRES PARTES</b>	13   47
<i>2017 Garnacha- Spain</i>	
<b>GALLEGOS</b>	14   47
<i>2017 Pinot Noir- Monterey County</i>	

## ROSÉ

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<b>SINTE FINCAS</b>	12   44
<i>2019 Still Rosé- Mendoza Argentina</i>	
<b>BUYEYE</b>	8   30
<i>2019 Still Rosé- Mendoza Argentina</i>	

## SPARKLING

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<b>HENRI MARCEL</b>	12   47
<i>2016 Sparkling Brut</i>	
<b>DOMAIN SAINT VINCENT</b>	13   48
<i>2018 Sparkling Brut Rosado</i>	
<b>MIMOSA</b>	7
<i>Orange, Cranberry, or Guava</i>	

## CLASSIC BEER

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<b>805</b>	6
<i>Central Coast CA Ale</i>	
<b>HAZY LITTLE THING</b>	7
<i>Sierra Nevada IPA</i>	
<b>BROTHER THELONIOUS</b>	8
<i>North Coast Brewing Belgian Ale</i>	
<b>BO PILS</b>	8
<i>East Brothers Brewery Pilsner</i>	

## HIDEOUT FAVORITES

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<b>EAST BROTHERS</b>	8
<i>Richmond, CA Gold IPA</i>	
<b>EAST BROTHERS</b>	8
<i>Richmond, CA Red IPA</i>	
<b>EAST BROTHERS</b>	8
<i>Richmond, CA Red Ale</i>	
<b>EAST BROTHERS</b>	8
<i>Richmond, CA Oatmeal Stout</i>	
<b>WILD LITTLE THING</b>	7
<i>Sierra Nevada Brewing Raspberry Sour</i>	
<b>WATERMELON WHEAT</b>	7
<i>Lost Coast Brewing</i>	

## SEASONAL BEERS

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<b>ROTATING TAP</b>	8
<i>ask for our fall selection</i>	
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<i>ask for our fall selection</i>	

## SANGRIA

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<b>SEASONAL FLAVORS</b>	AQ
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# The HIDEOUT - Kitchen -

## FAMILY STYLE MENU

*Serves 2-3 People*

HIDEOUTKITCHEN.COM

## SWEETS

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<b>CRANBERRY BREAD PUDDING</b>	14
<i>vanilla ice cream, fresh berries, crushed almonds</i>	
<b>FLOURLESS BROWNIE</b>	14
<i>gluten-free chocolate brownie, hazelnut sauce</i>	
<b>THE WAFFLE CHURROS</b>	14
<i>deep fried waffles, cinnamon sugar, homemade butterscotch, warm hazelnut chocolate dip</i>	