

TO SHARE

BRUSSELS SPROUTS *GF* 20
*browned butter, bacon, sage, shallots
caramelized apple, chili, balsamic glaze*

SIGNATURE SIDES 10
*sautéed veggies | braised kale | roasted mushrooms
sweet potato fries | pomme frites | smashed potato
scalloped potato | succotash*

SWEETS

CRANBERRY BREAD PUDDING 14
vanilla ice cream, fresh berries, crushed almonds

THE WAFFLE CHURROS 14
*deep fried waffles, cinnamon sugar, homemade
butterscotch, warm hazelnut chocolate dip*

FLOURLESS BROWNIE 14
gluten-free chocolate brownie, hazelnut sauce

UBE MERINGUE 2 for 7
egg whites, sugar, ube extract, salt

UBE CRÊPE CAKE SLICE 8
layered ube crepes with coconut cream filling, toasted coconut

MAGIC BARS 6
*graham cracker crust, sweetened condensed milk, coconut
flakes, butterscotch chips, chocolate chips, maldon salt*

ENTREES

Serves 2-3 People

BAKED ZITI & CHEESE 30
*mozzarella, cheddar, asiago, parmesan bread
crumbs, spanish spices*

SEAFOOD STEW 40
*mussels, clams, prawns, calamari, garlic lemon,
fennel, sauv blanc, tomato broth*

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*

CHICKEN PARMESAN 35
*double battered chicken breast, marina
parmesan, garlic & brown butter pasta*

LASAGNA BOLOGNESE 35
*classic bolognese sauce, mushrooms, herbs &
spices, garlic, shallot, mozzarella & parm*

LASAGNA BOLOGNESE- VEGETARIAN *V* 35
*vegetarian, bolognese sauce, mushrooms, herbs
& spices, garlic, shallot, mozzarella & parm*

ENTREES

Serves 2-3 People

GRILLED LAMB CHOPS 65
*Australian lamb, scalloped potatoes
roasted vegetables, lemon-herb oil*

ROASTED PORK CHOP 42
*couscous, browned butter and sage
sundried tomato shallot, garlic, marsala
braised kale, apricot & apple relish*

SPAGHETTI & MEATBALLS 36
*homemade beef meatballs, marinara
parmesan*

PASTA PUTTANESCA *V* 30
*sliced garlic, shallots, tomato, kalamata
olives, capers, anchovy, linguini, parm*

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

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

REDS

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

ROSÉ

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

SPARKLING

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

CLASSIC BEER

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

HIDEOUT FAVORITES

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

SEASONAL BEERS

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

SANGRIA

SEASONAL FLAVORS	AQ
-------------------------	----

The HIDEOUT - Kitchen -

FAMILY STYLE MENU

Serves 2-3 People

HIDEOUTKITCHEN.COM