

STARTERS

BUFFALO CAULIFLOWER BITES	12
GARLIC DILL DIP, BUFFALO SAUCE, SCALLIONS - V, VG, GF	
CRISPY FALAFEL	12
CHICKPEAS, TAHINI, MIDDLE EASTERN SPICES, VEGAN CUCUMBER TZATZIKI SAUCE - V, VG, GF	
POUTINE	14
SLOW BRAISED SHORT RIB, RAGU, CHEDDAR CHEESE CURDS, CRISPY FRIES	
HOUSE MADE BREAD SELECTION	4
WHIPPED BUTTER, MALDON SALT - V	
JUMBO LUMP CRAB CAKES	16
CHILI AIOLI, LEMON, GREENS - GF	
BRUSSELS SPROUTS	9
CRISPY BACON, DRIED CRANBERRIES, SHERRY MAPLE GLAZE	
CRISPY PORK BELLY SLIDERS (3)	16
HAWAIIAN ROLL, ASIAN CABBAGE SLAW, KOREAN BBQ SAUCE	
BUFFALO CHICKEN EGG ROLLS (2)	12
BLUE CHEESE DIP	

FROM THE GARDEN

WINTER GREENS	7/13
DRIED CRANBERRIES, TOASTED PUMPKIN SEEDS, GOAT CHEESE, MAPLE SHERRY VINAIGRETTE - V	
CLASSIC CAESAR SALAD	7/13
ROMAINE LETTUCE, GARLIC CROUTONS, PECORINO ROMANO, LEMON, GARLIC CAESAR DRESSING	
FARMER'S HARVEST	7/13
SHAVED VEGETABLES, GARDEN GREENS, LEMON DILL VINAIGRETTE - V, VG	
ADD ON PROTEINS	
STEAK - 10, SHRIMP - 8, CRAB CAKE - 8 TOFU - 6, FALAFEL - 6, CHICKEN - 6	
CHICKEN CUTLET	22
BREADED CHICKEN BREAST, GARDEN GREENS, GRATED PECORINO ROMANO, LEMON VINAIGRETTE	
HAND HELDS	
ALL SANDWICHES SERVED WITH FRIES OR SIDE SALAD (GLUTEN-FREE ROLL AVAILABLE)	
THE HIDEAWAY BURGER	19
8OZ. BURGER, SMOKED GOUDA, GARLIC AIOLI, CARAMELIZED ONIONS, BACON, BRICOHE BUN	
CHEESEBURGER	16
BRIOCHE BUN, PICKLES, CHOICE OF: CHEDDAR, SMOKED GOUDA, MOZZARELLA	
BURGER ADD ONS	
CARAMELIZED ONIONS 2, FRIED EGG 3 APPLEWOOD SMOKED BACON 3	
CHICKEN BLT WRAP	16
GRILLED CHICKEN, LETTUCE, TOMATO, APPLEWOOD SMOKED BACON, GARLIC AIOLI	
CRISPY CHICKEN SANDWICH	16
CHICKEN CUTLET, LETTUCE, TOMATO, PICKLED RED ONION, DILL RANCH	
THE SANTORINI WRAP	15
CRISPY FALAFEL, CUCUMBER, RED ONION, TOMATO, VEGAN DILL SAUCE, RED PEPPER WRAP - V, VG	

PASTA

GLUTEN-FREE PASTA AVAILABLE	
BOLOGNESE	24
PIPE RIGATE PASTA, PANCETTA, MARINARA, PORK, BEEF, VEAL RAGU, WHITE WINE, FRESH HERBS, PECORINO ROMANO	
PAPPARDELLE	24
SHORT RIB RAGU, GARLIC, BRUSSELS SPROUTS, WHITE WINE, PECORINO ROMANO	
RICOTTA GNOCCHI	22
ROASTED BUTTERNUT SQUASH, SAGE BROWN BUTTER, PECORINO ROMANO, TOASTED PUMPKIN SEEDS - V	

MAINS

SPICY MUSSELS	20
CHORIZO, GARLIC, ONION, TOMATO, WHITE WINE, CHILI FLAKES, CRISPY FRIES OR BREAD	
SEAFOOD RISOTTO	30
JUMBO SHRIMP, BAY SCALLOPS, CHORIZO, SAFFRON RICE, GARLIC, HERBS, WHITE WINE	
GRILLED HANGER STEAK	33
CHIMICHURRI SAUCE, CRISPY FRENCH FRIES, ROASTED GARLIC AIOLI	
BRAISED SHORT RIB	30
POLENTA, ROASTED VEGETABLES, RED WINE DEMI GLACE	
CRISPY TOFU BOWL	24
ASIAN SLAW, SCALLIONS, KOREAN BBQ SAUCE, MISO POLENTA - V, VG	
ASIAN STYLE PORK BELLY	26
MISO POLENTA, ASIAN SLAW, SCALLIONS, KOREAN BBQ	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE MEDICAL CONDITIONS

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US.

The
HIDEAWAY

V - VEGETARIAN
VG - VEGAN
GF - GLUTEN-FREE

EXECUTIVE CHEF - DANIEL YACASHIN

THE HIDEAWAY
BAR MENU



COCKTAILS - 12

OG OF

WHISKEY, AMARO NONINO, BAUCHANT,
 CHERRY BITTERS

OFF TO THE RACES

GIN, LILLET BLANC, GRAPEFRUIT, ST.
 GERMAIN, REGAN'S ORANGE BITTERS

WINTER DAQUIRI

WHITE RUM, DARK RUM, CAMPARI,
 PINEAPPLE, CINNAMON, LIME

PEAR REVIEWED

VODKA, PEAR, LIME, CINNAMON,
 SPARKLING WINE

MEX-EXPRESS

TEQUILA, MR. BLACK ESPRESSO LIQUEUR,
 CHOCOLATE BITTERS, CHILI-INFUSED
 ESPRESSO

DAYDREAMIN'

GIN, LEMON, RASPBERRY, THYME, EGG
 WHITE

HOUND DOG

VODKA, GRAPEFRUIT, SAGE, SMOKED SALT,
 SPARKLING WINE

GREEN MILES

WHITE RUM, GREEN CHARTREUSE,
 LUXARDO MARASCHINO, LIME

SPIRIT FREE - 9

WINTER SHANDY

HOUSEMADE LEMONADE, THYME, N/A PILSNER

ESPRESSO MARTIN/A

CHILLED ESPRESSO, CINNAMON, OAT MILK,
 CHOCOLATE BITTERS

WASSAIL MULE

SAGE, CRANBERRY, CINNAMON, LIME, GINGER
 BEER

HOTTY TODDY

GRAPEFRUIT, HOT HONEY, LEMONADE, ICED
 TEA



WINE, GLASSES - 12

SPARKLING

CASA CORTELLI FRIZZANTE BIANCO - ITALY

ROSE

LIBRANDI CIRO ROSATO - ITALY

RIESLING

CLEAN SLATE - MOSEL, GERMANY

PINOT GRIGIO

OXFORD LANDING - SOUTH AUSTRALIA

SAUVIGNON BLANC

ROOT 1 - ACONCAGUA, CHILE

CHARDONNAY

SANTA JULIA - MENDOZA, ARGENTINA

RED BLEND

LES FR`ERES BASTARDS - RED BLEND - FRANCE

MALBEC

HIGH NOTE - MENDOZA, ARGENTINA

PINOT NOIR

CHASING LIONS - CALIFORNIA

CABERNET SAUVIGNON

YALUMBA Y SERIES - SOUTH AUSTRALIA

CHIANTI

PALLADIO - ITALY

BOTTLED BEER

LABATT BLUE MILLER HIGH LIFE

LABATT BLUE LIGHT STELLA ARTOIS

LABATT N/A BROOKLYN LAGER

BUDWEISER FAT TIRE ALE

BUD LIGHT VIZZY HARD SELTZER

CORONA

(ASK ABOUT OUR N/A OPTIONS)

WINE, BOTTLES

2018 SPARKLING BRUT

ARGYLE, WILLAMETTE VALLEY, OREGON

50

2021 SPARKLING PINOT GRIGIO

DELLE VENEZIE M-USE, ITALY

45

2019 CHARDONNAY

MATCHBOOK 'THE ARSONIST' DUNNIGAN,
 CALIFORNIA

45

2021 SAUVIGNON

CLIFF LEDE, NAPA VALLEY, CALIFORNIA

65

2020 DRY RIESLING

FORGE CELLARS, SENECA LAKE, NEW YORK

45

2021 CABERNET SAUVIGNON

SMITH AND HOOK, SOLEDAD, CALIFORNIA

40

2019 MALBEC

CATENA, MENDOZA, ARGENTINA

45

2019 GARNACHA

ALTO MONCAYO 'CAMPO DE BORJA' ARAGON,
 SPAIN

80

2019 SANGIOVESE

CAPEZZANA 'BARCO REALE' CARMIGNANO, ITALY

50

2018 RED BLEND

MARKHAM VINEYARDS 'THE ALTRUIST' NAPA
 VALLEY, CALIFORNIA

55

Bar Manager
Megan Peterson