

THE HIDEAWAY

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 - GF, V, VG

PROSCIUTTO & BURRATA \$15

COUNTRY BREAD, TOMATO JAM, EVOO, SEA SALT

MEDJOO DATES \$13

PROSCIUTTO WRAPPED, GORGONZOLA, ROASTED GARLIC,
BALSAMIC

JUMBO LUMP CRAB CAKES \$16

CHILI AIOLI, LEMON, GREENS - GF

PORK STEAM BUNS \$12

PICKLED VEGETABLES, SHREDDED LETTUCE, ASIAN BBQ SAUCE

HOUSE MADE BREAD SELECTION \$6

WHIPPED BUTTER, MALDON SALT - GFA
SEASONAL FLAVORED BUTTER

SALADS

BABY GEM LETTUCE \$7/13

GORGONZOLA, CRISPY BACON, TOMATOES, PICKLED ONION,
DILL RANCH DRESSING

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

CHICKEN - 6
FALAFEL - 6
SHRIMP - 8
CRAB CAKE - 8
STEAK - 10
CRISPY TOFU - 6

CHICKEN CUTLET \$24

BREADED CHICKEN BREAST, GARDEN GREENS, GIARDINIERA,
GRATED PECORINO ROMANO, LEMON VINAIGRETTE

CHEF

DANIEL YACASHIN

IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US.

MAINS

ALL SANDWICHES SERVED WITH FRIES OR SIDE SALAD
GLUTEN FREE BUN AVAILABLE

THE HIDEAWAY BURGER \$19

8oz BURGER, SMOKED GOUDA, BACON,
CARAMELIZED ONIONS, GARLIC AIOLI, BRIOCHE BUN

CHEESEBURGER \$16

GREENS, PICKLES, BRIOCHE BUN,
CHOICE OF: CHEDDAR, SMOKED GOUDA, MOZZARELLA

BURGER ADD ONS

CARAMELIZED ONIONS - 2
APPLEWOOD SMOKED BACON - 3
FRIED EGG - 3

CRISPY CHICKEN SANDWICH \$16

CHICKEN CUTLET, LETTUCE, TOMATO, PICKLED RED ONION,
DILL RANCH, BRIOCHE ROLL

CHICKEN BLT WRAP \$16

GRILLED CHICKEN, APPLEWOOD SMOKED BACON,
LETTUCE, TOMATO, GARLIC AIOLI

THE SANTORINI WRAP \$15

CRISPY FALAFEL, CUCUMBER, RED ONION, TOMATO,
VEGAN DILL CUCUMER SAUCE, RED PEPPER WRAP - V, VG

BANH MI SANDWICH \$17

CRISPY PORK BELLY, GINGER PICKLES, SHAVED
VEGETABLES, ASIAN BBQ SAUCE

THAI COCONUT STEAMED MUSSELS \$20

COCONUT, GARLIC, LEMONGRASS BROTH, CILANTRO &
LIME, GRILLED BREAD

GNOCCHI CAPRESE \$23

HOUSE MADE RICOTTA GNOCCHI, TOMATO POMODORO
SAUCE, BURRATA CHEESE, PECORINO ROMANO, BASIL
PESTO - V

GF - GLUTEN FREE

GFA - GLUTEN FREE AVAILABLE

V - VEGAN

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of food born illness especially if you have certain medical conditions

The Hideaway utilizes a dual pricing format.

COCKTAILS \$12

SNAKE IN THE GRASS

GIN, LEMONGRASS, LEMON JUICE, COINTREAU

MEET YOUR MATCHA

VODKA, MATCHA-INFUSED ESPRESSO, MR. BLACK,
CHOCOLATE BITTERS

OHHH HONEY

WHISKEY, HONEY & GINGER SYRUP, DOMAINE DE CATON, LEMON,
ORANGE BITTERS

TIME OUT

WHITE RUM, LIME JUICE, RASPBERRY LIQUEUR, EGG WHITE,
STRAWBERRY SYRUP

PEAR REVIEWED (REVISED)

VODKA, LIME, HONEY & GINGER SYRUP, PEAR LIQUEUR,
PROSECCO

PRETTY BIRD

TEQUILA, PINEAPPLE, STRAWBERRY SYRUP, ST GERMAIN, LEMON, ANGOSTURA

OVERNIGHT BUS TO ROME

VODKA, GRAPEFRUIT, APEROL, ST.GERMAIN, PROSECCO

SMOKING JACKET

MEZCAL, TEQUILA, LEMONGRASS, LILLET BLANC, ORANGE
BITTERS

SPIRIT FREE \$9

STRAWBERRY N/A SHANDY

STRAWBERRY, LEMON, N/A PILSNER

GINGER PUNCH

GRAPEFRUIT, HONEY GINGER, PINEAPPLE, LEMON

CITRUS MULE

LIME, GINGER BEER, CRANBERRY, ORANGE

HOT GIRL SHIZZ

HOT HONEY, LUXARDO SYRUP, CHERRY BITTERS, LEMONADE

BOTTLED BEER

LABBAT BLUE

MILLER HIGH LIFE

LABATT BLUE LIGHT

STELLA ARTOIS

LABATT N/A

BROOKLYN LAGER

BUDWEISER

FAT TIRE ALE

BUD LIGHT

VIZZY HARD SELTZER

CORONA

**ROTATING WHITMAN
BREWING**

ASK ABOUT OUR N/A OPTIONS

WINE, GLASSES \$12

SPARKLING

CASA CORTELLI FRIZZANTE BICANO - ITALY

ROSE

MIRABEAU FOREVER SUMMER - PROVENCE, FRANCE

RIESLING

CLEAN SLATE - MOSEL, GERMANY

PINTO GRIGIO

OXFORD LANDING - SOUTH AUSTRALIA

SAVIGNON BLANC

ROOT 1 - ACONAGUA, CHILE

CHARDONNAY

SANTA JULIA - MENDOZA, ARGENTINA

RED BLEND

LES FRÈRES BASTARDS - RED BLEND - FRANCE

MALBEC

HIGH NOTE - MENDOZA, ARGENTINA

PINOT NOIR

CHASING LIONS - CALIFORNIA

CABERNET SAUVIGNON

YALUMBA Y SERIES - SOUTH AUSTRALIA

CHIANTI

PALLADIO - ITALY

WINE, BOTTLES

2018 SPARKLING BRUT

ARGYLE, VILLAMETTE VALLEY, OREGON

\$50

2020 DRY RIESLING

FORGE CELLARS, SENECA LAKE, NEW YORK

\$45

2019 CHARDONNAY

MATCHBOOK 'THE ARSONIST' DUNNIGAN, CALIFORNIA

\$45

2021 SAUVIGNON BLANC

CLIFF LEDE, NAPA VALLEY, CALIFORNIA

\$65

2018 RED BLEND

MARKHAM VINEYARD 'THE ALTRUIST' NAPA VALLEY, CALIFORNIA

\$55

2021 CABERNET SAUVIGNON

JSMITH AND HOOK, SOLEDAD, CALIFORNIA

\$40

2019 MALBEC

CATENA, MEDOZA, ARGENTINA

\$45

2019 GARNACHA

ALTO MONCAYO 'CAMPO DE BORJA' ARAGON, SPAIN

\$80

2019 SANGIOVESE

CAPEZZANA 'BARCO REALE' CARMIGNANO

\$50

2021 SPARKLING PINOT GRIGIO

DELLE VENEZIE M-USE, ITALY

\$45

MANAGER

MEGAN PETERSON

COCKTAIL, WINE & BEER CURATOR