



appetizers

CHICKEN TENDERS

\$14

crispy breaded tenders served with honey mustard and BBQ sauce
*try tossed in buffalo or honey sriracha sauce

HIDEAWAY NACHOS

\$14

tortilla chips with melted mozzarella and cheddar cheese, pickled jalapenos, pico de gallo, sour cream and guacamole
*add chicken, pork, or chili +\$2

CALAMARI

\$14

with a side of marinara

BOWL OF CHILI

\$12

topped with cheese, sour cream and scallions

CHIPS AND GUACAMOLE

\$12

fresh homemade chunky guacamole served with a mound of homemade crispy tortilla chips

CHEESE QUESADILLA

\$12

mozzarella and cheddar cheese, guacamole, sour cream and pico de gallo
*add chicken, or pork +\$2

WINGS

\$16

choice of buffalo, honey sriracha or BBQ

LOADED FRIES

\$12

topped with cheese, bacon bits, and sour cream
*add chicken, or pork +\$2

salads

COBB SALAD

\$16

mixed greens, chopped chicken, boiled egg, crumbled blue cheese, bacon bits, avocado, and tomato with balsamic vinaigrette dressing

CAESAR SALAD

\$14

romaine lettuce, parmesan cheese and freshly baked croutons tossed in a creamy caesar dressing
*add chicken +\$2

mains

*burgers, wraps, and sandwiches served with fries
sub a salad or our famous truffle fries for \$2*

TRIO OF TACOS - \$15

grilled chicken or pulled pork with pickled red cabbage and pico de gallo
served in a soft corn tortilla

PENNE A LA VODKA - \$17

penne pasta in a creamy tomato vodka sauce topped with parmesan cheese
*add chicken +\$2

BURRITO BOWL - \$16

rice, black beans, guacamole, sour cream, pico de gallo, and mozzarella
cheese served in a crispy tortilla bowl
*add chicken, pork, or chili +\$2

HIDEAWAY BURGER - \$16

8oz certified angus beef served on a brioche bun with lettuce, tomato,
pickle, and crispy frizzled onions
*add cheese for +\$1 and bacon or avocado +\$2

TERIYAKI TURKEY BURGER - \$16

avocado, lettuce, tomato, and pickle
*add cheese +\$1

CHICKEN CAESAR WRAP - \$16

romaine lettuce, parmesan cheese, and croutons in a creamy caesar
dressing
*try buffalo style

BUTTERMILK CHICKEN SANDWICH - \$16

buttermilk chicken tossed in a spiced maple syrup sauce with mango
coleslaw on a toasted brioche bun
*try buffalo style

PULLED PORK SANDWICH - \$16

bbq pulled pork sandwich with mango coleslaw on a toasted brioche bun

sides

FRIES	\$6	MANGO COLESLAW	\$6
TRUFFLE FRIES	\$8	ONION RINGS	\$8



cocktails

COCONUT MOJITO- \$16

coconut rum, mint, fresh lime, agave

SEAPORT MULE - \$16

vodka, whiskey or tequila with fresh lime juice, ginger beer

SMOKE SHOW - \$16

mezcal, fresh lime juice, triple sec, grapefruit juice with luxardo cherry

CHILLY COWBOY MARGARITA - \$16

tequila, ancho reyes chili liqueur, grand marnier, fresh lime, pineapple

KISS ME I'M IRISH COFFEE - \$16

grand marnier, simple syrup, hot coffee, heavy cream

HIDEAWAY HOTTY TODDY - \$16

bourbon, honey, lemon juice, hot water

classic cocktails

NEGRONI - \$15

equal parts gin, vermouth and campari, garnished with an orange peel

DARK & STORMY - \$15

dark rum and ginger beer, garnished with a lime

OLD FASHIONED - \$15

bourbon or rye whiskey, bitters and sugar, garnished with an orange peel

MANHATTAN - \$15

rye whiskey, sweet vermouth and bitters, garnished with a cherry

APEROL SPRITZ - \$15

aperol and prosecco, topped with soda water and garnished with an orange peel

MARTINI - \$15

choice of vodka or gin, variations: dry, wet, dirty

COSMOPOLITAN - \$15

vodka, cranberry juice, triple sec and lime juice, garnished with a lime



red

SANTA JULIA

Malbec

Mendoza, Argentina 2020

(organic)

good body with notes of ripe fruits, figs, prunes, jam and raisins

HAHN

Pinot Noir

Monterey County, California 2019

aromas of red and dark cherry, dried raspberry, and rhubarb pie with touches of spice and toasty oak

Lapostolle

Cabernet Sauvignon

Central Valley, Chile 2019

(organic, sustainable, biodynamic)

full-bodied - notes of tobacco, plum, and blackberry; fine tannins and cedar on the palate

white

RIFF

Pinot Grigio

Veneto, Italy 2020

fine, fruity nose, dry and crisp on the palate, notes of straw, green apple, and grape

WITHER HILLS

Sauvignon Blanc

Marlborough, New Zealand 2020

zesty and vibrant - lemon, lime, lemongrass on the nose; passion fruit, lime zest and salt on the palate

DOUBLE T

Chardonnay

Trefethen Family Vineyards, California 2019

peach, green apple, lemon with hints of graham cracker crust - medium bodied, slightly creamy

sparkling

SIMONET

Brut Blanc de Blancs

Alsace, France 2020

highly aromatic, notes of pear, lime, and ginger with hints of bitter herbs

rosé

Mont Gravet

Rosé

Languedoc-Roussillon, France 2020

fresh and fruit forward - dry, notes of raspberry and blackberry

bottles & cans

MONTAUK - PUMPKIN ALE

MONTAUK - WAVE CHASER IPA

MONTAUK - EASY RISER

NUTRL - SELTERS

CIGAR CITY - GUAYABERA

CIGAR CITY - JAI ALAI

FOUNDERS - ALL DAY IPA

FIVE BOROUGHS - TINY JUICY IPA

BUD LIGHT

BLUE POINT - TOASTED LAGER

STELLA CIDER

CORONA

ask about our seasonal rotations

draft beers

MONTAUK COLD DAY IPA

GUINNESS

RADEBERGER PILSNER

SHOCK TOP

GOOSE ISLAND IPA

KONA BIG WAVE GOLDEN ALE

ask about our seasonal rotations