

LUNCH & DINNER TAKE-OUT MENU

10% OFF ALL TAKE-OUT ORDERS!



STARTERS & SHARED PLATES

Bavarian Pretzel Fondue	10
✔ Served with our homemade garlic cheese sauce.	
Uptown Shrimp	15
5 large house breaded prawns tossed in a creamy sweet and spicy sauce.	
House Cut Fries	7
✔ Served with homemade dipping sauce, garnished with Grana Padano.	
Sweet Potato Waffle Fries	7
✔ Served with homemade dipping sauce, garnished with Grana Padano.	
Buffalo Cauliflower	11
✔ Flash fried florets tossed in homemade buffalo sauce, served with our bleu cheese dressing.	
Roasted Brussel Sprouts	11
Caramelized and roasted, with bacon, dried cranberries and roasted garlic. Topped with shaved grana padano.	
Housemade Hummus Plate	13
✔ Pita bread, carrots, cauliflower, celery, grape tomatoes, and kalamata olives.	
Pizza Sticks	8
✔ Cheese and herb pizza dough breadsticks with arrabiata sauce.	
Mini Corn Dogs	7
Eight honey battered mini dogs with mustard dipping sauce.	
Fried Pickles	9
✔ Eight IPA tempura battered spears with house chipotle ranch.	
Tempura Mushrooms	8
✔ Eight IPA tempura battered mushrooms with house chipotle ranch.	
IPA Onion Rings	9
✔ Beer battered onion rings with chipotle ranch.	
Buffalo Wings	12
Beer braised and fried, served with house bleu cheese, carrots, and celery.	
Stromboli Sophia	13
✔ Roasted red pepper, baby spinach, caramelized onion, asparagus, feta cheese and our four cheese blend. Served with arrabiata.	
Stromboli Luigi	14
Sopressata, ham, pepperoni, mushrooms, black olives and 4 cheese blend. Served with arrabiata.	
Nachos Carnitas	14
House braised pork, refried beans and housemade queso over a plate of warm corn chips. Topped with chipotle sauce, sour cream, four cheese blend, fresh cilantro, pickled jalapeños and salsa.	

SALADS

ADD To Any Salad: Grilled Chicken +\$4. Marinated Steak* +\$7.
Wild Cold Smoked Salmon or Grilled Prawns +\$7.

Caesar	sml/7 lrg/11
Chopped romaine, croutons and grated grana padano. Tossed in housemade Caesar dressing (made without raw eggs).	
Roasted Beet	sml/10 lrg/13
✔ With shallot, herbs, grape tomato, pepitas, goat cheese, arugula and spinach. Dressed with lemon vinaigrette.	
Pear Bleu	sml/10 lrg/13
✔ Fresh sliced pears, toasted walnuts, dried cranberries, and crumbled bleu cheese. Tossed with mixed greens and marionberry vinaigrette.	
Cobb	sml/11 lrg/14
Bacon, two fried blue cheese balls, fresh avocado, boiled egg, tomato, onion, dressed greens. Tossed in housemade blue cheese dressing.	
Power Bowl	sml/12 lrg/15
✔ Sweet potatoes, garbanzo beans, quinoa, kale, cauliflower, dried cranberries, shaved almonds, chopped fresh apple. Tossed in our lemon vinaigrette.	

HAND CRAFTED PIZZAS

Gluten Free Crusts Available. 10-inch crust is price of small.

Four Cheese Pepperoni	sml/18 lrg/26
Hideaway arrabiata, mozzarella, provolone, fontina, grana, and spiced pepperoni.	
The Greek	sml/19 lrg/28
✔ Artichoke hearts, wilted spinach, sundried tomatoes, kalamata olives, green onions, feta cheese on an arriabata and four cheese base.	
Add Homemade Andouille Sausage	sml/3 lrg/5
BBQ Pulled Pork	sml/19 lrg/28
House smoked pulled pork tossed in homemade BBQ sauce with fresh pineapple, green chilies, red onion and fresh cilantro on a garlic, olive oil and four cheese base.	
Garden Pesto	sml/19 lrg/28
✔ Asparagus, chèvre, roasted red peppers, black olives, green onion, and housemade basil pesto with a roasted garlic béchamel and our four cheese blend.	
Magnum Pi	sml/19 lrg/28
Hideaway arrabiata, four cheese, bacon & ham with fresh pineapple, pickled jalapeños, basil pesto.	
The House Combo	sml/19 lrg/28
Housemade Italian sausage, pepperoni, fresh roasted red pepper, mushrooms, black olives, red onion on an arrabiata and four cheese base.	
The Chuck Norris (It kicks ass!)	sml/20 lrg/30
Italian sausage, sopressata, pepperoni, and ham on an arrabiata and four cheese base with fresh roma tomatoes and housemade fresh mozzarella.	
Vegan Pizza	sml/22
✔ Flash fried cauliflower, asparagus, roasted red peppers, caramelized onion, and arugula on vegan cauliflower crust with our arrabiata sauce and vegan mozzarella cheese.	

BURGERS, SANDWICHES & SPECIALTIES

Gluten Free Buns Available!

Sandwiches served with housemade chips. Sub Hand Cut Fries, Sweet Potato Waffle Fries, or Tater Tots +\$2. Sub Onion Rings +\$4. Sub House Salad or Soup +\$3.

Truffle Mac & Cheese	13
Gruyere mornay, bacon, herbs, white truffle oil.	
Grilled Portabella Sandwich	13
✔ Garlic, herb, and olive oil marinated portabella cap with roasted red peppers, spinach, avocado, pepper jack cheese, and roasted tomato aioli on Texas toast bun.	
Beyond Burger	14
✔ A plant-based burger with no GMOs, soy, or gluten. Served with melted vegan cheese on a whole wheat bun. > add fresh avocado 1.99	
Santa Fe Chicken Sandwich	15
Grilled chicken breast, crisp bacon, green chile, pepper jack cheese, chipotle aioli, lettuce, and tomato on a Big Ed's Texas toast bun.	
Allentown Chicken Sandwich	15
Grilled chicken breast, candied bacon, provolone cheese, arugula, lemon vinaigrette, and tomato on a pretzel bun.	
Cuban Press Sandwich	14
Pulled pork, ham, pickles, gruyere cheese, mustard, pressed on a stadium roll.	

Rueben Sandwich	15
House braised corned beef, with sauerkraut, housemade 1,000 island dressing, and melted gruyere cheese. Grilled on Big Ed's marbled rye bread.	
Hideaway Bacon Cheese Burger*	14
Our 1/2 pound house-ground chuck & brisket, bacon, cheddar, roasted tomato aioli, lettuce, tomato, onion on a Big Ed's Texas toast bun.	
Road to Hana Burger*	15
Our 1/2 pound house-ground patty, with house pickled jalapeños, fresh pineapple, pepper jack cheese, roasted tomato aioli, lettuce, tomato and onion on a pretzel bun.	
John Wayne Burger*	16
Our 1/2 pound house-ground patty, bacon, pepper jack cheese, onion rings and housemade BBQ sauce, on a pretzel bun.	
Cheesy Prime Grinder*	17
All natural prime rib sliced thin, with four cheese, sautéed onions, banana peppers, and mushrooms. Served on a stadium roll with horseradish sauce and au jus on the side.	