

LUNCH MENU

APPETIZERS

Guacamole (vg) 17

Guacasabi (vg)
Wasabi, wonton chips 20

Ceviche de Pescado
Sea bass, aji amarillo, avocado, plantain chips 24

Ceviche de Camaron
Jalapeno crema, avocado,
heirloom corn tostadas 26

Hamachi Sashimi
Soy-honey vinaigrette 25

Chicken Tortilla Soup
Roasted tomato, panela cheese 16

Crispy Cauliflower (vg)
Hernando's ranch 18

Crudite (vg)
Hernando's ranch 12

Crispy Rock Shrimp Pequeñitos
Wasabi purée, chipotle crema 18/26

Alaskan King Crab Pequeñitos
Crispy wonton shell, herb aioli,
celery, cilantro, chile serrano 38

Tuna Tartare Pequeñitos
Guacasabi, dashi soy, wontons 20/25

Queso Fundido al Fuego
Flamed with tequila & rum 19

Wagyu Beef Flautas
Tomatillo-avocado salsa 19

Chicken Empanadas
Banana-habanero ketchup, mango slaw 17

Corn Empanadas
Cotija, banana-habanero ketchup, mango slaw 17

Small Caesar Salad 15

EMPANADAS
by TOMA

Beef Empanadas
Tomatoes, kalamata olives,
yellow onions 19

Cheese and Onion
Empanadas 19

Vegan Empanadas
Spiced green lentils,
potatoes, yellow onions 19

TASTE OF BAJA

The Taste of Baja Tierra
Corn Empanadas, Chicken Empanadas,
Beef Bocaditos 34

The Taste of Baja Mar
Tuna Tartare Pequeñitos, Rock Shrimp
Pequeñitos, Ceviche de Pescado 38

SALADS

Tablesider Caesar Salad (for one) 18

Heirloom Tomato Salad
Cucumber, red onion, jicama, radish, cilantro,
arugula, chile de arbol honey dressing 22

Hernando's Chop Salad (vg)
Black beans, corn, avocado, tomato,
jicama, pomegranate, crispy tortilla,
house vinaigrette 19

The Hideaway BLTA Salad
Applewood smoked bacon lardons, heirloom tomato,
avocado, seasonal fruit, ginger cilantro lime
dressing 24

Lobster Avocado Salad
Cucumber, cherry tomatoes, radish, ancho
chile vinaigrette 42

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ALLERGEN DISCLAIMER: OUR KITCHEN HANDLES
COMMON ALLERGENS; CROSS-CONTAMINATION MAY OCCUR. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY NEEDS.

LUNCH MENU

TIERRA

Carnitas

Salsa negra, mango slaw, tomatillo-avocado salsa 36

Prime New York Steak 12 oz
Chimichurri, oven-roasted garlic 65

Filet Mignon 6 oz or 8 oz
Chipotle béarnaise, oven-roasted garlic 49/64

Australian Wagyu Ribeye 12 oz
Black garlic purée, oven-roasted
garlic, arugula salad 95

El Vaquero
Center-cut New York, papas fritas, salsa chipotle 39

MAR

Chilean Sea Bass

Mango-papaya salsita, chile piquin glaze 53

Pescado Zarandeado

Branzino, salsa verde, salsa roja 56

Scottish Salmon

Mango-papaya relish 42

Gambas al Ajillo

Cherry tomatoes, white wine, garlic,
grilled bread 39

TABLITA

145

Choice of Two:

New York Steak, Carnitas, Shrimp,
Grilled Chicken Breast

UPGRADE

- + USDA Prime Ribeye..... \$30
- + 14 oz Lobster Tail..... \$55
- + Australian Wagyu Ribeye..... \$65
- + Australian Wagyu New York..... \$75
- + Hickory-Smoked Wagyu Brisket..... \$25
- + 6 oz Japanese A5 Wagyu Top Sirloin... \$50

Served with arroz, frijoles, guacamole, salsa fresca,
jalapeños, chiles toreados, rajas,
cipollinis, heirloom corn & flour tortillas

TABLESIDE

New York Wagyu Steak 16 oz
Margaret River Australian Wagyu with
a marbling score of 8-9, chimichurri 110

Tomahawk Steak 32 oz
Margaret River Australian Wagyu with
a marbling score of 5-6, chimichurri 155

36hr Sous Vide Brisket

Chile de arbol, chile guajillo,
cloves, allspice, garlic, ginger 40

Fajitas de Filet Mignon

Sweet peppers, slow-cooked onions, jalapeño 52

Fajitas de Pollo

Sweet peppers, slow-cooked onions, jalapeño 39

Fajitas de Hongos

Slow-roasted maitake and king trumpet mushrooms,
onions, crisp sweet peppers, garlic butter, jalapeño,
salsa de mantequilla, and queso Chihuahua 35

SANDWICHES

Sandwich de Pollo

Potato brioche bun, chipotle aioli,
dill pickles, lettuce, tomato 26

Sandwich de NY Steak

Crispy onion ring,
horseradish crema 34

Hamburguesa

Potato brioche bun, Hernando's secret
sauce, smoked mozzarella cheese,
Tillamook cheddar cheese, lettuce,
tomato, caramelized onion 28

VEGAN

Vegan Chile Relleno

Grilled corn, roasted Mexican
squash, charred red onions, garlic,
huitlacoche mushrooms, epazote 26

Vegan Fajitas de Hongos

Slow-roasted maitake and king
trumpet mushrooms, onions, crisp
sweet peppers, garlic, jalapeño,
chimichurri 35

SIDES

- Baja Fries.....13
- Papas Bravas.....13
- Esquites.....15
- Cilantro Lime Rice.....11
- Frijoles de la Olla (vg)..11
- Three Cheese-Chorizo
- Mac & Cheese.....18
- Roasted Brussels Sprouts..17
- Broccolini (vg).....17
- Roasted Cipollini Onions..14
- Rajas.....12
- Puré de Papa.....14

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lime dressing 24

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ancho chile vinaigrette 42

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Australian Wagyu Ribeye 12 oz

Black garlic purée, oven-roasted garlic, arugula salad 95

A5 Kagoshima Filet 8 oz

Black garlic purée, oven-roasted garlic 165

Grilled Lamb Chops

Peach mole, grilled seasonal fruit 62

Roasted Chicken Breast 10 oz

Mantequilla blanca 36

El Vaquero

Center-cut New York, papas fritas, salsa chipotle 39

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Mango-papaya salsita, chile piquin glaze 53

Pescado Zarandeado

Branzino, salsa verde, salsa roja 56

Scottish Salmon

Mango-papaya relish 42

Branzino Frito

Cucumber, radish, tajín lime,
cilantro-chile serrano aioli 42

Pan-Roasted Scallops

Tequila-habanero cream sauce,
jicama-cilantro slaw 52

Gambas al Ajillo

Cherry tomatoes, white wine, garlic,
grilled bread 40

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VEGAN

Vegan Chile Relleno

Grilled corn, roasted Mexican squash, charred red
onions, garlic, huitlacoche mushrooms, epazote 26

Vegan Fajitas de Hongos

Slow-roasted maitake and king trumpet mushrooms, onions,
crisp sweet peppers, garlic, jalapeño, chimichurri 35

SPIRITS

TEQUILA

	BLANCO/ PLATA	REPO	AÑEJO	EXTRA AÑEJO
818	23	25	-	-
Casa Dragones	21	-	-	-
Casa Mexico	21	-	23	-
Casamigos	21	23	25	-
Clase Azul	36	43	170	-
Dan Fulano	23	25	29	-
Don Julio	21	23	29	-
Don Julio 1942	-	-	45	-
Etereo	-	-	33	-
Fortaleza	23	25	29	-
Jose Cuervo, <i>Reserva De La Familia</i>	-	-	-	56
Komos	-	-	-	131
Komos, Reserve	-	-	-	43
LALO	21	-	-	-
Mandala	31	36	51	71
Nuda	25	31	43	56
Ocho	21	23	-	-
Siete Leguas	21	23	-	-
Tears of Llorona	-	-	-	51

CRISTALINO/GOLD/ROSA

Calirosa, Rosa Blanco	21
Calirosa, Rosa Añejo	29
Don Julio Rosado	33
Komos, Rosa	41
Clase Azul, Gold	71
Komos, Cristalino	41

COGNAC

Cardinal du Four	57/1 oz or 100/2 oz
Hennessy VSOP	23
Hennessy XO	49
Rémy Martin	23
Rémy Martin 1738	26
Rémy Martin XO	56

MEZCAL

*Del Maguey, Chichicapa	31
*Del Maguey, Vida	21
*Dos Hombres	25
*Illegal, Joven	23
*La Luna Mansa	25
Los Vecinos, Espadín	21
Los Magos (Sotol)	21
Xicaru Pechuga Mole	25

SCOTCH

Glenlivet 12yr	21
Lagavulin 16yr	23
Laphroaig 10yr	21
Macallan 12yr/18yr	23/71
Oban	23
Johnny Walker Black/Blue	23/51

WHISKEY

Bulleit Bourbon/Rye	31/31
Basil Hayden	25
Frank August	25
Evan Williams	21
Jack Daniels	21
Knob Creek	23
Old Overholt Rye	19
Whistlepig Rye	21
Talisket 10yr	23
Woodford	23
Woodford Reserve	23

VODKA

Chopin	31
Grey Goose	21
Belvedere	25
Tito's	21
Ketel One	23

WINE

Sparkling

		GLASS	BOTTLE
NV	Sparkling Brut, Semiplume Non-Alcoholic	20	-
NV	Prosecco di Valdobbiadene, Adami Treviso, Italy	19	58
NV	Cremant D'Alsace, Rosé, Lucien Albrecht Orschwihr, France	19	70
NV	Champagne, Nicolas Feuillate Chouilly, France	23	86
NV	Champagne, Veuve Clicquot Reims, France	-	145
2012	Champagne, Dom Perignon Hautvillers, France	-	800
NV	Champagne, Ace of Spades Chiguy-les-roses, France	-	850

Rosé

		GLASS	BOTTLE
2020	Domaine de Triennes Provence, France	19	60

White

		GLASS	BOTTLE
2020	Pinot Grigio, Scarbolo Friuli Venezia, Giulia, Italy	18	60
2023	Sancerre, Les 7 Hommes Loire Valley, France	20	74
2019	Albarino, Turonia Rias Baixas, Spain	19	60
2022	Chardonnay, Flowers Sonoma Coast, CA	24	90
2022	Sauvignon Blanc, Emmolo Napa Valley, California	19	60
2023	Vermentino, Kazaisu Provence, France	19	60
2024	Sauvignon Blanc, LOST in France	20	74
2020	Chardonnay, Cakebread Napa Valley, CA	-	95
2018	Chardonnay, Kistler Russian River Valley, CA	-	162
2018	Chardonnay, Viñas de Garza Valle de Guadalupe, Mexico	-	95

WINE

Red

		GLASS	BOTTLE
2022	Cabernet Sauvignon, Quilt Napa Valley, CA	19	60
2021	Pinot Noir, Alta Maria, 'Bien Nacido' Santa Maria Valley, CA	19	60
2021	Malbec, Tahuan Mendoza, Argentina	19	60
2018	Pinot Noir, As One Cru Napa Valley, CA	26	96
2018	Tempranillo, Bodegas Muga, 'Reserva' Rioja, Spain	26	96
2020	Merlot, Three Palms Vineyards, Duckhorn Napa Valley, CA	-	225
2020	Margaux, Château Kirwan Bordeaux, France	-	300
2019	Cabernet Sauvignon, Opus One Napa Valley, CA	-	600
2022	Cabernet Sauvignon, Caymus Napa Valley, CA	-	188
2019	Cabernet Sauvignon, Hundred Acres Howell Mountain, Napa CA	-	860
2018	Cabernet Sauvignon, Silver Oak Napa Valley, CA	-	220
2020	Cabernet Sauvignon, Stag's Leap Wine Cellars Napa Valley, CA	-	122
2021	Pinot Noir, Sanford Sta. Rita Hills, CA	-	99
2015	Nebbiolo, 'Década', Vinicola Detorno Valle de Guadalupe, Mexico	-	140
2019	Pinot Noir, Patz & Hall Sonoma Coast, CA	-	115
2012	Cabernet Sauvignon, Freemark Abbey Napa Valley, CA	-	150
2013	Super Tuscan, Valadorna Tuscany, Italy	-	150

DESSERTS

Flan \$18

Añejo tequila, lime zest

Churros \$18

Chocolate and strawberry prickly pear sauces

Chocolate Cake \$32

Candied golden wild cherries

Galletas a la Hideaway \$16

Assortment of berries & cream, spiced chocolate chip, churro, & Mexican wedding cookies

Chocolate Hazelnut

Empanadas by TOMA* \$16

Dusted with cinnamon sugar and served with homemade dulce de leche and whipped cream

Hot Chocolate \$18

Hot Valrhona chocolate infused with cinnamon and dulce piloncillo, served with crispy buñuelos filled with cajeta whipped cream.

AFTER DINNER

Espresso Martini \$19

Vodka, espresso, Caffe Lolita

Smith Woodhouse 10yr \$18

Late Bottled Vintage Port

Carajillo \$20

Licor 43, espresso

Irish Coffee \$20

Baileys Coffee \$20

HOT BEVERAGES

Espresso \$5

Double Espresso \$7

Coffee \$5

Latte \$6

Cappuccino \$6

Hot Tea \$5

*The
Hideaway*

AVAILABLE EVERY SATURDAY & SUNDAY | 11AM TO 4PM

BRUNCH

A LA

Hideaway

Popsicle COCKTAILS

Strawberry & Mint
Gin, prosecco, strawberry,
mint, lemon, Aperol spritz 17

Mango
Tequila, mango, pineapple,
lime 17

Kiwi & Lime
Prosecco, kiwi, lime 17

TRY OUR NEW *Margarita Flights*

Tableside Margaritas 19
Margarita Flight 33

Entrées

Avocado Toast

Toasted Rockenwagner sourdough, Hass
avocados, extra virgin olive oil, heirloom
cherry tomatoes, watermelon radish,
Valencia oranges 22
+ Butter-poached Maine lobster 24

French Toast

Cornflake-crust ed brioche in an egg custard,
guava compote, strawberry whipped cream,
candied Nueske bacon 25

Belgian Waffles

Served with a dulce piloncillo syrup,
topped with whipped cinnamon cream,
maple syrup butter 25
Choice of:
+ Banana | + Blueberry | + Strawberry

Chilaquiles

Toasted heirloom corn tortilla chips, chile
de arbol cream sauce, Chino Farm scrambled
eggs, crema fresca, pickled onions,
smoked cotija cheese 22
+ Grilled 6 oz. Chicken Breast 14
+ Grilled 6 oz. Skirt Steak 22

Steak & Eggs

Grilled 6 oz. filet, crepa de huevo filled
with applewood-smoked bacon, queso chihuahua,
salsa ranchera 48

Eggs Benedict

Sous vide Chino Farm eggs, honey baked
ham, chipotle hollandaise, Rockenwagner
English muffin, fingerling potatoes, and
jalapeño hash 24

Lobster Frittata

Butter-poached Maine lobster, Chino Farm
eggs, Yukon Gold potato, fennel, cream,
parmesan, herb salad 46

Breakfast Burger

Potato brioche bun, wagyu beef patty,
sunny-side-up egg, applewood-smoked bacon,
heirloom tomato, aged white cheddar,
black truffle aioli 26

Hideaway's Churro Sticky Bun

Puff pastry, toasted pecan,
applewood-smoked bacon crumble, dulce de
leche, horchata anglaise 14

Sides

Crispy Applewood Smoked Bacon.....9
Breakfast Potatoes.....8
Fresh Fruit.....9

TACOS

Minimum order of two

Grilled Chilean Sea Bass Taco

Mango and papaya pico de gallo, soy-chile piquín glaze 10

Japanese A5 Taco

Seared A5, shredded romaine and shiso, lime-chile serrano, marinated tomatoes 10

Yukon Gold Potato Taco

Cotija, Chihuahua and Oaxacan cheese, chipotle crema 7

Grilled Prime New York Taco

Sweet caramelized onion, guacamole, salsa fresca 9

Carnitas Taco

Slow-cooked pork shoulder, guacamole, pickled onion 7

Grilled Petaluma Chicken Breast Taco

Chile de árbol sauce, pico de gallo, guacamole 7

Ground Margaret River Wagyu Taco

Oaxacan cheese, shredded lettuce, tomatoes, crema fresca 7

Baja Style Fish Taco

Tempura-battered Pacifico striped bass, mango-chayote cabbage, chipotle aioli 8

TAQUITOS

Heirloom Blue Corn Wagyu Beef Taquitos

Slow-braised Margaret River Wagyu beef, crispy blue corn tortillas, tomatillo-avocado sauce, pickled onions and cilantro 15

*The
Hideaway*

Lunch Prix Fixe Menu

\$35 PER PERSON

Available Monday - Friday, 11:30am - 4pm

UNO

Choice of

Corn Empanadas

Cotija, banana-habanero ketchup, mango slaw

Chicken Empanadas

Banana-habanero ketchup, mango slaw

Beef Bocaditos

Handmade pastries filled with beef picadillo, capers, olives, tomato, raisins, chipotle crema

Mixed Green Salad

Jicama, cherry tomatoes, chile de arbol dressing

Ceviche Pequeñito

Crispy blue corn tortilla, Pacífico Bass, jalapeño crema

DOS

Choice of

Chilaquiles

Heirloom corn tortilla chips, chile de arbol cream sauce, Chino Farm sunny-side up egg, cilantro, pickled onions, smoked Cotija
+ 36-Hour Sous Vide Brisket
+ Pan Roasted Chicken Breast

Hideaway's Omelette

Cotija, Oaxacan, and Manchego cheese mix, rajas, jalapeños, salsa de molcajete

Baja Fish Tacos

Crispy Sea Bream, chipotle aioli, mango slaw, pickled jalapeño

Short Rib Enchiladas

24-hour beef short rib, Oaxacan cheese, chile guajillo sauce

Chicken Enchiladas

Braised chicken breast, chipotle chiles, onions, Oaxacan cheese

Rosa Verde Ensalada

Butter lettuce, roasted jalapeño green goddess dressing, crispy sweet Argentinian shrimp

TRES

Choice of

Flan

Añejo tequila, lime zest

Pink Champagne Sorbet

Chocolate Chip Spiced Cookie

Churro Cookie

CAFÉS

Café de Olla.....\$5.5
Espresso.....\$5.5
Latte.....\$6.5

Cappuccino.....\$6.5
Carajillo.....\$12.5
Espresso, Licor 43, ice

The Hideaway



La Cantina Hour

Daily 3pm - 6pm

The Hideaway

COCKTAILS

Poblano Escobar..... 12

Mezcal, Combier, agave, pineapple, poblano, lemon

Tommy Margarita..... 12

Tequila, agave, lime

Paloma Especial..... 12

Tequila, Cocchi Americano, grapefruit

Kiwifruit..... 12

Tequila, orgeat, kiwi, pineapple, lime

BITES

Corn Empanadas..... 12

Handmade pastries filled with roasted corn, caramelized onions, roasted red bell peppers, Cotija, mango slaw, banana-habanero ketchup

Wagyu Beef Flautas..... 12

Ground Wagyu beef, potato, onions, garlic, tomato, tomatillo-avocado salsa

Pork Chicharrónes..... 12

Puffed pork skin, crispy pork belly, jalapeño crema

Hamburguesa a la Hideaway.... 24

[Served with fries]

Ground tri tip and short rib, potato brioche bun, Hernando's secret sauce, smoked mozzarella cheese, Tillamook cheddar cheese, lettuce, tomato, caramelized onion

The Hideaway Philly..... 20

[Served with onion rings]

Thinly shaved steak, pan-roasted peppers and onions, melted Mexican cheese blend (Oaxaca, Cotija & Chihuahua), brioche roll, fire-roasted poblano spread with garlic, cilantro, Thai basil, habanero, lime, mayo

Menu available only at the bar

