

HIDE + SEEK

Weekday Lunch

MONDAY - FRIDAY 11AM-3PM

HOUSE COBB

cucumber, tomato, pickled onion
avocado, goat cheese crouton, bacon,
poached egg, dijon lemon vinaigrette

\$17

TOMATO AND KASSERI SALAD

tapenade, filo wrapped kasseri,
preserved lemon vinaigrette

\$18

CAULIFLOWER STEAK

herb farrotto, pickled onion, golden
raisin gastrique

\$18

BURRATA

strawberry, rhubarb, saba, walnut

\$20

GRILLED OYSTERS

urfa chile compound butter, parmesan

\$21

SEARED SCALLOPS

blood orange, salsify,
crispy rice

\$38

(sandwiches come with choice of frites or house salad)

SPINACH ARTICHOKE

sourdough, spinach artichoke
spread, fontina

\$16

GRILLED CHEESE

french bun, calabrian chili aioli, pickle

CHEESEBURGER

american cheese, red onion,
special sauce

\$18

CAMPANELLE

garlic cream, corn, guanciale,
marinated tomato, espelette

\$18

BUCATINI

cacio e pepe, pecorino,
black pepper

\$18

STEAK AND FRITES AU POIVRE

strip steak, peppercorn
sauce, frites, garlic aioli

\$30

Add Ons

Shrimp \$11 | Chicken \$8 | Steak \$12

Sides \$12

Fruit And Ricotta | Glazed Carrots | Frites

Dessert

HOUSEMADE ICE CREAM \$4

strawberry | chocolate | white chocolate

STRAWBERRY ALMOND CAKE \$12

strawberry ice cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please let us know if you have any dietary restrictions.

HIDE + SEEK

Cocktails \$14

Sunrise Mule

skeptic vodka, blood orange,
nardini, lemon, ginger ale

Olive Martini

skeptic vodka, peppered olivebrine,
olive oil, pickled dill

Venetian Spritz

aperol, chinotto,
valdo prosecco

Birds And The Bees

818 tequila blanco, cardamom, elderflower,
chamomile, honey, ginger, lemon

Endless Summer

citadelle gin, watermelon,
lemon, aperitivo, granita

Mixed Signals

del amigo mezcal, aperol, lemon,
improved honey, yellow chartreuse

Wine

CHAMPAGNE + SPARKLING

VALDO Valdobbiana, Italy, Prosecco, DOC	12		48
BISOL JEIO Veneto, Italy, Jeio Prosecco Rosé	13		52
NICOLAS FEUILLATTE Chouilly, France, Brut	20		80
VEUVE CLICQUOT Reims, France, Brut	39		150
DOM PÉRIGNON Épernay, France, Brut	95		575
RUINART Reims, France, Rosé			275
PERRIER-JOUËT BELLE ÉPOQUE Épernay, France, Brut			395

WHITE

ANTXIOLA Basque Country, Spain, Getariako Txakolina	12		48
DOURTHE Bordeaux France, Sauvignon Blanc	13		52
CHÂTEAU DE SANCERRE Sancerre, France, Sauvignon Blanc	21		84
FOLLY OF THE BEAST Central Coast, CA, Chardonnay	16		64
JORDAN Russian River Valley, CA, Chardonnay	22		88
DANIEL-ETIENNE Burgundy, France, Chablis			125

ROSÉ

PEYRASSOL Côtes de Provence, France	12		48
SUMMER WATER Central Coast, CA	13		52

RED

BODEGAS HERMANOS PECIÑA La Rioja, Spain, Rioja Tinto	15		60
J. CHRISTOPHER Willamette Valley, OR, Pinot Noir	18		72
EN ROUTE Russian River Valley, CA, Pinot Noir	25		100
MERF Columbia Valley, WA, Cabernet	16		64
AUSTIN HOPE Paso Robles, CA, Cabernet	24		96

Beer \$7

Coors Banquet | Estrella Damm Lager | Sex and Candy IPA