



# { BEER }



## LOCAL BEERS ON TAP

Here at the Village Hideaway we focus on featuring as many local Breweries as we can. We'd like to introduce you to beers from our area. Ask about our selection. Prices may vary. Flights Available!

## BOTTLED BEER

Bud Light, Michelob Ultra, Yuengling, Coors Light, Miller Light \$5

Blue Moon, Setlla Artois, Corona Light \$6

# { WINE }



## CK Mondavi 6 / 25

Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet, Pino Noir, Chardonnay

**Seeker Pinot Noir, France** 8 / 36

**Angeline Chardonnay, CA** 9/40

**Cielo Pinot Grigio, CA** 9 / 36

**Joel Gott Sauvignon Blanc, CA** 9 / 40

# { HAPPY HOUR }

Happy Hour runs from 3pm to 6pm Monday through Friday

## Snack Specials



### HALF WRAP & SOUP

Half Fried Chicken Caesar or Italian Club Wrap And a Cup of Soup \$7.95

### TACO DUO

Grilled Chicken, Pork or Shrimp, Cilantro Slaw, Cheddar and Chipotle Aioli \$5.95

### BBQ SANDWICH & FRIES

Smoked BBQ Pork or Chicken with Sweet Baby Rays BBQ on a Soft Roll with Fries \$5.95

## Bar Specials

**Domestic Bottle Beer** \$1 off

**Mondavi Wine by the glass** \$4

**House Spirits (1.25 oz)** \$3.50

Happy Rita / Tequila Sunrise / Mimosa / Bloody Mary / Cosmos \$4

# { COCKTAILS }



## **NEW** Beach'n It

Light Rum, Triple Sec, Banana, Amaretto, Pineapple and a splash of Peach Schnapps, Pineapple Juice, Splash of Cranberry \$12

## FANCY MARGARITA

Avion Tequila, Cointreau, Splash of OJ, and Treas Agave. Topped of with Grand Marnier \$15

## TRADITIONAL MARGARITA

Jose Cuervo, Triple Sec and Tres Agave \$12

## PEACH ON THE BEACH

Light Rum, Triple Sec, Peach Schnapps, Pineapple Juice, Splash of Cranberry \$10

## SUNBURST

Light Rum, Banana, OJ, Pineapple and a splash of Grenadine \$10

## **NEW** HIDEAWAY STRESS RELIEVER

Absolute Vodka, Malibu Coconut Rum, Peach Schnapps with Orange, Pineapple and Cranberry \$12

## **NEW** BUSHWACKER

Light Rum, Crème de Cocoa, coffee liqueur & ice cream topped with 151 proof rum. \$14

# { BEVERAGES }

## TONY BELLE'S SWEET TEA

Bottomless, Sweet or Unsweetened \$3

## FOUNTAIN DRINKS

Coke, Diet coke, Sprite, Dr. Pepper Hi-C Lemonade & Barq's Root Beer \$3

# { SHAREABLE STARTERS }

## **FRIED MOZZARELLA**

Hand made mozzarella sticks with marinara sauce \$9.95

## **FRIED PICKLES**

Cornmeal Dusted \$7.95

## **LOADED RIPTIDE FRIES**

Dusted with our signature Riptide Rub and smothered in Queso and Cheddar Cheeses. Finished with Bacon Relish, Candied Bacon, and Scallions \$10.95

## **ONION RINGS**

Beer Battered Served with Cajun Remoulade \$7.95

## **SPINACH ARTICHOKE DIP**

Creamy Spinach, and Artichoke Hearts Served Piping Hot with Lahvosh Chips for Dipping \$10.95

## **COCONUT SHRIMP**

Hand Battered Coconut Shrimp Over Mixed Greens Finished with Boom Boom Sauce \$15.95

## **LOADED CHIPS & SALSA**

Topped with Queso, Guajillo Salsa, Jalapeno and Scallion \$8.95

## **CHEESY BREAD**

Parmesan and Mozzarella on Traditional Dough Served with a Side of Marinara \$11.95

## **NEW SMOKED AHI TUNA DIP**

Smoked Tuna, Onion, Celery with Citrus Aioli Lavosh Crackers \$12.95

## **KICK IT UP A NOTCH**

Add to Any Chip Selection or Fries: Queso Blanco...\$4 | Fire Roasted Chicken...\$5

# { SOUP & SALADS }

## **LOCAL SMOKED CHICKEN & CONECUH SAUSAGE GUMBO**

AWARD WINNING RECIPE Featuring Local Conecuh Sausage, Andouille and chicken \$8.50

## **WEDGE SALAD**

Iceberg Lettuce with Bacon, Blue Cheese and Tomato Creamy Ranch Dressing \$7.95

## **FARM GREENS SALAD**

A Blend of baby lettuces, Blue Cheese, Marinated Tomatoes and Kalamata Olives Balsamic Vinaigrette

## **CAESAR SALAD**

Romaine Lettuce, Parmesan Cheese and Croutons with Traditional Caesar Dressing SM \$6.95 LG \$8.95

## **SIDE SALAD**

Mixed Greens, Cherry Tomato, Cucumber & Cheddar Cheese \$5.95

## **DRESSING SELECTIONS:**

Ranch, Honey Mustard, Blue Cheese and Balsamic Vinaigrette

## **COBB SALAD**

Mixed Lettuce Smoked Ham, Turkey, Feta, Bacon, Cucumber, Tomato and Hard Boiled Egg. Creamy Ranch Dressing \$14.95

## **MAKE IT A MEAL - ADD TO ANY SALAD:**

**Chicken** \$5.00

**Gulf Shrimp** \$7.00

HEALTH ADVISORY: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# { AMERICAN PUB GRUB }

## WINGS

Break out of the normal chicken wing routine with our JUMBO wings tossed in our Rip Tide Rub. 6 - \$8.95 12 - \$17.95 18 - \$26.95  
– Select one of our signature dipping sauces: Mild, Hot, Carolina Reaper, Thai Sweet Chili, BBQ, Ranch or Honey Mustard

## CHICKEN TENDERS

We brine our chicken in Tony Belle's Famous Sweet Tea, herbs, and aromatics. Always made fresh to order piled high with fries and honey mustard dressing. \$10.95

## TACOS

Three Flour Tortillas Stuffed with Cilantro Lime Slaw, Your Choice of Meat and Finished with Chipotle Aioli Chicken - \$13.93 Mahi - \$17.95 Shrimp - \$15.95

## THREE CHEESE MANICOTTI

Fresh Pasta Filled with Ricotta, Parmesan and Spinach Smothered in Cheese Sauce and Baked to Perfection \$13.95

## MEATBALL DELUXE

Cavatappi Pasta with Classic Red Sauce Topped with a blend of Mozzarella, Provolone and Parmesan and Baked to Perfection \$12.95

## WOOD FIRED CHICKEN ALFREDO

Baked Cavatappi Pasta with Our House Garlic Alfredo and Tender Chicken. Finished with Parmesan and baked to Perfection \$13.95

## MACARONI & CHEESE

Elbow Macaroni Smothered in Sharp Cheddar, Long Horn, and Provolone Cheeses Finished with Classic White Sauce and Italian Bread Crumbs \$9.95

# { PIZZA }



**Gf** Make any small pizza on a 12" GLUTEN FREE crust add \$2

## HIDEAWAY

House Red Sauce, Pepperoni, Sausage, Bacon, Mushroom, Green Pepper, Olives, Red Onion, Tomato & Blended Cheeses LG: \$24.95 SM: \$18.95

## HAWAIIAN BBQ

Mango BBQ, Smoked Chicken, Canadian Bacon, Pineapple, Red Onion and Jalapeno LG: \$23.95 SM: \$17.95

## SIMPLY CHEESE

House Red Sauce and Blended Cheeses Finished with Olive Oil and a Dusting of Parmesan & Herbs LG: \$19.95 SM: \$15.95

## GARDEN VEGGIE

House Red Sauce, Mushrooms, Peppers, Olives, Spinach, Tomato and Red Onion & Blended Cheeses LG: \$22.95 SM: \$16.95

## THE CARNIVORE

House Sauce, Pepperoni, Bacon, Italian Sausage, Canadian Bacon & Blended Cheeses LG: \$25.95 SM: \$19.95

## ULTIMATE PEPPERONI

House Red Sauce, Pepperoni & Cheese Finished with Parmesan and Herbs LG: \$21.95 SM: \$17.95

## House Specialty Pies

### SPINACH & ARTICHOKE ALFREDO

Spinach, Artichokes and Parmesan Creamy Roasted Garlic Alfredo LG: \$23.95 SM \$17.95

### SPICY MEATBALLS & PEPPERONI

Diablo sauce, Italian Meatballs & Pepperoni Finished with Parmesan LG: \$25.95 SM: \$19.95

# NEW { CALZONES }

## The Italian

Stuffed with Pepperoni, Italian Sausage, Bacon, Artichoke Broccoli and Blended Cheeses. \$14

## The Venetian

Stuffed with Hummus, Spinach, Mushroom, Olives and Tomato \$12.00

# { SIGNATURE DISHES }

## LOCAL GULF COAST FISH & CHIPS

Lightly Battered with Seasoned Fries, Cole Slaw and Cajun Remoulade \$18.95

## LOCAL FRIED GULF SHRIMP

Hand Battered with Seasoned Fries, Cole Slaw, Lemon and Cajun Remoulade Sauce \$21.95

## NEW PECAN SMOKED SALMON

Scottish Salmon Smoked in House Over a Warm Salad of Orzo, Broccoli, Olives and Bell Peppers Finished with lemon, Basil and Olive Oil \$19.95

## LOCAL SHRIMP & GRITS

Bayou Le Batre Shrimp, Smoked Gouda Cheese Conecuh Sausage Grits with Smoked Bacon and Garlic Cream \$21.95

## NEW LOCAL BRONZED MAHI

Lightly Blackened Mahi Mahi Over Wilted Spinach Tomato and Arugula Salad Lemon Vinaigrette \$22.95

# { BURGERS, WRAPS & SANDWICHES }



## ALABAMA SLAM-MA

Half Pound Beef Patty with Bacon Relish, Cheddar Cheese and Candied Bacon \$14.95

## BLACK & BLUE

Half Pound Hideaway Blend Ground Beef Blackened. Topped with Smoked Bacon and Blue Cheese \$16.95

## CHICKEN CAESAR WRAP

House recipe fried tenders, romaine lettuce, Parmesan and classic Caesar dressing, in flour tortilla \$11.95

## THE SMOKE

Two House Smoked Pork Butt Sandwiches with Mango BBQ on Brioche Roll with Slaw and Wickle's Pickles \$13.95

## NEW BLACKENED MAHI SANDWICH

Gulf Mahi Mahi Blackened Cajun Remoulade, Lettuce and Tomato \$17.95

## NEW MUSHROOM SWISS

Half Pound Hideaway Blend Ground Beef Topped with Sautéed Onions, Mushrooms and Swiss Cheese \$15.95

## AMERICAN PUB DELUXE

Half Pound Hideaway Blend Ground Beef, Lettuce, Tomato and Onion. Add Bacon or Cheese for \$1 \$12.95

## SMOKEHOUSE BLT

Pecan Smoked Bacon, Lettuce, Vine Ripe Tomatoes and Bacon Aioli on Sourdough Bread \$12.95

## TURKEY BACON & AVOCADO

Shaved Turkey, Crisp Bacon and Avocado Spread Served on Toasted Brioche Bun \$13.95

## GULF SHRIMP WRAP

Gulf Shrimp, House Mixed Greens and Remoulade Sauce Wrapped in Sun Dried Tomato Tortilla \$14.95

# { SIDES & SAUCES }

## SIDES

Seasoned Fries, Green Beans, Steamed Broccoli, Gouda Grits and Cole Slaw \$3.95

## SUBSTITUTIONS

in Place of Fries Onion Rings, Side Salads \$2.95

## SAUCES (4OZ) \$2.50

Ranch, Blue Cheese, Balsamic or Honey Mustard Mild, Hot or Carolina Reaper wing sauces Tartar, Cocktail, Remoulade or House Marinara

# { SWEETS }



## ICE CREAM CAKE

Vanilla, Chocolate and Strawberry Ice Cream Dusted in Oreo Cookie Crumbs Strawberry Compote \$8.99

## NEW HOT BANANA CREAM CHEESE PIE

Creamy Banana, Philadelphia Cream Cheese and Nilla Wafers in Gaham Cracker Crust \$10.95

## ICE CREAM BY THE SCOOP

Vanilla, Chocolate, or Strawberry \$2.50

## NY STYLE CHEESECAKE

Creamy Deep Dish Cheesecake with Grahm Cracker Crust. Finished with Berry Compote and Whipped Cream \$8.99