

The Hideaway

LUNCH THREE COURSE MENU \$29
11AM - 4PM

WAVE, DOS, TRES

UNO

Sopa Del Dia
Chef's soup of the day.

Corn Empanadas
Handmade pastries filled with roasted corn, caramelized onions, roasted red bell peppers, cotija, banana-habanero ketchup.

Chicken Empanadas
Handmade pastries filled with chicken picadillo, banana-habanero ketchup.

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

Wagyu Flautas
Ground Wagyu beef, potato, onions, garlic, tomato, cheese, tomatillo avocado salsa.

Tuna Tartare Pequeñitos
Ahi tuna, yuzu, dashi soy, guacasabi, crispy wontons.

Wagyu Beef Tartare
Wagyu tri-tip, cured egg yolk, capers, cornichons, horseradish, blue corn shells.

Grilled Vegetable Salad
Grilled corn, red onions, baby squash, asparagus, romaine, roasted jalapeño dressing.

DOS

Caesar Salad
Romaine hearts, parmesan, anchovies, croutons. Served with rice and beans.

- + 36 Hour Brisket Birria
- + Pan Roasted Chicken Breast
- + Grilled Salmon.....\$7
- + Grilled Shrimp.....\$9
- + Grilled Filet Mignon.....\$12

Hernando's Fajitas
Slow cooked sweet onions, red, green & yellow bell peppers, chile poblano, extra virgin olive oil. Choice of corn or flour tortillas. Served with rice and beans.

- + 36 Hour Brisket Birria
- + Pan Roasted Chicken Breast
- + Grilled Salmon.....\$7
- + Grilled Shrimp.....\$9
- + Grilled Filet Mignon.....\$12

Baja Fish Tacos
Crispy Sea Bream, chipotle aioli, mango slaw, pickled jalapeño. Choice of flour or corn tortillas. Served with rice and beans.

Heirloom Tomato & Avocado Salad
Heirloom tomato, cucumbers, croutons, red onions, avocado, jicama, radish, arugula, mint, cilantro, chile de arbol vinaigrette.

- + 36 Hour Brisket Birria
- + Pan Roasted Chicken Breast
- + Grilled Salmon.....\$7
- + Grilled Shrimp.....\$9
- + Grilled Filet Mignon.....\$12

Short Rib Enchiladas
24 hour beef short rib, Oaxacan cheese, chile guajillo sauce. Served with rice and beans.

Hamburguesa
Ground beef, potato brioche bun, Hernando's secret sauce, smoked mozzarella cheese, Tillamook cheddar cheese, lettuce, tomato, caramelized onion. Served with fries.

TRES

Flan
Añejo tequila, lime zest
Pink Champagne Sorbet

Churros
Oaxacan chocolate sauce, strawberry prickly pear
Margarita Sorbet
+ Luna Azul Tequila Shot.....\$8

CAFÉS

Café de Olla \$5
Espresso \$5
Latte..... \$6

Carajillo
Espresso, Licor 43, ice..... \$20
Cappuccino..... \$6