



STARTERS

STL T-RAVS

handmade brisket ravioli toasted and served with our famous marinara 11

CHICKEN & WAFFLES

hand breaded in our Chef's secret flour mix fried and served on a waffle and drizzled with syrup 16

WINGS

house brined chicken wings fried and tossed in your choice of sauce
BUFFALO, BBQ, SPICY BBQ, THAI CHILE 16.50

SICILIAN MEATBALLS

served with our famous marinara sauce topped with parmesan and served with garlic toast points 15.50

POUTINE

house fries topped with Wisconsin cheese curds and Chef's rich burgundy gravy 14.50 | brisket +5.25

HIDEOUT PRETZEL

jumbo pretzel served with our cheese fondue and honey mustard large enough to share 14.50

FRIED PICKLES

our house made pickles fried in beer batter with spicy ranch dipping sauce 9.25

FRIED GARLIC CHEESE CURDS

fried garlic cheese curds served with our famous marinara or ranch 11

SALAD/WRAPPS

Turn your salad into a wrap +1.50

SALAD DRESSINGS:

ranch, caesar, blue cheese, honey mustard, house vinaigrette

CHICKEN CAESAR

romaine, croutons, parmesan cheese and house made caesar dressing 16.50

CHOP

romaine, grilled chicken, hard boiled eggs, bacon, tomatoes, avocado and blue cheese crumbles 17.50

STEAK SALAD

steak, romaine, blue cheese crumbles, tomatoes, red onions, cucumbers, cranberries 20

BUFFALO

CHICKEN WRAP
fried or grilled chicken tossed in hot sauce served in a tortilla shell with lettuce, tomato, red onion and cheese 16.50

CHILI 8.50

SOUP OF THE DAY 8.50

KIDS

served with house fries; for 12 and under only all Kids Meal's 8.00

MAC N CHEESE

CHEESEBURGER

GRILLED CHEESE

CHICKEN TENDERS

choice of ranch/BBQ honey mustard

HANDHELDS

our signature hamburgers are made with select brisket, short rib, and chuck blend. We smash them on a flat top to sear in great flavor. All served with fries
Add a fried egg to any burger 1.50

JP'S DOUBLE SMASHED BURGER

2 slices of Vermont cheese 4 pieces of bacon, caramelized onions, layered on 2 smashed burgers 22

SMASHED BURGER

single 15 | double 19
cheese +1 | bacon +2

MUSHROOMS BURGER

smashed burger with sauteed mushrooms, garlic herb aoli, topped with mozzarella on a pretzel bun
single 17 | double 20

MONTE CRISTO

double layered with ham, turkey, jack and cheddar cheese, dipped in our sweet batter and fried golden brown. Served with a strawberry jam 15.50

TWISTED REUBEN

prime smoked brisket, smoked cabbage with jack cheese, house made thousand island served on grilled marbled rye 19

CHICKEN SANDWICH

grilled/blackened/fried 16
cheese +1 | bacon +2

FISH TACOS

2 grilled, fried or blackened Icelandic cod with fresh avocado, southwest slaw, finished with cilantro lime crema 17

ENTREES

NY STRIP STEAK

10 OZ NY Strip with compound butter house fries and roasted vegetables 29

SMOTHERED CHICKEN

grilled or blackened chicken breast topped with sautéed mushrooms, red peppers, onions then smothered with pepperjack cheese served with roasted vegetables and mashed potatoes 19

FISH AND CHIPS

icelandic cod battered and fried in our signature beer batter, house fries, southwest slaw and served with tartar sauce 18

CAJUN CHICKEN PASTA

cajun chicken with andouille sausage, bell peppers, mushrooms in a Cajun cream sauce and served with garlic toast 23

CHICKEN TENDER PLATTER

hand breaded chicken tenders in Chef's secret flour mix served with house fries 17

SIDES house fries | potato mash | southwest slaw | roasted vegetables | mac n cheese +4 | side salad +4

SOFT DRINKS 4 - Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite, Lemonade, Iced Tea, Coffee

ON TAP

Busch Light
Michelob Golden Light
Logboat Snapper IPA
Blue Moon Witbier
Kona Big Wave Golden Ale
Guinness
Yuengling Flight

CRAFT BEERS

4 Hands City Wide Pale Ale Light
4 Hands City Wide Pale Ale
4 Hands Incarnation IPA
4 Hands Octohaze Hazy IPA
Urban Chestnut Zwickel Lager
Golden Road Mango Cart Wheat Ale
Civile Life Brown Ale
Delerium Tremens
ASK SERVER FOR SEASONAL BEER

WINE BY THE GLASS

WHITES

Chardonnay, Wente Morning Fog
Sauvignon Blanc, Sea Glass
Riesling, Chateau Ste. Michelle
Pinot Grigio, Baron Fini
Rose, Studio

REDS

Pinot Noir, Joel Gott
Red Blend, Conundrum by Camus
Cabernet Sauvignon, Josh
Malbec, Terrazas Altos

SELTZERS AND SUCH

Highnoon Peach
Nutri Orange
Nutri Pineapple
Surfside Strawberry Lemonade
Waves Pineapple Cider
Cider Boys Cider