



**NO RULES.
KILLER COCKTAILS.**

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SNACKS

PRETZELS AND QUESO	7
warm pretzels, house queso / add chorizo +3	
POPCORN	4
garlic, rosemary, savory dust or dill pickle, ranch dust	
DIP DUO	9
fresh guacamole or house white queso, house salsa, chips	
DIRTY TOTS	9
bacon lardons, pickled jalapenos, oaxaca cheese sauce, shredded sharp cheddar cheese	
HAND CUT FRIES	6
house ketchup, garlic aioli make em' messy - chorizo, avocado sauce, cheddar, fresnos +4	
TOASTS	
chorizo, pimento cheese, arugula	8
brie, onion jam, green apple	7
wine poached figs, herbed goat cheese, prosciutto	8
PIMENTO CHEESE FRITTERS	7
crispy pimento cheese, spicy aioli	
PHILLY CHEESESTEAK MEATBALLS	9
caramelized onions and peppers, smoked provolone, au jus	
TWICE FRIED WINGS	10
three full wings, with choice of mango bbq sauce or buffalo sauce w/ parmesan	
LEMON BRUSSELS	9
brussel sprout petals, flame grapes, apricots, green apple, lemon vinaigrette	

SWEETS SERVED SAT & SUN AFTER 4PM MON - FRI AFTER 5PM

SKILLET COOKIE	8
gooey chocolate chip cookie, vanilla ice cream	
*Please inform us of any allergies or food aversions	

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PLATES SERVED SAT & SUN AFTER 4PM MON - FRI AFTER 5PM

CHARCUTERIE AND CHEESE BOARD	18/24
cured meats and cheeses, house pimento cheese, pickled vegetables, onion jam, candied pecans, grilled bread	
AHI POKE TACOS	13
napa cabbage slaw, pickled cucumbers, crispy wontons	
CAESAR SALAD	9
chopped little gems, herbed focaccia croutons, reggiano parmesan, anchovy vinaigrette add grilled or buttermilk fried chicken breast +5	
STEAK SALAD	17
grilled hanger, arugula, red onion, red peppers, candied pecans, goat cheese, champagne vinaigrette	
GYRO TARTINE	10
seasoned lamb, tzatiki, sweet onion, tomatoes, cucumber, oregano, baked pita bread	
SPICY CRISPY CHICKEN SANDWICH	12
spicy buttermilk fried chicken, pickled fresno peppers, rooster sauce, shredded napa cabbage slaw, seasoned fries	
VEGGIE SANDWICH	12
pickled cauliflower, roasted red peppers, tomatoes, arugula, smashed avocado, tahini aioli, seasoned fries	
DOUBLE CHEESEBURGER	12
two all beef patties, american cheese, beer onions, bacon, garlic aioli, bread n butter pickles, seasoned fries	
CHICKEN CLUB	12
grilled chicken, bacon, smashed avocado, provolone cheese, tomato, lettuce, seasoned fries	
GRILLED CHEESE	11
parmesan crusted sourdough, american, provolone, triple cream brie, apple, bacon, seasoned fries	
BBQ CARNITAS SANDWICH	13
chili rubbed pulled pork, cortido slaw, pepper jack cheese, avocado, seasoned fries	
STEAK FRITES	22
8 oz. hanger steak, au jus, garlic steak butter, seasoned fries	

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CLASSICS OUR TWISTS ON OUR FAVORITES

<u>SOUTHSIDE</u>	10
gin / lime / cucumber / mint tincture / black pepper - on the rocks	
<u>THE BUSINESS</u>	13
gin / lime / honey / thyme - up	
<u>PAPER PLANE</u>	13
overproof bourbon / amaro nonino / aperol / lemon - up	
<u>PISCO SOUR</u>	10
pisco / adjusted pineapple / egg white / bitters - up	
<u>PALOMA</u>	11
tequila blanco / aperol / grapefruit / lime / agave / sparkling water - tall	
<u>OAXACAN MOJITO</u>	10
aguardiente / over proof rum / fino sherry / mint / lime / soda - tall	
<u>GIN AND TONIC</u>	11
gin / clarified lime / quinine - sparkling	
<u>MARGARITA</u>	11
tequila / lime / orange / agave / grand marnier - rocks	
<u>PRETENTIOUS MULE</u>	12
vodka / mint / ginger-honey / clarified lime / malic acid - sparkling	

BOTTLED BOLD, BOOZY, BEAUTIFUL, PARTY ON

OLD FASHIONED	11
bonded rye / cinnamon / angostura bitters / coriander tincture	
EAST HARLEM	12
bolivian brandy / blanc vermouth / luxardo bitter bianco / strega / orange oils / rhubarb bitters	
ZEN GARDEN	11
vodka / shochu / pear / italicus / citric acid / grapefruit bitters	
SOJOURN	12
gin / cardamaro / aperol / amaro montenegro / campari	

TAPPED AND FRIGID ICE COLD, READY TO GO

AMERICAN HIGBALL	10
jim beam white label / ice cold soda water / lemon peel - rocks	
YASS BETCH	11
vodka / mint / cucumber / honeydew / clarified lime - crushed ice	
ROSÉ ALL DAY	11
rosé / gin / grapefruit / lavender / rosehip - rocks	
LUCKY MOFO	13
irish whiskey / coldbrew coffee / irish cream / walnut bitters / cinnamon - frozen	

no rules. killer cocktails.

SPIRITED STRONG, FORWARD, BOOZY, DEEP, HIGH-PROOF

- PALE RIDER** 13
milk-washed rye / spanish vermouth / amaro montenegro /
creme de banana / palo cortado sherry / luxardo
marashino / wormwood bitters - single cube
- FRUITS OF LABOR** 12
overproof bourbon / applejack brandy / creme de cacao / cocchi
torino / pasubio amaro / spiced apple bitters - single cube
- MAN-GO AWAY** 13
pisco / tequila / sauternes / mango / clarified lime /
chili oil - up
- TIPTOE** 14
calvados / vsop cognac / genepy des alpes / damson plum gin /
strega / malic acid / plum bitters - up

BRAVE DISTINCT, COMPLEX, BOLD, ADVENTUROUS, SURPRISING, SAVORY

- VALET ONLY** 11
tequila reposado / cynar / fernet vallet / cinnamon / clarified
lime / grapefruit bitters - single cube
- GOLDEN VOTIVE** 12
zamaca / aguardiente / coconut milk / turmeric / suze / ginger /
honey / acid adjusted pineapple - crushed ice
- EMERALD CITY** 14
shochu / midori / yellow chartreuse / lime / honey / hopped
grapefruit bitters / matcha green tea / white pepper /
whole egg - down
- SOUL TOLL** 12
sotol / banana / acid-adjusted pineapple / cardamaro /
ancho reyes / mole bitters - rocks

COMFORTING TEMPERATE, FULL-BODIED, SMOOTH, COMPOSED, LUSH

- LUCID DREAMS** 11
rum / acid-adjusted mandarin / passionfruit / vanilla / cinnamon /
orange flower water / egg white - up
- BUTTERMINT** 11
navy-strength gin / italicus / lemon / vanilla /
mint / thyme - crushed ice
- SUMMER MOJO** 12
guyana rum / jamaican rum / palo cortado sherry / coconut milk /
lime / kaffir / mint / tiki bitters - crushed ice
- TOP OF THE WORLD MA** 13
rum / anise / acid-adjusted pineapple / coconut water / spiced
coconut / honey / ginger / tiki bitters - crushed ice

REFRESHING LIGHT, DELICATE, CRISP, INVIGORATING, BRIGHT

- ALWAYS ON THE RIND** 11
vodka / strawberry / lemon / acid-adjusted watermelon /
salted watermelon - rocks
- PROMENADE** 12
pear brandy / raspberry brandy / gin / lillet blanc / quinquina /
clarified lemon / white wine / jasmine / malic acid - sparkling
- ELECTRIC LEMONADE** 12
vodka / bolivian brandy / blueberry / creme de mure / cucumber /
mint / honey / lemon / soda - collins
- EXCHANGE STUDENT** 12
batavia arrack / shochu / ginger / coconut water / lemon grass /
white balsamic / lime - rocks

BEER ADD BOURBON / HOUSE GRAPEFRUIT-CELLO FOR \$4

DALLAS BLONDE / blonde / texas	6
REAL ALE AXIS / ipa / texas	6
DOS XX TALL BOY / mexico	6
LONE STAR TALL BOY / texas	4
REAL ALE HANS PILS / pilsner / texas	6
ROTATING CIDER / cider / texas	6
MILLER HIGHLIFE / pony	3
HEINEKEN 00 / non-alcoholic / netherlands	6

WINE ON TAP

WHITE

STARBOROUGH SAUV BLANC new zealand	11/49
DAY OWL ROSE california	11/49
DAY OWL CHARDONNAY california	11/49

RED

HAHN PINOT NOIR california	14/63
HAHN GSM BLEND california	12/54
LEESE - FITCH CABERNET california	11/49

SPARKLING

SEGURA VIDA BRUT CAVA spain	10/30
SEGURA VIDA BRUT ROSÉ spain	10/30

LIGHT WEIGHTS NON-ALCOHOLIC COCKTAILS

YACHT CLUB	7
clarified tomato / basil / lime / soda - rocks	
P & T	7
tamarind / adjusted pineapple / lime / soda - crushed ice	
FANCY FRESCA	7
grapefruit / adjusted pineapple / dill / coriander - crushed ice	

FOLLOW US ON SOCIAL

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#HIDE

WE DO
THINGS
OUR OWN
WAY HERE.
WE THINK
YOU'RE GOING
TO LIKE IT.

no rules. killer cocktails.

HAPPY HOUR EATS

SUN-FRI 5PM-7PM

SAVORY POP CORN 2
garlic, rosemary, savory dust

TOTS 3
house ketchup

TOASTS

chorizo, pimento cheese, arugula 4.5
brie, onion jam, green apple 4

PIMENTO CHEESE FRITTERS 5
crispy house pimento cheese, spicy aioli

PRETZELS AND QUESO 5
warm pretzels, house queso

DOUBLE CHEESEBURGER 6
two all beef patties, american cheese, beer onions, bacon, garlic
aioli, bread n butter pickles, hide seasoned fries

*DINE IN ONLY

*Please inform us of any allergies

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HAPPY HOUR DRINKS**SUN-FRI 5PM-7PM**

AMERICAN HIGBALL	6
jim beam white label / ice cold soda water / lemon peel - rocks	
YASS BETCH	7
vodka / mint / cucumber / honeydew / clarified lime - crushed ice	
OLD FASHIONED	7
rye / cinnamon / angostura bitters / coriander tincture	
PISCO SOUR	7
pisco / lime / bitters / egg white	
APEROL SPRITZ	7
aperol / prosecco / soda	
SOUTHSIDE	6
gin / lime / cucumber / mint tincture / black pepper - on the rocks	
MARGARITA	6
tequila / lime / orange / agave / grand mariner	
DAIQUIRI	6
rum / lime / sugar - up	

BEER AND WINE \$1 OFF

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BRUNCH ELIXERS SERVED SATURDAY AND SUNDAY 11AM-4PM

CHICKORY DICKORY DOCK	12
irish whiskey / chickory root / cold brew coffee / chai tea / sherry / condensed milk / black walnut bitters	
LUCKY MOFO	13
cold brew coffee / irish whiskey / cream - frozen	
ROSÉ ALL DAY	11/55
rosé / gin / grapefruit / lavender / rosehip - rocks	
AMERICAN HIGHBALL	10
jim beam white lable / soda water / lemon - rocks	
GIN AND JUICE	10
gin / clarified grapefruit - sparkling	
MORNING ROMP	11
rum / acid adjusted mandarin / acid adjusted pineapple / passionfruit / brut cava / sparkling water - wine glass	
WALLFLOWER SPRITZ	12
acid adjusted watermelon / elderflower / brut cava / sparkling water - wine glass	
OLD FASHIONED	11
ogd bonded / cinnamon / angostura bitters / coriander tincture	
21ST CENTURY	11
banhez mezcal / lillet blanc / crème de cacao / lemon	
DAILY DOSE	13
mezcal / quinquina / pasubio / hibiscus / lemon / plum bitters / egg white - up	
HIDE'S BLOODY	8
house mary mix / sobieski vodka / spices / house pickles	
MIMOSA	5/30
orange juice / brut sparkling	

LIGHT WEIGHTS NON-ALCOHOLIC

YACHT CLUB 7
clarified tomato / basil / lime / soda - rocks

P & T 7
tamarind / adjusted pineapple / lime / soda - crushed ice

FANCY FRESCA 7
grapefruit / adjusted pineapple / dill / coriander - crushed ice

DRINKS SERVED SATURDAY AND SUNDAY 11AM-4PM

COFFEE 3.5

FRESH ORANGE JUICE 4

no rules. killer cocktails.

BRUNCH SNACKS SERVED SATURDAY AND SUNDAY 11AM-4PM

BREAKFAST ON A STICK	9
three crispy pancake wrapped sausages maple butter, cinnamon-vanilla syrup	
MONKEY BREAD	7
fluffy cinnamon bread, cream cheese icing, candied pecans	
FIG TOAST	9
prosciutto, wine poached figs, herbed goat cheese	
DIP DUO	9
fresh guacamole or house white queso, house salsa, chips -all three for 12	
PIMENTO CHEESE FRITTERS	7
crispy pimento cheese, spicy aioli	
DIRTY TOTS	9
bacon lardons, pickled jalapenos, oaxaca cheese sauce, shredded sharp cheddar cheese	
BISCUITS AND GRAVY	7
two biscuits, chorizo gravy	
CHARCUTERIE AND CHEESE BOARD	18/24
cured meats and cheeses, house pimento cheese, pickled vegetables, onion jam, candied pecans, grilled bread	

BRUNCH SIDES SERVED SATURDAY AND SUNDAY 11AM-4PM

BUTTERMILK BISCUIT	3/5
house jam - \$3 each or two for \$5	
TWO EGGS	4
TATER TOT HASH	6
4 PIECES OF BACON	5
FRIES	6
SMALL SIDE OF GRAVY	2

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BRUNCH PLATES SERVED SATURDAY AND SUNDAY 11AM-4PM

HIDE BREAKFAST	11
two eggs, bacon, tater tot hash, toast, house jam	
SPICY CHICKEN BOWL	13
smashed tots, fried chicken, chorizo gravy two eggs, pickled fresnos	
VEGAN BREAKFAST CEREAL	9
brown rice, almond milk, pecans, berries - served warm	
STEAK AND EGGS	19
hanger steak, two eggs, tater tot hash	
BENEDICT	11
canadian bacon, sourdough, sunny side eggs, hollandaise, tater tot hash	
BAKED EGGS - WITH TATER TOT HASH	
arrabiata - parmesean, arrabiata sauce, arugula	11
ham & cheese - ham, gruyere, fontinal, breadcrumbs	12
boscaiola - wild mushrooms, mozzarella, sausage.....	13
BELGIAN STYLE CORNMEAL WAFFLES	
bacon & cheddar \$9 / blueberry & candied pecans \$9 nutella & fresh berries \$9 / chicken & waffles \$13	
CHILAQUILES	11
house chips, spicy house salsa, chorizo, two eggs, crema	
BISCUIT SAMMIE	12
sausage patty, fried egg, pepper jack cheese, arugula, tomato jam, tater tot hash	
DOUBLE CHEESEBURGER	12
two all beef patties, american cheese, beer onions, bacon, garlic aioli, bread n butter pickles, seasoned fries	
FRIED CHICKEN SANDWICH	12
spicy buttermilk fried chicken, pickled fresno peppers, rooster sauce, shredded napa cabbage slaw, seasoned fries	
VEGGIE SANDWICH	12
pickled cauliflower, roasted red peppers, tomatoes, arugula, smashed avocado, tahini aioli, seasoned fries	
STEAK SALAD	17
grilled hanger steak, arugula, red onion, red peppers, candied pecans, goat cheese, champagne vinaigrette	
AHI POKE TACOS	13
napa cabbage slaw, pickled cucumbers, crispy wontons *Please inform us of any allergies or food aversions	

HIDE

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