

WHITE WINES

RIESLING <i>Chateau Ste Michelle</i>	\$7
PINOT GRIGIO <i>Ecco Domani*</i>	\$8
CHARDONNAY <i>Kendall Jackson*</i>	\$8
MOSCATO <i>Allegro</i>	\$7
MOSCATO <i>Mirassou</i>	\$9
WHITE ZINFANDEL <i>St Genevieve</i>	\$6

RED WINES

CABERNET SAUVIGNON <i>Educated Guess*</i>	\$12
CABERNET SAUVIGNON <i>Dark Horse*</i>	\$7
MERLOT <i>Coppola*</i>	\$11
MERLOT <i>Dark Horse</i>	\$7
PINOT NOIR <i>Mirassou</i>	\$9
SWEET RED <i>Villa M</i>	\$9

BEER

COORS LIGHT	\$3
BUDWEISER	\$3
BUD LIGHT	\$3
BUD LIGHT LIME	\$3
MICHELOB ULTRA	\$3
MILLER LITE	\$3
SHINER BOCK	\$4
SHINER BLONDE	\$4
CORONA	\$4
DOS XX	\$4
SEASONAL CRAFT BEERS <i>Ask Server</i>	

* SOLD BY THE BOTTLE

COCKTAILS

THE SCRAMBLE	\$8
<i>Our house margarita.</i>	
HOLE-IN-ONE	\$10
<i>Our top shelf margarita with Patron.</i>	
THE BIRDIE	\$10
<i>The Hideout's own version of a Margarita with Patron, Chambord and splash of pineapple juice.</i>	
HIDEOUT SUNSET	\$8
<i>Our version of the stunning sunsets at The Hideout with Tequila and Orange Juice. Drink served with a chile-lime salted rim.</i>	
THE BACKSWING MARY	\$8
<i>Made with our house Bloody Mary mix, horseradish and garnished with celery, lime and olives.</i>	
THE CADDIE	\$7
<i>The classic Cosmo cocktail with vodka, cranberry and lime juice.</i>	
THE DIVOT	\$8
<i>Made with Citron vodka, fresh lemon juice and sugar.</i>	
PAR 3 TEA	\$9
<i>The Hideout secret rendition of a Texas Tea (Limit of 3).</i>	
THE EAGLE	\$8
<i>Showcasing the divine flavor of W.L. Weller Whiskey with the subtle addition of other flavors.</i>	
TEE BOX-TINI	\$8
<i>Texas made famous Martini with a Hideout spin.</i>	

DESSERT

CHEESE CAKE	\$6
<i>with chocolate, strawberry or caramel topping.</i>	
CHOCOLATE CAKE	\$5
<i>Rich chocolate with dark chocolate icing, deep semi-sweet chocolate pieces and dusted with Dutch cocoa.</i>	
CHAMBORD COFFEE	\$7
<i>Coffee mixed with Raspberry Chambord and topped with whipped cream.</i>	