

Hideout

2299 Kuhio Avenue, Honolulu, Oahu, HI 96815-2632 · +18086283060 · Updated: Jan 14, 2026

[View online menu](#)



SPECIALS 1

Mimosas for the Table	\$40.00
Bottle of Valdo Sparkling + Choice of Juice	

SIGNATURE COFFEE 1

Laylow "Hawaiian Style" Cold Brew	\$8.00
Coconut Big Island Coffee Roasters Cold Brew • Macadamia Nut Foam	

MAINS 14

Laylow Breakfast	\$22.00
Eggs Your Way • Choice Of Portuguese Sausage, Bacon, or Spam • Baby Potatoes • Toast	

Elite Breakfast	
(Exclusively with Marriott Elite Breakfast Vouchers) Eggs Your Way • Choice Of Portuguese Sausage, Bacon, or Spam • Toast	

Buckwheat Pancakes	\$20.00
Macadamia Nuts • Macadamia Nut Butter • Kona Coffee Maple Syrup	

Loco Moco	\$24.00
Wagyu Beef • Sunny Eggs • Veal & Mushroom Gravy	

Breakfast Burrito	\$24.00
Braised Short Rib • Spinach Tortilla • Bell Peppers • Onion • Scrambled Egg • American Cheese • Scrambled Egg • Salsa Roja	

Pork Belly Skillet	\$22.00
Sweet Soy • Aji Tamago • Kimchee • Radish Sprouts • White Rice	

Island French Toast	\$18.00
Country Bread • Coconut Whipped Cream • Bruleed Banana • Cinnamon	

Townside Breakfast Sandwich	\$18.00
Sunny Egg • Applewood Smoked Bacon • Bacon Jam • Black Pepper & Maple Aioli • Aged Cheddar • Baby Potatoes	

Avocado Toast	\$20.00
Whole Wheat Sourdough • Smashed Avocado • Baby Arugula • Salsa Verde • Poached Egg • Pickled Onion	

Steel Cut Oatmeal	\$14.00
Brown Sugar Brulee • Local Fruit	

Hideout Eggs Benedict	\$22.00
Poi English Muffin • Kalua Pork • Hollandaise • Baby Potatoes	
Smoked Salmon Eggs Benedict	\$25.00
Poi English Muffin • Charred Scallion Sauce • Hollandaise • Fried Capers	
Yogurt & Local Fruit	\$16.00
Mango Greek Yogurt • Granola • Berries	
Continental Breakfast	\$14.00
Coffee • Juice • Pastry	

PASTRIES 6

Bacon & Cheese	\$8.00
Milk Pudding Pastry	\$7.00
Hokkaido Custard Bun	\$8.00
Chocolate Croissant	\$7.00
Cinnamon Twist	\$7.00
Guava Cheese Strudel	\$7.00

SIDES 6

Bacon	\$6.00
Portuguese Sausage	\$6.00
Spam	\$6.00
Two Eggs	\$6.00
Side of Toast	\$5.00
Baby Potatoes	\$5.00

COFFEE 9

Laylow "Hawaiian Style" Cold Brew	\$8.00
Coconut Big Island Coffee Roasters Cold Brew • Macadamia Nut Foam	
Drip	\$5.00
Espresso	\$3.50
Americano	\$3.50
Macchiato	\$3.50

Latte	\$5.75
Cappuccino	\$5.75
Mocha	\$6.00
Cold Brew	\$7.00

TEA 4

Hot Tea	\$4.50
Iced Tea	\$4.50
Passion Fruit Black • Tropical Green	
Matcha Latte	\$5.50
Chai Latte	\$5.50

JUICE 4

Orange	\$5.00
Apple	\$5.00
Guava	\$5.00
Pineapple	\$5.00

BREAKFAST COCKTAILS 6

Razzle Dazzle	\$18.00
Kula Silver Rum • Strawberry • Pineapple • Lime	
Laylow Mimosa	\$16.00
Orange • Guava • or Pineapple	
Hideout Bloody Mary	\$17.00
Pau Maui Vodka • Housemade Mix • Bacon	
Laylow "Hawaiian Style" Mai Tai	\$19.00
Kula Silver & Dark Rum • Dry Curacao • Lime • Orgeat • Pineapple • Lilikoi	
Hideout Signature Espresso Martini	\$19.00
Big Island Coffee Roasters Espresso • Pau Maui Vodka • St George NOLA Coffee Liqueur • Macadamia Nut Espresso Foam	
Gotcha Matcha	\$18.00
Worthy Park Silver Rum • Velvet Falernum • Licor 43 • Matcha Orgeat • Yuzu • Coconut Foam	

BUBBLY BY THE BOTTLE 6

Valdo Numero 1 Sparkling, Italy	\$59.00
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Domaine Carneros Brut, California	\$79.00
Perrier Jouet Brut, France	\$105.00
Veuve Clicquot Yellow Label, France	\$135.00
Dom Perignon, France	\$509.00
Ace of Spades, France	\$590.00

HIDEOUT MERCH 1

Lattes then Mai Tais Hat	\$25.00
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EARLY RISERS 12

Laylow Breakfast	\$22.00
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Eggs Your Way • Choice Of Portuguese Sausage, Bacon, or Spam • Baby Potatoes • Toast

Elite Breakfast

Exclusively with Marriott Elite Breakfast Vouchers| Eggs Your Way • Choice Of Portuguese Sausage, Bacon, or Spam • Toast

Buckwheat Pancakes	\$20.00
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Macadamia Nuts • Macadamia Nut Butter • Kona Coffee Maple Syrup

Loco Moco	\$24.00
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Wagyu Beef • Sunny Eggs • Veal & Mushroom Gravy

Breakfast Burrito	\$24.00
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Portuguese Sausage • Spinach Tortilla • Bell Peppers • Onion • Scrambled Egg • American Cheese • Baby Potatoes • Salsa Roja

Pork Belly Skillet	\$22.00
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Soft Soy • Ajitama • Kimchee • Radish Sprouts • White Rice

Island French Toast	\$18.00
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Country Bread • Coconut Whipped Cream • Bruleed Bananas • Cinnamon

Avocado Toast	\$20.00
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Whole Wheat Sourdough • Smashed Avocado • Baby Arugula • Salsa Verde • Poached Egg • Pickled Onion

Steel Cut Oatmeal	\$14.00
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Brown Sugar Brulee • Local Fruit

Hideout Eggs Benedict	\$22.00
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Poi English Muffin • Kalua Pork • Hollandaise • Baby Potatoes

Smoked Salmon Eggs Benedict	\$25.00
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Poi English Muffin • Charred Scallion Sauce • Hollandaise • Fried Capers

Yogurt & Local Fruit	\$16.00
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Mango Greek Yogurt • Granola • Berries

LATE RISERS 10

Kalua Egg Rolls	\$16.00
Kalua Pork • Island Slaw • Pineapple Jam	
Crispy Pork Belly & Brussel Sprouts	\$19.00
Sweet Soy • Macadamia Nuts	
Wonton Poke Tacos	\$22.00
Ahi Poke • Mango Salsa • Avocado • Yuzu	
Edamame	\$12.00
Spicy Korean Chili • Sweet Soy • Garlic	
Hideout Fries	\$12.00
Secret Spice • Chili Aioli	
Mainlander	\$26.00
Wagyu Beef or Beyond Burger • American Cheese • LTO • House Sauce	
Mo Bettah	\$28.00
Wagyu Beef • Bacon Jam • Aged White Cheddar • Roasted Garlic Aioli • Arugula • Truffle • Fried Onion	
Avocado & Beet Salad	\$18.00
Baby Arugula • Preserved Lemon Vinaigrette • Whipped Goat Cheese • Inamona	
Seared Ahi Sandwich	\$29.00
Slaw • Bubu Arare • Ponzu • Tomato • Sprouts • Avocado Puree • Wasabi	
Island Greens	\$17.00
Local Greens • Lilikoi Vinaigrette • Citrus• Sansei Tomato • Coconut	

COCKTAILS 12

Spritz & Shop	\$18.00
Milagro Reposado • Cointreau • Prickly Pear • Lime • Thyme Tincture • Sparkling Wine	
Razzle Dazzle	\$18.00
Kula Silver Rum • Strawberry • Pineapple • Lime	
Laylow Mimosa	\$16.00
Orange • Guava • or Pineapple	
Hideout Bloody Mary	\$17.00
Poi Vodka • Housemade Mix • Bacon	
Laylow "Hawaiian Style" Mai Tai	\$19.00
Kula Silver & Dark Rum • Dry Curacao • Lime • Orgeat • Pineapple • Lilikoi	
Laylow Lilikoi Lemon Drop Shot	\$15.00
Hapa Lilikoi Vodka • Lemon • Honey Yuzu Syrup • Li Hing Mui Sugar	
Hideout Signature Espresso Martini	\$19.00
Big Island Coffee Roasters Espresso • Pau Maui Vodka • St George NOLA Coffee Liqueur • Kahlua • Lilikoi Sugar Rim	

Citrus Swell	\$18.00
Hangar One Mandarin Vodka • Yuzari • Orgeat • Lilikoi • Pineapple • Citrus	
Meet Me At Midnight	\$25.00
Hennessy VSOP and Champagne Agave Syrup • Plum Bitters	
For Da Boyz	\$18.00
Jameson Irish Whiskey • Amaro Nonino • Becherovka • Licor 43	
Shiso Groovy	\$18.00
Haku Vodka • Shiso • Fresh Cantaloupe Juice • Lemon • Li Hing Mui	
Gotcha Matcha	\$18.00
Worthy Park Silver Rum • Velvet Falernum • Licor 43 • Matcha Orgeat • Yuzu • Coconut Foam	

MOCKTAILS 3

Laylow "Virgin Style" Mai Tai	\$13.00
Pineapple • Lilikoi • Lime • Orgeat	
Pink Hawaiian	\$13.00
Dragon Fruit • Coconut • Pineapple • Orgeat • Lemon	
Honey Baby	\$13.00
Yuzu Honey Syrup • Lemon • Ginger • Ginger Beer	

WINE 28

Giesen Non-Alcoholic Sparkling Brut	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$51.00
Valdo Numero 1 Sparkling, Italy	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$59.00
Summer Water Sparkling Rosé , France	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$63.00
Domaine Carneros Brut, California	AVAILABLE OPTIONS
	Glass: \$20.00
	Bottle: \$79.00
Broadbent Vinho Verde, Portugal	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$59.00
The Beach, By Whispering Angel, Rosé, France	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$63.00

Duck Pond Pinot Gris, Oregon	AVAILABLE OPTIONS	
	Glass: \$16.00	
	Bottle: \$63.00	
Bonterra Estate Collection Chardonnay Organic, California	AVAILABLE OPTIONS	
	Glass: \$16.00	
	Bottle: \$63.00	
Wildsong Sauvignon Blanc, New Zealand	AVAILABLE OPTIONS	
	Glass: \$16.00	
	Bottle: \$63.00	
Banfi Chianti Classico, Italy	AVAILABLE OPTIONS	
	Glass: \$15.00	
	Bottle: \$59.00	
Concho Y Toro Gran Reserva Malbec, Chile	AVAILABLE OPTIONS	
	Glass: \$16.00	
	Bottle: \$63.00	
Intercept Pinot Noir, California	AVAILABLE OPTIONS	
	Glass: \$17.00	
	Bottle: \$67.00	
Hess Maverick Ranches Cabernet Sauvignon, California	AVAILABLE OPTIONS	
	Glass: \$18.00	
	Bottle: \$71.00	
Charles Krug Chardonnay, California	\$65.00	
Blindfold White Blend, California	\$70.00	
Chene Bleu Rose, France	\$95.00	
Chevalier De La Cree Montagny Premier Cru, France	\$105.00	
The Prisoner Red Blend, California	\$86.00	
Ponzi Laurelwood Pinot Noir, Oregon	\$95.00	
Clos Du Val Napa Valley Cabernet Sauvignon, California	\$120.00	
Chateau Beau-Site, France	\$132.00	
Chateau La Nerthe Chateauneuf-du-Pape Rouge, France	\$150.00	
Devant Brut Glow Label, France	\$100.00	
Perrier Jouet Brut, France	\$105.00	
Veuve Clicquot Yellow Label, France	\$135.00	
Moet Imperial Rose, France	\$165.00	

Dom Perignon, France	\$509.00
Ace of Spades, France	\$590.00
DRAFT BEER 2	
Kona Brewing Co. Big Wave Golden Ale	\$10.00
Juneshine Hard Kombucha P.O.G.	\$12.00
BOTTLES + CANS 25	
Nectar Hard Juice Lilikoi Passionfruit 16oz	\$11.00
Juneshine Hard Kombucha Raspberry Rush	\$9.00
Summer Club Lychee Cooler	\$10.00
Hawaii-Owned • Female-founded	
Summer Club Tahitian Spritz	\$10.00
Hawaii-Owned • Female-founded	
Tepache Sazon	\$12.00
Fermented Mexican Pineapple Drink	
Hana Koa Brewing Co. Kick Out The Gems Hazy IPA 16oz	\$13.00
Hana Koa Brewing Co. Cortado Stout 16oz	\$13.00
Lanikai Brewing Co. Party Wave Pilsner 16oz	\$13.00
Kona Brewing Co. Kona Light	\$9.00
Maui Brewing Co. Big Swell IPA	\$9.00
Honolulu Beerworks Kewalos Cream Ale	\$9.00
Honolulu Beerworks Cocoweizen	\$9.00
Ola Brew Co. Kiawe Vanilla Porter	\$9.00
Paradise Ciders Killah Dragon	\$10.00
Ola Brew Co. Hibiscus Lavender Hard Seltzer	\$9.00
White Claw Hard Seltzer Black Cherry	\$8.00
White Claw Hard Seltzer Mango	\$9.00
Heineken Silver	\$9.00
Heineken	\$9.00
Heineken 0.0 Non Alcoholic	\$8.00

Corona	\$9.00
Asahi	\$9.00
Michelob Ultra Gold Organic	\$8.00
Athletic Brewing Non Alcoholic Run Wild IPA	\$8.00
Athletic Brewing Non Alcoholic Upside Dawn Golden Ale	\$8.00

BITES 11

Edamame	\$12.00
Spicy Korean Chili • Sweet Soy • Garlic	
Hideout Fries	\$12.00
Secret Spice • Chili Aioli	
Crispy Pork Belly & Brussel Sprouts	\$19.00
Sweet Soy • Macadamia Nuts	
Kalua Egg Rolls	\$16.00
Kalua Pork • Island Slaw • Pineapple Jam	
Wonton Poke Tacos	\$22.00
Ahi Poke • Mango Salsa • Avocado • Yuzu	
Island Greens	\$17.00
Local Greens • Lilikoi Vinaigrette • Citrus • Sansai Tomato • Coconut	
Avocado & Beet Salad	\$18.00
Baby Arugula • Preserved Lemon Vinaigrette • Whipped Goat Cheese • Inamona	
Mainlander	\$26.00
Wagyu Beef or Beyond Burger • American Cheese • LTO • House Sauce	
Seared Ahi Sandwich	\$29.00
Slaw • Bubu Arare • Ponzu • Tomato • Sprouts • Avocado Puree • Wasabi	
Teriyaki Chicken Wrap	\$20.00
Spinach Tortilla • Greens • Pickled Papaya • Tomato • Chili Aioli • Ululloa Corn Shoots	
Kuhio Bowl	\$34.00
Kalua Pork • Garlic Prawns • Ahi Poke • Ocean Salad • Chili Aioli • White Rice	

PUPUS 11

Hamajang Board	\$64.00
Edamame • Ahi Sashimi • Kalua Egg Rolls • Crispy Pork Belly	
Hawaiian Ahi Sashimi	\$22.00
Wasabi Tobiko • Serrano Peppers • Ponzu • Charred Avocado • Preserved Lemon	

Kalua Egg Rolls	\$16.00
Kala Pork • Island Slaw • Pineapple Jam	
HFC	\$17.00
Karaage Style Fried Chicken • Furikake Buttermilk • Togarashi • Lemon	
Crispy Pork Belly & Brussel Sprouts	\$19.00
Sweet Soy • Macadamia Nuts	
Crab & Smoked Ahi Cakes	\$25.00
Ululoa Herbs • Kimchee Remoulade	
Kauai Shrimp Dumplings	\$23.00
Sweet Chili • Garlic & Szechuan Chili Butter • Herb Oil	
Wonton Poke Tacos	\$22.00
Ahi Poke • Mango Salsa • Avocado • Yuzu	
Edamame	\$12.00
Spicy Korean Garlic • Sweet Soy • Garlic	
Hideout Fries	\$14.00
Secret Spice • Chili Aioli	
Truffle Garlic Fries	\$14.00
Garlic Aioli	

GREENS 2

Island Greens	\$17.00
Local Greens • Lilikoi Vinaigrette • Citrus • Sansei Farms Tomato • Coconut	
Avocado & Beet Salad	\$18.00
Baby Arugula • Preserved Lemon Vinaigrette • Whipped Goat Cheese • Inamona	

RICE BOWLS 4

Kuhio	\$35.00
Kalua Pork • Garlic Prawns • Ahi Poke • Ocean Salad • Chili Aioli • White Rice	
Ahi Poke	\$34.00
Avocado Puree • Ponzu • Jalapeno • Ocean Salad • Yuzu Aioli • Garlic Blossom • White Rice	
Roasted Vegetable	\$29.00
Seasonal Local Vegetables • Radish Sprouts • Avocado Puree • Miso Aioli • White Rice	
Kalbi Beef	\$38.00
Local Greens • Kim Chi • Chili Aioli • Fried Egg • White Rice	

HANDHELDS 4

Mainlander	\$27.00
Wagyu Beef or Beyond Burger • American Cheese • LTO • House Sauce	
Mo Bettah	\$28.00
Wagyu Beef • Bacon Jam • Aged White Cheddar • Roasted Garlic Aioli • Arugula • Truffle • Fried Onion	
Seared Ahi Sandwich	\$29.00
Slaw • Blue Arere • Ponzu • Tomato • Sprouts • Avocado Puree • Wasabi	
Hawaiian Chili Smoked Pork Tacos	\$23.00
Blue Tortillas • Salsa Verde • Cotija Cheese • Pickled Onion	

DESSERT 5

Li Hing Mui Jubilee	\$12.00
Li Hing Mui Caramel • Pineapple Gelato	
Manoa Chocolate Bread Pudding	\$12.00
Chocolate Gelato • Ganache	
Macadamia Nut Espresso Brownie	\$14.00
Dark Chocolate • Macadamia Nut Gelato • Okolehao Moonshine Caramel	
Mango Panna Cotta	\$11.00
Caramelized Pineapple • Lime • Puffed Rice	
IL Gelato Hawaii Gelato & Sorbetto of the Day	\$10.00

HAPPY HOUR COCKTAIL 1

Laylow "Hawaiian Style" Mai Tai	\$14.00
Kula Silver & Dark Rum • Dry Curacao • Lime • Orgeat • Pineapple • Lilikoi	

SPIRITS 6

Pau Maui Vodka	\$9.00
Fid Street Gin	\$9.00
Kula Silver Rum	\$9.00
El Jimador Silver Tequila	\$9.00
Four Roses Yellow Label Whiskey	\$9.00
Dewars White Label Scotch	\$9.00

BEER & SELTZERS 8

Juneshine Hard Kombucha Raspberry Rush	\$7.00
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White Claw Vodka Soda Cranberry	\$9.00
White Claw Hard Seltzer Mango	\$5.00
White Claw Hard Seltzer Black Cherry	\$5.00
Heineken Silver	\$5.00
Michelob Ultra Gold Organic	\$5.00
Honolulu Beerworks Hop Island IPA	\$6.00
Kona Brewing Co. Longboard Island Lager	\$7.00

EAT 6

Mainlander	\$17.00
Wagyu Beef or Beyond Burger • American Cheese • Lto • House Sauce	
Kalua Egg Rolls	\$12.00
Kalua Pork • Island Slaw • Pineapple Jam	
Wonton Poke Tacos	\$18.00
Ahi Poke • Mango Salsa • Avocado • Yuzu	
Crispy Pork Belly & Brussel Sprouts	\$14.00
Sweet Soy • Macadamia Nuts	
Island Greens	\$12.00
Local Greens • Lilikoi Vinaigrette • Citrus • Sansei Tomato • Coconut	
Hideout Fries	\$9.00
Secret Spice • Chili Aioli	

KEIKI BREAKFAST 4

Pancakes & Bacon	\$12.00
Bacon & Eggs	\$12.00
Yogurt & Fruit	\$10.00
Oatmeal & Fruit	\$10.00

KEIKI DINNER 4

Grilled Cheese	\$13.00
Cheese Burger	\$16.00
Butter Pasta	\$13.00
Chicken & Rice Bowl	\$14.00

KEIKI DESSERT 1

Gelato of the Day	\$6.00
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CHAMPAGNE 4

Veuve Clicquot	\$135.00
Perrier Jouet	\$105.00
Dom Perignon	\$509.00
Ace of Spades	\$590.00