

Hideaway House

231 State Route 179 86336-6113 · +19282024082 · Updated: Jan 14, 2026

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APPETIZERS 9

Housemade Bread	\$11.00
With Balsamic and infused EVOO	
New Zealand Green Lipped Mussels*	\$22.00
Your choice of Fra Diavola (a spicy Calabrian red sauce) or Garlic White Wine Sauce	
Wine Lovers Board*	\$20.00
Sliced Italian Meats, cheese, roasted vegetables, marinated mushrooms, fruit, seasonal butter, bread, nuts, and olives	
Tree House Wings	\$16.00
Served with choice of Buffalo, BBQ, or Parmesan Garlic Sauce served with homemade ranch or blue cheese dressings. 10 to order	
Roasted Vegetables and Polenta*	\$17.00
Roasted eggplant, ricotta, tomatoes, onions, chilled seasonal vegetables on polenta with balsamic and goat cheese	
Avocado Roasted Tomato Crostini*	\$8.00
Avocado, roasted tomatoes, a drizzle of EVOO, and 18 yr balsamic vinegar	
Baked Meatballs	\$16.00
Four quarter-pound meatballs, baked in marinara with melted mozzarella, served with bread	
Garlic Cheese Bread	\$11.00
Garlic, melted mozzarella, and parmesan, atop a fresh-baked loaf of bread with a side of house-made marinara for dipping	
Pear & Honey Crostini	\$8.00
Ricotta, honey, pear and pecans on toasted homemade ciabatta bread	

SALADS 7

The House	AVAILABLE OPTIONS
Iceberg, romaine, and arugula with tomatoes, mixed beans, cucumbers, side of House Dressing	Small: \$9.00
	Large: \$14.00
Fall Harvest Salad	AVAILABLE OPTIONS
Baby greens, fresh pears and apples, dried cranberries, pickled red onions, blue cheese, and honey roasted pecans, topped with a drizzle of our house-made Berry Balsamic dressing. Seasonal	\$12.00
	\$18.00
Hideaway Antipasto*	\$17.00
Chopped iceberg and romaine, sliced capicola, prosciutto, salami, olives, mushrooms, cherry tomatoes, mixed beans, and cheese	

Caesar*	AVAILABLE OPTIONS
Chopped romaine, Parmesan cheese, homemade croutons and tossed in Caesar dressing	Small: \$9.00 Large: \$14.00
Caprese Primitivo*	\$16.00
Imported fresh mozzarella, vine-ripened tomatoes, fresh basil, cold-pressed EVOO, 18 years aged balsamic, Mediterranean sea salt, and fresh cracked pepper. Complemented with toast points, and arugula	
Filet Mignon Kabob Salad	\$17.00
Mixed greens, mushrooms, cucumbers, tomatoes, pickled onion, blue cheese crumbles	
Greek Salad	\$16.00
Chopped romaine, Kalamata olive, feta cheese, tomato, pepperoncini, cucumber, pickled red onion, red wine vinaigrette	

SOUP 4

Gnocchi Vegetable Soup*	AVAILABLE OPTIONS
Fresh vegetables, Gnocchi, beans, crushed roasted tomatoes, chicken stock, crispy onions. Gluten-Free Gnocchi available upon request	\$9.00 Add Chicken for: \$1.00
Calabrian Sausage*	\$9.00
A little smoky, a little spicy. Sweet Italian sausage, Calabrese Red peppers, pasta, and roasted vegetables in a chicken broth	
Caramelized Onion Soup	\$9.00
Classic French onion soup topped with provolone and crispy onions	
House-Made Minestrone	\$9.00
Fresh vegetables, pasta, beans, crushed tomatoes in chicken stock made in House from roasted chicken	

SANDWICHES 6

Hot Italian Beef	\$17.00
Shaved, tender roast beef, dipped in house-made au-jus. Topped with Giardiniera & malted provolone!	
1/2 Lb Double Cheese Bacon Burger*	\$17.00
Sharp Cheddar, Provolone, Applewood bacon, onion, tomato served on a brioche bun	
Baked Meatball Parm	\$17.00
Homemade meatballs on freshly baked bread, marinara, and melted mozzarella	
Gluten Free Chicken Club Wrap	\$17.00
Roasted chicken, applewood bacon, provolone, tomato, and romaine, aioli and red wine vinaigrette	
Italian Grinder*	\$17.00
Salami, capicola, ham, provolone, pepperoncini & roasted reds, tomato, lettuce, red wine vinaigrette, & onion	
Kickin' Chicken	\$17.00
Tender fried chicken, chipotle slaw, provolone, tomato, lettuce, and crispy onion on a brioche bun	

PASTA & ENTREES 11

Shrimp & Gnocchi*	AVAILABLE OPTIONS
Tomato basil sauce, sauteed shrimp, Gnocchi	\$28.00
	Gluten-Free Gnocchi Add:
	\$3.00
New Zealand Green Lipped Mussels with Pasta*	\$28.00
With your choice of a Fra Diavola (a spicy Calabrian red pepper marinara sauce) or garlic white white sauce.	
Served with house-made bread, and pasta	
Alfredo with Chicken & Broccoli*	\$26.00
Creamy house made Alfredo sauce with broccoli and chicken with pasta	
Brick Chicken*	\$26.00
Slow roasted chicken, finished on the grill with crispy onions, roasted potatoes, and sauteed vegetables. White wine-lemon butter sauce	
Spaghetti & Meatballs	\$20.00
Slow cooked marinara, 1/2 lb. homemade meatballs	
Grilled Fresh Salmon*	\$28.00
Hand cut served with grilled asparagus, polenta & seasonal vegetables	
Chicken Parmesan	\$27.00
Breaded and fried chicken breast, marinara, melted mozzarella, sautéed vegetables with pasta	
Chicken Pesto Pomodoro*	\$26.00
Grilled chicken Breast, grape tomatoes pesto cream sauce, with pasta	
Lasagna Rollatini di Vegetali	\$20.00
Stuffed with eggplant, spinach, ricotta, mozzarella, layered with house made marinara	
Meat Lasagna	\$20.00
Italian sausage, seasoned ground beef with ricotta, mozzarella, all layered in our house made marinara sauce	
Filet Mignon Skewers (2)	\$29.00
Two filet skewers cooked to medium , garlic mashed potato's w/ sautéed vegetables and homemade Au Jus	

SPECIALTY PIZZAS 7

Roma	AVAILABLE OPTIONS
Pancetta, sausage, meatball	10": \$18.00
	14": \$25.00
Kat's Way*	AVAILABLE OPTIONS
Half Green Goddess & Half Peach Pancetta	10": \$18.00
	14": \$25.00
	10" Gluten Free:
	\$20.00

Blanco Classico* White pie, seasoned ricotta, mozzarella, garlic, olive oil, spinach & tomato	AVAILABLE OPTIONS	
	10":	\$18.00
	14":	\$25.00
	10" Gluten Free:	\$20.00
Roasted Peach & Caramelized Pancetta* White pie, seasoned ricotta, roasted peaches, black pepper, caramelized pancetta & mozzarella	AVAILABLE OPTIONS	
	10":	\$18.00
	14":	\$25.00
	10" Gluten Free:	\$20.00
Margherita* Light sauce, olive oil, garlic, basil, tomato, and fresh mozzarella	AVAILABLE OPTIONS	
	10":	\$18.00
	14":	\$25.00
	10" Gluten Free:	\$20.00
BBQ Bacon Bird* Grilled chicken, Bacon, BBQ sauce, fresh basil topped with Crispy Onions	AVAILABLE OPTIONS	
	10":	\$18.00
	14":	\$25.00
	10" Gluten Free:	\$20.00
Green Goddess White pie/ pesto whipped ricotta cheese, grilled zucchini, yellow squash & roasted tomato topped with lemon arugula	AVAILABLE OPTIONS	
	10":	\$18.00
	14":	\$25.00
	10" Gluten Free:	\$20.00

CREATE YOUR OWN PIZZA 2

Step 1: Choose Your Size	AVAILABLE OPTIONS	
	10":	\$13.00
	10" Gluten Free:	\$15.00
	14":	\$18.00
Step 2: Choose Your Toppings Options: Chicken, Smoked Ham, Pepperoni, Sausage, Sliced Meatball, Pancetta, Prosciutto, Bacon, Black Olive, Tomatoes, Basil, Chopped Garlic, Onion, Mushroom, Artichoke, Spinach, Roasted Red Peppers, Feta, Ricotta, Provolone Sub Vegan Cheese +\$2	AVAILABLE OPTIONS	
	10":	\$2.00
	14" Gluten Free:	\$3.00

KID'S MENU 6

Penne Pasta with Marinara or Butter with Side of Bread* Penne Pasta w/ Marinara or Butter with Side of Bread	\$9.00
Chicken Tenders with Side of Veggies, Fries or Fruit	\$9.00
Spaghetti & 1 Meatball with Side of Bread	\$9.00

Kid's Cheddar Cheese Burger with Veggies, Fries or Fruit*	\$9.00
Kid's Cheddar Cheese Burger with Veggies, Fries, or Fruit	
Mini French Bread Pepperoni Pizza with Side of Fruit*	\$9.00
Kid's Mac & Cheese with Fruit	\$9.00

DESSERTS 3

Tiramisu	\$10.00
Espresso-soaked ladyfingers with a rich mascarpone	
Ghiradelli Chocolate Flourless Cake*	\$10.00
Rich Gluten-free Flourless Chocolate cake topped with Whipped Cream, Ghirardelli Chocolate & Caramel	
Peach and Pecan Cobbler	\$12.00
our Classic Peach Cobbler, severed ala mode with butter pecan ice cream, candid pecans and a drizzle of Carmel	

BEER ON TAP 7

Oceanfront Property Lager	\$8.50
Historic Brewing Co. (Flagstaff, AZ)	
Mango Wheat	\$8.50
State 48 Brewery (Surprise AZ)	
Seasonal Cider	\$8.50
Mirror Pond Pale Ale	\$8.50
Deschutes Brewery (Bend, OR)	
Hazy Angel Hazy IPA	\$8.50
Lumberyard (Flagstaff, AZ)	
Sunset Amber	\$8.50
Grand Canyon Brewing Co. (Williams, AZ)	
Draft Beer Sampler	\$15.00
Try any 4 (5oz) Craft Draft Beer	

DOMESTIC BOTTLED BEER 3

Michelob Ultra	\$5.00
Bud Light	\$5.00
Coors Light	\$5.00

PREMIUM BEER BOTTLES & CANS 8

Peroni	\$6.00
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Corona	\$6.00
Becks NA	\$6.00
Left Hand Milk Stout Nitro	\$6.00
Huss Papago Orange Blossom	\$6.00
Wheat Ale	
Alesmith Party Tricks IPA	\$7.00
Alesmith Limeberry Twist Sour-Fruited Gose	\$6.00
Sour Beer	
Local Roots Hard Kamboocha Puple Haze	\$7.00
HARD SELTER 1	
Seasonal Selection	\$6.00
HARD CIDER 1	
Seasonal Selection	\$6.00
HOUSE WINE 2	
Red Cabernet	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$30.00
Whites Chardonnay Pinot Grigio	AVAILABLE OPTIONS
	Glass: \$8.00
	Bottle: \$30.00
WHITE 6	
Sonoma-Cutrer Russian River Ranches Chardonnay California	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$55.00
Matua Sauvignon Blanc	AVAILABLE OPTIONS
Marlborough	Glass: \$9.00
	Bottle: \$34.00
New Age Sweet White Argentina	AVAILABLE OPTIONS
Try over ice with lime	Glass: \$10.00
	Bottle: \$34.00
DAOU Rose Paso Robles	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$48.00

Decoy Sauvignon Blanc Sonoma	AVAILABLE OPTIONS	
	Glass: \$12.00	
	Bottle: \$46.00	

Conundrum White Blend California	AVAILABLE OPTIONS	
	Glass: \$11.00	
	Bottle: \$40.00	

RED 10

Alberto Conti Montepulciano de Abruzzo Italy	AVAILABLE OPTIONS	
	Glass: \$10.00	
	Bottle: \$37.00	

Lolita Red Blend Portugal	AVAILABLE OPTIONS	
	Glass: \$9.00	
	Bottle: \$34.00	

Four Virtues Bourbon Barrel Aged Cabernet Savignon California	AVAILABLE OPTIONS	
	Glass: \$13.00	
	Bottle: \$48.00	

Astica Malbec Argentina	AVAILABLE OPTIONS	
	Glass: \$9.00	
	Bottle: \$34.00	

Alberto Conti Chianti Classico Italy	AVAILABLE OPTIONS	
	Bottle: \$40.00	
	Glass: \$11.00	

Bread & Butter Pinot Noir California	AVAILABLE OPTIONS	
	Glass: \$10.00	
	Bottle: \$37.00	

Conundrum Red Blend California	AVAILABLE OPTIONS	
	Glass: \$11.00	
	Bottle: \$40.00	

DAOU Family Estates Cabernet Sauvignon Reserve Paso Robles	\$75.00
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Franco Serra Barbera d'Asti Piedmont Italy	AVAILABLE OPTIONS	
	Glass: \$10.00	
	Bottle: \$40.00	

Lapis Luna Cabernet Sauvignon	AVAILABLE OPTIONS	
	Glass: \$11.00	
	Bottle: \$40.00	

SPARKLING 3

Lamarca Prosecco Italy	\$40.00
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House Brut California	\$24.00
Cava Brut Spain	\$10.00

SPECIALTY 4

Mules	\$14.00
Choose from Classic, Blueberry or Prickly Pear	
Berry Basil Limoncello Martini	\$16.00
Western Son vodka, limoncello, fresh basil, blackberry puree, and sour	
Bourbon Peach Smash	\$16.00
Dickel Bourbon, peach puree, fresh lemon, a touch of bitters and soda water	
Blueberry Lemonade	\$14.00
Western Son Blueberry Vodka & Lemonade. Simply Delightful!	

FAVORITES 7

Nathan's Indigo Bee's Knees	\$17.00
Empress Gin, Lavender, Honey & Fresh Lemon Juice	
Mo's Apple of My Eye	\$16.00
Wester Son Vodka, Fresh Apple Cider, Ginger Beer & Sparkling Cava Brut	
Seth's "Drink"	\$16.00
Union Mezcal, Blackberry Puree, Pomegranate & Cranberry Juice.	
Erin's Apple Snap	\$15.00
Gin, Fresh Apple Cider, Chai Syrup, Topped with Tonic.	
Sam's Perfect Pear	\$15.00
Wild Roots Pear Vodka, Apple & Ginger Puree, Topped with Sparkling Water	
Tyler's Rye Tai	\$17.00
Balcone's Rye Whiskey, Cinnamon-Orange Syrup, Cranberry Juice.	
Sarah's Safe Haven	\$15.00
Rum Haven Coconut Water Rum, Pineapple Juice, Strawberry & Raspberry Puree, Fresh Lime.	

MARGARITAS 4

The Signature Skinny	\$16.00
Corazon Blanco Tequila, fresh lime and orange with a touch of agave	
Prickly Pear	\$16.00
Gold Tequila, triple sec, prickly pear nectar, fresh lime	

Jalapeno Pineapple Margarita	\$16.00
21 Seeds Jalapeno Cucumber Tequila shaken with Pineapple Juice, Fresh Lime Juice, Agave. Finished off with a sprinkle of Smoked Paprika	

Coco Loco Margarita	\$16.00
Tequila, Blackberry, Coconut, Sour, Fresh Lime, with a Violet Sugar Rim	

SOFT DRINKS 1

Pepsi	\$3.50
Pepsi, Dr. pepper, sierra mist, Lemonade, Diet Pepsi, Mountain dew. Free refills	

NON-ALCOHOLIC 4

Nathan's Refreshers	\$7.00
Choose between the refreshing Double Berry, Cherry Peach, Apple Harvest, or Lemon Ginger. Bubbly or Still Water. No Refills.	

Fresh Lemonade	\$6.00
Choose between Strawberry, Lavender, or Prickly Pear. No Refills	

Boylan's Cane Sugar Bottled Sodas	\$4.50
Choose between Root Beer, Cream Soda, Black Cherry, Shirley Temple, Ginger Ale, or Orange	

Purely Sedona Sparkling Water	\$6.50
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