

# Del's Hideout

5351 Adobe Falls Rd 92120-4403 · +16192558175 · Updated: Jan 14, 2026

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## STARTERS 6

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**24 Hour Wings** **\$16.95**

brined, smoked, fried, choice of buffalo, bbq, spicy bbq, carolina gold, or dry rub, carrots & celery

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**Crispy Chicken Tenders** **\$15.95**

hand breaded, buttermilk marinade, carrots & celery

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**Best Mac** **\$12.95**

sharp cheddar,smoked gouda,parmesan, american, panko cheddar crust v

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**BBQ Loaded Fries** **\$15.95**

pulled pork, queso, bbq, pickled red onions, jalapeños v\*

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**Onion Rings** **\$12.95**

house blonde ale beer batter, chipotle ranch v\*

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**Brisket Chili Bowl** **\$10.95**

cheddar jack, onion, chive gf

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## SALADS 2

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**Chicken Caesar Salad** **\$16.95**

brioche croutons, parmesan cheese, house Caesar dressing gf\*

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**S.O.B. Salad** **\$17.95**

roasted corn, pico de gallo, black beans, romaine, cheddar jack cheese, chipotle ranch, tortilla strips, crispy chicken gf\*, v\*

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## SANDWICHES 4

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**Party Fowl** **\$17.95**

2 crispy chicken tenders, hand breaded, red onion, house pickles, brioche bun choice of bbq, spicy bbq, buffalo, nashville hot sauce, bbq, spicy bbq, carolina gold, gf\*

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**BBQ** **\$18.95**

choice of brisket, pulled pork or boneless skinless, housemade hot links, or meatloaf, coleslaw, house pickles, brioche bun gf\*

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**Big O' Melt** **AVAILABLE OPTIONS**

beef brisket, whole grain aioli, caramelized onions, swiss, havarti, texas toast gf\*, v\*

**\$19.95**

Like it Dirty? Add Slaw & House Pickles:

**\$1.00**

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**Jeremy****\$19.95**

house cured & smoked pastrami or house smoked turkey breast, fresh kraut, 1000 island, swiss, grilled marbled rye gf\*

**BBQ PLATES GF\* 7****Pork Spareribs****AVAILABLE OPTIONS**

1 pound: \$25.95

2 pounds: \$39.95

**Smoked Pork Shoulder****\$24.95****Prime Beef Brisket****\$27.95****Grilled BBQ Chicken Breast****\$19.95****Housemade Hot Links****\$20.95****Smoked Meatloaf****\$21.95****2 Meat Combo****AVAILABLE OPTIONS**

choice of brisket, pulled pork, chicken, housemade hot links, sub ribs +7

\$27.95

sub ribs: \$3.00

double brisket: \$7.00

**BURGERS 4****Classic Cheeseburger****\$16.95**

American cheese, lettuce, tomato, onion, pickle gf\*

**TJ Burger****\$17.95**

pepper jack, roasted jalapeno, chipotle aioli, lettuce, tomato, onion, pickle gf\*, v\*

**Impossible™ Burger****\$18.95**

plant based, swiss cheese, caramelized onions, 1000 island, lettuce, tomato, onion, pickle gf\*,v

**Q Burger****\$18.95**

pulled pork, American cheese, onion strings, bbq, lettuce, tomato, onion, pickle gf\*

**BBQ FAMILY FEASTS GF\* 4****Party of 2****\$41.95**

6oz pulled pork, 6oz beef brisket, 6oz boneless skinless chicken, choice of 3 sides, texas toast (choice of: killer beans, bacon potato salad, coleslaw, greens beans)

**Party of 4****\$82.95**

12oz pulled pork, 12oz beef brisket, 12oz boneless skinless chicken, choice of 3 pints of sides, texas toast (choice of: killer beans, bacon potato salad, coleslaw, greens beans)

**Party of 6****\$105.95**

1 lb. boneless skinless chicken, 1 lb. pulled pork, 1 lb. beef brisket, 2 quarts of sides, texas toast (choice of: killer beans, bacon potato salad, coleslaw, green beans)

**Party of 12**

**\$210.95**

2lb. boneless skinless chicken, 2 lbs. pulled pork, 2 lbs. beef brisket, 4 quarts of sides, texas toast (choice of: killer beans, bacon potato salad, coleslaw, greens beans)

**SIDES 11**

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**Green Beans**

**AVAILABLE OPTIONS**

gf, v

\$6.00

\$10.00

\$19.00

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**Collard Greens**

**AVAILABLE OPTIONS**

\$6.00

\$10.00

\$19.00

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**Bacon Potato Salad**

**AVAILABLE OPTIONS**

gf

\$6.00

\$10.00

\$19.00

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**Side Salad**

**\$6.00**

gf, v

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**French Fries**

**\$6.00**

v

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**Coleslaw**

**AVAILABLE OPTIONS**

gf, v

\$6.00

\$10.00

\$19.00

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**Mac & Cheese**

**AVAILABLE OPTIONS**

v

\$8.00

\$13.00

\$25.00

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**Killer Beans**

**AVAILABLE OPTIONS**

gf

\$6.00

\$10.00

\$19.00

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**Brisket Chili Bowl**

**AVAILABLE OPTIONS**

gf

\$10.95

\$8.00

\$13.00

\$25.00

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## Street Corn

gf, v

### AVAILABLE OPTIONS

\$6.00

\$10.00

\$19.00

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## Mashed Potatoes

gf, v

### AVAILABLE OPTIONS

\$6.00

\$10.00

\$19.00

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## KIDS MENU 8

### Pulled Pork Sandwich

gf\*

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### Crispy Chicken Tenders

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### Mac & Cheese

v

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### Grilled Chicken Breast

gf

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### Hamburger

gf\*

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### Grilled Cheese

gf\* v

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### Fish & Chips

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### Sloppy Joe

gf\* v

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## FISH N CHIPS 1

### Fish & Chips

**\$22.95**

Icelandic cod, Del's blonde beer batter, fries, coleslaw, tartar sauce

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## DESSERT 4

### Bourbon Pecan Pie

**\$5.95**

candied pecans, fresh whipped cream v

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### Seasonal Bread Pudding

**\$7.95**

ice cream v

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### Banana Pudding

**\$7.95**

nilla wafers, fresh whipped cream

**Apple Crisp****\$7.95**

granny smith apples, cinnamon, oatmeal crisp, topped with vanilla bean ice cream

**SMOKED MEATS BY THE LB** 7**Smoked Pulled Pork****\$21.95****Turkey Breast****\$21.95****BBQ Grilled Chicken Breast****\$19.95****Prime Beef Brisket****\$29.95****Smoked Meatloaf****\$18.95****Housemade Hot Links****\$6.00****Pork Spareribs****\$18.95****SIPS** 5**Hideaway Stash Cocktail - Featured House Cocktail****\$5.00****Domestic Draft****\$4.00****Well Drinks****\$6.00****Glasses of House Wines****\$6.00****Featured Drafts****\$6.00**

Societe Harlot and Stone Delicious

**NIBBLES** 5**Pulled Pork Slider****\$9.00**

Smoked pork shoulder on a brioche roll topped with bbq sauce, slaw and pickled red onions

**Onion Rings****\$9.00**

beer battered to order served with chipotle ranch dressing

**Chicken & Waffles****\$9.00**

sugar pearl waffle, 2 chicken tenders, topped with bourbon maple syrup

**Mac & Cheese****\$9.00**

elbows, cheddar, american, smoked gouda, panko cheddar topping (add protein +6)

**Chili Cheese Fritto Pie****\$9.00**

smoked brisket chili, cheddar jack, jalapeno, sour cream, onion

**7 DAYS A WEEK!** 6

## Case of the Mondays

All Day Happy Hour

## Kids Eat Free & Wine Wednesday

50% off Featured Whiskeys//Kids Eat Free (Receive a FREE kids' meal with purchase of a full priced adult entrée valued at \$12 or more).// 50% Featured bottles of wine

## B & B Thursday

**\$15.95**

Featured Burger & a 14oz draft beer for \$15.95

## Tim's Whim Friday

Chef Tim's Weekly BBQ Feature at market price//Keep It Local! \$2 off All Local Drafts

## Short & Tall Saturday

\$17 Bottles of Bubbles // \$12 Tall Boys & Shot of Jack

## Sunday Funday

\$17 Bottles of Bubbles // \$12 Tall Boys & Shot of Jack //

## BY THE GLASS 13

### Mionetto Prosecco

**\$11.50**

Italy, 13%

### Justin Sauvignon Blanc

**\$11.50**

Spain, 13.7%

### Kim Crawford Sauvignon Blanc

**\$11.50**

New Zealand, 12.3%

### Diora Chardonnay

**\$12.50**

California, 14.5%

### Marevento Pinot Grigio

**\$10.50**

Italy, 12.5%

### Kung Fu Girl Riesling

**\$11.50**

Washington, 12.5%

### Sabine Rose

**\$11.50**

France, 12.5%

### Meiomi Pinot Noir

**\$13.50**

Coastal California, 13.7%

### Argento Reserve Mendoza Malbec

**\$9.50**

Argentina, 13.9%

### Cusamano Merlot

**\$10.50**

Italy, 14%

<b>Daou Cabernet Sauvignon</b>	<b>\$15.50</b>
Paso Robles, 13.9%	
<b>Imagery Cabernet Sauvignon</b>	<b>\$12.50</b>
Sonoma, 13.5%	
<b>Costa Tierra Baja Red Blend</b>	<b>\$9.50</b>
Guadalupe Valley (Mexico), 13.8%	

## BY THE BOTTLE 13

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<b>Mionetto Prosecco</b>	<b>\$34.00</b>
Italy, 13%	
<b>Justin Sauvignon Blanc</b>	<b>\$34.00</b>
California, 13.5%	
<b>Kim Crawford Sauvignon Blanc</b>	<b>\$34.00</b>
New Zealand, 12.3%	
<b>Diora Chardonnay</b>	<b>\$37.00</b>
Monterey, 14.5%	
<b>Marevento Pinot Grigio</b>	<b>\$31.00</b>
Italy, 12.5%	
<b>Kung Fu Girl Riesling</b>	<b>\$34.00</b>
Washington, 12.5%	
<b>Sabine Rose</b>	<b>\$34.00</b>
France, 13.6%	
<b>Meiomi Pinot Noir</b>	<b>\$40.00</b>
Costal California, 13.7%	
<b>Argento Reserve Mendoza Malbec</b>	<b>\$31.00</b>
Argentina, 13.9%	
<b>Cusamano Merlot</b>	<b>\$31.00</b>
Italy, 14.4%	
<b>Imagery Cabernet Sauvignon</b>	<b>\$37.00</b>
Sonoma, 13.5%	
<b>Daou Cabernet Sauvignon</b>	<b>\$43.00</b>
Paso Robles, 13.9%	
<b>Coasta Tierra Baja Red Blend</b>	<b>\$22.00</b>
Guadalupe Valley (Mexico), 13.8%	

## COCKTAILS 14

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<b>Peach Blossom</b>	<b>\$13.50</b>
beefeater, peach liqueur, hibiscus syrup, grapefruit juice, gingerbeer	
<b>Spiked Tea</b>	<b>\$12.50</b>
tito's handmade vodka, peach liqueur, peach syrup, lemon juice, agave, iced tea	
<b>Grantville Frozen Paloma</b>	<b>\$10.50</b>
los javis mezcal, tequila, grapefruit, organic strawberry & peach, served as a slushee	
<b>Frose</b>	<b>\$10.50</b>
rose wine, vodka, organic strawberry, cherry & orange juices, served as a slushee	
<b>Tim's Old Fashioned</b>	<b>\$12.50</b>
bacon fat washed bourbon, mr. black's cold brew liquor, grand classico amaro, droplet of salt	
<b>Gin Flower Old Fashioned</b>	<b>\$12.50</b>
gin, elderflower, orangebitters	
<b>Agave Old Fashioned</b>	<b>\$13.50</b>
lunazul reposado tequila, mezcal, agave, black walnut bitters	
<b>Night Sky</b>	<b>\$13.50</b>
jim beam bonded, grand marnier, sweet vermouth, sparkle dust, fresh lemon, topped with sparkling wine	
<b>The Hideout Mule</b>	<b>\$12.50</b>
drake's organic vodka, cassis de noir, lime juice, ginger beer, mint	
<b>Tropically Taied</b>	<b>\$12.50</b>
cruzan, malibu coconut rum, lime juice pineapple juice, guava syrup, topped with captain morgan spiced rum	
<b>Monty's Spicy Margarita</b>	<b>\$12.50</b>
jalapeno infused blanco tequila, guava, hibiscus, lemon juice, tajin rim	
<b>Adobe Fell</b>	<b>\$13.50</b>
lunazul reposado, aperol,maraschino, lemon juice	
<b>Skinny Garden Margarita</b>	<b>\$13.50</b>
jalapeno infused tequila, cucumber, mint, agave muddled together and topped with a splash of soda water	
<b>Red Sangria</b>	<b>\$9.50</b>
<b>MOCK-TAILS</b> 3	
<b>Pershing Peach</b>	<b>\$7.50</b>
peach, lemon juice, ginger beer	
<b>Cranberry Splash</b>	<b>\$7.50</b>
cranberry juice, apple juice, ginger beer,mint and soda water	
<b>Flavored Teas/Lemonades</b>	<b>\$4.50</b>
hibiscus, peach, guava (no refills)	