

LOCAL BEERS ON TAP

Here at the Village Hideaway we focus on featuring as many Local Breweries as we can.

Our goal is to expand your knowledge of offerings from our surrounding areas.

Ask about our selection. Prices Vary.

BOTTLED BEER

\$4

BUDWEISER

BUD LIGHT

MICHELOB ULTRA

COORS LIGHT

MILLER LITE

CORONA

WINE

SEAGLASS WINERY, CA

\$8/28

Pinot Grigio

Sauvignon Blanc

Pinot Noir

OTHER SELECTIONS

\$9/38

H3 Chardonnay

Murphy Goode Merlot

SeaGlass Cabernet Sauvignon

COCKTAILS

ULTIMATE GRAPEFRUIT TONIC

Choice of Tito's Vodka or Bombay Sapphire Gin
Bittermilk No.5 Charred Grapefruit Tonic &
Club Soda \$10

BEACHIN' IT

Light Rum, Triple Sec, Amaretto,
Crème de Banana & Pineapple
with a Grenadine Lace \$9

SMOKED HONEY WHISKEY SOUR

Maker's Mark Bourbon & Bittermilk No.3
Smoked Honey Whiskey Sour \$12

THE BEACH CLUB COLLINS

Choice of Tito's Vodka or Bombay Sapphire Gin,
Bittermilk No.2 Tom Collins with Elderflower
& Hops & Club Soda \$10

SOUTHERN JEWEL MARGARITA

Jose Cuervo Tequila, Blue Curacao, Peach
Schnapps & Tres Agave Margarita Mix \$9

GUINNESS BUSHWACKER \$10

Guinness, Malibu Rum, Crème de Cocoa,
Coffee Liqueur & Ice Cream

*Top it off with a Myers Rum or Bacardi 151
Float for an additional \$2.50*

HAPPY HOUR

EVERYDAY - DINE IN ONLY
3PM - 6PM

BAR

\$1 Off Bottle Beer

\$1 Off Glass of Wine

\$3.50 House Spirits (1.25oz)

\$6 House Spirit Martinis

Draft Special – Price Varies

FOOD

\$5.50 Wings (Mild, Medium, or Hot)

\$9 Single Patty Signature Burger with Fries

\$6 Chips & Dip Trio



STARTERS

SIGNATURE CHIPS & DIP

House Guajillo Salsa \$7

Black Bean Dip \$6

Red Pepper Queso \$7

Spinach and Artichoke Dip \$12

COCONUT SHRIMP

Hand Battered Colossal Gulf Shrimp

Served with Sweet Chili Dipping Sauce

\$15

STUFFED MUSHROOMS

Jumbo Mushrooms Stuffed with Spinach

Artichokes & Mozzarella

\$12

TUNA DIP

House Smoked Citrus Brined Tuna

with Bacon Crostini

\$14

GRILLED GULF COAST OYSTERS

With Mexican Street Corn Butter

Served with Chile de Limon

\$14

THE FUTURE OF CHEESE STICKS

The Future is Now! Hand Rolled and Battered in Breadcrumbs Served Over House Made

Fresh Local Tomato Provençale Sauce

\$10

THE ULTIMATE NACHOS \$9

Fresh Tortilla Chips Served with Black Bean

Dip Cilantro Lime Sour Cream, Roasted Red

Pepper Queso, Guajillo Spiked Tomato Salsa

& Shaved Fresh Jalapeños

Kick it up a Notch

Ground Beef \$6

Grilled Chicken \$5

House Smoked Pork \$4

Sautéed Shrimp \$7

SOUP & SALADS

AWARD WINNING GUMBO

Bowl \$7

HOUSE SOUP OF THE DAY

Bowl \$8

CHILTON BERRY SALAD

Grilled Chilton County Peaches, Dried Berries

Blue Cheese Crumbles & Toasted Pecans

\$7

CAESAR SALAD

Crisp Romaine, Parmesan & Croutons

\$8

GREEN SALAD \$6

Mixed Greens, Cucumber, Red Onion, Grape

Tomatoes, Cheddar Cheese, Croutons

Dressings: Ranch, Bleu Cheese, Honey

Mustard, Raspberry Vinaigrette &

Balsamic Vinaigrette

Add a Protein:

Grilled Chicken \$5

House Smoked Pork \$4

Sautéed Shrimp \$7

Fish \$8

BURGERS

8oz House Blend of Chuck, Short Rib & Sirloin with Lettuce, Tomato, Onions

ALABAMA SLAMMA

With Smoked Cheddar Cheese, Bill E Bacon

Tomato Relish, Cayenne Candied Bacon

\$14

BILL "E" BACON MELT

With Bill "E" Bacon, American

House Pimiento Cheese

\$13

BOURBON STREET MUSHROOM SWISS

Caramelized Onions, Portabella Mushrooms

Bourbon Cream, Swiss Cheese

\$14

THE HIDEAWAY PUB DELUXE

Classic Burger 8oz House Blend of Chuck, Short

Rib and Sirloin With Lettuce, Tomato, Onions

\$12

WINGS & TENDERS

Sauces: Mild, Hot, Carolina Reaper Hot, Thai

Sweet Chili, BBQ & Black Garlic Parmesan

WINGS

Served with Celery and Ranch or Bleu Cheese

6 \$8

12 \$12

18 \$16

24 \$20

HOUSE MADE TENDERS

Served Straight up with Fries or Tossed with one of our Signature Sauces for \$1

Regular \$10

Large \$14

P&C MARINATED TENDERS

Coke Cola Brined, Peanut Crusted Chicken Tenders

Served with Fries

Regular \$12

Large \$16

SANDWICHES

Served with Shoestring Fries

FRIED PO' BOYS

Toasted French Loaf, Lettuce Slaw, Tomato
Onion & Remoulade
Fried Shrimp \$15 Battered Grouper \$16

THE CLUB HOUSE

On Toasted Sourdough With Lettuce, Tomato
Onion, Swiss Cheese & Bacon
Your choice of Marinated Chicken
or Smoked Turkey
\$12

THE VILLAGE PRESS

A Classic Reuben, Marbled Rye, House Corned
Beef, Thousand Island, Sauerkraut & Swiss
\$12

MAMA MIA MUFFALETTA

Just What The Doctor Ordered! Classic Italian
10" Muffaletta Stuffed With Mortadella, Genoa
Salami & Ham Finished With Olive Spread &
Provolone, Served Lightly Toasted
Half \$8 Whole \$14

PULLED BBQ PORK

House Smoked Pork, Mango BBQ Sauce and
Locally Produced Spicy Pickles on a Kaiser Bun
with Burnt Ends Slaw
\$12

BILL "E" BLT

Locally Produced Smoked Bacon, Lettuce
Tomato with Signature Bacon Aioli on
Sourdough Toasted with Rendered Bacon
\$10

PIZZAS

BAMA BEACH BBQ

Mango BBQ Sauce with Grilled Chicken
Canadian Bacon, Pineapple & Jalapeno.
Topped with a Cheddar Mozzarella Cheese
Blend
\$24

ROASTED GARDEN VEGGIE

House Marinara, Mushrooms, Green
Pepper Fresh Tomato, Black Olives, Fire
Roasted Squash, Caramelized Onions
& Mozzarella Cheese
\$17

SWEET HOME ALABAMA

Not Your Ordinary Cheese Pizza. Marinara
Based With a Blend of Mozzarella &
Parmesan Cheeses from "Sweet Home Farms"
in Elberta, AL
\$18

THE VILLAGE HIDEAWAY

House Marinara, Pepperoni, Italian Sausage
Bacon, Mushrooms, Green Peppers
Black Olives, Onions, and Mozzarella Cheese
\$24

DELUXE MEAT LOVERS

House Marinara, Pepperoni, Bacon
Italian Sausage, Canadian Bacon
& Mozzarella Cheese
\$25

SHOW ME YOUR PEPPERONI'S

House Marinara, Sliced and Ground Pepperoni
& Mozzarella Cheese
\$18

PORTOFINO BAY

Black Garlic Based With Caramelized Onions
Fresh Thyme, Bill "E" Bacon & Mozzarella
\$24

TACOS

Flour Tortillas, Cilantro Slaw, Black Bean Corn Relish, Key Lime Sour Cream & Fresh Avocado

Sautéed Shrimp \$16 Bronzed Grouper \$15 Grilled Chicken \$12 House Smoked Pork \$12

*CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH
MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

GULF SEAFOOD

BON SECOUR SEAFOOD COMBO PLATTER

Bronzed Grouper, Jumbo Lump Crab Cake
Fried Gulf Shrimp Served with Fries
& Coleslaw
\$32

ANNAPOLIS ON THE GULF OF MEXICO CRAB CAKE PLATTER

Two 4oz Crab Cakes With Citrus Remoulade
Fries & Cole Slaw
\$28

GROUPEPONTCHARTRAIN

Blackened Grouper, Stone Ground Gouda
Cheese Grits, Finished with Creole Cream
Sauce
\$24

SHRIMP CREOLE

Large Bronzed Gulf Shrimp Served over Stone
Ground Gouda Cheese Grits, Finished with
Creole Sauce
\$19

GULF CATCH

Today's Gulf Selection Simply Grilled Over
Toasted Coconut Risotto Fire Roasted
Vegetables & Raspberry Brown Butter
\$26

FRIED JUMBO BAYOU LA BATRE SHRIMP

Six Hand Battered Colossal Shrimp Served with
Fries & Coleslaw
\$19

LAND

*Served With Chive & Cheddar Mashed Potatoes & Bill "E" Bacon Roasted Brussel Sprouts
Unless Otherwise Specified*

SWEET TEA BRINED PORK TENDERLOIN

Finished with Grilled Chilton County
Peach Chutney
\$16

CREOLE CHICKEN PASTA

Grilled Fat Man Spiced Chicken Tossed with
Linguini, Crawfish & Red Creole Cream Sauce
Finished with Shaved Pecorino
\$16

12OZ HAND CUT TOP SIRLOIN STEAK

Rosemary Marinated & Chargrilled
\$23

14 OZ. HAND CUT NY STRIP

Rosemary Marinated & Chargrilled
\$28

Add Bourbon Mushrooms & Onions for \$2

DESSERTS

APPLE BROWN SUGAR CRUMBLE WITH VANILLA BEAN ICE CREAM

\$5

BUTTERFINGER CRUSTED WEST COAST CHEESE CAKE

\$7

CHIFFON STYLE KEY LIME PIE

\$6

VALRHONA MILK JIVARA CHOCOLATE BROWNIE ALA MODE

\$7

BEVERAGES

Sweet or Unsweet Iced Tea \$3 Sodas \$3 Coke, Diet Coke, Sprite, Dr. Pepper & Barq's Root Beer
Hi C Lemonade \$3 Bottled Abita Root Beer \$3 Coffee & Hot Tea \$2.50

To ensure timeliness of service for all guests, checks may only be divided by a maximum of four. Thank You!

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