

START EXPLORING

Our menu is inspired by the laid-back flavours of Cali-Baja cuisine, where fresh ingredients, coastal influences and a relaxed California spirit come together. Expect light, vibrant dishes with a touch of Baja comfort, made for easy dining and good company.

SIGNATURE COCKTAILS

The HitchHiker Tropical & Fresh
Hermit Gin - Élala Espadin Mezcal - Yuzu - Ginger Beer

The House Always Wins Smokey & Herbal
Rye - Mezcal - Winter Spiced Pear - Vermouth - Shrub

The Gold Rush Fresh & Fruity
Tequila - Elderflower - Lime - Yuzu - Gold

Country Road Smokey & Spicy
Rye - Scotch - Sherry - Red Vermouth - Orange

Three Naked Monkeys Tropical & Herbal
Rum - Whiskey - Cachaca - Banana - Lime - Pineapple - Coconut

Jane Doe Fashioned Strong & Herbal
Whiskey - Pumpkin - Chai - Chocolate - Cinnamon

Arizona Killer No2 Strong & Herbal
Mezcal - Lime - Chocolate - Vanilla - Tabasco - Chili



€ 14.5

€ 13

€ 16

€ 13

€ 19

€ 13

€ 15

These are our signatures, please see our full drink list for any of the classics we're happy to create for you. Always feel free to challenge the bartender

ALL DAY CLASSICS

Burrata Salad (V)

€ 22.5

Mixed leaves, Burrata, Heirloom Tomatoes, Goji Berries, Charred Smokey Corn, Pickled Red Onion, Mixed Seeds, Honey-Lime Vinaigrette, Local Sourdough



Caesar Salad (V)

€ 14.5

Little Gem, Parmesan, Egg, Caesar Dressing, Croutons, Tomato
Add Chicken or Prawns + €3.5

Double Smashed Burger

€ 19.5

Lettuce, Guacamole, Tomato, Cheddar, Coleslaw, Golden Fries, Chipotle Mayo

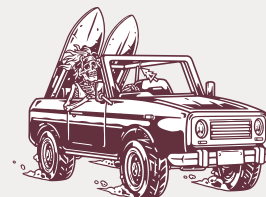
LUNCH

Avocado on Toast (V) Scrambled Eggs, Spring Onion, Harissa
Add Salmon or Bacon + € 2.5

Smoked Salmon Bagel Sesame & Poppy Seed, Cream Cheese, Avocado, Cucumber, Red Onions

Truffle Mushroom on toast (V) Lemon Ricotta, Mushrooms, Truffle Oil, Fried Egg
Add Salmon or Bacon + € 2.5

Chia Pudding (V) Coconut, Granola, Fruits Coulis, Seasonal Fruits



€ 12.5

€ 15.5

€ 12.5

€ 14.5

Please inform staff of any allergies or dietary requirements before ordering

SMALL PLATES

Tater Tots (V) Crème Fraîche, Guacamole, Tomato Salsa, Chives	€ 9.5
Smokey Chorizo Lime Cream, Coriander, Pickled Cucumber Ribbons	€ 15.5
Tuna Tostadas Tuna, Avocado, Pear, Sesame, Wasabi Mayo	€ 14.5
Aubergine Tostadas (V) Guacamole, Torched Goat Cheese, Salsa Verde, Coriander	€ 12.5
Tex-Mex Rainbow Carrots (V) Labneh, Maple Syrup, Toasted Almond Flakes, Pink Peppercorns	€ 12.5
Roasted Pumpkin Soup (V) Ras el Hanout, Pepitas, Crispy Sage, Grilled Sourdough	€ 13.5
Pulled Beef Tacos Slow-Cooked Beef, Pickled onion, Pico de Gallo, Lime, Coriander	€ 15.5
Roasted Brussel Sprouts Basil Yoghurt, Bacon, Pomegranate, Orange Zest	€ 12.5
HitchHike Skateboard Tuna tostada, Brie Cheese & Proscuitto, Baja Nuts, Crispy Avocado, Olives, Corn Dogs, Sweet Peppers with Cream Cheese, Crostini's	€ 35
Farmhouse Bread (V) Black Garlic Aioli & Tomato Salsa	€ 7.5
Crispy Chicken Ranch Sauce, Spring Onion, Chili, Sesame Seeds	€ 9.5
Corn Dog Classic Sausage, Crispy Outside, Mustard and Ketchup	€ 9.5
Smokey Corn Ribs (V) BBQ Sauce	€ 9.5
Crispy Avocado Fritters (V) Hemp Sauce	€ 9.5
Golden Fries (V) Chipotle Mayo	€ 6.5



MAINS

Assado Grilled Beef Rib-Eye, Padrón Peppers & Scallions, Cotija Cheese, Salsa Macha, Golden Fries	€ 35
Pescado Pan-Seared Cod Fillet, Creamy Corn, Charred Broccoli, Almond Flakes, Salsa Verde	€ 29.5
Beluga Lentils (V) Fried Aubergine, Adobo Sauce, Crème Fraiche, Chimichurri, Herb Salad, Lime Dressing, Herb Panko	€ 23.5
Crispy Duck Bomba Rice, Wild Mushrooms, Mole Negro, Pickled Cucumber Ribbons, Pickled Onion	€ 25

SWEET ENDINGS

Churros (V) Pumpkin Spice, Chocolate Paste	€ 10.5
Rum Pineapple Carpaccio (VE) Saffron, Mango Sorbet, Coconut Flakes, Mint	€ 11.5
Caramelised Custard (V) Madagascar Vanilla, Orange Zest, Cookie Crumble, Burnt Mascarpone Cream	€ 12.5

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V = Vegetarian

VE = Vegan

