PIZZA

DOUGH

Hideaway Hand Tossed - HTOSS

We make this dough several days in advanced to allow for flavor & texture development as the dough rises. This gives our crust the unique golden-brown bread like taste with airy crisp texture to it. We hand toss each individually.

Thin Crust - THIN

This dough produces a more traditional thin crust with a firm texture & warm, yeasty flavor. We make this dough at night, allow it to rise overnight & sell it the following day. This is the same recipe that the Stillwater, OK location uses.

Gluten Free – GF

This dough is offered to guests that have gluten allergies. It is only offered in a 10" size. There is also a \$3.00 upcharge for this dough. We do not make this in house but purchase from vendor.

Cauliflower – CAULI

Only offered in a 10" size & a \$3.00 upcharge for this dough. It's lower in calories, sugar, fat & sodium, higher in protein, fiber & vitamins than most traditional and gluten-free pizzas. We do not make this in house but purchase from our vendor. *Note – this is not KETO diet friendly.

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SAUCES I	SIZES
Hideaway Red Sauce – RED	Small – SM
Hideaway's own special recipe prepared from scratch Olive Oil & Garlic Glaze - GLAZE	6 slices
Olive oil and minced garlic mixed together in the BOH	Medium – MED
Alfredo – ALF	8 slices
Creamy parmesan white sauce purchased from our vendor	Large – LRG
Pesto – PESTO	10 slices
Basil, spinach, garlic, & olive oil puree purchased from	Gluten Free – GF
our vendor Barbeque – BBQ	6 slices
Sweet and spicy barbeque cause purchased from our	Cauliflower – CAULI
vendor	6 slices



SHAKE



BOMB RED MOZZ P SAL PINE SHAKE BAS BAL GLAZE







GODS GLAZE M ART TOM MOZZ PROV





POLLINATOR
GLAZE
MOZZ
CAPICOLA
SAL
BAN
CURL
SHAKE
HONEY



MARG GLAZE MOZZ TOM SHAKE BAS