

DESSERT EATS

Cheesecake New York style cheesecake topped with housemade whipped cream, caramel, & crushed amaretto cookies 10

Vanilla-Honey Creme Brulee creamy custard & caramelized turbinado sugar with a touch of natural honey sweetness 10

Brownie or Blondie Sundae choice of brownie or blondie, local triple vanilla ice cream, chocolate sauce, whipped cream, sunflower butter buckeye (peanut free) 10

Strawberry Upside-Down Cake served warm with local triple vanilla ice cream 10

COFFEE & TEA

Coffee French press made to order - Regular Solstice Roasters Brazil Santos, Decaf house blend 5 // 7

Steep Cafe Hot Tea 4.50

DESSERT DRINKS

Hubbard Espresso Martini coffee infused vodka, Kahlua, demerara; served up with lemon peel express 12

Irish Coffee Irish whiskey, Irish cream, housemade whipped cream; served with a small french press 10

Hubbard Chocolate Martini Ketel One Vodka, Godiva Chocolate Liqueur, demerara, cinnamon bitters 14

Paris Nights, New York Mornings Tito's Vodka, Godiva White Chocolate Liqueur, housemade hibiscus reduction, dash of rose bitters 15

Note: While we offer gluten free items, our kitchen is not gluten free.
Let your server know of any allergies or dietary restrictions when ordering.

hubbardgrille.com // 614.291.5000 // 793 North High Street

CORPORATE RESTAURANT CHEF Kurt Woodland GENERAL MANAGER Randi Lopez