

HUBBARD

BAR & GRILLE

Appetizers

Jalapeño Corn Bread baked fresh daily; served with maple honey butter **10**

Tuna Tartare* 🍷 sushi grade ahi tuna, black garlic, sesame yum yum sauce, cucumber, crispy wontons **18**

Sweet & Spicy Calamari fried calamari, crispy sliced jalapeños and lemon wheels, sweet and sour aioli, sesame seeds **16**

Crispy Brussels Sprouts 🍷 *the Hubbard classic* - crispy sprouts, red wine reduction **10**

Short Ribs & Shrimp 🍷 braised beef short rib, sautéed shrimp, white cheddar grits, tomato jus **16**

Sampler Board 🍷 chef selected assortment of meats & cheeses, crispy chickpeas, figs, marinated olives, cornichons, served with crostini **19**

WINGS 15

8 wings, bleu cheese or ranch, choice of sauce:

Bourbon BBQ • Buffalo
Hubs Rub • Pineapple Teriyaki

Soup & Salads

SALAD
ADD-ONS

Chicken 8 • Shrimp 10 • Salmon* 12
Sesame Seared Tuna* 10

Tomato Soup 🍷 roasted San Marzano tomatoes, garlic herb croutons **8**

New Hub Salad 🍷 shaved radicchio, fennel, radish, and arcadian greens, cherry tomato, banana pepper, mozzarella, Italian dressing, balsamic drizzle, crispy prosciutto **10 / 14**

Wedge Salad 🍷 iceberg, bacon, crispy chickpeas, diced tomato, bleu cheese dressing **10 / 14**

Steak Salad* 🍷 5 oz. sirloin, arcadian greens, local grilled corn, cherry tomato, red onion, radish, parmesan cheese, chimichurri drizzle **24**

Blackened Shrimp Salad 🍷 local greens, crispy onions, cucumber, diced tomato, sunflower seeds, parmesan cheese, creamy French dressing **24**

DRESSINGS

Italian • Creamy French • Chimichurri
Ranch • Bleu Cheese • Balsamic & E.V.O.O.

Sides

Fries	5	Asparagus	8
Sweet Potato Fries	6	Mac & Cheese	8
Parmesan Truffle Fries	7	Basmati Rice	5
Crispy Brussels Sprouts	6	White Cheddar Grits	6
Broccolini	8	Whipped Potatoes	6

Sandwiches

served with Fries & Pickle Spear

SUBSTITUTE

Sweet Potato Fries +1 • Parmesan Truffle Fries +2

Hubbard Burger* 🍷 grilled onions, American cheese, bacon jam, pickles, lettuce, Hub sauce, brioche - *Classic Cheeseburger available upon request* **17**

Fried Chicken Sliders all natural chicken tenders, cider-honey glaze, pickle chip, toasted bun topped with maple honey butter and pink himalayan sea salt **16**

Shiitake Mushroom Sandwich 🍷 sautéed mushrooms, caramelized onions, sriracha garlic aioli slaw, crispy carrots, ciabatta - *prepared vegan upon request* **16**

Salmon BLT* 🍷 pan-seared salmon, applewood bacon, tomato, spinach, dill tartar sauce, brioche **19**

Steak Sandwich* 🍷 grilled shaved sirloin steak, caramelized onions, spinach, mushroom medley, mozzarella, balsamic glaze drizzle, ciabatta, side of horseradish cream sauce **22**

Ahi Tuna Wrap* 🍷 pan-seared & sesame crusted ahi tuna, red bell pepper, carrot stix, avocado, spicy house yum yum tossed with shaved lettuce mix, spinach wrap **19**

Flatbreads

Pepperoni local pepperoni, provolone, mozzarella, house marinara **17**

BBQ Short Rib braised beef short rib, banana pepper, Amish cheddar, crispy onion, Hub BBQ sauce drizzle **18**

Mushroom & Spinach button mushrooms, caramelized onions, four cheese & spinach cream sauce **17**

Margherita local heirloom tomatoes, fresh mozzarella, basil, garlic oil, balsamic drizzle **16**

Buffalo Chicken grilled chicken, Amish cheddar, diced tomato, thin sliced celery, Hub Buffalo, ranch drizzle **18**

Entrées

All Natural Fried Chicken white cheddar grits, crispy brussels sprouts in a red wine reduction, black pepper gravy - *please allow for a few extra minutes when ordering* **25**

Pork Chop* 🍷 bone-in 10 oz. chop, house cut & brined, whipped potatoes, roasted cauliflower and brussels, bourbon demi glaze **38**

Summer Salmon* 🍷 pan-seared, red bell pepper basmati rice, grilled asparagus, charred pineapple chutney **34**

PASTAS

Pasta Rosa sautéed asparagus, mushrooms, spinach, served with toasted ciabatta **19**

Goat Cheese Ravioli 🍷 bacon, broccolini, caramelized onion, parmesan **22**

PASTA ADD-ONS
Chicken 8 • Shrimp 10

From the Grille

all served with whipped potatoes and crispy brussels sprouts in a red wine reduction

12 oz. New Zealand Lamb Chops*	44
8 oz. Hanger Steak*	39
10 oz. New York Strip*	47
8 oz. Filet Mignon*	49

GRILLE ADD-ONS

Shrimp 10 • Herb Compound Butter 2
Lobster Butter Sauce 4 • Bourbon Demi Glaze 3

🍷: prepared gluten free upon request 🍷: prepared vegetarian upon request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially with certain medical conditions. **Please 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.**

EXECUTIVE CHEF Kurt Woodland GENERAL MANAGER Tyffany Connery

Cocktails

SEASONAL SIPS

Waterfelon Hubbard Single Barrel Patrón Tequila, Hub Watermelon Cordial, grapefruit soda, lime, half tajin rim, served on the rocks **14**

Pucker Up Jalapeño Espolon Tequila, Hub Strawberry Agave Shrub, basil, topped with lemonade and soda, served on the rocks **13**

Lavender Gaze OYO Vanilla Bean Vodka, Hub Blueberry Lavender Simple, lemon, soda, served on the rocks **14**

Limegroni Noble Cut Limecello, Cocchi, Watershed Guild Gin, served up **14**

HUBBARD CLASSICS

Agave Cooler VOHio Vodka, agave, grapefruit, lime, served on the rocks **12**

Peach Fizz Noble Cut Peach Whiskey, lemon, topped with cream soda, served on the rocks **13**

Hub Old Fashioned Russels 6YR Rye, Hub Strawberry Honey Demerara, angostura bitters, served with a cardamom cube **15**

Espressotini Espresso Infused VOHio Vodka, Kamora, demerara, served up **13**
check out our dessert menu for more sweet 'tinis

PROHIBITED

Silk Road Manhattan Middle West Pumpnickel Rye, Hub Persian Spiced Vermouth, angostura bitters, served with a large rock **15**

Mistaken Martinez house barrel aged Buffalo Trace, Montelobos, Grand Marnier, Luxardo liqueur, orange bitters, served up **15**

Blackberry Spritz Hubbard Single Barrel Patron Tequila, blackberry simple, soda, topped with Prosecco, served on the rocks **13**

Cocktail & Spirit Fights Try something Sweet or Neat! Ask your server about our current flights. **20**

Wines

BUBBLY & ROSÉS

Glass / Bottle

Chateau Ste. Michelle Brut Rosé Luxe Columbia Valley **12 / 48**

La Marca Prosecco Italy **12 / 48**

La Jolie Fleur Rosé France **10 / 40**

WHITES

Glass / Bottle

A to Z Riesling Oregon **11 / 44**

Saldo Chenin Blanc California **13 / 52**

Intrinsic Sauvignon Blanc Washington **10 / 40**

Whitehaven Sauvignon Blanc Marlborough **12 / 48**

Simi Winery Chardonnay Sonoma **10 / 40**

William Hill Chardonnay Central Coast, California **11 / 44**

Da Vinci Pinot Grigio Italy **10 / 40**

J Vineyards Pinot Gris California **12 / 48**

EOS Moscato California **10 / 40**

REDS

Glass / Bottle

Mark West Pinot Noir California **10 / 40**

Meiomi Pinot Noir California **12 / 48**

A to Z Pinot Noir Oregon **14 / 56**

Alamos Malbec Argentina **9 / 36**

Hahn Cabernet Sauvignon California **10 / 40**

Franciscan Cabernet Sauvignon California **12 / 48**

Prisoner "Unshackled" Cabernet Sauvignon California **14 / 56**

The Federalist Zinfandel Spain **11 / 44**

Francis Coppola Merlot California **10 / 40**

Smith & Hook Red Blend Central Coast **13 / 52**

Oberon Cabernet Sauvignon Napa **68**

Orin Swift "Abstract" Red Blend Napa **90**

Prisoner Red Blend California **98**

Orin Swift "8 Years in the Desert" Red Blend Napa **105**

Mt Veeder Cabernet Sauvignon Napa **135**

Beer · Cider · Seltzers

WHAT'S ON DRAFT?

Hub Ave Lager Maumee Bay, 5.2% **7**

Ask what we're pouring from our three rotating taps today!

COLUMBUS & OHIO BREWS

Seventh Son "Assistant Manager" Golden Ale, 4.5% **7**

Jolly Scholar "Cold Beer Here" Lager, 5.0% **7**

Homestead "Sun-Kissed Wheat" American Wheat, 5.4% **7**

Rhinegeist "Beer For Humans" Easy Hop Ale, 4.5% **7**

Land Grant "Oh Sure" IPA, 6.4% **7**

Rhinegeist "Juicy Truth" Hazy Juicy IPA, 6.5% **7**

Saucy Brew Works "Love You Bye" Hazy IPA, 8.0% **8**

Brewdog "95" Lo-Cal Tropical Session IPA, 4.0% **7**

Brewdog "Elvis Juice" American IPA, 6.5% **7**

Sonder "You Betcha!" New England IPA, 6.5% **7**

Columbus Brewing Company "Bodhi" Double IPA, 8.3% **8**

MACROS · SELTZERS · MORE

Bud Light Lager, 4.2% **6**

Michelob Ultra Lager, 4.2% **6**

Miller Lite Lager, 4.2% **6**

Pacifico Lager, 4.5% **6**

Modelo Lager, 4.5% **6**

Stella Artois Lager, 5.0% **7**

Guinness Draught Stout, 4.2% **6**

Blake's "Triple Jam" Berry Cider 6.5% **7**

Untitled Art Seltzer 5.0% **9**
Prickly Pear Guava, Blackberry Agave

High Noon Seltzer 5.0% **8**
Black Cherry, Peach, Pineapple, Tequila Lime

N.A. Brew Dog "Hazy AF" Hazy IPA, Vegan, < 0.5% **6**

N.A. Wellbeing "Victory Wheat" 16 oz., Vegan, < 0.5% **9**

BEVERAGES

Soda & More Iced Tea, Lemonade, Coke, Diet Coke, 7up, Root Beer, Ginger Ale, Cream Soda **4**

Coffee French press made to order, regular and decaf available **6 / 8**

San Pellegrino Sparkling **7**

Hot Tea **5**

HUBBARD

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