

# 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, mayo, 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** tomato cream sauce, sautéed asparagus, mushrooms, spinach, toasted ciabatta **19**

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

**Scarlet Spritz** Hub Raspberry Liqueur, Wycliff Brut, lemon, served on the rocks **12**

## 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**

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

**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**

**Nobilo Sauvignon Blanc** New Zealand **10 / 40**

**Whitehaven Sauvignon Blanc** New Zealand **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 else we're pouring from our three rotating taps today!*

### COLUMBUS & OHIO CANS

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

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

**Brewdog "The Foundation"** Ohio Pilsner, 5.0%, 16 oz. **9**

**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**

**Coors 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**

**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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