

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**

Hub Salad 🍷 mixed greens, blue cheese crumbles, dried cranberries, roasted pecans, red onion vinaigrette **10 / 14**

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

Harvest Salad 🍷 mixed greens, shaved kale, roasted squash, apples, maple roasted walnuts, whipped herbed goat cheese, maple cider vinaigrette **11 / 15**

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

Creamy French • Maple Cider Vinaigrette
Ranch • Bleu Cheese • Balsamic & E.V.O.O
Red Onion Vinaigrette • Chimichurri

SIDES

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

Sandwiches

served with Fries & Pickle Spear

SUBSTITUTE

Sweet Potato Fries +1 • Parmesan Truffle Fries +2 • Mac & Cheese +3

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**

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**

Apple Glazed Salmon* 🍷 pan-seared, sautéed greens tossed with quinoa, maple roasted walnuts, cranberries, roasted squash, apple gastrique **34**

PASTAS

City Central Pasta local Ohio City linguine, sautéed pancetta, kale, mushrooms, and onions, Middle West maple bourbon demi sauce, chili flake, toasted ciabatta **20**

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 • Bourbon Demi Glaze 3

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**

🍷: 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

Citrus Got Real Espolòn Reposado Tequila, Hub Blood Orange Super Juice, St Germain, tonic, half tajín rim, served on the rocks **13**

Cherry Mule Noble Cut Cherry Whiskey, Hub Ginger Shrub, lime, cream soda, served on the rocks **13**

Fall Festivities Middle West Bourbon, Hub Yam Cordial, bitters, cold foam, served up **15**

Lavender Gaze OYO Stone Fruit Vodka, Hub Pomegranate Lavender simple, lemon, soda, served on the rocks **14**

HUBBARD CLASSICS

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

Scarlet Spritz Hub Raspberry Liqueur, champagne, lemon, served on the rocks **13**

Hub Old Fashioned Russell's 6YR Rye Whiskey, Hub Apple Butter, angostura bitters, served with a large rock **15**

Espressotini Espresso Patrón Reposado, Kamora, coffee demerara, half demerara coffee rim, served up **14** *Check out our dessert menu for more sweet 'tinis!*

PROHIBITED

Maple Manhattan Whistle Pig Rye Whiskey, Hub Maple Vermouth, angostura bitters, served with a large rock **15**

Smoke & The Short North Montelobos Mezcal, Smoked Chili Watershed Nocino, Peychauds and orange bitters, served with a large rock **14**

614 Sidecar Watershed Bourbon Barrel Four Peel Gin, Watershed Apple Brandy, triple sec, lemon, half demerara rim, served up **15**

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

Garage Beer "Classic" Light Lager, 4% **6**

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

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

North High "Cover Crop" Golden Ale, 4.5% **7**

Great Lakes "Cran Orange Wheat" Wheat Ale, 5.5% **7**

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

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

Columbus Brewing Company "Lunar Lights" Lo-Gravity IPA, 5.4% **7**

Saucy Brew Works "Juicy ASAP" Juicy IPA, 6.5% **7**

Seventh Son "The Scientist" IPA, 7.0% **7**

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

Brewdog "Wingman" Imperial IPA, 9.5% **9**

Great Lakes "Juicy Vibacious" Juicy Double IPA, 9.5% **9**

MACROS · SELTZERS · MORE

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

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

N.A. Seventh Son "Assistant Manager" Golden Ale, < 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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