

HUBBARD

BAR & GRILLE

Appetizers

Jalapeño Corn Bread 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, lemon, sweet and sour aioli, sesame seeds 16

Hub Brussels Sprouts 🍷 crispy, red wine reduction 11

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

Sampler Board 🍷🌱 chef selected meats & cheeses, crispy chickpeas, figs, marinated olives, cornichons, crostini 20

WINGS 14

half-dozen 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 🍷 San Marzano tomatoes, garlic herb croutons 8

Hub Salad 🍷 mixed greens, dried cranberries, roasted pecans, bleu cheese, red onion vinaigrette 10 / 15

Wedge Salad 🍷🌱 bacon, crispy chickpeas, diced tomato, bleu cheese dressing 10 / 15

Harvest Salad 🍷 mixed greens, shaved kale, roasted squash, apples, maple roasted walnuts, whipped herbed goat cheese, maple cider vinaigrette 11 / 16

Steak Salad* 🍷 5 oz. sirloin, arcadian greens, local grilled corn, cherry tomato, red onion, radish, parmesan cheese, chimichurri drizzle 26

Blackened Shrimp Salad 🍷 local greens, crispy onions, cucumber, diced tomato, sunflower seeds, parmesan cheese, creamy French dressing 26

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	Basmati Rice 🍷	5

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* 18

Fried Chicken Sliders all natural chicken tenders, cider-honey glaze, mayo, pickle, toasted bun topped with maple honey butter 16

Ahi Tuna Wrap* sesame crusted ahi tuna, red bell pepper, carrot stix, avocado, spicy yum yum tossed with shaved lettuce mix, spinach wrap 21

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

Salmon BLT* 🍷 applewood bacon, tomato, spinach, dill tartar sauce, brioche 20

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

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

Pesto Linguine sun-dried tomato pesto, red onions, bell peppers, spinach, parmesan, roasted pistachios 22

Goat Cheese Ravioli 🌱 bacon, broccolini, caramelized onion, parmesan broth 24

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* 🍷	46
8 oz. Hanger Steak* 🍷	39
10 oz. New York Strip* 🍷	47
8 oz. Filet Mignon* 🍷	50

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 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: The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please ask your server for more information about these ingredients. Additionally, 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 Eric Devlin

Cocktails

Hot Honey Margarita Patrón Single Barrel Reposado Tequila, Hub Hot Honey, lime, orange liqueur **15**

Peach Fizz Noble Cut Peach Whiskey, lemon, cream soda, peach ring garnish **13**

Citrus Got Real Espolòn Reposado Tequila, blood orange juice, St Germain, tonic, half tajín rim **13**

Scarlet Spritz Hub Raspberry Liqueur, champagne, lemon **13**

Orange Fashioned Patrón Single Barrel Reposado Tequila, orange bitters, Demerara sugar **15**

Lavender Gaze OYO Honey Vanilla Vodka, Hub Blueberry Lavender Simple, lemon, soda **14**

Agave Cooler VOhio Vodka, agave, grapefruit, lime **12**

Hub Old Fashioned Russell’s 6YR Rye Whiskey, strawberry honey simple, angostura bitters **15**

Espressotini espresso infused VOhio Vodka or Espresso Patrón Reposado, Kamora, coffee demerara **14**

Wines

BUBBLY & ROSÉS

Glass / Bottle

La Marca Prosecco Italy	12 / 48
La Jolie Fleur Rosé France	10 / 40

WHITES

Glass / Quartino / Bottle

Ecco Domani Pinot Grigio Italy	10 / 15 / 40
Ferrari Carano Pinot Grigio California	12 / 18 / 48
Black Stallion Sauvignon Blanc California	11 / 17 / 44
Whitehaven Sauvignon Blanc New Zealand	12 / 18 / 48
Clos du Bois Chardonnay California	10 / 15 / 40
Simi Winery Chardonnay Sonoma	12 / 18 / 48
EOS Moscato California	10 / 15 / 40
A to Z Riesling Oregon	11 / 17 / 44
Harvey & Harriet White Blend California	13 / 20 / 52

REDS

Glass / Quartino / Bottle

Hahn Pinot Noir California	10 / 15 / 40
Meiomi Pinot Noir California	12 / 18 / 48
A to Z Pinot Noir Oregon	14 / 21 / 56
Alamos Malbec Argentina	9 / 14 / 36
Joel Gott Cabernet Sauvignon California	12 / 18 / 48
Franciscan Cabernet Sauvignon California	12 / 18 / 48
Smith & Hook Cabernet Sauvignon Central Coast	15 / 23 / 60
The Federalist Zinfandel Spain	11 / 17 / 44
Francis Coppola Merlot California	10 / 15 / 40
Prisoner “Unshackled” Red Blend California	13 / 20 / 52
Orin Swift “Advice From John” Merlot California	75
Martis Cabernet Sauvignon Alexander Valley	75
The Prisoner Red Blend Napa Valley	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 Homestead Beer Co., Ohio, 4.4%	7
<i>We also have 3 rotating taps - ask what we’re pouring!</i>	

OHIO CANS

Garage Beer “Classic” Light Lager, 4%	6
Brewdog “Cold Beer” Lager, 4.5%	7
Homestead Beer Co. “Pioneer” Pilsner, 4.7%	7
Rhinegeist “Beer for Humans” Easy Hop Ale, 4.5%	7
Brewdog “Elvis Juice” Citrus IPA, 6.5%	8
Brewdog “95” Lo-Cal Tropical Session IPA, 4.0%	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

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
Sweetwater “420” Extra Pale Ale, 5.7%	8
Blue Moon “Belgian White” Wheat Ale, 5.4%	6
Guinness Draught Stout, 4.2%	6
Blake’s “Triple Jam” Berry Cider 6.5%	7
High Noon Seltzer 5.0% FLAVORS: Peach • Pineapple • Lemon	9
High Noon Vodka Peach Iced Tea 4.5%	9
High Noon Lucky One Blueberry Vodka Lemonade 4.5%	9
N.A. Seventh Son “Assistant Manager” Golden Ale, < 0.5%	6

NON-ALCOHOLIC BEVERAGES

Soda & More Iced Tea, Lemonade, Coke, Diet Coke, 7up, Root Beer, Ginger Ale, Cream Soda **4.5**

San Pellegrino Sparkling **8**

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

Hot Tea **5**

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