
/// /// /// /// /// /// /// /// /// /// /// **\$5 DRINKS** /// /// /// /// ///

HOUSE WINE BY THE GLASS
Pinot Grigio, Sauvignon Blanc,
Pinot Noir, Cabernet Sauvignon

HOUSE WINE BOTTLES \$10

HUB AVE LAGER on draft, brewed
by Rhinegeist

HG AGAVE COOLER VOHio Vodka,
agave, grapefruit, lime, served on
the rocks

HOUSE HIGHBALL combine any
well liquor with your preferred
soda or juice mixer

/// /// /// /// /// /// /// /// /// /// **\$5 FLATBREADS** /// /// /// /// ///

PEPPERONI local pepperoni,
provolone, mozzarella, house
marinara

BBQ CHICKEN grilled
chicken, bacon, banana
pepper, red onion, mild Amish
cheddar & american blend,
house BBQ sauce

MUSHROOM & SPINACH
button mushrooms,
caramelized onions, spinach,
house four cheese blend

MARGHERITA local heirloom
tomatoes, fresh mozzarella,
basil, garlic oil, balsamic drizzle

/// /// /// /// /// /// /// /// /// /// **\$5 APPETIZERS** /// /// /// /// ///

SWEET POTATO FRIES with
house goga dipping sauce

HG CRISPY BRUSSELS SPROUTS g
the Hubbard classic - crispy
sprouts, red wine reduction

JALAPEÑO CORN BREAD baked
fresh daily; served with maple
honey butter

HUBBARD GRILLE

FIVE DOLLAR

HAPPY HOUR

HG: classic Hubbard menu item **g:** prepared gluten free upon request

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.

Happy Hour menu is available Tuesday thru Friday and Sunday from 4pm to 6pm.