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

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

HOUSE WINE BOTTLES \$10

HUB AVE LAGER 5.2% - on draft,
brewed by Maumee Bay

HG AGAVE COOLER VOho 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

PARMESAN TRUFFLE FRIES

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

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