

\$5 HAPPY HOUR

\$5 Appetizers

Sweet Potato Fries

Hummus **G** served with housemade chips

Crispy Brussels Sprouts **G**
the Hubbard classic - crispy sprouts, red wine reduction

Parmesan Truffle Fries

Jalapeño Corn Bread
baked fresh daily; served with maple honey butter

Housemade Herbed Whipped Goat Cheese **G**
served with crostini

\$5 Flatbreads

Pepperoni local pepperoni, provolone, mozzarella, house marinara

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

Buffalo Chicken grilled chicken, Amish cheddar, diced tomato, thin sliced celery, Hub Buffalo sauce, ranch drizzle

Mushroom & Spinach
button mushrooms, caramelized onions, four cheese and spinach cream sauce

BBQ Short Rib braised beef short rib, banana pepper, Amish cheddar, crispy onion, Hub BBQ sauce drizzle

\$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, from Maumee Bay

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

House Highball combine any well liquor with your preferred soda or juice mixer

HUBBARD

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

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.