

\$6 HAPPY HOUR

Happy Hour Menu Available:
Tuesday thru Friday and Sunday from 4pm to 6pm.

\$6 *Appetizers*

Sweet Potato Fries

Hub Fries beer battered, tossed in southcoast seasoning

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

Hummus **G** served with housemade chips

Jalapeño Corn Bread served with maple honey butter

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

\$6 *Flatbreads*

Pepperoni

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

Buffalo Chicken Amish cheddar, tomato, celery, ranch drizzle

Mushroom & Spinach

caramelized onions, four cheese and spinach cream sauce

BBQ Short Rib banana pepper, Amish cheddar, crispy onion, Hub BBQ sauce drizzle

\$6 *Drinks*

House Wine by the Glass

Pinot Grigio, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, Wycliff Brut -
House Wine Bottles \$12

Hub Ave Lager Draft

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

G: prepared gluten free upon request

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.