

# \$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** 5.2% - draft, from Homestead Beer Co.

**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.