

start

crisp buffalo texas quail

thai chili sauce, celery remoulade, roquefort dip

humboldt fog goat cheese & avocado ▲ (without crostini)

roasted pepper emulsion, evoo, micro greens, peppered crostini

autumn foie gras ▲

sweet potato napoleon, white onion compote, cranberry relish, hubbell & hudson balsamic reserve

flatbread

grilled pizza, house tomato sauce, baby arugula, shaved pecorino, hubbell & hudson evoo

b&w risotto ▲

arborio rice, italian black truffle, shallot, thyme, garlic, parmigiano reggiano

asian shrimp satay ●

thai peanut sauce, chili oil, asian slaw

prosciutto board ● (without cheese)

razored prosciutto de parma, eggplant caponata, parmigiano reggiano, crostini

steamed prince edward island mussels ▲ (without bread)

chardonnay, garlic, parsley, grilled bread

tarte flambée

thin pastry, young leeks, applewood smoked bacon, crème fraîche, aged cheddar, le blanc pistachio oil

seared sashimi tuna

ahi tuna, penja pepper, seaweed salad, avocado, spicy mango habanero salsa

main

diver scallops ▲

caramelized diver scallops, truffled soft polenta, maple-pinot noir glaze, braised shiitake mushrooms

7 spice braised pork osso bucco

risotto milanese, sautéed rapinis, gremolata

crab cake ●

pan seared maryland jumbo lump crab cake, cayenne remoulade, spanish chorizo, marinated shaved fennel & red onion, micro greens

seabass ▲

pan seared, ginger glazed, baby bok choy, wasabi parsnip purée

atlantic salmon ▲

plugra butter poached, braised lentils, baby leeks, vinaigrette

muscovy duck breast

grilled boneless breast, black currant hand-rolled m'hamsa cous cous, garbanzo beans, mint marinated white asparagus

free range chicken ▲ ● (without potatoes)

churrasco marinated, wood grilled, crushed butter yukon potatoes, braised belgian endive, chimichurri

pad thai ●

house-made flat noodles, shrimp, scallions, bean sprouts, roasted peanuts, lime

add small bistro salad to any main

bottled beer

north coast scrimshaw oregon
 spaten oktoberfest germany
 sam adams boston lager massachusetts
 boddingtons pub draft england
 guinness ireland
 hoegaarden belgium
 sessions oregon
 shiner black lager texas
 stella artois belgium
 amstel light holland
 real ale brewhouse brown texas
 kaliber (non-alcoholic) ireland

▲ gluten free ● dairy free

bar features

paraduxx 2006

aromas of plum, chocolate, vanilla, flavors of bing cherries, blueberries, mocha, molasses, complex structure, smooth tannins, nutmeg, red currant finish

hoegaarden

white beer brewed in belgium, wheat, coriander, curacao orange peels

babcock & bourbon

woodford reserve bourbon, peach nectar, drambuie, peach schnapps, organic maple syrup foam

martinis

french pear

grey goose la poire vodka, st. germain elderflower liquor, sparkling wine, bartlett pear scoops

the retreat

hendricks gin, fresh squeezed grapefruit, lime muddled with fresh basil, cointreau

bikram texas ruby red

ketel one vodka, fresh squeezed texas ruby red grapefruit, agave nectar, sugar rim

the phoenix

hornitos tequila, cointreau liquor, freshly muddled pomegranate seeds, fresh lime juice, half salt half sugar rim

cocktails

cherry's margarita

jose cuervo tequila, grand marnier, fresh squeezed valencia orange juice, fresh squeezed lime juice, volcanic red hawaiian sea salt

strawberry basil mash

skyy vodka, fresh driscoll strawberry, basil, agave nectar, cranberry juice, fresh lemon, hawaiian cane sugar rim

porch swing

stolichnaya orange vodka, ginger syrup, cranberry juice, lemonade, ginger ale

wines by the glass

bubbles

taittinger domaine carneros brut - carneros 2005
 carpené malvolti prosecco di conegliano - italy n.v.

sauvignon blanc

geyser peak - geyserville 2007

pinot grigio

scaranto - italy 2007

riesling

daniel schuster - new zealand 2007

chardonnay

jeriko - mondolino 2006
 fritz - russian river valley 2008
 chateau st. julien - monterey 2007

pinot noir

gauthier - sonoma 2007
 ramspeck - napa 2007

merlot

murphy-goode - alexander valley 2007

malbec

luigi bosca - argentina 2006

cabernet

mettler - lodi 2007
 12 gauge - napa 2006

red blend

orin swift "the prisoner" - napa 2007
 ludovicus - spain 2008

please see our full wine list for more offerings, catering, wine lockers and private rooms available

HUBBELL & HUDSON BISTRO

fire it up from our butcher shop—all-natural hormone & antibiotic-free beef, grilled over live oak

1. choose a meat

8 oz tenderloin
100% certified natural angus

6 oz tenderloin
100% certified natural angus

new york strip
12 oz house dry aged

kansas city strip, bone-in
16 oz house dry aged

rib eye
14 oz house dry aged

sirloin
10 oz house dry aged

colorado lamb
4 bone french rack

add crab cake to any item

2. choose a rub

h-1 rub

jamaican jerk

lemon pepper

cajun

herbs de provence

southwestern

green peppercorn

3. choose a sauce

bbq sauce ▲

béarnaise ▲

chimichurri ▲

chipotle butter ▲

green peppercorn sauce ▲

maitre D' butter ▲

stilton blue cheese demi ▲

4. choose two sides

haricot verts ▲

asparagus ▲ ●

baby spinach ▲

bistro salad ▲ ●

parmigiano reggiano mac & cheese

hand rolled black currant couscous ●

truffle mascarpone soft polenta *supplement \$2* ▲

braised lentils ▲

double dip frites ▲ ●

gratin potato

crushed plugra butter yukon potatoes

thick cut onion rings

maple pecan chipotle butternut squash

sautéed mushrooms & fresh herbs

soup

a.q. **soup of the day**

tomato basil soup

house-made ricotta ravioli pesto, hubbell & hudson evoo, miniature croutons

entrée salads

steak salad

h-1 rubbed beef tenderloin tips, baby greens, blue cheese, white mushrooms, cranberries, celery, honey spicy walnuts, sherry vinaigrette

grilled chipotle chicken ▲ ●

free range grilled chicken breast, field mesclun, tortillas, mushrooms honey-lime vinaigrette, peanut sauce

cobb ▲ ● (without cheese)

romaine heart, roasted turkey, applewood smoked bacon, eggs, maytag blue, avocado, tomatoes, balsamic vinaigrette

baby spinach ▲ ● (without cheese)

texas pecan crusted goat cheese, raw shaved artichokes, oven dried tomatoes, roast shallots, red wine vinaigrette

chop shop

iceberg, maple applewood smoked bacon, swiss cheese, plum tomatoes, hubbell & hudson ranch, mini croutons

▲ gluten free ● dairy free

sandwiches served with house-cut double dip fries

panini

prosciutto di parma, grilled piquillos, house-made mozzarella, basil pesto, ciabatta

cheese

vermont cheddar, plugra butter, pullman long loaf, grey sea salt, tomato soup dip

hubbell & hudson burger

house dry-aged sirloin, applewood smoked bacon, white cheddar, grilled onions, herb roasted tomatoes, pickles, pain au lait bun, *swiss, cheddar also available, maytag blue - supplement \$1*

lobster club

maine lobster, avocado, arugula, chipotle aioli, plugra butter, applewood smoked bacon, texas cut pullman loaf

warm cuban

all-natural pork roast, french ham, swiss, pickle, mango chili mustard, pineapple

vegetarian

grilled portobello, house-made mozzarella, cucumber, red onion, tomato, multigrain

desserts

triple chocolate

raspberry chocolate pudding, warm chocolate cake, chocolate beignet, cocoa coulis

texas pecan square

cinnamon parfait, bourbon sauce

crème brulee catalán

madagascar vanilla bean, orange zest, sugar in the raw, thin cookie

thin granny smith apple tart

almond cream, caramel sea salt fudge sauce, vanilla gelato

orange blossom cheesecake

sugar cookie, ivory chocolate shot, cassis coulis

croissant pudding

calvados pearls, vanilla sauce

hubbell & hudson gelato & almond tuile

vanilla, chocolate, pistachio, raspberry

late harvest chardonnay

bouchaine bouche d'or - caneros, california 2007

coffee & tea

french press coffee

house dark roast

latte

house-roasted beans & steamed milk

cappuccino

house-roasted beans, steamed & frothed milk

espresso

italian roasted beans

selection of benjamin hot teas

hand-selected full leaf tea