

HUBBELL & HUDSON BISTRO

start

humboldt fog goat cheese chilled soufflé

humboldt fog goat & emilia parmigiano reggiano chilled cheese soufflé, marinated tomato, basil oil, toasted multi grain bread 8

charcuterie

artisan lomo, serrano, chorizo & bresaola cured meats, house made whole grain mustard dip, grilled country bread 14

yuzu tuna

spice crusted ahi tuna, yuzu-jalapeño sauce, seaweed salad, rose peppercorns 18

winter foie gras

pan seared duck foie gras, spiced braeburn apple, rising c blood orange frisee salad 19

pair with: château simon sauternes 10

crisp bbq texas quail

sweet & spicy chipotle bbq glaze, vermont white cheddar polenta, cilantro-almond pesto 14

black truffle risotto

acquerello carnaroli rice, young celery leaves, hubbell & hudson balsamic reserve 20

pei mussels “cocotte”

chardonnay, shallots, garlic, italian flat parsley, fresh cream, grilled crostini 13

tarte flambée

applewood smoked bacon, young leeks, crème fraîche, aged cheddar, pistachio oil 9

grilled flatbread

baby arugula, shaved pecorino, house tomato sauce, hubbell & hudson evoo 11

farmstead cheese board

chef selected cheeses, seasonal accompaniments, toasted raisin walnut bread; three for 15 | five for 22

pair with: 10 yr. warre’s otima tawny port 10

soup 8

house soup

tomato basil

organic ricotta pesto ravioli, applewood smoked, hubbell & hudson evoo, miniature croutons

monday

middle eastern lentil

baby arugula, crispy parsnips

tuesday

free range chicken tortilla

vermont white cheddar, mexican avocado, tortilla strips

wednesday

poblano turkey chili

hoka turkey, red onion, baby dill pickle, sour cream

thursday

carrot ginger

pine nuts, fresh herbs, hubbell & hudson evoo

friday

new england clam chowder

fresh thyme, lime, brioche croutons

saturday

creamy potato

vermont cheddar, scallion, applewood smoked bacon, chives

sunday

gumbo ya ya

andouille sausage & chicken, basmati rice

dessert 7

katrina’s chocolate merlot cupcake

dark ganache, sea salt caramel, nutella croquant, hazelnut gelato

churros & hot chocolate

cinnamon-spiced churros, dolce latte gelato, spiced hot chocolate

fire it up

choose a meat, rub, sauce & two sides

choose a meat

6 oz tenderloin

certified natural angus 37

10 oz tenderloin

certified natural angus 47

texas rib eye

14 oz house dry aged 38

new york strip

16 oz house dry aged 44

sirloin

10 oz house dry aged 26

butcher cut

butcher weekly selection mp

addition to any steak

seared duck foie gras 15

maryland crab cake 10

choose a rub

h-1 rub

rose peppercorn

cajun

sea salt & pepper

herbs de provence

jamaican jerk

lemon pepper

southwestern

choose a sauce

truffle butter \$2

bbq sauce

béarnaise

chimichurri

chipotle butter

garlic butter

green peppercorn sauce

h-1 sauce

mâitre d’ butter

stilton blue cheese demi

choose two sides

haricot verts

asparagus

baby spinach

bistro salad

sautéed mushrooms

braised lentils

truffle polenta

herb butter fettuccini

mac & cheese

crushed butter potatoes

maple pecan squash

thick cut onion rings

double dip frites

main

line caught alaskan cod

black iron seared, truffled mascarpone polenta, wild mushroom ragoûter, crispy asparagus 28

gulf snapper

hard seared fillet, whole grain mustard butter sauce, melted leek & potato hash, crispy arugula, pomegranate rubies 29

hot smoked scottish salmon

all-natural salmon, applewood smoked, brown fried rice, toasted cashews, thai basil, cabbage slaw, pan-asian vinaigrette 26

roasted sea bass

ginger glazed, baby bok choy, wasabi parsnip purée 30

seven spice braised pork osso bucco

risotto milanese, sautéed rapinis, gremolata 27

sandwich

oak grilled hubbell & hudson burger

house dry-aged sirloin, applewood smoked bacon, white cheddar, grilled onions, herb roasted tomatoes, pickles, pain au lait bun, frites 14

swiss, cheddar, maytag blue - supplement 1

spicy rotisserie chicken

all-natural chicken, swiss cheese, pickles, grilled portobello, red onion, house-made bbq sauce, hubbell & hudson mango habanero hot sauce, pain au lait bun, frites 11

brioche toasted cheese

vermont cheddar, plugra butter, pullman long loaf, sea salt, tomato soup dip, frites 8

lobster club

maine lobster, avocado, arugula, chipotle aioli, plugra butter, applewood smoked bacon, pullman loaf, frites 18

open faced wagyu burger

domestic wagyu beef, marinated cherry tomatoes & ciliegine mozzarella, young arugula, hubbell & hudson evoo & balsamic, texas pullman 18

tartine

béarnaise steak

grilled herb de provence butcher steak, tomato, watercress, béarnaise, hubbell & hudson evoo, multi grain bread, baby green salad 18

chicken cordon blue deconstructed

chipotle free-range chicken breast, comte cheese, potato purée, french ham, sherry micro greens, herb tomato, multi grain, baby green salad 16

ham & cheese

speck ham, taleggio cheese, wood-grilled asparagus, multi grain bread, baby green salad 14

hubbell & hudson crab cake

jumbo lump blue crab, remoulade, spanish chorizo, marinated shaved fennel & red onion, micro greens 29

pad thai

house-made flat noodles, shrimp, scallions, bean sprouts, roasted peanuts, lime 19

jerk chicken

fran’s free-range chicken breast, mango risotto, oriental style haricot verts 18

fettuccini bologna

ragu bolognese, hand-made all-natural fettuccini, shaved parmigiano reggiano 16

salad

the hubbell wedge

iceberg, warm applewood smoked bacon, marinated tomatoes, hubbell & hudson roquefort dressing 9

asian chicken salad

free-range chicken breast, mushrooms, jicama, organic carrots, seaweed salad, cilantro, crisp wontons, tomatoes, asian vinaigrette 15

oak grilled steak salad

h-1 rubbed beef tenderloin, baby greens, blue cheese, celery, mushrooms, cranberries, spicy walnuts, sherry vinaigrette 16

grilled scottish salmon salad

mesclun, lemon marinated shallots, garbanzo beans, capers, asparagus, raspberry vinaigrette 18

baby spinach

texas pecan crusted goat cheese, raw shaved artichokes, oven dried tomatoes, roasted shallots, red wine vinaigrette 13

cobb

romaine heart, roasted turkey, applewood smoked bacon, eggs, maytag blue cheese, avocado, tomatoes, balsamic vinaigrette 14

croissant bread pudding

jona, honeycrisp, granny smith, spiced bourbon sea salt caramel, indonesian cinnamon crème

thin granny smith apple tart

almond cream, caramel sea salt fudge sauce, vanilla gelato

crème brûlée catalán

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

the guess

six chef selected, house-spun gelato, coco coulis, sea salt caramel, pastry crème brûlée

valrhona molten chocolate cup

banana brûlée, cocoa coulis, vanilla gelato

bar features

wine | caravan - napa, ca 2009

sweet black fruits, anise and chocolate truffle, notes of cherry cola, french roast coffee & chocolate

cocktail | no. 87 v delight

tito's vodka infused with strawberry & vanilla bean, fresh strawberries, lemon juice, vanilla simple syrup, godiva white chocolate foam, surprise garnish

beer | left hand milk stout nitro - colorado

aroma of coffee & caramel, full, rich, sweet taste, notes of white chocolate & coffee

wines by the glass

- 12 **bubbles | domain carneros "taittinger brut"** carneros, ca 2006
- 9 **sauvignon blanc | jax y3** sonoma, ca 2008
- 10 **pinot grigio | ramspeck** lake county, ca 2009
- 9 **riesling | bridgeview blue moon** oregon 2008
- 9 **rosé | adi rosé** napa, ca 2009
- 17 **chardonnay | rombauer chardonnay** carneros, ca 2009
- 12 **chardonnay | hubbell & hudson chardonnay** napa valley, ca 2009
- 12 **chardonnay | fritz** russian river valley, ca 2008
- 16 **pinot noir | gary farrell** russian river valley, ca 2009
- 9 **pinot noir | hubbell & hudson** willamette valley, or 2009
- 10 **merlot | parcel 41** napa, ca 2007
- 16 **cabernet | stag's leap wine cellars artemis** napa, ca 2008
- 14 **cabernet | hubbell & hudson** napa, ca 2007
- 9 **cabernet | 12 gauge** napa, ca 2008
- 15 **malbec | swinto** argentina 2008
- 16 **blend | prisoner** napa, ca 2010

scratch martinis

pomegranate martini

titos vodka, pama liqueur, fresh pomegranate juice, fresh lemon juice, simple syrup

texas ruby red

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

pineapple express martini

titos texas vodka infused with pineapple & vanilla bean, pineapple nutmeg foam

french pear

grey goose la poire vodka, st. germain elderflower liqueur, sparkling wine, asian pear scoops

hand-crafted cocktails

the phoenix

sauza hornitos tequila, cointreau, fresh pomegranate juice, fresh lime juice, simple syrup

jalapeño margarita

jose cuervo silver, cointreau, muddled jalapeño, fresh lime juice, agave, salt rim

strawberry basil

titos vodka, muddled strawberries & basil, cranberry & lemon juice, agave nectar

bottled beer

- fireman's four** texas 5
- sam adams boston lager** massachusetts 5
- harpoon ufo** massachusetts 5.50
- guinness** ireland 6
- stella artois** belgium 5
- amstel light** holland 5
- kaliber (non-alcoholic)** ireland 5

wine on the bistro list includes a 14% state tax most wines available in the market

half bottle 375 ml.

- 40 **chardonnay, miner** napa, ca 2009
- 26 **pinot gris, king estate** oregon 2009
- 41 **pinot noir, etude** carneros, ca 2008
- 65 **cabernet sauvignon, shafer** napa, ca 2007
- 108 **carter cellars "coliseum block"** napa, ca 2009
- 113 **red blend, quintessa** napa, ca 2007

bubbles

- 30 **prosecco di conegliano, carpené malvolti** italy n.v.
- 45 **"étoile rose" domaine chandon** yountville, ca n.v.
- 51 **domaine carneros "taittinger brut"** carneros, ca 2006
- 57 **schramsberg blanc de blanc** calistoga, ca 2007
- 168 **laurent perrier rose** sausalito, ca n.v.
- 250 **veuve cliquot "ponsardin"** france 2002
- 255 **perrier-jouet brut** france 2002
- 288 **dom perignon** champagne, france 2002
- 360 **"cristal" louis roederer** champagne, france 2002 / 2004

riesling

- 36 **bridgeview blue moon** oregon 2009
- 38 **dr. konstatin frank semi dry riesling** finger lakes, ny 2010

sauvignon blanc

- 29 **darcie kent** monterey, ca 2009
- 30 **jax y3** napa, ca 2009
- 31 **long boat** marlborough, new zealand 2009
- 57 **cakebread** napa, ca 2010

chardonnay

- 37 **fritz** russian river valley, ca 2010
- 44 **hubbell & hudson** napa, ca 2009
- 50 **sonoma cutrer** russian river ranches, ca 2010
- 66 **rombauer** carneros, ca 2010
- 68 **sonoma cutrer "les pierres"** sonoma coast, ca 2009
- 71 **o'brien attraction** napa, ca 2010
- 77 **cakebread** napa, ca 2010
- 90 **hanzell chardonnay** sonoma valley, ca 2009
- 103 **kistler "les noisetiers"** sonoma coast, ca 2009
- 125 **peirson meyer** sonoma coast, ca 2008
- 136 **kistler "durell vinyard"** sonoma coast, ca 2008
- 139 **chassagne Montrachet, 1er cru morgeot** france 2009

other white wines

- 34 **pinot grigio, ramspeck** lake county, ca 2010
- 35 **pinot gris, bethel heights** oregon 2009
- 35 **joseph drouhin pouilly fuisse** france 2009
- 38 **vincent, marie antoinette pouilly fuisse** france 2009
- 47 **conundrum** rutherford, ca 2010
- 52 **thalassitis, assyrtiko** santorini, greece 2009

rosé

- 33 **adi rosé** napa, ca 2010
- 44 **peju rosé** napa, ca 2009
- 56 **etude rosé** napa, ca 2010

other reds

- 44 **emilio moro "ribera del duero"** spain 2007
- 45 **penley estate hyland** australia 2008
- 45 **lugi bosca malbec single vinyard** argentina 2008
- 49 **abstract, orin swift** napa, ca 2010
- 50 **luigi bosca reserve malbec** argentina 2008
- 61 **prisoner, orin swift** napa valley, ca 2010
- 61 **swinto malbec** argentina 2009
- 80 **venge "scout's honor"** napa, ca 2009
- 81 **le dix, de los vascos** colchagua, chile 2008
- 89 **trilogy, flora springs** napa, ca 2008
- 91 **suendero, vina robles** paso robles, ca 2006
- 599 **penfolds, grange bin 95** australia 2004

pinot noir

- 33 **ramspeck** napa valley, ca 2009
- 35 **hubbell & hudson pinot noir** willamette valley 2009
- 47 **kenneth volk** santa maria valley, ca 2008
- 52 **gary farrell** russian river valley, ca 2008
- 65 **etude** carneros, ca 2009
- 70 **dutton goldfield** russian river valley, ca 2009
- 74 **alexana "dundee hills"** willamette valley, or 2009
- 75 **surh luchtel "gary vineyards"** napa, ca 2007
- 92 **goldeneye** anderson valley, ca 2008
- 104 **alexana "shea vineyards"** willamette valley, or 2009
- 105 **pommard "en village" yves boyer martenot** france 2007
- 120 **kistler** sonoma coast, ca 2009
- 219 **pali "summitt"** santa rita hills, ca 2010

merlot

- 42 **parcel 41** napa, ca 2009
- 48 **atalon** napa, ca 2005
- 50 **mckenzie mueller** napa valley, ca 2005
- 69 **miner "stagecoach vinyard"** napa, ca 2007
- 72 **o'brien** napa, ca 2007
- 157 **carter "truchard merlot"** napa, ca 2009

cabernet sauvignon & bordeaux blends

- 33 **12 gauge** napa, ca 2008
- 39 **mettler** lodi, ca 2008
- 45 **hubbell & hudson** napa, ca 2007
- 60 **stag's leap "hand of time"** napa, ca 2009
- 64 **provenance** rutherford, ca 2008
- 64 **kathryn kennedy "lateral"** ca 2008
- 68 **cru 29 cabernet** ca 2009
- 70 **stag's leap wine cellars artemis** napa, ca 2008
- 70 **terra valentine** spring mountain, ca 2007
- 74 **caravan** napa, ca 2009
- 91 **neven espiritu de apalta** chile 2006
- 105 **chateau gloria saint-julien** france 2005
- 111 **inspire** napa, ca 2008
- 116 **caymus** napa, ca 2009
- 120 **silver oak** alexander valley, ca 2007
- 128 **cakebread** napa, ca 2008
- 156 **nickle & nickle rock cairn** napa valley, ca 2008
- 165 **silver oak** napa valley, ca 2006
- 210 **caymus special selection** napa, ca 2009
- 255 **matriarch** napa, ca 2006
- 333 **opus one** napa, ca 2007
- 317 **chateau lynch-bages** france 2004
- 349 **joseph phelps "insignia"** napa, ca 2006
- 570 **schrader "beckstoffer"** napa, ca 2009
- 699 **abacus xiii thirteenth bottling**
- 1,799 **dominus rare, 6l.** napa valley, ca 2006

zinfandel

- 51 **seghesio** sonoma, ca 2009
- 52 **ridge "ponzo vineyard"** russian river, ca 2009
- 56 **saldo, orin swift** napa, ca 2008
- 75 **nickel & nickel "bonfire vinyards"** dry creek valley, ca 2007
- 86 **chase** napa, ca 2006

zero-proof beverages

fresh squeezed juice of the day

sunrise

le village blood orange soda, organic cranberry, fresh lemon organic agave 4

cucumber splash

dry cucumber soda, muddled cucumber, lime juice, mint 4

double sour lemonade

lemon juice, lavender syrup, dry lavender soda, sugar rim 4

citrus vanilla cooler

fresh grapefruit, organic vanilla agave, grapefruit soda float 4

tropical breeze

fresh honeydew and pineapple juice, coconut water 4