

Everyday: 11 am to close

WOOD GRILLED FOODS

choice of thick or thin fries or add sweet potato fries for \$1

prime kitchen burger

house-ground sirloin, brisket & rib eye, tomato, red onion, pickles, lettuce, dijonase, pain au lait bun 9

bacon 10 **cheese** 10 **bacon & cheese** 11

kobe beef burger

kobe beef, tomatoes, hummus al verde, southwest chipotle rub, toasted english muffin 16

buffalo burger

american bison, basil pesto, fresh mozzarella, mesclun, house tomato basil sauce, hubbell & hudson evoo*, ciabatta pillow 12

classic burger

chuck, applewood smoked bacon, american cheese, lettuce house tomato, pickles, red onion, sesame bun 10

hubbell & hudson bistro sirloin burger

half pound, house dry-aged sirloin, applewood smoked bacon, white cheddar, grilled onions, oven dried tomatoes, pickles, pain au lait bun 14

cowboy burger

cowboy style patty, cheddar cheese, avocado, applewood smoked bacon, jalapeños, onions, fresh tomatoes, brioche bun 11

black & blue burger

black angus, maytag blue cheese, grilled onions, baby spinach, dijon mustard, whole wheat bun 10

spicy lamb burger

colorado lamb, harissa, curry grilled eggplant, roasted jalapeño, onions, fresh cilantro, hubbell & hudson evoo*, lime, sesame bun 13

salmon burger

scottish salmon, hubbell & hudson bbq sauce, red onions, pickles, swiss cheese, asian slaw, pain au lait bun 16

turkey burger

turkey meatloaf patty, swiss cheese, red onion, pickles, mesclun, apricot glaze, brioche bun 10

no meat please!

portobello mushroom, spinach, goat cheese, pickled onions, roasted red peppers, whole wheat bun 10

all beef hot dog

kobe all beef all natural dog, american yellow mustard, pickled red onions, traditional relish, pain au lait hot dog bun 8

SALAD & SOUP BAR

build your own salad small 5.99 large 10.99

soup bar eight to choose from 3 per ½ pint • 6 per pint

SANDWICHES

choice of thick or thin fries or add sweet potato fries for \$1

HOT

bbq chicken
all-natural bbq chicken, mozzarella, red onions, dill pickles, ciabatta 11

grilled fajita wrap

grilled fajita steak, lettuce, tomato, grilled onion, cheddar cheese, fresh jalapeño, cilantro, fresh lime 10

cuban

roasted pork, jambon de paris ham, swiss cheese, dill pickles, basil pesto, ciabatta 11

harvest grilled chicken

all-natural grilled chicken, baby spinach, goat cheese, walnuts, sundried tomato pesto, caramelized onions, roasted marinated red peppers, roasted garlic sundried tomato bread 11

ham & cheddar

jambon de paris ham, cheddar cheese, butter, sourdough 9

COLD

asian lobster
lobster, asian slaw, avocado, wasabi mayo, cilantro, black pepper, kosher salt, asian dressing, ciabatta 16

hubbell & hudson club

house-roasted all-natural turkey, lettuce, tomatoes, onion, avocado, applewood smoked bacon, chipotle mayo, toasted sourdough 12

turkey brie & cranberry

house-roasted turkey, brie, cranberry orange ginger spread, spring mix, chipotle mayo, toasted multi-grain 10

southwest grilled chicken

all-natural chicken breast, applewood smoked bacon, avocado, lettuce, tomatoes, red onions, chipotle mayo, pain au lait roll 10

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CIABATTA FLATBREADS

lobster
lobster, pecorino romano cheese, spicy tomato concasse, chives 15

mozzarella blt

mozzarella, applewood smoked bacon, baby greens, tomatoes 9

goat cheese

parmesan cheese, cremini mushrooms, goat cheese, pickled onion, thyme, spinach 9

grilled chicken & blue

house-grilled free-range chicken, roquefort dressing, fresh sage, grape tomatoes 10

sundried tomato pesto

sundried tomato pesto, fresh mozzarella, basil 8

FIRE IT UP – OAK GRILL

jerk chicken 8 oz. 13 **italian mild sausage** 9

carne asada 8 oz. 14 **free-range chicken breast** 12

rib eye 12 oz. 20 **scottish salmon filet** 6 oz. 17

sirloin steak 8 oz. 17 **sea bass** 6 oz. 17

beef tenderloin 6 oz. 23

twin bone-in pork chops 16 oz. 17

RUB - CHOOSE ONE

h1 southwest black pepper

herbs de provence lemon pepper

SAUCE - CHOOSE ONE

h1 steak sauce chipotle butter

bbq lemon rosemary beurre blanc

garlic pepper butter ginger soy

maitre d' butter

SIDE - CHOOSE ONE

orange glazed steak or skinny fries

brussel sprouts truffled risotto cake

grilled asparagus twice baked potato

green bean almandine maple sweet potatoes

button mushrooms butter whipped potatoes

mac & cheese chipotle butternut squash

BUILD YOUR OWN BURGER

add steak or skinny fries for \$2.5

MEAT

8 oz. chicken breast 6.5 **8 oz sirloin** 6.5

6 oz salmon 9 **8 oz kobe** 9

6 oz buffalo 8.5 **8 oz cowboy** 5.5

6 oz lamb 9 **6 oz chuck** 5

BREAD

pain au lait sesame brioche

whole wheat ciabatta pillow english muffin

CHEESE

maytag blue 1.5 **swiss** 1 **cheddar** 1

mozzarella 1.5 **goat** 2

american 1 **white cheddar** 1

TOPPINGS

lettuce, tomato, onion & pickle 1 **tomato basil sauce** 1.5

grilled onions 1 **fire-roasted red pepper** 1

pickled onions 1 **grilled portobello** 3

herb dried tomatoes 1 **fried egg** 2

arugula 1.5 **applewood smoked bacon** 2

fresh jalapeño .50 **prosciutto** 2

avocado 1.5 **spinach** 1

FRIES

loaded fries

fresh jalapeño, bacon, cheddar cheese, sour cream, chives 4.29

steak or skinny fries 2.5 **parmesan truffled fries** 3

cayenne sweet **blue cheese**

potato fries 2.79 **balsamic fries** 3

CHEF'S CASE

please specify "for here" or "to go"

PROTEIN

lasagna bolognese

hubbell & hudson bolognese sauce layered between fresh lasagna sheets, mozzarella, whole milk ricotta, pecorino, basil, parsley, hubbell & hudson marinara 7.75 ea.

milanese chicken tenders

all-natural, free-range chicken, oregano, basil, kosher salt, white peppers, flour, whole eggs, hubbell & hudson evoo 2 ea.

chicken quesadilla

free-range, all-natural, rotisserie chicken, mozzarella, mild yellow cheddar cheese, garlic, cilantro, white onion, poblano pepper, sour cream, flour tortilla 3.75 ea.

crispy coconut shrimp

gulf shrimp, coconut flakes, hubbell & hudson pancake batter, spices, hubbell & hudson mango honey mustard 2.75 ea.

jumbo lump crabcakes

jumbo lump crab meat, red bell peppers, red & green onions, parsley, panko, hubbell & hudson mayonnaise, sambal, hoisin, sesame oil, ginger, kosher salt, hubbell & hudson evoo 10 ea.

parmesan crusted chicken

all-natural, free-range chicken breast, bread crumbs, provolone, parmesan reggiano, fresh oregano & basil, whole eggs, whole milk, kosher salt, white pepper, house-made marinara 5 ea.

apricot glazed turkey meatloaf

all-natural turkey, caramelized onions, spinach, wild mushrooms, hint of ancho chile 6 ea.

bacon wrapped meatloaf

berkshire pork, applewood smoked bacon, bread crumbs, garlic, white onion, bbq glaze 6 ea.

beef yakatori

grilled over oak, all-natural choice beef, yuzu marinade 1.75 ea.

pork eggroll

berkshire pork, asian vegetable mix, garlic, black pepper, hubbell & hudson evoo, hubbell & hudson asian peanut sauce 2 ea.

pork tamales

hand-crafted pork tamales, stone ground corn masa, lime, jalapeños, red peppers, chili powder 1.75 ea.

tuna salad

white albacore tuna, scallion, celery, cucumber, sweet pickle relish, dijon, garlic, mayonnaise 4.5 per ½ pint 9 per pint

roasted chicken salad

pulled, free-range, all-natural chicken, dried cranberry, dried turkish apricot, granny smith apple, celery, thyme, chardonnay, hubbell & hudson mayonnaise 7 per ½ pint 14 per pint

sicilian meatballs

veal, beef, pork, garlic, onion, parsley & bread crumbs 2 ea.

VEGETABLES

orange glazed brussels sprouts

roasted brussels sprouts, orange juice reduction, cane sugar 2.49 per ½ pint 4.99 per pint

grilled asparagus

asparagus spears, garlic, hubbell & hudson evoo, roasted red peppers, white pepper, kosher salt 3 per 5 spears

green bean almandine

fresh green beans, roasted garlic, spices, toasted slivered almonds, hubbell & hudson evoo 2.5 per ½ pt.

vegetable eggroll

hand-crafted eggroll, vegetable julienne, fresh cilantro, house-made ginger sesame glaze 1.5 ea.

sautéed button mushroom

pennsylvania white button mushrooms, plugra butter, sea salt, black pepper 5 per ½ pt.

POTATOES & OTHER GOODIES

chipotle butternut squash

roasted butternut squash, scallion, toasted pecan, chipotle pepper, white onion, honey 4.5 ea.

maple sweet potatoes

sweet potatoes, heavy cream, plugra butter, hubbell & hudson organic maple syrup, kosher salt 3 ea.

twice baked potato

yukon gold mashed potatoes, baby leeks, applewood smoked bacon, yellow cheddar, sour cream, plugra butter, spices, idaho russet potato shell 3.5 ea.

butter whipped potatoes

plugra butter, sea salt 3.5 per ½ pt.

mac & cheese

organic shell pasta, cheddar, chihuahua cheese, whole milk, heavy cream, kosher salt, tabasco, white pepper 3.5 per ½ pt.

truffled risotto cake

house-made, arborio rice, truffles, parmesan reggiano, thyme 5 ea.

BREAKFAST MENU

Monday through Friday: 7 am to 10:30 am; Weekend Brunch: 7 am to 3 pm

HAND-SQUEEZED JUICE

fresh hand squeezed juice	12 oz.	16 oz.
orange, grapefruit	3.49	4.79

DANISH & PASTRY

butter croissant	2.25	danish	
almond croissant	3	pear, peach	2.50
chocolate croissant	2.50	apricot scone	1.50
muffins		apple turnover	2.25
blueberry, cranberry-ginger, lemon poppy, bran	1.50	rugulach	
cinnamon roll	2.25	chocolate, cinnamon walnut, apricot, raspberry	.95

COFFEE BAR

SMOOTHIES

	16 oz.
flavors:	3.99
banana, strawberry, wildberry, mango	

FRAPPES

	16 oz.
mocha	3.39
latte	3.39
caramel	3.39
cappuccino	3.39
chai tea	3.39

ESPRESSO BEVERAGES

	12 oz.	16 oz.	20 oz.
latte	2.69	3.39	3.59
cappuccino	2.69	3.39	3.59
mocha	2.99	3.79	3.99
white chocolate mocha	3.49	3.89	4.39
caramel macchiato	3.29	3.99	4.29
chai tea latte	2.99	3.59	3.99
espresso	(single) 1.79	(double) 1.99	
traditional macchiato	(single) 1.99		

CLASSICS

	12 oz.	16 oz.	20 oz.
brew of the day	1.69	1.89	1.99
café au lait	1.99	2.29	2.59
americano	1.99	2.39	2.59
hot chocolate	2.29	2.69	2.99

BREWED TEA

	12 oz.	16 oz.	20 oz.
iced tea, 4 flavors			2.79
whole leaf hot tea	1.69	1.89	1.99

tea flavors: earl grey, english breakfast, jasmine green, wow mint, rooibos spice & more

ADD

breve, soy or syrup	.49
extra espresso shot	.69
whipped cream	.29
hubbell & hudson travel mug refill	.99

DESSERTS & GELATO

Check out our pastry case at the coffee bar for the daily offerings of our artisan desserts. Try our award winning hand crafted gelatos, choose from 12 flavors.

SEASONAL FRUIT CUP

combination of fresh melons & berries 4.99

BUILD YOUR OWN OMELET 6

served with choice of bread & fire roasted salsa

\$.50 each

mushroom, jalapeños, bell peppers, red onion, tomatoes, potatoes, scallions, spinach, fresh herbs, black beans, corn

\$1 each

artichokes, asparagus, avocado, roasted red peppers, caramelized onions, cheddar, swiss, fresh mozzarella, parmesan reggiano, goat cheese, blue cheese

\$2 each

sausage, applewood smoked bacon, chorizo, french ham, prosciutto

KITCHEN CLASSICS

steak & eggs

grilled fajita steak, 2 eggs your way, toast, breakfast potatoes 9

two eggs your way

choice of bread, breakfast potatoes, choice of ham, bacon or sausage 7

GRIDDLE

hubbell & hudson pancakes

plugra butter, powdered sugar, organic maple syrup 6.5

fresh blueberry pancakes

plugra butter, organic maple syrup 8

texas cut french toast

house made brioche bread, organic maple syrup 6

BENEDICT

served with breakfast potatoes

kobe benedict

grilled kobe beef patty, poached egg, arugula, truffle hollandaise, breakfast potatoes, toasted brioche 9.5

hubbell & hudson truffled benedict

truffle hollandaise, prosciutto de parma, poached eggs, toasted english muffin 12

ham & cheese benedict

french ham, vermont cheddar, poached eggs, classic hollandaise, toasted english muffin 8

crabcake benedict

poached egg, hubbell & hudson crabcake, spinach, lemon rosemary beurre blanc 16

THREE EGG OMELETS

served with choice of bread & salsa; egg white available 1

three cheese lobster chipotle omelet

lobster, swiss, mozzarella, cheddar, chipotle, hollandaise 12

ham & swiss omelet

jamon de paris ham, swiss cheese 6.5

florentine omelet

spinach, bacon, swiss cheese 7

ranchero omelet

black beans, jalapeños, cilantro, tomato, cheddar 6

italian flat omelet

wood-grilled italian sausage, fresh mozzarella, basil, marinara 6

BREAKFAST SANDWICHES

croissant bacon & egg

house-made croissant, plugra butter, applewood smoked bacon, scrambled eggs 5.5

breakfast burrito

caramelized onions, scrambled eggs, cheddar, choice of bacon, ham or sausage 6

breakfast taco

corn tortilla, scramble eggs, cheddar, mexican chorizo, red fire salsa, cilantro 3

BREAKFAST SIDES

applewood smoked bacon	2	breakfast potatoes	1.5
breakfast sausage	2	toast & plugra butter	1.5
italian sausage	2	french toast	4
ham slice	2	english muffin	2
pancake	2	bagel & cream cheese	2
blueberry pancake	2.5	egg	2

BEVERAGES

If you don't see what you like please visit our refrigerated beer wall featuring over 200 varieties of beer from around the globe. Or visit the wine district with over 300 wine selections.

RED WINES

pinot noir, hubbell & hudson willamette valley, or

red fruit, black cherry flavor, hint of earthiness, toasted vanilla finish 16 glass

pinot noir, bridlewood monterey county, ca

dark fruit flavors of raspberry & dark cherry, hints of caramel & toffee, floral & black pepper notes, smooth, lingering finish 10 glass

merlot, velvet devil

washington

flavors of milk chocolate, wild blackberry, cinnamon 8 glass

red blend, parlay

napa, ca

flavors of strawberry & dried fruit, hints of oak, smooth tannins, soft finish 12 glass

cabernet, raymond family collection

napa, ca

aromas of herbs de provence, black cherry, brambleberry 10 glass

WHITE WINES

chardonnay, hubbell & hudson

napa, ca

aromas of apple, citrus, vanilla & honeysuckle, palate of pears, green apples & vanilla 16 glass

chardonnay, hahn

monterey, ca

notes of pineapple, coconut, mango & cream, undercurrent of green apple, light palate, clean finish 8 glass

riesling, bogel

monterey, ca

crisp sweetness, clean acidity, fresh finish, notes of pears & honeyed mandarins, balanced 8 glass

sauvignon blanc, charles krug

napa, ca

aromas of honeydew, peach, lemon grass & pear, flavors of stone fruit & apricot, vibrant texture, crisp acidity 9 glass

pinot gris, o'reilly's

oregon

tangy, spicy floral character, lemon-lime aromas, rich, tropical flavors 10 glass

TAP BEER

Choose any bottle beer or six pack & enjoy here or take it home. Ask for a bucket of ice to keep the beer cold!

single wide

kansas city, missouri

golden colored, prominent flowery, grapefruit hop aroma, moderate caramel malt flavor, dominant hop bitterness & flavor 5.50 (12 oz.) 6.50 (16 oz.)

saint arnold amber

houston, texas

well balanced, full flavored, amber ale, rich, malty body, pleasant caramel character, complex hop aroma, hint of floral & citrus, rich, creamy head, light fruity characteristic 5.25 (12 oz.) 6.50 (16 oz.)

saint arnold seasonal

houston, texas

brewed once a year, these beers are best enjoyed during specific times of the year 5.25 (12 oz.) 6.50 (16 oz.)

blue moon belgium ale

golden, colorado

belgium style wheat ale, brewed with a touch of coriander & a blend of valencia & navel orange peel 5.50 (12 oz.) 6.75 (16 oz.)

southern star bombshell blonde

conroe, texas

rich, creamy golden colored ale, fermented at cool temperatures, clean finish, hints of yeasty bread, touch of hops 5.25 (12 oz.) 6.50 (16 oz.)

black butte porter

bend, oregon

slight hop bitterness, distinctive chocolate & roasted finish, creamy mouthfeel & intense complex flavors 5.50 (12 oz.) 7.00 (16 oz.)