

HUB 51

51 W Hubbard St 60654-4603 · +13128280051 · Updated: Jan 14, 2026

[View online menu](#)



TODAY'S FEATURES 3

Turkey Chili	AVAILABLE OPTIONS
organic ground turkey, red & black beans, crema, cilantro, house-made cornbread muffins (just like mom used to make)	cup: \$6.00
	bowl: \$12.00
Grilled Cheese and Creamy Tomato Soup	\$17.00
sourdough, parmesan reggiano, prairie breeze sharp cheddar, wisconsin white cheddar, pickles	
Creamy Tomato Soup	AVAILABLE OPTIONS
	cup: \$4.00
	bowl: \$8.00

STUFF TO SHARE 6

Chicken Egg Roll	\$8.00
cabbage, carrot, wood ear mushroom, peanuts, crisp shell	
Homemade Skillet Cornbread	\$9.00
salted butter	
Chorizo-Queso Fundido	\$15.00
hatch green chilies, pico de gallo, tortilla chips & flour tortillas	
Bang-Bang Crispy Cauliflower	\$14.00
tempura battered, spicy mayo, togarashi	
Spinach-Artichoke Dip	\$14.00
chips & salsa, sour cream	
Guacamole & Tortilla Chips	\$14.00
guacamole, radish, oaxaca cheese	

OUR FAMOUS 1

Pulled Chicken Nachos	\$23.00
an architectural wonder of all-natural chicken, guacamole, tomato salsa, jalapeños, cheddar & oaxaca cheese, sour cream	

SUSHI 12

California	\$15.00
crab, cucumber, avocado	

Crunchy Tuna*	\$15.00
spicy tuna, tempura rice, japanese bbq	
Miso Salmon & Avocado	\$15.00
miso-glazed salmon, cucumber	
Tuna & Thai Basil*	\$16.00
ahi tuna, tempura, basil, wasabi mayo	
Avocado & Cucumber	\$14.00
Spicy Salmon	\$15.00
spicy salmon, cucumber, avocado, fried ginger	
Spicy Alaska	\$18.00
spicy crab, cream cheese, cucumber, smoked salmon	
Shrimp Tempura	\$18.00
fresno pepper, cilantro, scallion, avocado, yuzu mayo, sesame seeds	
Crunchy Volcano Roll	\$19.00
ahi tuna, rock crab, fresno, cucumber, avocado, tobanjan, japanese bbq, tempura crunch	
Sweet Potato	\$14.00
sweet potato tempura, avocado, yuzu mayo, japanese bbq	
Ahi Tuna Poke*	\$16.00
avocado, soy ginger, rice crackers	
Shaki-Shaki Tuna	\$15.00
crispy rice, spicy mayo, pickled ginger	

FIVE SALADS 6

Our Favorite Chopped Salad	\$16.00
avocado, crispy bacon, tomatoes, blue cheese, tubetti pasta, hub vinaigrette	
Brussels Sprouts Salad	\$16.00
medjool dates, almonds, manchego cheese, cranberries, mustard vinaigrette	
Crushed Pistachio Caesar Salad	\$15.00
arugula, romaine, shaved parmesan, migas, yogurt dressing	
Kale & Grains Salad	\$15.00
avocado, roasted cashews, quinoa, lemon, mustard vinaigrette	
Crispy Chicken Tender Salad	\$18.00
cornbread croutons, tillamook cheese, bacon, avocado, tomato, cucumber, scallion, honey mustard dressing	

Add To Your Salad

AVAILABLE OPTIONS

- Grilled Chicken: \$7.00
- Char-Broiled Salmon*: \$11.00
- Filet Mignon*: \$11.00
- Mahi Mahi: \$10.00
- Side of Fries: \$2.00

TWO-HANDED SANDWICHES 5

Slow-Cooked Chicken French Dip	\$18.00
thinly sliced chicken breast, provolone, green peppers, giardiniera	
First-Rate Prime Cheeseburger	\$18.00
fully dressed	
Wagyu Smash Burger	\$18.00
two wagyu beef patties, american cheese & pickles	
Smash Anti-Burger	\$15.00
two veggie patties, pickles, grilled onions, mustard, american cheese	
Baja Fish Sandwich	\$20.00
choice of grilled or fried mahi mahi, jalapeno slaw, pickled red onion, chipotle mayo	

HUB SPECIALTIES 4

Buttermilk Chicken Tenders	\$18.00
buttermilk fried crispy chicken, honey mustard, bbq sauce	
Grilled Mahi Mahi Fish Tacos*	\$26.00
cabbage slaw	
Filet Mignon Steak Tacos*	\$21.00
grilled tenderloin cooked to your liking	
Umami-Glazed Salmon*	\$28.00
seasonal vegetable, pickled fresnos, fried sage, pepitas	

DRINKS 5

Mimosa	\$9.00
Giuliana Prosecco	
MAKE YOUR MIMOSAS BOTTOMLESS	AVAILABLE OPTIONS
oh...and bellinis too. with Giuliana Prosecco add unlimited mimosas to any entrée 35 per person	
Pineapple, Cranberry or Grapefruit Juice:	
\$0.75	
Hub 51 Bloody Mary	\$10.00
Basic Vodka	

Spiked Coffee and Donuts	\$14.00
Jeppsons Bourbon, Frangelico, La Colombe cold brew, oat milk, cinnamon vanilla syrup. topped with a Do-rite donut	

New Riff Hub51 Single Barrel Bourbon	\$20.00
age: 5 years, proof: 114.4, aroma: coconut, evergreen flavor: grape jam, cocoa	

TODAY'S SPECIALS 2

Frico Breakfast Tacos	\$15.00
scrambled eggs, bacon, oaxaca cheese crusted tortillas, charred pablano crema, queso fresco	
Mixed Berry Thick-cut Brioche French Toast	\$19.00
thick-cut brioche, cinnamon sugar, fresh mixed berrys, whipped cream	

BRUNCH 8

Breakfast Nachos	AVAILABLE OPTIONS
scrambled eggs, guacamole, salsa, pico de gallo, cheddar & oaxaca cheeses	
	\$17.00
	Add Chorizo: \$5.00

Three Eggs	AVAILABLE OPTIONS
scrambled or fried sunny side up, easy, medium or hard and served with apple & maple chicken sausage or thick bacon, side of hash browns.	
	\$14.00
	Add Chorizo: \$5.00

The Hub Pancake Breakfast Sandwich	\$15.00
crispy bacon, American cheese, egg, side of hash browns	

New & Improved Breakfast Burrito	\$15.00
scrambled eggs, crispy bacon, oaxaca & white cheddar cheese, hash browns, pico de gallo	

Buttermilk Fried Chicken Biscuit	\$15.00
only available Saturday and Sunday. housemade buttermilk biscuit, southern style fried chicken breast, honey butter. served with sweet potato fries	

Lemon Skinny Pancakes	\$12.00
lemon butter, fresh berries	

Our Mom's Special Buttermilk Pancakes	AVAILABLE OPTIONS
maple syrup	
	1 for: \$6.00
	2 for: \$11.00
	3 for: \$16.00

Thick-Cut Brioche French Toast	AVAILABLE OPTIONS
thick-cut brioche, cinnamon sugar	
	\$14.00
	Blueberry Compote:
	\$5.00

BRUNCH SIDES 4

Crispy Hashbrowns	\$4.00
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Mexican Hashbrowns	\$5.00
Apple & Maple Chicken Sausage	\$6.00
Crispy Bacon	\$5.00

STARTERS 6

Chicken Egg Roll	\$8.00
cabbage, carrot, wood ear mushroom, peanuts, crisp shell served with sweet & sour. (Chinese hot mustard available upon request)	
Homemade Skillet Cornbread	\$9.00
salted butter	
Bang-Bang Cauliflower	\$14.00
tempura battered, spicy mayo, togarashi	
Chorizo Queso Fundido	\$15.00
Chihuahua cheese, chorizo, pico de gallo, chips & salsa	
Spinach-Artichoke Dip	\$14.00
chips & salsa, sour cream	
Guacamole & Tortilla Chips	\$14.00
tortilla chips, cheese, cilantro	

YES 1

Our Famous Pulled Chicken Nachos	\$23.00
all-natural chicken, guacamole, tomato salsa, jalapeños, cheddar & oaxaca, sour cream.	

ADD TO YOUR SALAD 4

Grilled Chicken	\$7.00
Char-Broiled Salmon*	\$10.00
Filet Mignon*	\$11.00
Mahi Mahi	\$10.00
grilled or fried	

HELL, YES! 2

Award-Winning Hub Punch	AVAILABLE OPTIONS
basic vodka, licor 43, corazon tequila, pomegranate	glass: \$15.00
	pitcher: \$45.00
Make It Bottomless	\$30.00
with any entree after 3pm	

COCKTAILS 4

Premium Paloma	AVAILABLE OPTIONS
casamigos tequila, corazon tequila, grapefruit soda	glass: \$12.00
	pitcher: \$45.00
Classic Aperol Spritz	\$12.00
giuliana prosecco, orange	
Fresh-Squeezed Margarita	AVAILABLE OPTIONS
corazon tequila, persian limes, agave	\$13.00
	tamarind style: \$1.00
Old Fashioned	\$13.00
very old barton 100, demerara, angostura	

BEERS ON DRAFT 9

Bud Light	\$7.00
mo	
Miller Lite	\$7.00
wi	
Modelo Especial	\$7.00
mx	
Half Acre "Pony Pils"	\$8.00
il	
Hopewell "Ride or Die" Pale Ale	\$8.00
il	
Goose Island IPA	\$8.00
il	
Spiteful "Alley Time" American Pale Ale	AVAILABLE OPTIONS
il	pint: \$8.00
	pitcher: \$30.00
Pilot Project Brewer's Kitchen "Two Falls" Hazy IPA	AVAILABLE OPTIONS
il	pint: \$8.00
	pitcher: \$30.00
3 Floyds "Gumballhead"	\$8.00
in	

BOTTLED & CANNED 9

SPECIAL: Great Lakes Christmas Ale	\$7.00
Vander Mill Cider "Totally Roasted"	\$6.00
Maui Brewing Co. Coconut Hiwa Porter	\$8.00

Revolution Anti-Hero IPA	\$7.00
Best Day Non-Alcoholic Kolsch	\$6.00
High Noon Seltzer	\$9.00
watermelon, pineapple	
Stella Artois	\$7.00
Coors Light Tallboy	\$7.00
Michelob Ultra	\$6.00

HUB51 SINGLE-BARREL WHISKEY 2

Barrel Select Old Fashioned	\$18.00
New Riff Bourbon Hub51 Private Select, Demerara, Angostura, Orange Bitters	
New Riff Hub51 Single Barrel Bourbon	\$16.00
AGE: 5 Years PROOF: 114.4 AROMA: coconut, evergreen FLAVOR: grape jam, cocoa	

SPARKLING 4

Giuliana	AVAILABLE OPTIONS
prosecco - it, nv	glass: \$12.00
	bottle: \$48.00
Liquid Swords*	AVAILABLE OPTIONS
grenache, syrah, etc - ca, '20	glass: \$13.00
	bottle: \$65.00
A to Z "Bubbles"	AVAILABLE OPTIONS
sparkling rose - or, '22	glass: \$14.00
	bottle: \$56.00
Michele Chiarlo	AVAILABLE OPTIONS
moscato d'asti nivole, it, '20	glass: \$12.00
	bottle: \$48.00

WHITE 6

Pasqua Black Label	AVAILABLE OPTIONS
pinot grigio, it, '21	glass: \$12.00
	bottle: \$48.00
Gaspard*	AVAILABLE OPTIONS
sauvignon blanc - fr, '22	glass: \$15.00
	bottle: \$75.00
Meinklang*	AVAILABLE OPTIONS
gruner veltliner - at,'22	glass: \$14.00
	bottle: \$70.00

Altos de Montánchez, "Bajo Velo"*	AVAILABLE OPTIONS
eva de los santos, ribera del guadiana DO - es '20	glass: \$12.00
	bottle: \$60.00
La Patience*	AVAILABLE OPTIONS
chardonnay, vermentino - fr,'21	glass: \$14.00
	bottle: \$70.00
Stagg's Leap "Hands of Time"	AVAILABLE OPTIONS
chardonnay - ca,'18	glass: \$15.00
	bottle: \$60.00

ORANGE & ROSE 3

Field Recordings, "Skins" *	AVAILABLE OPTIONS
chardonnay, pinot gris, albarino, etc - ca, '22	glass: \$14.00
	bottle: \$70.00
Bodegas Pinoso, "Zillamina" Rose*	AVAILABLE OPTIONS
monastrell - es, '22	glass: \$13.00
	bottle: \$65.00
Hampton Water Rose	AVAILABLE OPTIONS
languedoc-roussillon - fr, '20	glass: \$14.00
	bottle: \$54.00

RED 6

Hub	AVAILABLE OPTIONS
pinot noir - ca, '19	glass: \$15.00
	bottle: \$60.00
Can Sumoi*	AVAILABLE OPTIONS
garnacha, sumoll - es, '20	glass: \$14.00
	bottle: \$70.00
Cirelli Montepulciano d'Abruzzo*	AVAILABLE OPTIONS
montepulciano - it, '21	glass: \$12.00
	bottle: \$60.00
Canopus, "Malbec de Sed"*	AVAILABLE OPTIONS
malbec - ar, '22	glass: \$15.00
	bottle: \$75.00
Las Jaras, "Sweet Berry Wine"*	AVAILABLE OPTIONS
carignan, cabernet sauvignon, etc. - ca,'18	glass: \$17.00
	bottle: \$85.00
Napa Cellars	AVAILABLE OPTIONS
cabernet sauvignon - ca, '20	glass: \$15.00
	bottle: \$60.00

SAKE 1

Panda Cup	\$15.00
junmai	

N/A 5

Soft Drinks	\$3.50
China Mist Iced Tea	\$3.50
Oberweis Lemonade	\$3.50
Beatrix Light Roast Coffee	\$3.50
La Colombe Pure Black Cold Brew & Nitro	\$3.75

DESSERT 5

Martha Melman's Special Occasion Carrot Cake	\$9.00
three layer secret recipe, cream cheese frosting	
Warm Blueberry Butter Cake	\$9.00
butter cake, blueberry sauce, whipped cream	
Warm Skillet Brownie	\$10.00
chocolate brownie, ice cream, fudge	
Warm Chocolate Chip Cookie Skillet	\$10.00
home-made chocolate chip cookie, vanilla bean ice cream, fudge, chocolate chips	
Raspberry Sorbet	\$7.00

SUPERHAPPY SUSHI FUN TIME 10

Crunchy Tuna*	\$7.50
spicy tuna, tempura rice, Japanese bbq	
Miso Salmon & Avocado	\$7.50
miso glazed salmon, sesame, cucumber	
California	\$7.50
crab, cucumber, avocado	
Tuna & Thai Basil*	\$8.00
ahi tuna, tempura, basil, wasabi mayo	
Crunchy Volcano Roll	\$9.50
ahi tuna, rock crab, fresno, cucumber, avocado, tobanjan, Japanese bbq, tempura crunch	
Spicy Salmon Roll	\$7.50
spicy salmon, cucumber, avocado, fried ginger	

Spicy Alaska Roll	\$9.00
spicy crab, cream cheese, cucumber, smoked salmon	
Shrimp Tempura Roll	\$9.00
shrimp tempura, fresno pepper, cilantro, scallion, avocado, yuzu mayo, sesame seeds	
Sweet Potato Roll	\$7.00
sweet potato tempura, avocado, yuzu mayo, Japanese bbq	
Avocado & Cucumber Roll	\$7.00
avocado, cucumber, sesame	

SALAD 5

Brussels Sprouts Salad	\$65.00
medjool dates, manchego cheese, almonds, mustard vinaigrette	
Crushed Pistachio Caesar Salad	\$50.00
arugula & romaine, shaved parmesan, migas, yogurt dressing	
Kale & Grains Salad	\$56.00
avocado, roasted cashews, citrus, quinoa, mustard vinaigrette	
Our Favorite Chopped Salad	\$63.00
avocado, crispy bacon, tomatoes, blue cheese, tubetti pasta, hub vinaigrette	
Simple Green Salad	\$48.00
cherry tomatoes, cucumber, manchego cheese	

APPETIZERS 3

Guacamole	\$60.00
fresh tortilla chips	
Sunday Night Chicken Egg Rolls	\$55.00
Now Available Every Day!	
Ahi Tuna Poké	\$90.00
ginger soy, avocado	

SOFT TACOS 6

Veggie Asada Tacos	\$80.00
cauliflower, red pepper, poblano, mushrooms, pickled red onions	
Chicken Tinga Tacos	\$90.00
chicken breast slow braised in pasilla and chipotle peppers	
Filet Mignon Steak Tacos	\$100.00

Grilled Halibut Fish Tacos	\$110.00
housemade baja rub, chopped cabbage slaw	
Spanish Rice	\$20.00
Tortilla Chips	\$15.00

SANDWICHES 1

Roasted Chicken French Dip	\$110.00
thinly sliced chicken breast, provolone, green peppers, au jus	

WHAT'S HOT 5

Ben's Buttermilk Chicken Tenders	\$60.00
Faroe Island Salmon	\$110.00
Prime New York Strip	\$120.00
Herb-Roasted Chicken	\$120.00
Sliced Filet Mignon	\$130.00

SWEET BITES 2

Mini Martha's Special	\$26.00
Occasion Carrot Cakes	
Whole Carrot Cake	\$70.00

BEVERAGES 7

Bottled Water	\$3.00
Canned Soft Drinks	\$3.00
Bottled Beer	\$6.00
Sauvignon Blanc	\$44.00
Chardonnay	\$60.00
Pinot Noir	\$60.00
Cabernet	\$48.00

INFO 5

Ordering

Minimum 24-hour advance notice is required for all large party orders

Pick Up

Let us know when you want your order and it will be packed, hot and ready to go!

Delivery & Set-Up

Stuck at the office? We'll come to you! A delivery fee will apply and 48-hour advance notice is required. We will bring serve ware and all the utensils you will need. If you need, we'll even set it up for you. We serve the downtown chicago area but are happy to go as far as you need us to. Call for details

Events

Need some additional help on site? Let us know and we're happy to bring our staff to you! Staff is limited and subject to availability

Service Items - \$9.95 Each

Reusable Chafing Set (includes rack & sternos)

CHIPS & DIPS 5

Guacamole & Chips	\$20.00
Market Vegetable Crudité Platter	\$29.00
assorted nuts, ranch dip	
Shrimp & Avocado Ceviche	\$70.00
lime, tomato, cucumber	
Chorizo Queso Fundido	\$55.00
chihuahua cheese, chorizo, pico de gallo, chips & salsa	
Spinach-Artichoke Dip	\$55.00
chips & salsa	

SPECIALTY BITES 6

New York Strip	\$62.00
chimichurri	
Bang-Bang Shrimp Tacos	\$26.00
tempura battered, spicy mayo	
Short Rib Taquito	\$26.00
overnight braised short rib	
Chicken Tinga Taquito	\$25.00
slow braised in pasilla & chipotle peppers	
Cheese Quesadillas	\$20.00
flour tortillas, cheddar, oaxaca	
Chicken Egg Rolls	\$24.00
cabbage, carrots, mushrooms, peanuts, served with sweet & sour	

VEGETABLES 2

Bang-Bang Crispy Cauliflower	\$22.00
Tempura Green Beans	\$22.00
spicy mayo	

SEAFOOD 4

Ahi Tuna Poké	\$28.00
ginger soy, avocado	
Shaki-Shaki Tuna	\$28.00
spicy ginger marinade, crispy rice, peanut oil	
Shrimp & Avocado Ceviche	\$36.00
lime, tomato cucumber	
Hamachi Crudo	\$52.00
yuzo, avocado	

DESSERTS 3

Martha's Carrot Cakes	\$26.00
cream cheese frosting	
Chocolate Chip Cookies	\$26.00
it's a classic!	
Chocolate Brownies	\$26.00
whipped cream	

TACO CART - \$25 PER PERSON, \$75 SET UP FEE 5

Grilled Vegetables	
Chicken Tinga	
Bang-Bang Shrimp	
add \$4 per person	
Grilled Shrimp	
add \$4 per person	
Braised Beef Short Rib	
add \$4 per person	

SLIDER STATION- \$32 PER PERSON 7

Cheeseburgers	
Fried Chicken Sandwich	

Anti Burger

Toasted Cheese

French Fries

Sweet Potato Fries

Add Pulled Chicken Nachos

Add \$6 per person

SUSHI STATION - \$26 PER PERSON 11

Crunchy Tuna

Miso Salmon & Avocado

California Roll

Tuna & Thai Basil

Avocado & Cucumber Roll

Crunchy Volcano Roll

Add \$4 per person

Spicy Salmon Roll

Spicy Alaska Roll

Add \$3 per person

Shrimp Tempura Roll

Add \$3 per person

Tuna Takaki Roll

Add \$4 per person

Sweet Potato Roll

SALADS 6

Crushed Pistachio Caesar Salad

Our Favorite Chopped Salad

Simple Green Salad

Kale & Grains Salad

Brussels Sprouts Salad

Crispy Chicken Tender Salad

add \$5 per person

TACOS 5

Chicken Tinga

Veggie Asada

Bang-Bang Shrimp

add \$4 per person

Grilled Shrimp

add \$4 per person

Filet Mignon Steak

add \$8 per person

PLATTERS 3

Umami Glazed Salmon with Green Beans

Herb-Roasted Chicken with Mashed Potatoes

Filet Mignon with Crispy Brussels Sprouts

add \$10 per person

SUSHI ROLLS 13

Shaki-Shaki Tuna

add \$2 per person

Ahi Tuna Poké

add \$2 per person

Crunchy Tuna

Miso Salmon & Avocado

California Roll

Tuna & Thai Basil

Avocado & Cucumber Roll

Crunchy Volcano Roll

Add \$4 per person

Spicy Salmon Roll

Spicy Alaska Roll

Add \$3 per person

Shrimp Tempura Roll

Add \$3 per person

Tuna Tataki Roll

Add \$4 per person

Sweet Potato Roll

NACHOS 2

Breakfast Nachos

Pulled Chicken Nachos

HASH BROWNS 2

Crispy Hash Browns

Mexican Hash Browns

add \$2 per person

EGGS 4

Scrambled Eggs

Denver Scrambler

'Merican Scrambler

Vegetable Egg White Scrambler

SPECIALTIES 3

Thick-Cut Brioche French Toast

Our Mom's Special Buttermilk Pancakes

Lemon Skinny Pancakes

SIDES 3

Apple & Maple Chicken Sausage

Hub Bacon

Add Seasonal Fruit

\$5 per person

HUB PUNCH BOWL 4

Basic Vodka

Licor 43

Reposado Tequila

Pomegranate

BOTTOMLESS MIMOSAS 1

Giuliana Prosecco & Fresh OJ

BRUNCH BUFFET 8

Hash Browns

Scrambled Eggs

Our Mom's Special Morning Pancakes

Brown Sugar Bacon

Apple & Maple Chicken Sausage

Fresh Seasonal Fruit

Bagels & Cream Cheese

Smoked Salmon

add \$8 per person

PREMIUM BAR 6

Premium Cocktails

Martinis

Selected Wines

Imported & Domestic Beer

Soft Drinks

Tea

BEER & WINE 4

Domestic & Imported Beers

Selected Wines

Soft Drinks

Tea

NON-ALCOHOLIC BEVERAGES 4

Soft Drinks

Juices

Coffee

Tea

TODAY'S FEATURE 1

Barrel Select Old Fashioned \$18.00

New Riff Bourbon Hub51 Private Select, Demerara, Angostura, Orange Bitters

BOTTLES & CANS 12

Coors Light \$6.00

Miller Light \$6.00

Budweiser \$6.00

Michelob Ultra \$6.00

Stella Artois \$7.00

Stone "Hazy IPA" \$8.00

Revolution Antihero \$7.00

Goose Island 312 \$7.00

Magners Irish Cider \$7.00

High Noon Seltzer \$6.00

watermelon, peach, pineapple, grapefruit

Lagunitas IPN/A \$7.00

N/A

O'Douls \$6.00

N/A

HUB51 PRIVATE SINGLE BARREL WHISKEY 1

New Riff Hub51 Single Barrel Bourbon \$16.00

Age: 5 Years Proof: 114.4 Aroma: Coconut, Evergreen Flavor: Grape jam, Cocoa

WHISKEY 29

Basil Hayden -Out of Stock \$14.00

Blanton's \$22.00

Blanton's Gold Label	\$32.00
Breckenridge Rum Cask Finish	\$20.00
Buffalo Trace	\$14.00
Buffalo Trace Kosher Series	\$16.00
Eagle Rare	\$14.00
EH Taylor Small Batch	\$18.00
EH Taylor Straight Rye	\$22.00
EH Taylor Single Barrel	\$24.00
Few Cold Cut Bourbon	\$16.00
Horse Soldier Straight Bourbon	\$16.00
Horse Soldier Barrel Strength Bourbon	\$20.00
Knob Creek Rye	\$14.00
Maker's Mark	\$14.00
New Riff Bourbon	\$16.00
New Riff Rye	\$16.00
New Riff Balboa Rye	\$30.00
rare & limited	
New Riff Malted Rye	\$24.00
Sazerac Rye	\$16.00
Weller Special Reserve	\$18.00
Weller 12 Year	\$30.00
Westward Single Malt Whiskey	\$18.00
Pinot Noir Finish	
Westward Single Malt Whiskey	\$18.00
Stout Cask Finish	
Westward Single Malt Whiskey	\$20.00
Barrel Strength	
Woodford Reserve	\$15.00
Ritual Zero Proof Whiskey Alternative	\$11.00
N/A	

Weller CYPB	\$60.00
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ASK ABOUT PURCHASING A BOTTLE

RESERVE WHISKEY 15

Eagle Rare 17 Year	\$80.00
Elmer T Lee	\$40.00
George T Staggs	\$80.00
Old Rip Van Winkle 10 Year	\$50.00
Pappy Van Winkle 12 Year Lot B	\$90.00
Van Winkle 13 Year Family Reserve Rye	\$100.00
Pappy Van Winkle 15 Year	\$120.00
Pappy Van Winkle 20 Year	\$160.00
Pappy Van Winkle 23 Year	\$250.00
Sazerac Rye 18 Year	\$100.00
Staggs Jr	\$40.00
Thomas H Handy Rye	\$65.00
Weller CYPB	\$70.00
Weller Full Proof	\$32.00
William Larue Weller	\$70.00

TEQUILA 14

Casamigos Blanco	\$13.00
1.5 oz	
Casamigos Reposado	\$16.00
1.5 oz	
Casamigos Anejo	\$20.00
1.5 oz	
Casa San Matias Extra Anejo	\$16.00
Cincoro Blanco	\$18.00
Clase Azul Plata	AVAILABLE OPTIONS
	1 oz: \$20.00
	2 oz: \$40.00

Clase Azul Reposado	AVAILABLE OPTIONS	
	1 oz:	\$30.00
	2 oz:	\$60.00
Clase Azul Anejo	AVAILABLE OPTIONS	
	1 oz:	\$70.00
	2 oz:	\$140.00
Clase Azul Gold	AVAILABLE OPTIONS	
	1 oz:	\$50.00
	2 oz:	\$100.00
Clase Azul Mezcal Durango	AVAILABLE OPTIONS	
	1 oz:	\$45.00
	2 oz:	\$90.00
Corazon Reposado		\$14.00
Dobel Extra Anejo Cristalino		\$45.00
Ilegal Mezcal Blanco		\$16.00
Komos Anejo Cristalino		\$30.00

SCOTCH 6

Glenlivet 12 Year	\$13.00
Glenrothes 18 year	\$60.00
Johnny Walker Black	\$12.00
Johnny Walker Blue	\$56.00
Laphroig 10 year	\$13.00
Macallan 12 Year	\$18.00

MAIN 4

Nachos

choose one for the table to share: Breakfast Nachos, Pulled Chicken Nachos

Hash Browns

choose one for the table to share: Crispy Hash Browns, Mexican Hash Browns (add \$2 pp)

Eggs

choose one for the table to share: Scrambled Eggs, Denver Scrambler, 'Merican Scrambler, Vegetable Egg White Scrambler

Specialties

choose one for the table to share: Thick-Cut Brioche French Toast, Our Mom's Special Buttermilk Pancakes, Lemon Skinny Pancakes

FEATURED DRINKS 2

Hub Punch Bowl	\$180.00
Basic Vodka, Licor 43, Blanco Tequila, Pomegranate	
Bottomless Mimosas	\$35.00
2 hours. Giuliana Prosecco & Fresh Orange Juice	

1ST COURSE 2

- Small Chopped Salad****
avocado, crispy bacon, tomatoes, blue cheese, tubetti pasta, hub vinaigrette
-
- Crunchy Tuna Roll**
spicy tuna, tempura rice, japanese bbq

2ND COURSE 2

- Grilled Mahi Mahi Fish Tacos**
pepitas salsa, pico de gallo, guacamole, seasoned cabbage slaw, corn tortillas
-
- Filet Mignon Steak Tacos**
grilled tenderloin cooked to your liking

PLUS A DESSERT! 1

- Martha's Special Occasion Carrot Cake**
three-layer secret recipe, cream cheese frosting