



HUB BAR & GRILL **RESTAURANT**

FOOD & BEVERAGE MENU

BEERS

Draught

Domestic 6.75/ Imported 8.25

Local Craft 8.75

Domestic 5

Budweiser / Bud Light / Coors Light / Miller Lite / Michelob Ultra / Yuengling

Imported 6

Corona / Heineken / Stella Artois / Modelo Especial

Craft 7

Blue Moon / Goose Island IPA / Samuel Adams / Samuel Adams Seasonal

Cider & Other 6

Angry Orchard

O'Doul's

Hand Crafted Cocktails

Holiday Inn Iced Tea 12

Vodka/gin/white rum/tequila/orange liqueur/sour mix/cranberry juice/sprite

Manhattan 13

Jim beam/sweet vermouth, angostura bitters

Havana Mojito 10

Bacardi rum / fresh mint / fresh lime juice / simple syrup / limes

Classic Martini 12

Smirnoff vodka / dry vermouth / lemon

Lemon Drop 12

Absolut Citron Vodka / Orange Liqueur / fresh lemon juice / simple syrup

Cosmopolitan 13

Absolut Citron Vodka, Cointreau, cranberry juice, fresh lime juice

Moscow Mule 12

Smirnoff Vodka / ginger beer / fresh lime juice

Perfect Storm 11

Myers Rum / fresh lime juice / ginger beer

WINES Glass Bottle

Sparkling

Lamarca Prosecco 12 36

Oderzo Italy

Domaine Ste. Michelle Brut 45

Washington State

Domaine Chandon 55

Napa Valley California

Whites Glass Bottle

Chardonnay

Canyon Road 9.75 26

Modesto, California

William Hill 12 32

Napa, California

Kendall Jackson Vintners 15 40

Sonoma County, California

Riesling

Chateau Ste. Michelle 12 32

Washington State

Danzante Pinot Grigio 12 32

Italy

Matua Sauvignon Blanc 12 32

New Zealand

Reds Glass Bottle

Cabernet Sauvignon

Canyon Road 9.75 26

Modesto, California

Kendall Jackson Reserved 16.50 44

Santa Rosa, Sonoma County, California

Canyon Road Merlot 9.75 26

Modesto, California

Rodney Strong Merlot 12 32

Sonoma, California

Rodney Strong Pinot Noir 15 45

Sonoma, California

JUST LANDED WINGS 12

Crispy vegetable sticks, coca BBQ, Honey Sriraccha, Buffalo, Lemon pepper

QUESADILLA 11

Peppers, onion, southwest cheese blend, sour cream, salsa
Add chicken \$5 – * Steak \$9 – * Shrimp \$ 9

*CLASSIC SLIDERS 13

Chicken Breast or *Angus beef cooked to order, bacon, cheddar, lettuce, tomato, house chips

BUTTERMILK CHICKEN STRIPS 12

Chicken Breast Tenderloin battered and deep fried with House Chips and your choice of BBQ or honey mustard for dipping

THE LIGHTER SIDE OF LIFE

KRISPY CHICKEN SALAD 17

Buttermilk fried chicken tenders served over a bed of Crisp Romaine, tomato, cucumber, red onion and shredded cheddar with your choice of dressing and grilled ciabatta.

GRILLED SIRLOIN SALAD 20

* Grilled Angus Sirloin cooked to order served over a bed of mixed greens, tomato, cucumber, red onion, and bleu cheese crumbles with your choice of dressing and grilled ciabatta

CLASSIC CAESAR 12

Crisp Romaine lettuce, shaved parmesan cheese w/ herbed croutons topped with Caesar dressing.
Add Chicken \$5 – Steak \$9 – Shrimp \$ 9

HAND HELD

*CLASSIC BURGER 13

*8oz Angus Beef cooked to order, cheddar, and pickle, LTO, served with your choice of fries or house chips
Add bacon \$2.50

BLT CLUB WRAP 16

Turkey, ham, bacon, Swiss, Cheddar cheese, Lettuce, Tomato, served with your choice of fries or house chips

BEYOND BURGER 17

**100% Vegan Patty cooked to order seasoned and grilled, lettuce and tomato served with your choice of house chips or fries*

ENTRÉE FISH “N” CHIPS 18

Beer battered white fish, house chips and coleslaw

*RIBEYE STEAK 33

*12oz ribeye cooked to order, roasted garlic mash potatoes, sauté vegetables

MONTEREY GRILLED CHICKEN 18

Bacon, Pico de Gallo, Monterey jack cheese, BBQ sauce, roasted garlic mash potatoes, vegetable sauté

CITRUS SALMON 21

*Grilled Fillet of Salmon cooked to order in a Citrus Beurre Blanc, served with rice pilaf and vegetable sauté

SWEET ENDING

RASPBERRY CHEESE CAKE 8

KEYLIME PIE 9

*Notice: consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FOR PARTIES OF 6 OR MORE, 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL.