

CHICKEN WINGS

Served with carrots, celery, and blue cheese dressing

HOUSE MADE BBQ • BUFFALO • LEMON PEPPER

HALF DOZEN \$13 | DOZEN \$22

LITTLE RANCHERS \$10

Served with hand-cut fries* & juice box

100% GRASS-FED BEEF SLIDER WITH CHEESE

CRISPY CHICKEN TENDERS

ALL-BEEF SCHWARZ HOT DOG

GRILLED CHEESE ON SOURDOUGH

**Fries can be substituted for sliced apples and raw veggies with house-made ranch dressing.*

SOMETHIN' SWEET

FRESH BAKED COOKIE \$3 with chocolate chunks

SOFT SERVE CONE OR CUP \$4 vanilla, chocolate or swirl

SHAKES \$6.5 vanilla, chocolate, tuxedo

SPECIAL FLAVORED SHAKES \$7 Oreo, fresh strawberry, Peet's Coffee, chocolate or seasonal

BEVERAGES

FOUNTAIN SODA \$2.5

HOUSE-BREWED ICED TEA \$2.5

BOTTLED DRINKS \$4

ORGANIC MILK \$3

JUICE BOX \$2.5

HUB BEER & WINE

CRAFT DRAFTS & HARD CIDER

BOTTLED SPECIALTY BEER

CALIFORNIA VARIETAL WINES GLASS OR BOTTLE

Happy Hour-and-a-Half

Join us weekdays from 3:30-5pm for happy hour events such as \$5 craft pint nights and community givebacks!

CRAVING THE HUB?

Order in person, we'd love to serve you.



Call in your order
at 415.785.4802

Order ahead by
downloading
The Hub San
Anselmo **loyalty app**

Order online for pickup or delivery at
www.hubsananselmo.com

Did you know you can book
our patio for private parties?

Please email us at thehubmarin@gmail.com
to inquire about availability.



Follow us on Instagram!
[@thehubsananselmo](https://www.instagram.com/thehubsananselmo) & [@hubbirdssananselmo](https://www.instagram.com/hubbirdssananselmo)

BURGERS * BEER
THE HUB
SALADS * SHAKES

P: 415-785-4802



GRASS FED BURGERS

100% grass fed & grass finished beef, antibiotic & hormone free, and cooked medium (some pink in the center). Beyond Meat™ burger patty can be substituted into any preparation below for +\$3

#1 HUB \$11 grass-fed beef, aged white cheddar, caramelized onions, Hub sauce

#2 AMERICAN \$12 grass-fed beef, butter lettuce, red onion, tomato, pickles, American cheese, Hub sauce

#3 BACON BBQ \$13 grass-fed beef, applewood smoked bacon, crispy onions, pepper jack cheese, house-made BBQ sauce

#4 CHICKEN \$11 house-made chicken patty, melted Gruyère, arugula, crispy onions, tomato, sriracha-chili mayo

#5 VEGAN \$12 quinoa, kidney beans & oats patty, arugula, sauteed portobello mushroom, caramelized onions, dijon mustard, whole grain bun

#6 CUSTOM \$11

CHOOSE YOUR PATTY: 100% grass fed beef, house-made chicken, house-made vegan, Beyond Meat™ (+\$3)

CHOOSE YOUR BUN: classic, whole grain, lettuce wrap, gluten free (+\$2)

VEGGIES: sliced tomatoes, butter lettuce, arugula, sliced pickles, caramelized onions, red onions, crispy onions, sautéed mushrooms, pickled jalapeños, pepperoncini

CHEESE: blue cheese, American, white cheddar, pepper jack, Gruyère

SAUCE: Hub sauce, mayo, house-made BBQ sauce, sriracha-chili mayo

EXTRAS +\$2: applewood smoked bacon, avocado, fried egg



HUB BIRDS PECKING ORDER

We support 100% Certified Organic family farms in California that raise cage free birds with non-GMO feed. No antibiotics, no hormones, no pesticides, no fertilizers are ever used.

CLASSIC \$12 buttermilk marinated fried chicken breast served with mayo, and pickles on a brioche bun

ORIGINAL CRISPY \$13 buttermilk marinated fried chicken breast with butter lettuce, house-made slaw, pickles and Hub sauce on a brioche bun

BIG SOUTH SPICY \$13 buttermilk marinated fried chicken breast with Nashville-inspired hot sauce, sriracha chili mayo, house-made slaw, pickles on a brioche bun

TANGY LEMON PEPPER \$13 buttermilk marinated fried chicken breast tossed in basil lemon vinaigrette & seasoned with lemon pepper rub, mayo, butter lettuce, pickles on a brioche bun

SANDWICHES

STEAK DIP \$14 thinly sliced sirloin steak on a ciabatta roll with melted Gruyère cheese, caramelized onions, horseradish sauce, au jus

STEAK DIP - PHILLY STYLE \$17 thinly sliced sirloin steak on a ciabatta roll with melted Gruyère cheese, caramelized onions, sautéed red peppers and mushrooms, garlic aioli, au jus

PESTO CHICKEN \$14 chicken breast with melted gruyere cheese, basil pesto, sauteed red peppers, sliced tomato, arugula on a brioche bun

HUB SIDES

MAC AND CHEESE \$5

BEER-BATTERED ONION RINGS \$5.95 served with house-made BBQ sauce

CRISPY BRUSSELS SPROUTS \$6 tossed with basil lemon vinaigrette and parmesan cheese

SALADS

ADD PROTEIN TO ANY SALAD +\$5: flank steak, chicken breast, crispy chicken (+\$6), vegan patty, beef patty

RAINBOW DETOX \$15 arugula and red leaf lettuces, rainbow carrots, cherry tomatoes, red bell peppers, radishes, cucumbers, avocado, cranberries, toasted almonds | *mustard herb vinaigrette*

ASIAN CHICKEN \$17 kale and shaved purple cabbage, chicken breast, scallions, carrots, red peppers, slivered almonds, crispy wontons | *spicy Thai vinaigrette*

MEDITERRANEAN \$14 romaine and kale, cucumbers, tomatoes, red onion, kalamata olives, feta cheese, chickpeas, herb mix, pita chips | *basil lemon vinaigrette*

KETO COBB \$16 romaine, applewood smoked bacon, hard-boiled egg, tomatoes, red onion, avocado, gorgonzola crumbles | *gorgonzola dressing*

RED HILL \$14 butter lettuce, crispy brussels sprouts, cucumbers, radish sprouts, feta cheese, honeycrisp apples, sunflower seeds, dried cranberries | *green goddess dressing*

SUPERFOOD \$15 kale and baby spinach, edamame, beets, roasted sweet potatoes, avocado, sweet walnuts, dried cranberries, crispy quinoa and couscous | *basil lemon vinaigrette*

HALF CAESAR (CLASSIC STYLE) \$7

HALF HOUSE \$7 mixed baby greens, shredded carrots, cherry tomatoes, red onion, cucumbers | *mustard herb vinaigrette*

HUB FRIES

HAND-CUT FRIES \$3.95 | SWEET POTATO FRIES \$5.75
GARLIC PARMESAN FRIES \$5

HUB FRIES \$6.5 hand-cut fries with caramelized onions and Hub sauce

CHEESE FRIES \$6 hand-cut fries smothered in our 3 blend cheese sauce

PIMENTO CHEESE FRIES \$6.5 hand-cut fries with pimento cheese sauce & pickled jalapeños

CHILI CHEESE FRIES \$6.5 hand-cut fries with homemade chili, three cheese sauce, and green onions

CHOOSE UP TO 3

