

LITTLE RANCHERS \$8.5

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 \$3.5 vanilla, chocolate or swirl
SHAKES \$6 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

HUB BEER & WINE

CRAFT DRAFTS & HARD CIDER \$7.5
BOTTLED SPECIALTY BEER \$6
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



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

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BURGERS ★ BEER
THE HUB
SALADS ★ SHAKES

P: 415-785-4802



GRASS FED BURGERS

100% grass fed and grass finished beef, antibiotic and 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 \$11 quinoa, kidney beans & oats patty, arugula, sautéed 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: gorgonzola, 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

CHICKEN WINGS

Served with carrots, celery, and gorgonzola dressing

HOUSE MADE BBQ • BUFFALO • LEMON PEPPER

HALF DOZEN \$13 | DOZEN \$21



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 \$10 buttermilk marinated fried chicken breast served with mayo, and pickles on a brioche bun

ORIGINAL CRISPY \$11 buttermilk marinated fried chicken breast with butter lettuce, house-made slaw, pickles and Hub sauce on a brioche bun

BIG SOUTH SPICY \$12 buttermilk marinated fried chicken breast with Nashville-inspired hot sauce, sriracha chili mayo, house-made slaw, pickles on a brioche bun

TANGY LEMON PEPPER \$11 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 \$13 thinly sliced sirloin steak on a French roll with melted Gruyère cheese, caramelized onions, horseradish sauce, au jus

PESTO CHICKEN \$13 chicken breast with melted gruyere cheese, basil pesto, sautéed red peppers, sliced tomato, arugula on a brioche bun

HUB FRIES

HAND-CUT FRIES \$3.5

SWEET POTATO FRIES \$5

GARLIC PARMESAN FRIES \$5

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

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

CHILI CHEESE FRIES \$6 hand-cut fries with homemade chili, three cheese sauce, and green onions

SALADS

All produce is locally sourced and no GMOs. All dressings are made fresh in-house.

ADD PROTEIN TO ANY SALAD +\$5: flank steak, chicken breast, crispy chicken, vegan patty.

RAINBOW DETOX \$14 arugula and red leaf lettuces, rainbow carrots, cherry tomatoes, red bell peppers, radishes, cucumbers, avocado, cranberries, toasted almonds | *mustard herb vinaigrette*

ASIAN CHICKEN \$16 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 \$14 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 OR HALF HOUSE \$7 mixed baby greens, shredded carrots, cherry tomatoes, red onion, cucumbers, house-made croutons | *mustard herb vinaigrette*

HUB SIDES

MAC AND CHEESE \$5

BEER-BATTERED ONION RINGS \$5 served with house-made BBQ sauce

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