

## WHAT'S HOT

- **THREE GREEN BITES** 11  
EDAMAME, BLISTERED PADRONE PEPPERS, TEMPURA GREEN BEANS
- **CRISPY BAKED POTATO DEBRIS** 8  
GENUINE IDAHO RUSSETS, SAGE, ROSEMARY, KOSHER SALT, ROMESCO SAUCE
- **DRY-RUBBED RIBS** 12  
NIMAN RANCH PORK RIBS, 5-SPICE RUB, SIDE OF CRACKLING GROUND PEANUTS
- **PULLED CHICKEN NACHOS** 11  
CHILE-BRAISED ORGANIC CHICKEN, FRESH TORTILLA CHIPS,  
GUACAMOLE, ROASTED TOMATO SALSA, WHITE CHEDDAR &  
OAXACA CHEESES, SOUR CREAM
- NOTE: YOU MAY SUBSTITUTE PEEKYTOE CRAB FOR CHICKEN ADD 5
- THIN-CRUST PIZZA** A.Q.  
GO DIRECTLY TO PIZZERIA VIA STATO (620 N. STATE ST.)  
FOR OUR FAVORITE THIN-CRUST PIZZA

## ● FOUR SALADS

- ARUGULA CAESAR** 10  
BABY ARUGULA, PARMIGIANO REGGIANO, LIGHT LEMON DRESSING
- SONOMA SALAD** 12  
BABY SPINACH, GRAPEFRUIT, AVOCADO, WALNUTS, SUN FLOWER SPROUTS & SEEDS,  
DRIED CRANBERRIES, LIGHT VINAIGRETTE
- CLASSIC COBB** 15  
ROASTED CHICKEN, BACON, TOMATOES, AVOCADO, BLUE CHEESE,  
EGG, CELERY, HUB VINAIGRETTE
- DEL MAR SEAFOOD SALAD** 18  
GENTLY-POACHED SHRIMP & FRESH KING CRAB, RADICCHIO, GREEN BEANS, JICAMA,  
RED PEPPER, CELERY, CARROTS, EDAMAME, TOMATOES, HUB VINAIGRETTE

- **FOOD FOR FRIENDS - GREAT TO SHARE**

## • SUSHI ROLLS

<b>MISO-GLAZED SALMON</b> HUB SIGNATURE ROLL	13	<b>SWEET POTATO ROLL</b> JAPANESE BARBECUE SAUCE	9
<b>CALIFORNIA ROLL</b> FRESH KING CRAB	11	<b>SPICY SHRIMP &amp; KING CRAB</b> MASAGO, CHILE OIL	13
<b>RAINBOW ROLL</b> YELLOWTAIL, AHI TUNA, SALMON	15	<b>VEGETABLE ROLL</b> SOY WRAPPER, ASPARAGUS, CAMELIZED ONION	9
<b>SPICY TUNA ROLL</b> TOBANJAN SAUCE	11		

## COOL PLATES

- **HUB BREAD WITH DUKKAH SPICES** 3  
SALTED CIABATTA, MEDITERRANEAN ALMOND-SPICE DIP, EXTRA VIRGIN OLIVE OIL
- PEEKYTOE CRAB GAZPACHO - SERVED CHILLED** 6
- **JERKY • JERKY** 9  
TRUCK STOP CHARCUTERIE PLATTER - HOUSEMADE TURKEY JERKY,  
THINLY SLICED BEEF JERKY, POINT REYES BLUE CHEESE, CHEESY STICKS
- **GUACAMOLE** 10  
HENRY FARMS AVOCADOS, FRESH TORTILLA CHIPS, ROASTED TOMATO SALSA
- **VIETNAMESE SUMMER ROLLS** 10  
SEASONAL VEGETABLES, BASIL, MINT, RICE PAPER, SWEET CHILI DIPPING SAUCE
- SEAFOOD CEVICHE WITH TORTILLA CHIPS** 12  
KEY WEST PINK SHRIMP, ALWAYS FRESH FISH, GREEN APPLE, LIME JUICE
- **AHI TUNA POKE** 14  
NO. 1 AHI TUNA, AVOCADO, JG'S RICE CRACKERS

## SOFT TACO PLATTERS

WE PRESS OUR OWN TORTILLAS AND GRIDDLE THEM FRESH TO ORDER.  
SERVED WITH RICE, BLACK BEANS AND GUACAMOLE

<b>FREEBIRD ORGANIC CHICKEN TACOS</b> MERY'S MARINADE, ROASTED TOMATO SALSA	14
<b>SLOW-COOKED PULLED PORK TACOS</b> BRAISED NIMAN RANCH PORK SHOULDER	16
<b>FRESH-GRILLED HALIBUT TACOS</b> HOUSEMADE BAJA RUB, CHOPPED CABBAGE SLAW	18
<b>FILET MIGNON STEAK TACOS</b> GRILLED CERTIFIED ANGUS BEEF COOKED TO YOUR LIKING	18

MAKE YOUR TACOS GREEN: FOR NO EXTRA CHARGE, WE'LL BE HAPPY TO  
REPLACE THE TORTILLAS WITH CRISP LETTUCE CUPS.

## TWO-HANDED SANDWICHES

<b>FIRST-RATE CHEESEBURGER WITH HAND-CUT HUB FRIES</b> GROUND PRIME BEEF WITH TILLAMOOK WHITE CHEDDAR, SWISS OR BLUE SERVED ON A SESAME SEED BUN, COMES FULLY DRESSED	12
<b>THE CALIFORNIA BURGER</b> OUR OWN SPECIALLY GROUND PATTY WITH ARUGULA, TOMATO, JARLSBERG, POINT REYES BLUE AND CARAMELIZED ONIONS	13
<b>KNIFE &amp; FORK OPEN-FACED B.L.T.</b> THICK SLAB NUESKE BACON, VINE-RIPENED TOMATOES, FRISEE, POINT REYES BLUE CHEESE, HERB VINAIGRETTE	10
<b>TURKEY MEATLOAF SANDWICH</b> HOUSE RECIPE ALL-NATURAL GROUND TURKEY, ZEE BAKERY SESAME SEED BUN, ALL THE FIXINGS	11
<b>REALLY GOOD AHI TUNA BURGER</b> NO. 1 TUNA, AVOCADO, TOMATO, SHREDDED LETTUCE, MAYONNAISE, YELLOW MUSTARD, FRESH-GRATED GINGER	16

## FRESH FISH & PLATTERS

<b>CHARRED SAKE SALMON</b> ORGANIC SCOTTISH SALMON FILET, MELTED FENNEL, BABY SPINACH	21
<b>CHILEAN SEA BASS</b> HORSERADISH BROTH, YOUNG PEA TENDRILS	24
<b>COLD WATER ALASKAN HALIBUT</b> SUMMER RATATOUILLE	26
<b>ROASTED CRISPY SKIN CHICKEN</b> SLOWLY ROASTED WITH HERBS, SPINACH, YUKON GOLD MASHED POTATOES	16
<b>OVERNIGHT-BRAISED SHORT RIBS</b> SPOON TENDER BONE-IN SHORT RIB, ROASTED ROOT VEGETABLES, PAN JUS	19
<b>ROAST PORK TENDERLOIN</b> ALL-NATURAL PORK, YUKON MASH, GRANNY SMITH APPLE & SUGAR SNAP PEA SALAD	22
<b>FILET MIGNON</b> 9 OZ. CENTER-CUT TENDERLOIN COOKED AT 1200 DEGREES, SERVED WITH ALWAYS CRISPY ONION RINGS	29
<b>THE DUDE</b> CAREFULLY AGED 18 OZ. BONE-IN RIB-EYE, SERVED WITH PARMESAN CRUSTED MASHED POTATOES AND SAUTEED MUSHROOMS	35

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