CHICKEN WINGS

Served with carrots, celery, and blue cheese dressing

HOUSEMADE BBQ • BUFFALO • LEMON PEPPER

HALF DOZEN $13 | DOZEN $26

LITTLE RANCHERS $13

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 housemade ranch dressing.*

SOMETHIN' SWEET

FRESH BAKED COOKIE $4.5
with chocolate chunks

SOFT SERVE CONE OR CUP $6
Vanilla, chocolate or swirl

SHAKES $8
Vanilla, chocolate or tuxedo

SPECIALTY SHAKES $9
- Fresh strawberry
- Salted caramel
- Chocolate peanut butter
- Oreo
- Orangesicle
- Peet's Coffee
- Matcha

ICE CREAM FLOATS $8
Root Beer, Coke, and orange soda

BEVERAGES

FOUNTAIN SODA $2.75
HOUSE-BREWED ICED TEA $2.75
BOTTLED DRINKS $4
ORGANIC MILK $3
JUICE BOX $2

HUB BEER & WINE

See wall menu for selections

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 specials, pint nights, and community givebacks.



CRAVING THE HUB?

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

Or you can order the following ways:

BY PHONE
Call in your order at 415.785.4802

BY APP
Order ahead by downloading The Hub San Anselmo loyalty app

ONLINE
Order 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 & @hubbirdssananselmo

BURGERS ★ BEER

THE HUB

SALADS ★ SHAKES

MENU

LOCATED AT Red Hill Shopping Center
882 Sir Francis Drake Blvd.
San Anselmo, CA 94960

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 BURGER $13
Grass-fed beef, aged white cheddar, caramelized onions, Hub sauce

#2 - AMERICAN BURGER $14
Grass-fed beef, butter lettuce, red onion, tomato, pickles, American cheese, Hub sauce

#3 - BACON BBQ BURGER $15
Grass-fed beef, applewood smoked bacon, crispy onions, pepper jack cheese, housemade BBQ sauce

#4 - CHICKEN BURGER $13
Housemade chicken patty, melted Gruyère, arugula, crispy onions, tomato, sriracha-chili mayo

#5 - VEGAN BURGER $14
Quinoa, kidney beans & oats patty, arugula, sauteed portobello mushrooms, caramelized onions, dijon mustard, whole grain bun

#6 - SMASH BURGER $14
Two grass-fed slider patties, smashed on the grill with yellow mustard and onions, American cheese, pickles, Hub sauce

#7 - CUSTOM BURGER $13
Your choice of protein, three toppings, and bun

BUNS

- Classic
- Whole grain
- Gluten free +$2
- Brioche
- Lettuce wrap

PROTEINS

- 100% Grass-fed beef patty
- Organic chicken breast
- Housemade vegan patty
- Crispy chicken breast
- Housemade chicken patty
- Beyond Meat™ +$3

TOPPINGS

SAUCES

- Hub sauce
- Mayo
- Ketchup
- Housemade BBQ sauce
- Dijon mustard
- Yellow mustard
- Sriracha-chili mayo

CHEESE

- American
- Aged white cheddar
- Gruyère
- Blue cheese
- Pepper Jack

VEGGIES

- Sliced tomato
- Arugula
- Caramelized onions
- Sautéed mushrooms
- Butter lettuce
- Sliced pickles
- Red onions
- Pickled jalapeños
- Pepperoncini
- Crispy onions

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 $14
Buttermilk marinated fried chicken breast served with mayo and pickles on a brioche bun

ORIGINAL CRISPY $15
Buttermilk marinated fried chicken breast with butter lettuce, housemade slaw, pickles and Hub sauce on a brioche bun

BIG SOUTH SPICY $15
Buttermilk marinated fried chicken breast with Nashville-inspired hot sauce, sriracha chili mayo, housemade slaw, pickles on a brioche bun

TANGY LEMON PEPPER $15
Buttermilk marinated fried chicken breast tossed in basil lemon vinaigrette & seasoned with lemon pepper rub, mayo, butter lettuce, pickles on a brioche bun

HUB FRIES & SIDES

HAND-CUT FRIES $4

SWEET POTATO FRIES $6

GARLIC PARMESAN FRIES $5

LOADED FRIES $7
Hand-cut fries with caramelized onions and Hub sauce

CHEESE FRIES $7
Hand-cut fries smothered in our three cheese sauce

PIMENTO CHEESE FRIES $7.5
Hand-cut fries with pimento cheese sauce, pickled jalapeños

CHILI CHEESE FRIES $8
Hand-cut fries with homemade chili, three cheese sauce, green onions

MAC AND CHEESE $6

CHEF CASPER'S BOWL OF CHILI $7

BEER-BATTERED ONION RINGS $7
Served with housemade BBQ sauce

CRISPY BRUSSELS SPROUTS $7
Tossed with basil lemon vinaigrette and parmesan cheese

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food bourne illness.*
***if you use a credit card, we will charge an additional 3% to offset processing fees. This amount is not more than what we pay in fees. We do not surcharge debit cards*

SALADS

All produce is locally sourced. All dressings are made fresh daily in our kitchen.

ADD PROTEIN TO ANY SALAD $6
Flank steak • Organic chicken breast • Housemade vegan patty
Grass-fed beef patty • Chicken patty • Crispy chicken breast

RAINBOW DETOX $17
Arugula and red leaf lettuces, rainbow carrots, cherry tomatoes, red bell peppers, radishes, cucumbers, avocado, cranberries, toasted almonds | *mustard herb vinaigrette*

ASIAN CHICKEN $18
Kale and shaved purple cabbage, chicken breast, scallions, carrots, red peppers, slivered almonds, crispy wontons | *spicy Thai vinaigrette*

MEDITERRANEAN $16
Romaine and kale, cucumbers, tomatoes, red onion, kalamata olives, feta cheese, chickpeas, herb mix, pita chips | *basil lemon vinaigrette*

KETO COBB $18
Romaine, applewood smoked bacon, hard-boiled egg, tomatoes, red onion, avocado, gorgonzola crumbles | *blue cheese dressing*

RED HILL $17
Butter lettuce, crispy brussels sprouts, cucumbers, radish sprouts, feta cheese, honeycrisp apples, sunflower seeds, dried cranberries | *green goddess dressing*

SUPERFOOD $17
kale and baby spinach, edamame, beets, roasted sweet potatoes, avocado, sweet walnuts, dried cranberries, crispy quinoa and couscous | *basil lemon vinaigrette*

SOUTHWEST $17
Mixed greens and fresh herb mix, fresh corn, black beans, sliced avocado, cherry tomatoes, shredded jack cheese, pickled jalapeños, tortilla strips | chipotle-agave vinaigrette

HALF CAESAR SALAD $8
Housemade croutons and parmesan cheese | *classic Caesar dressing*

HALF HOUSE SALAD $8
Mixed baby greens, shredded carrots, cherry tomatoes, red onion, cucumbers | *mustard herb vinaigrette*

SANDWICHES

STEAK DIP $15
Thinly sliced sirloin steak on a French roll with melted Gruyère cheese, caramelized onions, horseradish sauce, au jus

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

PESTO CHICKEN $15
Chicken breast with melted Gruyère cheese, basil pesto, sauteed red peppers, sliced tomato, arugula on a brioche bun