

## LITTLE RANCHERS \$7.5

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 FLAVORS \$6.75** 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**  
**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



Order ahead by downloading  
The Hub San Anselmo loyalty app

Order online for pickup or delivery at  
[www.hubsananselmo.com](http://www.hubsananselmo.com)

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

Please email us at [thehubmarin@gmail.com](mailto:thehubmarin@gmail.com)  
to inquire about availability.



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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 \$10** grass-fed beef, aged white cheddar, caramelized onions, Hub sauce

**#2 AMERICAN \$11** grass-fed beef, butter lettuce, red onion, tomato, pickles, American cheese, Hub sauce

**#3 BACON BBQ \$12** grass-fed beef, applewood smoked bacon, crispy onions, pepper jack cheese, house-made BBQ sauce

**#4 CHICKEN \$10** house-made chicken patty, melted Gruyère, arugula, crispy onions, tomato, sriracha-chili mayo

**#5 VEGAN \$11** quinoa, kidney beans & oats patty, arugula, sauteed portobello mushroom, caramelized onions, dijon mustard, whole grain bun

**#6 CUSTOM \$10**

**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 \$12 | DOZEN \$20**



## 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 butter lettuce, mayo, 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 \$12** thinly sliced sirloin steak on a French roll with melted Gruyère cheese, caramelized onions, horseradish sauce, au jus

**PESTO CHICKEN \$12** chicken breast with melted gruyere cheese, basil pesto, sauteed red peppers, sliced tomato, arugula on a brioche bun

## HUB FRIES

**HAND-CUT FRIES \$3.5**

**SWEET POTATO FRIES \$4.5**

**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

## 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