



BREAKFAST

7:00am - 10:30am

FROM THE BAKERY

Breads, Muffins, Croissants, Cinnamon Rolls, Cupcakes

TOASTS

Avocado Toast with goat cheese, balsamic reduction \$5.25 Half/\$9.25 Whole

BLAT with bacon, avocado, tomato, lettuce, basil mayo \$5.25 Half/\$9.25 Whole

MAT with fresh mozzarella, avocado, tomato \$5.25 Half/\$9.25 Whole

LIGHT STARTS & AFTERNOON PICK-ME-UP

Chia Pudding with fresh fruit, chia seeds, hemp, flax seeds \$4.95

FRESH PRESSED JUICE

Power Juice kale, spinach, parsley, apple, celery, cucumber, ginger, lemon, turmeric 16oz \$8.50

Sunshine with orange, pineapple, apple, lime, carrot 16oz \$8.50

SMOOTHIES (COMING SOON)

Berry Blast blueberry, banana, raspberry, strawberry, yogurt or ice cream, milk

Green Goodness with banana, spinach, avocado, seeds, milk

Strawberry with yogurt or ice cream, honey

Hoosier Roots banana, blueberry, almonds, flax, chia, hemp seeds, almond milk

Wired Monkey Milk, Espresso, Banana, Frozen Yogurt, Protein Powder & Peanut Butter. Option to add Chocolate

Much of Matcha Choice of Milk, Matcha, Spinach, Banana & Honey

BREAKFAST BOWLS & BURRITOS \$6.50

All American eggs, potatoes, bacon, cheddar

Colorado with scrambled eggs, potatoes, Pueblo green chilis, avocado, black beans, pepper jack, choice of chorizo, chicken sausage, or bacon

Farm Fresh with scrambled eggs, sweet potatoes, kale, goat cheese, basil

LUNCH & DINNER

10:30am - CLOSE

MILE HIGH SANDWICHES

All come in your choice of a panini or deli style

Avocado Griller with goat cheese, smoked provolone, avocado, pesto, arugula and choice of chicken, turkey or veggie \$9.75

Savory Ham with Swiss cheese, cream cheese, spicy beer mustard, caramelized onion, field greens \$9.25

Chipotle Adobo Chicken pepper jack cheese, chipotle adobo sauce, avocado, tomato, field greens \$9.25

Roast Beef with grilled onion, cheddar, horseradish sauce, field greens \$9.25

Turkey in a Jam with spicy serrano jam, goat cheese, spinach \$9.25

California Club with ham, turkey, bacon, cheddar, avocado, ranch, tomato, field greens \$9.25

Greek Chicken Wrap with cucumber, tomato, herbs, olives, red onion, tomato, and herb vinaigrette \$8.25

Caprese Chicken with tomatoes, fresh mozzarella, pesto, field greens \$9.25

Not My Mother's Egg Salad - sriracha! \$8.25 (deli style)

Grilled Cheese with cheddar, provolone, Swiss cheese, herbs, tomato \$9.25

Italian Grinder salami, pepperoni, ham, Swiss cheese, olive oil and balsamic vinegar, giardiniera \$9.25

Veggie herb cream cheese, provolone, cucumber, bell pepper, avocado, red onion, tomato, field greens \$8.25

Shishito Popper with charred shishito peppers, jalapeno peppers, cream cheese, Pepperjack cheese and bacon \$9.25

SHARED PLATES

3:00PM-CLOSE

Beer Cheese with Crostini \$10.25

Roasted Veggie Board broccoli, cauliflower, carrots, bell peppers, red onion, grilled bread with pesto and goat cheese \$14.95

Charcuterie & Cheese Board \$14.95 SMALL or \$24.75 LARGE

Christopher's Shishito Peppers & Chorizo with lemon and salt \$9.25

Roasted Stuffed Peppadews with herb cream cheese \$8.95

Chicken Wings special rub, baked and tossed in Asian or buffalo sauce - 6 for \$15.95

Flatbreads (No substitutions please)

- Marinara, mozzarella and pepperoni \$12.95
- Pesto, mozzarella, mushroom, arugula, garlic, lemon \$14.95
- Mozzarella, jalapenos, chicken, bacon, cream cheese and kettle chips \$14.95

SALADS

Chipotle Chicken with field greens, quinoa, avocado, pepper jack, black beans, red onion, tomato, chipotle adobo dressing \$10.75

Berries & Greens with cinnamon roasted nuts, goat cheese, sweet balsamic vinaigrette \$11.75

Signature with field greens, sweet potato, blueberries, bell pepper, almonds, goat cheese, smoky tomato vinaigrette \$11.75

Chicken Cobb blue cheese, bacon, hard-boiled egg, avocado, smoky blue cheese dressing \$11.75

Deli Club with ham, turkey, bacon, cheddar, tomato, house ranch \$11.75

Italian Chopped field greens, salami, olives, pepperoni, ham, feta, giardiniera, balsamic vinaigrette \$11.75

Basil Spinach Orzo spinach, bell peppers, feta, balsamic lemon vinaigrette \$4.95

Southwest Quinoa Salad with black beans, bell pepper, green onion, lime, cilantro \$4.95

SOUP

Tomato Basil \$6.75

Hearty Chicken Noodle \$6.75

Soup of the Day \$6.75



COFFEE AND TEA

Drip Coffee

12oz \$3.25 | 16oz \$3.75 | 20oz \$4.25

Cappuccino

12oz - \$4.75 16oz | \$5.25 | 20oz - \$5.75

Latte

16oz \$5.45 | 20oz \$5.95 | 24oz \$6.45

Cold Brew

16oz \$5.25 | 20oz \$5.75 | 24oz \$6.45

Espresso

Single \$2.75 | Double \$3.50 | Triple \$4.00

Matcha Latte

16oz \$5.70 | 20oz \$6.40 | 24oz \$7.00

Serpa Chai Latte - Spicy or Sweet

16oz \$5.70 | 20oz \$6.40 | 24oz \$7.00

Cortado

4oz \$4.15

Milk Options

Dairy, Almond, Oat

SPECIALTY COFFEES | ICED OR HOT

16oz-\$5.45 | 20oz-\$5.95 | 24oz-\$6.45

Raspberry Truffle

Caramel Brûlée

Cinnamon Dulce

Vanilla

Peppermint Mocha

White Chocolate

Mocha

Pumpkin Spice Turtle

Almond Joy

Southern Twist

Hazelnut Cream

HUB TAPS

Prices & styles may vary - ask server for verification

Truly Wild Berry Seltzer

Colorado Cider

The Heart Distillery | Gin and Tonic

New Belgium Brewing

Intersect Brewing

Sky Bear Brewing

Woods Boss Brewing

Spice Trade Brewing

Living the Dream Brewing

Grimm Brothers Brewery

Horse & Dragon

Verboten Brewing

HUB WINES

Red \$9.00

Lapis Luna Cabernet Sauvignon

Lapis Luna Zinfandel

Conundrum Red Blend

White \$9.00

Lapis Luna Chardonnay

Conundrum White Blend

Rose \$9.00

Nola Grace Rose

Sparkling \$10.00

Hi! Prosecco

Ruffino Prosecco

For each glass of Conundrum sold \$.50 is donated to a family dealing with Cancer.

CRAFT MOCKTAILS

Espresso Notini - Espresso, Cream, Vanilla Simple Syrup \$9.00

Cucumber-Ginger Fizz - Cucumber & Ginger infused simple syrup topped with Ginger Beer \$9

Hibiscus Love - Hibiscus tea, lime, and ginger beer \$9
Make it into a cocktail for an additional \$4.00

CRAFT COCKTAILS

RUM

What's The Tea? Hot black tea, dark rum, lemon juice & honey \$12.00

Sink or Swim Light rum, lime, simple syrup layered with ginger beer & angostura bitter float \$12.00

WHISKEY/BOURBON

Banana Old Fashioned Whiskey, Creme de Banana, bitters & a slice of banana \$13.00

Spicy Cherry Manhattan Bourbon, sweet vermouth, maraschino liqueur, dash of habanero bitters \$13.00

Hub Pickleback Bourbon, pickle brine (can be made spicy) \$13.00

TEQUILA

Spicy Jefe Muddled jalapeno, orange liqueur & agave shaken with lime juice, reposado tequila & mezcal \$13.00

Laced Honey Tequila, lemon juice, honey syrup with ginger beer \$13.00

Tequila Sunrise \$12.00

VODKA

Espresso Martini A shaken martini with espresso, vodka, coffee liqueur, vanilla simple syrup & chocolate bitters \$13.00

Vodkatini Clean or Dirty (Olive or Pickle Brine) \$11.00

Screwdriver \$12.00

GIN

Lavender Love Gin, lemon juice, simple syrup & creme de violette \$12.00

Pretty in Pink Gin, Campari, lemon juice, simple syrup, maraschino liqueur with an orange bitter float \$12.00

Make it sparkling with tonic water \$1 or sparkling wine \$2