

HUB CAFE by *Fresh* PLATE

BAKED GOODS

MUFFINS \$4.00
BREADS \$2.00
CINNAMON ROLLS \$4.65
COOKIES \$3.25
MINI CUPCAKES \$3.00
LARGE CUPCAKE \$5.00

HEALTH CONNECTION

CHIA PUDDING \$4.95
Topped with fresh fruit, chia seeds,
hemp & flax seeds

FRESH PRESSED JUICE

12 OZ. & 16 OZ.

POWER JUICE

Kale, spinach, parsley, apple, celery,
cucumber, ginger, lemon & turmeric

SUNSHINE

Orange, pineapple, apple, lime &
carrot

PANINIS | BURRITOS | BOWLS

ALL AMERICAN \$6.50
Scrambled eggs, potatoes, bacon, &
cheddar cheese

COLORADO \$6.50
Scrambled eggs, potatoes, pueblo green
chilis, pepper-jack cheese, choice of
chorizo or chicken sausage

FARM-FRESH \$6.50
Scrambled eggs, sweet potatoes, kale,
goat cheese & basil

TOASTS

AVOCADO TOAST \$5.25 HALF / \$9.25 WHOLE
Goat cheese & balsamic reduction

BLAT \$5.25 HALF / \$ 9.25 WHOLE
Bacon, avocado, tomato, lettuce, basil
& mayo

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COFFEE

SPECIALTY COFFEES

10 OZ \$5.45 20 OZ \$5.95 40 OZ \$6.45

RASPBERRY TRUFFLE | Satisfyingly sweet combination of raspberry, smooth white chocolate, espresso and steamed milk. (276-587 Cal)

CARAMEL BRULE | Smooth caramel, sweet vanilla, steamed milk and espresso (280-606 Cal)

CINNAMON DULCE | Timeless flavor of cinnamon, creamy steamed milk and espresso (253-509 Cal)

VANILLA | Cappuccino perfected with a hit of vanilla and steamed milk (262-515 Cal)

PEPPERMINT MOCHA | Delectable flavor of dark chocolate & peppermint paired with steamed milk & espresso (253-509 Cal)

WHITE CHOCOLATE | Satisfy any sweet tooth with creamy white chocolate, peppermint, steamed milk and espresso. (272-600 Cal)

MOCHA | Steamed chocolate milk, vanilla combined with espresso. (253-509 Cal)

PUMPKIN SPICE | Sweetness of pumpkin with a splash of cinnamon to keep you thankful (253-509 Cal)

ALMOND JOY | Elevate your taste buds with steamed chocolate milk, toasted coconut, almond and espresso. (263-558 Cal)

SOUTHERN TWIST | Delight in the creamy & rich flavors of butter pecan & espresso. (Cal 261-444)

HAZELNUT CREAM | Sprinkle a little luck into your day with the creamy taste of toasted hazelnut, Irish cream, espresso and steamed milk. (276-541 Cal)

TURTLE | Indulge in the taste of this timeless confectioner's treat. Espresso is combined with creamy caramel, butter pecan and steamed chocolate milk. (268-628 Cal)

DRIP COFFEE | 12 OZ \$3.25 16 OZ \$3.75 20 OZ \$4.25

Malawi (Darker Blend) or Brazil (Lighter Blend)

CAPPUCCINO | 12 OZ \$4.75 16 OZ \$5.25 20 OZ \$5.75 24 OZ \$6.25

Espresso, light amount of steamed milk & foam

LATTE | 16 OZ \$5.45 20 OZ \$5.95 24 OZ \$6.45

Espresso, steamed milk & light foam

COLD BREW | 16 OZ \$5.25 20 OZ \$5.75 24 OZ \$6.25

Espresso, steamed milk & light foam

ESPRESSO | SINGLE \$2.75 DOUBLE \$3.50 TRIPLE \$4.00

Espresso, steamed milk & light foam

MATCHA LATTE | 16 OZ \$5.70 20 OZ \$6.40 24 OZ \$7.00

CHAI LATTE | 16 OZ \$5.70 20 OZ \$6.40 24 OZ \$7.00

CORTADO | 4 OZ \$4.15

Double shot of espresso & equal parts of steamed milk

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SOUPS, SALADS, SANDWICHES

HEARTY SOUPS

\$4.75 for a cup | \$6.75 for a bowl

TOMATO BASIL

TRADITIONAL CHICKEN NOODLE

GARDEN SALADS

HONEY CHIPOTLE CHICKEN \$10.75

Field greens, quinoa, avocado, pepper jack cheese, black beans, red onion, pepitas & tomato with chipotle adobo dressing

BERRIES & GREENS \$11.75

Cinnamon roasted nuts, goat cheese & sweet balsamic vinaigrette

SIGNATURE \$11.75

Field greens, sweet potato, blueberries, bell pepper, almonds, goat cheese & smokey tomato vinaigrette

CHICKEN COBB \$11.75

Blue cheese, bacon, hard-boiled egg, avocado & smokey blue cheese dressing

DELI CLUB \$11.75

Ham, turkey, bacon, cheddar cheese & tomato with house ranch

ITALIAN CHOPPED SALAD \$11.75

Chopped salami, pepperoni, ham, feta, field greens, olives & balsamic vinaigrette

FROM THE FARM \$10.75

Rotational fresh selections, seed or nut, cheese

ORZO SIDE SALAD \$4.95

Spinach, arugula, basil, bell peppers & feta with balsamic lemon vinaigrette

SOUTHWEST QUINOA SIDE SALAD \$4.95

Black beans, bell pepper, green onion, lime & cilantro

MILE HIGH SANDWICHES

Panini or Deli style

AVOCADO GRILLER \$9.75

Goat cheese, smoked provolone, avocado, pesto, arugula & choice of chicken, turkey or veggie

SAVORY HAM \$9.25

Jarlsberg, cream cheese, spicy beer mustard, caramelized onion & field greens

CHIPOTLE CHICKEN \$9.25

Pepper jack cheese, chipotle adobo sauce, avocado, tomato & field greens

ROAST BEEF @ \$9.25

Grilled onion, cheddar, lettuce & horseradish sauce

TURKEY IN A JAM \$9.25

Spicy serrano jam, goat cheese & spinach

CALI CLUB \$9.25

Ham, turkey, bacon, cheddar cheese, avocado, ranch, tomato & field greens

GREEK CHICKEN WRAP \$8.25

Cucumber, tomato, herbs, olives & red onion

CAPRESE CHICKEN \$9.25

Tomatos, fresh mozzarella, pesto & field greens

NOT YOUR MOTHER'S EGG SALAD \$8.25

Sriracha!

GRILLED CHEESE \$9.25

Cheddar, provolone, Jarlsberg, parmesan, herbs & tomato

ITALIAN GRINDER \$9.25

Salami, pepperoni, ham, provolone, olive oil, balsamic vinegar & giardiniera

VEGGIE \$8.25

Herb cream cheese, provolone, cucumber, bell pepper, avocado, red onion, tomato & field greens

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SMALL PLATES

Beer Salsa and Chips	\$8.95
<i>Fresh salsa made with beer served with a side of chips</i>	
Pretzel	\$9.25
<i>Served with a side of beer cheese & spicy beer mustard</i>	
Roasted Vegetable Board	\$14.95
<i>With broccoli, cauliflower, carrots, bell peppers, red onion, goat cheese, pesto & grilled bread</i>	
Cheese & Charcuterie Board	\$14.95 (serves four)
<i>Served with olives, spicy beer mustard & crackers</i>	
	\$24.75 (serves eight)
Shishitos and Chorizo	\$10.25
<i>Topped with lemon & flake salt</i>	
Stuffed Peppadews	\$ 9.95
<i>Stuffed with cream cheese & chives</i>	
Wings	\$ 12.95
<i>Featuring our special rub then baked and tossed in your choice of buffalo or asian-style sauce</i>	
Flatbreads	
<i>Marinara, mozzarella & pepperoni</i>	\$12.95
<i>Pesto, mozzarella, mushroom, arugula, garlic & lemon</i>	\$14.95
<i>Mozzarella, jalapeños, chicken, bacon & cream cheese</i>	\$14.95

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COCKTAILS

VODKA

ESPRESSO MARTINI \$13.00

A shaken martini with espresso, vodka, coffee liqueur, vanilla simple syrup & chocolate bitters

VODKATINI \$11.00

Clean or Dirty

SCREWDRIVER \$11.00

Made with fresh-pressed orange or pineapple juice

GIN

LAVENDER LOVE \$12.00

Gin, lemon juice, simple syrup, and creme de violette

Make it sparkling \$1

PRETTY IN PINK \$12.00

Gin, campari, lemon juice, simple syrup, maraschino liqueur with an orange bitter float

RUM

WHAT'S THE TEA? \$12.00

Hot black tea, dark rum, lemon juice & honey

SPLIT PERSONALITY \$12.00

Light rum, lime juice, simple syrup layered with ginger beer & an angostura bitter float

SPRITZ

CAMPARI SPRITZ \$12.00

Campari, sparkling wine, and ginger beer

WHISKEY

BANANA OLD FASHIONED \$13.00

Whiskey, Creme de Banana, bitters & a slice of banana

SPICY CHERRY MANHATTEN

Bourbon, sweet vermouth, maraschino liqueur with a dash of habanero bitters

TEQUILA

SPICY JEFE \$13.00

Muddled jalapeño, orange liqueur, & agave shaken with lime juice, reposado tequila and mezcal

LACED HONEY \$13.00

Tequila, lemon juice, honey syrup with ginger beer

TEQUILA SUNRISE \$12.00

Made with fresh-pressed orange or pineapple juice

MOCKTAILS

Make into a cocktail for an additional \$4.00

ESPRESSO NOTINI \$9.00

Espresso, cream, vanilla simple syrup

CUCUMBER-GINGER FIZZ \$9.00

Cucumber & ginger infused syrup & ginger beer

SPIRITS

Neat, on the rocks or straight.

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CURRENT TAPS

INTERSECT BREWING
TRAMPS LIKE US
(EAST COAST IPA)

HORSE & DRAGON
SAD PANDA
(COFFEE STOUT)

VERBOTEN BREWING
THINKING OF SOMETHING
ORANGE
(ORANGE WHEAT)

SKY BEAR BREWING
BEARNAKED ALE
(BROWN ALE)

GRIMM BROTHERS
LITTLE RED CAP
(RED ALE)

LIVING THE DREAM
GUAVA MOUNTAIN
GOSE
(PINK GUAVA SOUR)

NEW BELGIUM
OLD AGGIE

SNOWBANK BREWING
SNOW JUICE
(NEW ENGLAND IPA)

SPICE TRADE BREWING
JALAPENO MEXICAN LAGER

COLORADO CIDER
GLIDER CIDER

TRULY WILD BERRY SELTZER

THE HEART DISTILLERY
GIN & TONIC

WINE LIST

LAPIS LUNA

ROSÉ

ZINFANDEL

PROSECCO

CHARDONNAY