



THE HUB HAND CRAFTED WITH PRIDE

At the Hub, we approach our culinary craft with the same love and commitment that we pour into each of our Harmon Brewing Co. beers.

HUB GRUB

SMOKED SALMON SPREAD

whipped feta, capers, pickled red onion, balsamic drizzle, crostini | 13

CRISPY CALAMARI*

breaded and tossed in buttermilk, dusted with smoked spanish paprika, spicy aioli | 11

SPICY BUFFALO CAULIFLOWER *Brewer's Favorite!*

cumin, smoked paprika, sea salt, danish bleu, creamy buffalo sauce | 8

SEARED AHI*

sesame crusted pan-seared ahi, wasabi honey, sriracha aioli, crispy wonton | 14

HOUSE FRIES

steak fries, sea salt, parsley, herb + spicy aioli | 7

substitute sweet potato fries | 2

add chili rubbed pulled pork or puget sound porter chili | 3

ROASTED BRUSSEL SPROUTS

olive oil, sea salt, shallot, balsamic glaze | 8

add applewood smoked bacon | 1

CAJUN TOTS

Hub's special cajun blend, spicy aioli | 9

add applewood smoked bacon or sharp cheddar | 1

EXPEDITION AMBER PRETZEL

choice of two dips:

• point defiance IPA beer cheese sauce • sour cream feta dip

• butter and bacon dip • puget sound porter mustard | 8

DILLY FRIED PICKLES *Brewer's Favorite!*

dredged in Hub's cajun blend, crispy beer batter, Hub's special sauce or herb aioli | 6

WINGS

fried crispy, celery, danish bleu or ranch | 13

• honey sriracha • puget sound porter bbq • franks red hot • thai chili • maple bacon bourbon

PULLED PORK SLIDERS

chili rubbed pulled pork, puget sound porter bbq sauce,

bacon apple slaw, griddled brioche bun | 9

HOUSE NACHOS

house fried corn chips, black beans, pico de gallo, jalapeños, black olives,

green onions, sharp cheddar, guacamole and cilantro lime sour cream | 10

add carne asada | 4 shredded taco chicken or chili rubbed pulled pork | 3

substitute tots | 2

N.W. POUTINE *Brewer's Favorite!*

steak fries, puget sound porter gravy, applewood smoked bacon, beecher's

cheese curds, sage | 11

add chili rubbed pulled pork | 3

BEEF BRISKET SLIDERS

brisket, caramelized onions, crispy fried onions, herb aioli, griddled

brioche bun | 9

HUMMUS PLATE

homemade hummus, kalamata olives, tomato, cucumber,

artichoke hearts, whipped feta, pickled red onion, warm pita | 12

HUB STREET TACOS *Brewer's Favorite!*

two tacos - choose chili rubbed pulled pork, or expedition amber battered

cod, flour tortillas, bacon apple slaw, pico de gallo, cilantro lime sour cream | 8

substitute carne asada | 2

PARMESAN FLAT BREAD

mozzarella, parmesan, fresh herbs, marinara for dipping | 7

DRUNKEN MUSSELS*

mt. tahoma blonde, shallots, butter, garlic, lemon, fresh tarragon, grilled

focaccia | 12

GREENS

add blackened or grilled chicken | 5 flat iron steak or wild salmon | 6
- homemade dressings | ranch, danish bleu, honey mustard, caesar,
creamy balsamic, lemon vinaigrette, thousand island, honey ginger -

PUGET SOUND PORTER CHILI *Brewer's Favorite!*

garnished with sharp cheddar, chopped onions | bowl 6 | cup 4

SOUP OF THE DAY

ask your server for today's selection | bowl 6 | cup 4

HOUSE SALAD

organic seasonal greens, cherry tomato, almonds, parmesan | 10

KALE AND BRUSSEL CAESAR

roasted brussel sprouts, curly kale, lemon, parmesan, toasted pepitas,

tossed in homemade caesar | 12

make it a classic caesar | 10 add applewood smoked bacon | 1

BLACK AND BLEU* *Brewer's Favorite!*

blackened flat iron steak, organic seasonal greens, red onion, cherry tomato,

danish bleu, tossed in creamy balsamic dressing | 16

HARVEST CHOP

crisp romaine, pickled red onion, cucumber, roasted butternut squash, beets,

kalamata olives, feta, dry aged salami, tossed in lemon vinaigrette | 12

AHI POKE*

organic seasonal greens, sliced apple, pickled red onion, crispy wonton,

cherry tomato, almond, tossed in honey ginger dressing | 15

GRILLED CHICKEN COBB

organic seasonal greens, grilled chicken, applewood smoked bacon, danish bleu,

avocado, hard-boiled egg, cherry tomato, cucumber, choice of dressing | 16

MAINS

HUB CLASSIC MAC + CHEESE *Brewer's Favorite!*

sharp cheddar, parmesan, cream, toasted garlic herb panko, fresh herbs, love | 12

add smoked salmon, grilled or blackened salmon or chicken | 5 chili rubbed pulled pork | 3
or danish bleu | 2

WILD ALASKAN SALMON*

wild sockeye fillet pan-seared, with honey soy miso glaze, seasoned

steak fries, house side salad | 25

COD AND CHIPS* *Brewer's Favorite!*

two wild alaskan cod filets, beer battered in our expedition amber then

rolled in panko, seasoned steak fries, bacon apple slaw, lemon, tartar sauce | 15

CHICKEN PICCATA

pan-seared chicken breast in a white wine butter caper sauce, cherry tomatoes

seasoned steak fries, house side salad | 16

NY STEAK*

12 oz. USDA choice angus, flame broiled, Hub Rub, sundried tomato-garlic

compound butter, seasoned steak fries, house side salad | 26

PIZZAS

Brick oven fired! small 12" | large 16" | *Hand tossed!*

THE BIG GREEN TOPPER | top any pizza hot from the oven with organic arugula,

dressed in olive oil, lemon, sea salt and a balsamic drizzle | 2

substitute gluten free dough | 2 (small pizza only)

SHROOM

garlic oil, mozzarella, mushroom duxelle, sage | sm - 13 | lg - 19

MOLTA CARNE

marinara, mozzarella, sweet Italian sausage, pepperoni, pepperoncini | sm - 13 | lg - 19

CHICKEN BRUSCHETTA

pesto, mozzarella, braised chicken, homemade bruschetta, balsamic

drizzle | sm - 14 | lg - 21

BUFFALO CHICKEN PIZZA

creamy buffalo sauce, mozzarella, braised chicken, danish bleu,

cilantro | sm - 13 | lg - 18

KONA *Brewer's Favorite!*

marinara, mozzarella, bacon onion jam, sweet Italian sausage, caramelized onion,

grilled pineapple | sm - 15 | lg - 23

add jalapeños | 1

HERBIVORE

sweet potato puree, vegan cheese, charred peppers, artichoke hearts, arugula,

kalamata olive, balsamic drizzle | sm - 12 | lg - 17

substitute mozzarella cheese

SOUTH SOUNDER

basil pesto, mozzarella, goat cheese, capers, smoked salmon, red onion, balsamic

drizzle | sm - 15 | lg - 23

RUSTICA

marinara, mozzarella, artichoke hearts, black olives, roasted garlic, fresh basil

| sm - 13 | lg - 18

TESTAROSSA

puget sound porter bbq, mozzarella, chili rubbed pulled pork, red onions,

danish bleu, tomato | sm - 15 | lg - 23

PICK-YOUR-PIE

SM (12") 10 | LG (16") 16

marinara topped with fresh mozzarella,

pick your toppings -- *The pie's the limit!*

ADD MEAT TOPPING | 2 ADD VEGGIE TOPPING | 1

SANDWICHES

served with seasoned steak fries - substitute (GF) bun | 2

CHICKEN BLTA

blackened grilled chicken, applewood smoked bacon, smashed avocado,

iceberg, tomato, whipped feta, on toasted pita | 12

MARBLED REUBEN

corned beef, Hub's own pickled sauerkraut, melted swiss, thousand

island dressing, griddled marbled rye | 13

Make it a Cuban Reuben - substitute with our chili rubbed pulled pork and a pickle

TACOMA DOME DIP *Brewer's Favorite!*

beef brisket piled high, melted sharp cheddar, caramelized onion, horseradish,

au jus, griddled french roll | 13

FISHWICH *Brewer's Favorite!*

expedition amber beer battered cod, sharp cheddar, bacon apple slaw,

tarter sauce, griddled french roll | 12

BURGERS

1/3 lb. angus beef patties - served with seasoned steak fries on a griddled
brioche bun - substitute (GF) bun | 2

SCHWINN CLASSIC

pickled red onion, iceberg, tomato, Hub's special sauce | 10

add applewood smoked bacon, sharp cheddar or sautéed mushrooms | 1

The BIG Cheese *Brewer's Favorite!*

two patties, stacked with sharp cheddar, tomato, iceberg, Hub's special sauce | 14

STUMP JUMPER

applewood smoked bacon, danish bleu, mushroom, iceberg, tomato, herb aioli | 14

BLACK BEAN QUINOA BURGER

homemade spicy black bean and quinoa burger, roasted butternut squash,

green chili, roasted red pepper, smashed avocado, arugula, pico de gallo,

spicy aioli | 13

add sharp cheddar | 1

BACON BACON BACON + EGG BURGER

over easy egg, applewood smoked bacon, bacon onion jam, maple bacon

bourbon sauce, swiss, iceberg | 14

*Meats, eggs or fish that are undercooked to your specification may increase your risk of food borne illness, especially if you have certain medical conditions.

WELCOME TO THE HUB RESTAURANT

a family-friendly, locally owned and operated gathering place for delicious food and craft beers. The Hub concept first opened in 2008 in Tacoma's Stadium District when Carole Ford and Pat Nagle decided to branch out from their flagship brewpub, Harmon Brewery and Eatery in downtown Tacoma. The Hub was an instant hit in the neighborhood with our bicycling themed pub, artisan pizzas and pastas featuring our own small-batch craft beer brewed right down the street at the Harmon. There are now three Hub locations with the addition of Gig Harbor in 2012 and Puyallup in 2017.



HARMON FLAGSHIPS

MT. TAKHOMA BLONDE

The Mt. Takhoma Blonde is a light bodied, crisp and refreshing brew. Produced with German Pilsner malt and a touch of white wheat, balanced by Liberty and Mandarinina Bavaria hops. This beer finishes crisp and dry. Try it with a slice of orange.

4.7% ABV - 18 IBU

EXPEDITION AMBER

Our Northwest style Amber ale is brewed with 7 different varieties of malt, producing a rich flavor and amber hue. Hopped with Centennial and Fuggle, the result is a bold and smooth finish. (Winner of Leavenworth Beer Festival Gold Medal, 2013)

5.5% ABV - 40 IBU

PT. DEFIANCE IPA

The Point Defiance India Pale Ale uses four varieties of malt to produce a medium bodied, balanced beer. Apollo and Bravo hops for bitterness, Columbus and Simcoe for flavor, and dry-hopped with Citra and Amarillo hops. (Leavenworth Ale Festival Best IPA and Best in Show 2015)

6.8% ABV - 70 IBU

PINNACLE PEAK PALE

Pinnacle Peak is a light bodied, mildly hoppy pale ale brewed with a 2-row malted barley and a special British crystal malt. Palisade, Mosaic and Cascade hops are used to create a sessionable and balanced beer.

5.0% ABV - 20 IBU

PUGET SOUND PORTER

Our porter is brewed with eight different malts to produce a smooth, dark, well balanced beer with a hint of chocolate from the specially roasted barley. (Winner of GABF Gold Medal 1999, NABA Silver Medal 2003, WA Beer Commission Festival Silver Medal 2013, WA Beer Commission Festival Gold Medal 2015)

5.4% ABV - 40 IBU

SEASONAL BEERS

Limited release beers - fitting for the specific time of year or special events.

**Ask your server what's on tap!*

RESERVE SERIES

These special beers are the passion projects of our brewers.

**Ask your server what we have available!*

GUEST TAPS

**Ask your server what's on tap!*

