

SUSHI

SWEET POTATO ROLL *tempura sweet potato, cream cheese, avocado*17
 VOLCANO *tempura shrimp, cucumber, cream cheese, crab salad*.....22
 SPICY TUNA* ^{GF} #1 ahi tuna, avocado, serrano22
 HUDSON ²⁹ ROLL* ^{GF} spicy hamachi, tuna, salmon, mango, crunchy garlic relish.....25
 KING KONG* *warm spicy scallops, crab, avocado, cucumber, togarashi*.....19
 SURF & TURF* *filet mignon, tempura shrimp, cream cheese, scallion*23
 HAWAII FIVE-O* *spicy #1 ahi tuna, crab, avocado, scallion, tobiko*.....23

APPETIZERS & SALADS

CHEESE STUFFED BUTTER ROLLS14
 SMOKED TROUT DIP ^{GF} *everything seasoning, crostini*19
 CHICKEN MEATBALLS *sweet chili BBQ, pickled vegetables, honey roasted peanuts*18
 CHILLED JUMBO SHRIMP ^{GF} *cocktail sauce, remoulade*.....24
 AHI TUNA TARTARE* *sesame, yuzu ponzu, crostini*.....22
 QUESO & GUACAMOLE *chorizo, pico de gallo, roasted poblano, warm tortilla chips*.....19
 TODAY'S SOUP11

CAESAR ^{GF} *romaine lettuce, croutons, parmesan crisps, creamy anchovy dressing*.....13
 HOUSE ^{GF} *mixed greens, Campari tomatoes, bacon, jack cheese, croutons, house vinaigrette*13
 ARUGULA ^{GF} *oranges, goat cheese, almonds, pomegranate vinaigrette*13
 ROASTED CHICKEN ^{GF} *kale, quinoa, honey crisp apples, almonds, goat cheese, sherry mustard*.....21
 THAI STEAK SALAD* *pineapple marinated tenderloin, mango, peanuts, lo mein, sesame vinaigrette*23
 CHOPPED SALAD ^{GF} *smoked bacon, salami, egg, onion, mozzarella, sweet & sour dressing*19

SANDWICHES

HUDSON ²⁹ CHEESEBURGER* ^{GF} *ground daily, American cheese, sweet pickle mayonnaise, LTO*19
 CRISPY BUTTERMILK CHICKEN *pickle kale slaw, tomato, Havarti, poppy seed bun*18
 BLACK BEAN BURGER ^{GF} *white cheddar, kale, pickled onion, roasted tomato aioli*17
 BLACKENED FISH SANDWICH ^{GF} *cabbage slaw, pickled red onion, remoulade, poppy seed bun*.....22
 FRENCH DIP* ^{GF} *thinly sliced prime rib, French roll, horseradish cream, au jus*24

☛ sandwiches above served with French fries

HOUSE SPECIALTIES

WOOD GRILLED SALMON* *couscous, raisins, almonds, cucumber, radish, citrus vinaigrette*44
 SEARED SCALLOPS* ^{GF} *beets, avocado, hearts of palm, croutons, Campari tomatoes, balsamic*49
 RIGATONI BOLOGNESE *slow braised beef ragu, parmigiano reggiano*31
 SHANGHAI SEA BASS *sesame sticky rice, wild mushrooms, bok choy, ginger garlic broth*56
 PAN FRIED FISH *Ritz cracker crust, French fries, remoulade, cole slaw*.....34
 GERBER FARMS CHICKEN ^{GF} *half roasted chicken, roasted corn & avocado, natural jus*33
 CENTER CUT FILET* ^{GF} *grilled beef tenderloin, herb butter, marinated Campari tomatoes and feta*59
 RIBEYE* *USDA prime marinated ribeye, loaded baked potato*58
 ST. LOUIS BBQ RIBS *French fries, cole slaw, BBQ sauce*.....39




SIDES

Roasted Corn & Avocado ^{GF} 7 | Couscous Salad 8 | Tomatoes & Feta ^{GF} 8 | Loaded Baked Potato ^{GF} 8 | French Fries ^{GF} 6



GREGORY SMITH General Manager | MATTHEW WEIBEL Executive Chef






^{GF} **Gluten-free friendly option available with modifications** *Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free. 12.25

SUSHI



SWEET POTATO ROLL *tempura sweet potato, cream cheese, avocado*17
 VOLCANO *tempura shrimp, cucumber, cream cheese, crab salad*.....22
 SPICY TUNA*  #1 ahi tuna, avocado, serrano22
 HUDSON  ROLL*  spicy hamachi, tuna, salmon, mango, crunchy garlic relish.....25
 KING KONG* *warm spicy scallops, crab, avocado, cucumber, togarashi*.....19
 SURF & TURF* *filet mignon, tempura shrimp, cream cheese, scallion*23
 HAWAII FIVE-O* *spicy #1 ahi tuna, crab, avocado, scallion, tobiko*.....23

APPETIZERS & SALADS







CHEESE STUFFED BUTTER ROLLS.....14
 SMOKED TROUT DIP  everything seasoning, crostini19
 CHICKEN MEATBALLS *sweet chili BBQ, pickled vegetables, honey roasted peanuts*18
 CHILLED JUMBO SHRIMP  cocktail sauce, remoulade.....24
 AHI TUNA TARTARE* *sesame, yuzu ponzu, crostini*.....22
 QUESO & GUACAMOLE *chorizo, pico de gallo, roasted poblano, warm tortilla chips*.....19
 TODAY'S SOUP11

CAESAR  romaine lettuce, croutons, parmesan crisps, creamy anchovy dressing.....13
 HOUSE  mixed greens, Campari tomatoes, bacon, jack cheese, croutons, house vinaigrette13
 ARUGULA  oranges, goat cheese, almonds, pomegranate vinaigrette13
 ROASTED CHICKEN  kale, quinoa, honey crisp apples, almonds, goat cheese, sherry mustard.....21
 THAI STEAK SALAD* *pineapple marinated tenderloin, mango, peanuts, lo mein, sesame vinaigrette*23
 CHOPPED SALAD  smoked bacon, salami, egg, onion, mozzarella, sweet & sour dressing19



LUNCH COMBOS

SOUP AND SALAD  cup of today's soup and choice of a house, Caesar or arugula salad14
 TRIO  roasted turkey sandwich, guacamole, gouda
 with a cup of today's soup and choice of a house, Caesar or arugula salad19

SANDWICHES

HUDSON  CHEESEBURGER*  ground daily, American cheese, sweet pickle mayonnaise, LTO.....19
 CRISPY BUTTERMILK CHICKEN *pickle kale slaw, tomato, Havarti, poppy seed bun*.....18
 BLACK BEAN BURGER  white cheddar, kale, pickled onion, roasted tomato aioli17
 BLACKENED FISH SANDWICH  cabbage slaw, pickled red onion, remoulade, poppy seed bun.....22
 FRENCH DIP*  thinly sliced prime rib, French roll, horseradish cream, au jus24
 sandwiches above served with French fries


HOUSE SPECIALTIES

TODAY'S OMELET  chef's daily selection of the freshest ingredients17
 WOOD GRILLED SALMON* *couscous, raisins, almonds, cucumber, radish, citrus vinaigrette*.....29
 RIGATONI BOLOGNESE *slow braised beef ragu, parmigiano reggiano*23
 GERBER FARMS CHICKEN  half roasted chicken, roasted corn & avocado, natural jus25
 GRILLED TENDERLOIN* *sliced beef tenderloin, herbed butter, marinated Campari tomatoes and feta*29
 ST. LOUIS BBQ RIBS *French fries, cole slaw, BBQ sauce*.....29

SIDES

Roasted Corn & Avocado  7 | Couscous Salad 8 | Tomatoes & Feta  8 | Cole Slaw  6 | French Fries  6

GREGORY SMITH General Manager | MATTHEW WEIBEL Executive Chef

 **Gluten-free friendly option available with modifications** *Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free. 12.25

BRUNCH

MEYER LEMON DONUTS whipped mascarpone, blueberry compote 10
BENEDICT* two poached eggs, English muffin, Canadian bacon, hollandaise, simple salad 17
QUICHE roasted red pepper, tomato, caramelized onion, spinach, mozzarella, arugula salad 14
FRENCH TOAST cinnamon swirl, whipped mascarpone, melba sauce, pork sausage, maple syrup 18
SHORT RIB HASH* ^{GF} two poached eggs, pico de gallo, tomatillo lime sauce, cotija 18
SMOKED SALMON cream cheese, tomato, cucumber, capers, red onion, everything bagel 19
TODAY'S OMELET ^{GF} chef's daily selection of the freshest ingredients, simple salad 17
SIDES 6 Breakfast Potatoes ^{GF} | Bacon ^{GF} | Pork Sausage ^{GF} | Fresh Fruit ^{GF} | Toast

APPETIZERS & SALADS

CHEESE STUFFED BUTTER ROLLS 14
SMOKED TROUT DIP ^{GF} everything seasoning, crostini 19
CHICKEN MEATBALLS sweet chili BBQ, pickled vegetables, honey roasted peanuts 18
CHILLED JUMBO SHRIMP ^{GF} cocktail sauce, remoulade 24
AHI TUNA TARTARE* sesame, yuzu ponzu, crostini 22
QUESO & GUACAMOLE chorizo, pico de gallo, roasted poblano, warm tortilla chips 19
TODAY'S SOUP 11

CAESAR ^{GF} romaine lettuce, croutons, parmesan crisps, creamy anchovy dressing 13
HOUSE ^{GF} mixed greens, Campari tomatoes, bacon, jack cheese, croutons, house vinaigrette 13
ARUGULA ^{GF} oranges, goat cheese, almonds, pomegranate vinaigrette 13
ROASTED CHICKEN ^{GF} kale, quinoa, honey crisp apples, almonds, goat cheese, sherry mustard 21
THAI STEAK SALAD* pineapple marinated tenderloin, mango, peanuts, lo mein, sesame vinaigrette 23
CHOPPED SALAD ^{GF} smoked bacon, salami, egg, onion, mozzarella, sweet & sour dressing 19

LUNCH COMBOS

SOUP AND SALAD ^{GF} cup of today's soup and choice of a house, Caesar or arugula salad 14
TRIO ^{GF} roasted turkey sandwich, guacamole, gouda
 with a cup of today's soup and choice of a house, Caesar or arugula salad 19

SUSHI

SWEET POTATO ROLL tempura sweet potato, cream cheese, avocado 17
VOLCANO tempura shrimp, cucumber, cream cheese, crab salad 22
SPICY TUNA* ^{GF} #1 ahi tuna, avocado, serrano 22
HUDSON 29 ROLL* ^{GF} spicy hamachi, tuna, salmon, mango, crunchy garlic relish 25
KING KONG* warm spicy scallops, crab, avocado, cucumber, togarashi 19
SURF & TURF* filet mignon, tempura shrimp, cream cheese, scallion 23
HAWAII FIVE-O* spicy #1 ahi tuna, crab, avocado, scallion, tobiko 23

HOUSE SPECIALTIES

HUDSON 29 CHEESEBURGER* ^{GF} ground daily, American cheese, sweet pickle mayonnaise, LTO 19
CRISPY BUTTERMILK CHICKEN pickle kale slaw, tomato, Havarti, poppy seed bun 18
BLACK BEAN BURGER ^{GF} white cheddar, kale, pickled onion, roasted tomato aioli 17
BLACKENED FISH SANDWICH ^{GF} cabbage slaw, pickled red onion, remoulade, poppy seed bun 22
FRENCH DIP* ^{GF} thinly sliced prime rib, French roll, horseradish cream, au jus 24
 🍷 sandwiches above served with French fries

WOOD GRILLED SALMON* couscous, raisins, almonds, cucumber, radish, citrus vinaigrette 29
RIGATONI BOLOGNESE slow braised beef ragu, parmigiano reggiano 23
GERBER FARMS CHICKEN ^{GF} half roasted chicken, roasted corn & avocado, natural jus 25
GRILLED TENDERLOIN* sliced beef tenderloin, herbed butter, marinated Campari tomatoes and feta 29
ST. LOUIS BBQ RIBS French fries, cole slaw, BBQ sauce 29

SIDES

Roasted Corn & Avocado ^{GF} 7 | Couscous Salad 8 | Tomatoes & Feta ^{GF} 8 | Cole Slaw ^{GF} 6 | French Fries ^{GF} 6

GREGORY SMITH General Manager | MATTHEW WEIBEL Executive Chef

^{GF} **Gluten-free friendly option available with modifications** *Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free. 12.25

DRINK

WEST COAST

- SEVILLA SPRITZ** Tanqueray Sevilla, Aperol, Mionetto sparkling rosé 14
- BAJA MARGARITA** Milagro Reposado, serrano peppercorn agave, Amaro Nonino 16
- DAISY** Grey Goose, lemon juice, house-made grenadine, sparkling wine 15
- BOURBON & HONEY** Middle West Wheated Bourbon, honey, fresh-squeezed grapefruit juice 16

ZERO PROOF

- FRENCH O.O**
Lyre's London Dry, ripe peaches, fresh lemon juice, Mionetto sidecar 10
- SHAKEN ESPRESSO**
vigorously shaken espresso, cream, vanilla foam 9
- SPICY CUCUMBER REFRESHER**
fresh pineapple, serrano agave, muddled cucumber, Fever-Tree ginger beer 10

EAST COAST

- HOT & DIRTY MARTINI** olive oil infused Tito's, calabrian chili blue cheese stuffed olives 15
- REVOLVER** Buffalo Trace, coconut, Ron Zacapa, Peychaud's and Angostura Bitters 15
- ESPRESSO MARTINI** Ketel One, Frangelico, honey, Cantera Negra Café 16
- SMOKED OLD FASHIONED** Woodford Double Oaked, bourbon maple syrup, black walnut 19

DRAUGHTS

- ROGUE DEAD GUY** Pale Ale | 6.8% 8.25
- SEVENTH SON HUMULUS NIMBUS**
Super Pale Ale | 6% 7.75
- SCRIMSHAW PILSNER**
North Coast Brewing | 4.4% 7.00
- JACKIE O'S ROTATING SELECTION** 7.50
- NORTH HIGH HOPES** IPA | 6.8% 7.75
- LAND-GRANT ROTATING SELECTION** 7.75

BY THE GLASS

SPARKLING WINES

- Brut, Prosecco, Jeio by Bisol, "Superiore D.O.C.G.," Italy 14 | — | 56
- Alcohol-Removed Sparkling, Mionetto, Veneto, Italy 11 | — | 44
- Brut, J Vineyards, "California Cuvée," California 16 | — | 64

WHITES

- Riesling, Trocken, 50°, Rheingau, Germany 13 | 19 | 52
- Rosé, Brassfield, "Serenity," Lake County, California 13 | 19 | 52
- Pinot Grigio, Lunardi, Veneto, Italy 12 | 18 | 48
- Albariño, Paco & Lola, Rias Baixas, Spain 12 | 18 | 48
- Sauvignon Blanc, Emmolo, Napa Valley, California 12 | 18 | 48
- Vermentino, Poggio al Tesoro, "Solosole," Toscana, Tuscany, Italy 15 | 22 | 60
- Sauvignon Blanc, Kim Crawford, New Zealand 16 | 24 | 64
- Chardonnay, Cambria, "Katherine's Vineyard," Santa Maria Valley, California 12 | 18 | 48
- Fumé Blanc, Ferrari Carano, Sonoma, California 13 | 19 | 52
- Chablis, Drouhin Vaudon, Chablis, Burgundy, France 18 | 27 | 72
- Chardonnay, Buehler Vineyards, Russian River Valley, California 14 | 21 | 56
- Chardonnay, Belle Glos, "Glasir Holt Vineyard," Santa Rita Hills, California 20 | 30 | 80
- Chardonnay, Stag's Leap, "Karia," Napa Valley, California 24 | 36 | 96

- Brut Rosé, Schramsberg, "Mirabelle," California 21 | — | 84
- Cava, Brut, Poema, Catalonia, Spain 11 | — | 44
- Moscato d'Asti, Marengo, "Strev," Italy 11 | — | 44

REDS

- Pinot Noir, Cloudline Cellars, Oregon 15 | 22 | 60
- Pinot Noir, La Crema, Monterey, California 13 | 19 | 52
- Pinot Noir, Davis Bynum, Russian River, California 17 | 25 | 68
- Chianti Classico Riserva, Ruffino, Ducale, Tuscany, Italy 12 | 18 | 48
- Cabernet, Francis Coppola, Paso Robles, California 12 | 18 | 48
- Malbec, Tamarí, "Reserva," Mendoza, Argentina 12 | 18 | 48
- Zinfandel, Zanon, Dry Creek Valley, California 13 | 19 | 52
- Cabernet, Chateau Ste. Michelle, "Indian Wells," Columbia Valley, Washington 14 | 21 | 56
- Red, Quilt, "Threadcount," California 14 | 21 | 56
- Cabernet, BonAnno, Alexander Valley, California 16 | 24 | 64
- Cabernet, Black Stallion, Napa Valley, California 18 | 27 | 72
- Red, Orin Swift, "Eight Years in the Desert," California 26 | 39 | 104

WHITES

SPARKLING

- Brut, Domaine Carneros, Carneros, California 68
- Brut, Taittinger, "La Française," Champagne, France 125
- Brut, Veuve Clicquot, "Yellow Label," Champagne, France 140

SELECTED WHITES

- White, Conundrum, California 49
- Riesling, Chateau Ste. Michelle & Dr. Loosen, "Eroica," Columbia Valley, Washington 56
- Pinot Grigio, Pighin, Friuli Grave, Italy 42
- Pinot Gris, King Estate, "Signature," Oregon 49
- Viognier, Miner, "Simpson Vineyard," California 50

SAUVIGNON BLANC

- Loveblock, Marlborough, New Zealand 52
- Zanon, Dry Creek Valley, California 48
- Honig, Rutherford, California 44
- Cakebread Cellars, Napa Valley, California 78

CHARDONNAY

- Brown Estate, "House of Brown," California 56
- Cast, "Ghianda Rose Vineyard," Mendocino County, California 66
- Celani Family Vineyards, Napa Valley, California 96
- Far Niente, Napa Valley, California 140
- Chalk Hill, "Estate," Sonoma County, California 90
- Gust, Petaluma Gap, California 64
- Hartford Court, Russian River, California 64

REDS

MERLOT

- Rutherford Hill, Napa Valley, California 72
- Duckhorn, Napa Valley, California 99

PINOT NOIR

- Cloudy Bay, Marlborough, New Zealand 74
- Argyle, Willamette Valley, Oregon 62
- EnRoute, Russian River Valley, California 96
- Meiomi, California 58
- Sanford, Santa Rita Hills, California 88

MORE REDS

- Chianti Classico, Castello di Volpaia, Tuscany, Italy 52
- Bodegas Muga, Rioja, Reserva, Spain 68
- Petite Sirah, Stags' Leap Winery, Napa, California 84
- Red, The Prisoner, Napa Valley, California 105

ZINFANDEL

- The Specialist, Lodi, California 48
- The Federalist, Dry Creek Valley, California 66

CABERNET + BLENDS

- Justin, Paso Robles, California 68
- Owen Roe, "Growers Guild," Columbia Valley, Washington 40
- Benziger, Sonoma County, California 55
- Beaulieu Vineyard, Napa Valley, California 70
- Honig, Napa Valley, California 78
- Franciscan, "Estate," Napa Valley, California 54
- Black Stallion, "Transcendent," Napa Valley, California 275
- Cast, "Pyramid Vineyard," Alexander Valley, California 150
- Sequoia Grove, Napa Valley, California 106
- Caymus Vineyards, Napa Valley, California 195
- Hess, "Lion Tamer," Napa Valley, California 76
- Hess, "Allomi Vineyard," Napa Valley, California 72
- Oberon, Napa Valley, California 55
- Chimney Rock, Stags Leap District, California 158
- Celani Family Vineyards, "Ardore," Napa Valley, California 410

HUDSON

KITCHEN + DRINK

DESSERT 12

TEXAS SHEET CAKE *double chocolate, vanilla bean ice cream*

CARROT CAKE *cream cheese frosting, anglaise*

CITRUS OLIVE OIL CAKE *seasonal fruit, whipped cream*

BERRY COBBLER [®] *streusel topping, vanilla bean ice cream*

DRINK 16

ESPRESSO MARTINI

Ketel One, Frangelico, honey, Cantera Negra Café

[®] *Gluten-free friendly option available with modifications* 9.25