

SUSHI

SWEET POTATO ROLL tempura sweet potato, cream cheese, avocado.....	17
VOLCANO tempura shrimp, cucumber, cream cheese, crab salad.....	22
SPICY TUNA* ⑥ #1 ahi tuna, avocado, serrano.....	23
HAMACHI* ⑥ tuna, salmon, mango, crunchy garlic relish.....	26
KING KONG* warm spicy scallops, crab, avocado, cucumber, togarashi.....	19
SURF & TURF* filet mignon, tempura shrimp, cream cheese, scallion.....	24
HAWAII FIVE-O* spicy #1 ahi tuna, crab, avocado, scallion, tobiko.....	23

APPETIZERS & SALADS

CHEESE STUFFED BUTTER ROLLS.....	15
SMOKED TROUT DIP ⑥ everything seasoning, crostini.....	20
CHICKEN MEATBALLS sweet chili BBQ, pickled vegetables, honey roasted peanuts.....	18
CHILLED JUMBO SHRIMP ⑥ cocktail sauce, remoulade.....	25
AHI TUNA TARTARE* sesame, yuzu ponzu, crostini.....	23
QUESO & GUACAMOLE chorizo, pico de gallo, roasted poblano, warm tortilla chips.....	19
TODAY'S SOUP.....	11

CAESAR ⑥ romaine lettuce, croutons, parmesan crisps, creamy anchovy dressing.....	13
HOUSE ⑥ mixed greens, Campari tomatoes, bacon, jack cheese, croutons, house vinaigrette.....	13
CITRUS SALAD ⑥ hearts of palm, almonds, goat cheese, golden balsamic dressing.....	13
ROASTED CHICKEN SALAD ⑥ avocado, cornbread croutons, dates, goat cheese, tomato, mustard vinaigrette.....	22
CHOPPED SALAD ⑥ smoked bacon, salami, egg, onion, mozzarella, sweet & sour dressing.....	19
SHRIMP WEDGE ⑥ iceberg, tomato, avocado, tarragon, louie sauce.....	24
THAI STEAK SALAD* pineapple marinated tenderloin, mango, peanuts, lo mein, sesame vinaigrette.....	26

SANDWICHES

HUDSON 29 CHEESEBURGER* ⑥ ground daily, American cheese, sweet pickle mayonnaise, LTO.....	19
CRISPY BUTTERMILK CHICKEN pickle kale slaw, tomato, Havarti, poppy seed bun.....	19
BLACK BEAN BURGER ⑥ white cheddar, kale, pickled onion, roasted tomato aioli.....	17
BLACKENED FISH SANDWICH ⑥ cabbage slaw, pickled red onion, remoulade, poppy seed bun.....	23
FRENCH DIP* ⑥ thinly sliced prime rib, French roll, Swiss, horseradish cream, au jus.....	25

🍷 sandwiches above served with French fries

HOUSE SPECIALTIES

WOOD GRILLED SALMON* couscous, raisins, almonds, cucumber, radish, citrus vinaigrette.....	44
SEARED SCALLOPS* ⑥ beets, avocado, hearts of palm, croutons, Campari tomatoes, balsamic.....	51
RIGATONI BOLOGNESE slow braised beef ragu, parmigiano reggiano.....	32
SHANGHAI SEA BASS sesame sticky rice, wild mushrooms, bok choy, ginger garlic broth.....	57
PAN FRIED FISH Ritz cracker crust, French fries, remoulade, cole slaw.....	36
GERBER FARMS CHICKEN ⑥ half roasted chicken, roasted corn & avocado, natural jus.....	33
CENTER CUT FILET* ⑥ grilled beef tenderloin, herb butter, marinated Campari tomatoes and feta.....	60
RIBEYE* USDA prime marinated ribeye, loaded baked potato.....	59
ST. LOUIS BBQ RIBS French fries, cole slaw, BBQ sauce.....	39



SIDES

Roasted Corn & Avocado ⑥ 7 | Couscous Salad 9 | Tomatoes & Feta ⑥ 8 | Loaded Baked Potato ⑥ 9 | French Fries ⑥ 6



ANDREW WEINMAN General Manager | BRADSHAW CUNNINGTON Executive Chef







⑥ **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. 5.26

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APPETIZERS & SALADS






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SMOKED TROUT DIP  everything seasoning, crostini	20
CHICKEN MEATBALLS sweet chili BBQ, pickled vegetables, honey roasted peanuts	18
CHILLED JUMBO SHRIMP  cocktail sauce, remoulade	25
AHI TUNA TARTARE* sesame, yuzu ponzu, crostini	23
QUESO & GUACAMOLE chorizo, pico de gallo, roasted poblano, warm tortilla chips	19
TODAY'S SOUP	11


CAESAR  romaine lettuce, croutons, parmesan crisps, creamy anchovy dressing	13
HOUSE  mixed greens, Campari tomatoes, bacon, jack cheese, croutons, house vinaigrette	13
CITRUS SALAD  hearts of palm, almonds, goat cheese, golden balsamic dressing	13
ROASTED CHICKEN SALAD  avocado, cornbread croutons, dates, goat cheese, tomato, mustard vinaigrette	22
CHOPPED SALAD  smoked bacon, salami, egg, onion, mozzarella, sweet & sour dressing	19
SHRIMP WEDGE  iceberg, tomato, avocado, tarragon, louie sauce	24
THAI STEAK SALAD* pineapple marinated tenderloin, mango, peanuts, lo mein, sesame vinaigrette	26

LUNCH COMBOS



SOUP AND SALAD  cup of today's soup and choice of a house, Caesar, or citrus salad	14
TRIO  roasted turkey sandwich, guacamole, gouda with a cup of today's soup and choice of a house, Caesar, or citrus salad	21

SANDWICHES

HUDSON  CHEESEBURGER*  ground daily, American cheese, sweet pickle mayonnaise, LTO	19
CRISPY BUTTERMILK CHICKEN pickle kale slaw, tomato, Havarti, poppy seed bun	19
BLACK BEAN BURGER  white cheddar, kale, pickled onion, roasted tomato aioli	17
BLACKENED FISH SANDWICH  cabbage slaw, pickled red onion, remoulade, poppy seed bun	23
FRENCH DIP*  thinly sliced prime rib, French roll, Swiss, horseradish cream, au jus	25

 sandwiches above served with French fries


HOUSE SPECIALTIES

TODAY'S OMELET  chef's daily selection of the freshest ingredients	17
WOOD GRILLED SALMON* couscous, raisins, almonds, cucumber, radish, citrus vinaigrette	29
RIGATONI BOLOGNESE slow braised beef ragu, parmigiano reggiano	25
GERBER FARMS CHICKEN  half roasted chicken, roasted corn & avocado, natural jus	25
GRILLED TENDERLOIN* sliced beef tenderloin, herbed butter, marinated Campari tomatoes and feta	30
ST. LOUIS BBQ RIBS French fries, cole slaw, BBQ sauce	30

SIDES

Roasted Corn & Avocado  7 | Couscous Salad 9 | Tomatoes & Feta  8 | Cole Slaw  6 | French Fries  6

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BRUNCH

PINEAPPLE UPSIDE DOWN DONUTS	caramel dipping sauce	10
BENEDICT*	two poached eggs, English muffin, Canadian bacon, hollandaise, simple salad	17
QUICHE	roasted red pepper, tomato, caramelized onion, spinach, mozzarella, citrus salad	14
FRENCH TOAST	cinnamon swirl, whipped mascarpone, melba sauce, pork sausage, maple syrup	19
SHORT RIB HASH* ⑥	two poached eggs, pico de gallo, tomatillo lime sauce, cotija	19
TODAY'S OMELET ⑥	chef's daily selection of the freshest ingredients, simple salad	17
CITRUS SALMON SALAD* ⑥	hearts of palm, almonds, goat cheese, golden balsamic dressing	26
SIDES 6	Breakfast Potatoes ⑥ Bacon ⑥ Pork Sausage ⑥ Fresh Fruit ⑥ Toast	

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☛ sandwiches above served with French fries		
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DRINK

WEST COAST

- SPRITZ** *Bombay Sapphire, bright citrus, peach infusion, cava* 14
- MARGARITA** *Milagro Reposado, serrano peppercorn agave, Amaro Nonino* 16
- DAISY** *Grey Goose, lemon juice, house-made grenadine, sparkling wine* 16
- BOURBON & HONEY** *Buffalo Trace Bourbon, honey, fresh-squeezed grapefruit juice* 17

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

- GRAPEFRUIT FRESCA** *Ketel One Botanicals, grapefruit, Aperol, Cointreau, lime* 15
- GIMLET** *Watershed Four Peel Gin, Lillet Blanc, Domaine de Canton* 15
- ESPRESSO MARTINI** *Ketel One, Frangelico, honey, Cantera Negra Café* 16
- SMOKED OLD FASHIONED** *Woodford Double Oaked, bourbon maple syrup, black walnut* 19

DRAUGHTS

- SCRIMSHAW** *Pilsner, Fort Bragg, California* | 4.4% 8
- CBC IPA**, Columbus, OH | 6.3% 7.75
- SEVENTH SON HUMULUS NIMBUS**
Super Pale Ale, Columbus, OH | 6% 7.75
- LOST COAST**
Tangerine Wheat, Eureka, California | 5.5% 7.75
- JACKIE O'S** *Seasonal* 8

BY THE GLASS

SPARKLING WINES

- Brut, Prosecco, Jeio by Bisol, "Superiore DOCG," Italy* 14 | — | 56
- Alcohol-Removed Sparkling, Mionetto, Veneto, Italy* 11 | — | 44

WHITES

- Riesling, Left Foot Charley, "Le Caban," Old Mission Peninsula, Michigan* 14 | 21 | 56
- Rosé, Brassfield, "Serenity," Lake County, California* 13 | 19 | 52
- Albariño, Cru Winery, San Luis Obispo, California* 13 | 19 | 52
- Sauvignon Blanc, Silverado, "Land Lane Ranch," Napa Valley, California* 12 | 18 | 48
- Sauvignon Blanc, Kim Crawford, New Zealand* 16 | 24 | 64
- Chardonnay, Cambria, "Katherine's Vineyard," Santa Maria Valley, California* 12 | 18 | 48
- Chenin Blanc, Matanzas Creek, North Coast, California* 12 | 18 | 48
- Pinot Grigio, Lunardi, Delle Venezie, Italy* 12 | 18 | 48
- Chardonnay, The Vice, "Pickleball," Russian River Valley, California* 16 | 24 | 64
- Chardonnay, Trefethen, Napa Valley, California* 18 | 27 | 72
- Chardonnay, Stag's Leap, "Karia," Napa Valley, California* 24 | 36 | 96

- Brut, J Vineyards, "California Cuvée," California* 16 | — | 64
- Brut Rosé, Schramsberg, "Mirabelle," California* 21 | — | 84
- Cava, Brut, Poema, Catalonia, Spain* 11 | — | 44

REDS

- Pinot Noir, Cloudline Cellars, Oregon* 14 | 21 | 56
- Pinot Noir, Davis Bynum, Russian River, California* 16 | 24 | 64
- Pinot Noir, Acolytes, Santa Barbara County, California* 18 | 27 | 72
- Cabernet Sauvignon, Intrinsic, Columbia Valley, Washington* 14 | 21 | 56
- Rioja Reserva, Cune, Rioja, Spain* 16 | 24 | 64
- Zinfandel, Zanon, Dry Creek Valley, California* 13 | 19 | 52
- Cabernet Sauvignon, Post & Beam, Napa Valley, California* 24 | 36 | 96
- Syrah, Boomtown, Columbia Valley, Washington* 14 | 21 | 56
- Red Blend, Quilt, "Fabric of the Land," Napa Valley, California* 18 | 27 | 72
- 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* 48
- 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* 60
- 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*

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

DRINK

ESPRESSO MARTINI

Ketel One, Frangelico, honey, Cantera Negra Café 17

SHAKEN ESPRESSO

vigorously shaken espresso, cream, vanilla foam 9

© *Gluten-free friendly option available with modifications* 4.26