



SHARE PLATES

UNION DRY RUBBED WINGS 14.95

Served with house ranch & celery

Buffalo | Sriracha Maple | Smoked Cherry BBQ

ROASTED BRUSSELS SPROUTS 11.95

Sriracha maple glaze, cherrywood bacon

BACON MAC & CHEESE 12.95

Fresh rigatoni, NY cheddar, cherrywood bacon, Cajun breadcrumbs

>> add grilled Andouille sausage 3.95

SKILLET CORNBREAD 8.95

Jalapeño, aged white cheddar, burnt honey & maple butter, chives

ROASTED GARLIC HUMMUS 13.95

Chickpeas, sumac, sesame seed, radish, dill, EVOO, grilled country levain

TRUFFLE FRIES 13.95

Black truffle aioli, truffle oil, truffle salt, parsley, shaved parmesan

SALADS

SUMMER WATERMELON 13.95

Heirloom cherry tomato, cucumber, avocado, ricotta salata, arugula, sherry shallot vinaigrette

LOCAL GREENS 11.95

Crispy egg, Laura Chenel goat cheese, spiced pecan, cucumber, heirloom cherry tomato, sherry shallot vinaigrette

add to your salad:

+ grilled chicken breast 6.95

+ blackened wild Argentine shrimp 9.95

+ blackened Scottish salmon 10.95

+ grilled flat iron steak 12.95

FLATBREADS

BUFFALO CHICKEN 15.95

Buffalo ranch, smoked chicken, shaved onion, bacon, blue cheese crumbles, mozzarella, sea salt, celery leaves

BBQ CHICKEN 15.95

Smoked cherry BBQ sauce, smoked chicken, shaved onion, bacon, mozzarella, EVOO, smoked salt, cilantro

ROASTED MUSHROOM 15.95

Bechamel, fried sage, garlic chips, mozzarella, arugula, truffle salt, EVOO

GARDEN VEGGIE 15.95

Arugula pesto, asparagus, corn, red bell pepper, summer squash, mozzarella, dill, EVOO, sumac, shaved parm, sea salt

HANDCRAFTED BURGERS & SANDWICHES

Choice of house seasoned frites or house salad

>> sub sweet potato fries 2.00 | sub gluten free bun 2.00

>> add avocado, bacon or fried egg 3.00 ea

NASHVILLE HOT CHICKEN 16.95

Buttermilk fried chicken, Nashville hot sauce, baby kale slaw, house pickles, garlic aioli, brioche bun

UNION BURGER 16.95

Aged white cheddar, cherrywood bacon, tomato jam, iceberg lettuce, garlic aioli, house pickles, brioche bun

VEGAN BURGER 18.95

Black bean & quinoa Impossible patty, roasted garlic hummus, roasted mushrooms, avocado, arugula, pretzel bun



PADRE BURGER & PINT OF FRIAR ALE 19.95

All natural half pound patty, chipotle lime aioli, Tajin, queso fresco, roasted jalapeño, pickled onion, cilantro, served with a pint of Ballast Point Friar Ale

FAVORITES

SHRIMP & GRITS 23.95

Andouille, roasted tomato, aged white cheddar Anson Mills grits, chives

UNION GUMBO 20.95

Andouille, smoked chicken, okra, jasmine rice, scallions

>> add wild Argentine shrimp 9.95

STEAK FRITES 25.95

7oz marinated flat iron, house seasoned frites, herb salad, garlic aioli, chimichurri

CHICKEN & WAFFLE 16.95

Bacon, cheddar & scallion cornbread waffle, buttermilk fried chicken, sunny farm egg, Sriracha maple glaze

FENNEL CRUSTED SALMON 26.95

Warm cherry tomato vinaigrette, pickled mustard seed, cauliflower purée, roasted summer squash, petite basil

DESSERT

BLACKBERRY KEY LIME PIE 7.95

Graham cracker crust, white chocolate ganache, blackberry dust, whipped crème fraîche

FLOURLESS CHOCOLATE CAKE 7.95

Chocolate ganache, pickled cherries, whipped crème fraîche, raspberries

Vegetarian  Vegan  Gluten Free 

Other menu items can also be modified to be gluten free.
Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.



>> CRAFT COCKTAILS <<

UNION SANGRIA 11 | red or white
RITA 13 | Ketel One, guava, lavender, coconut, lemon
VINCENT VEGA 14 | Don Julio Blanco, persimmon, citrus, bitters
WATERMELON MOJITO 13 | Captain White, watermelon juice, mint
UNION OLD FASHIONED 14 | Bulleit Bourbon, Angostura, agave
GONZO 15 | Nolet's, blackberry, lemon, egg white, floral bitters

>> BOTTLES <<

BUDWEISER 5 | **COORS LIGHT** 5 | **CORONA** 6 | **CORONA PREMIER** 6
O'DOULS AMBER ALE N/A 5 | **ACE PINEAPPLE CIDER** 7 | **TRULY WILD BERRY** 6 | **TRULY GRAPEFRUIT** 6

>> DRAFT BEER <<

PACIFICO LAGER 6 | **BUD LIGHT** 6 | **BALLAST POINT FRIAR ALE** 7 | **BALLAST POINT SCULPIN IPA** 9
LATITUDE 33 BLOOD ORANGE IPA 8 | **BOONT AMBER ALE** 8 | **ALESMITH .394 PALE ALE** 8
MOTHER EARTH CALI CREAMIN' 8 | **FIRESTONE 805 BLONDE** 8 | **ROTATING RESIDENT HANDLE** 8

>> WHITE, ROSÉ, & SPARKLING WINE <<

KIM CRAWFORD | Sauvignon Blanc | Marlborough, NZ | 11 gl | 42 btl
MASI MASIANCO | Pinot Grigio | Italy | 11 gl | 42 btl
SMOKE TREE | Chardonnay | Sonoma County | 11 gl | 42 btl
SONOMA CUTRER | Chardonnay | Russian River, CA | 14 gl | 52 btl
MAISON SALEYA | Rosé | Provence, FR | 12 gl | 46 btl
CHANDON | Sparkling Brut | Napa Valley | 12 (187ml) | 46 (750ml)

>> RED WINE <<

MEIOMI | Pinot Noir | California | 12 gl | 46 btl
CRIOS | Malbec | Argentina | 12 gl | 46 btl
RUTHERFORD RANCH | Cabernet Sauvignon | Napa Valley | 16 gl | 62 btl
NEWTON SKYSIDE | Cabernet Sauvignon | Sonoma County, CA | 15 gl | 58 btl
ORIN SWIFT "ABSTRACT" | Red Blend | California | 15 gl | 58 btl
FRITZ ESTATE | Zinfandel | Sonoma County, CA | 12 gl | 46 btl

The party doesn't stop here...

GRAB YOUR FAVORITE CRAFT COCKTAILS & BITES TO-GO!

— ORDER WITH YOUR SERVER —

