



## SHARE PLATES

### HAMACHI CRUDO 14.95

Roasted jalapeno-pomegranate salsa, wakame vinaigrette, chili oil, cilantro, smoked sea salt

### CHARRED SPANISH OCTOPUS 14.95

Olive tapenade, romesco sauce, black garlic gastrique

### FARMHOUSE MEATBALLS 14.95

3 housemade meatballs, stewed tomato broth, basil pesto, ricotta, shaved parmesan, garlic bread

### UNION DRY RUBBED WINGS 14.95

Served with house ranch & celery

**Buffalo | Sriracha Maple | Smoked Cherry BBQ**

### SKILLET CORNBREAD 8.95

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

### TRUFFLE FRIES 13.95

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

### ROASTED MUSHROOM FLATBREAD 15.95

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

### BBQ CHICKEN FLATBREAD 15.95

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

### BACON TOMATO FLATBREAD 15.95

Mozzarella, oven roasted tomatoes, cherrywood smoked bacon, EVOO, sea salt, basil

## SALADS

### ORGANIC LOCAL GREENS 11.95

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

### BABY GEM CAESAR 12.95

Red & green baby romaine, spiced croutons, chili oil drizzle, shaved parmesan, fried capers, chives, House Caesar dressing

**>> add Spanish white anchovies 2.00**

### BEET & BURRATA 13.95

Watercress, blood orange vinaigrette, spiced pistachios, shaved fennel, radish, mint

*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**

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.

## ENTRÉES

### 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**

### FENNEL CRUSTED SALMON 24.95

Root vegetable hash, broccolini, parsnip purée, apple & fennel slaw

### PORK PORTERHOUSE 28.95

Dry aged, sweet potato purée, roasted mushroom demi glace, apple & fennel slaw

### STEAK FRITES 25.95

7oz marinated flat iron, house seasoned frites, herb salad, garlic aioli, wild mushroom demi glace

**>> Upgrade to 16oz Gold Canyon Bone in Ribeye 12.95**

### BLACKENED RIBEYE 39.95

16oz Gold Canyon bone-in ribeye, sweet potato purée, roasted broccolini, garlic & herb butter

### SPAGHETTI SQUASH 22.95

Roasted tomato, garlic, broccolini, spiced pepitas, "parmesan" basil

### NASHVILLE HOT CHICKEN SANDWICH 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

## SIDES

### BACON MAC & CHEESE 12.95

Fresh rigatoni, NY cheddar, cherrywood bacon, Cajun breadcrumbs | **add grilled Andouille sausage 3.95**

### ROASTED BRUSSELS SPROUTS 11.95

Sriracha maple glaze, cherrywood bacon

### BASKET OF FRITES 6.95

Served with roasted garlic aioli

### SWEET POTATO FRITES 7.95

Served with smoked cherry BBQ sauce

## 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



## &gt;&gt; CRAFT COCKTAILS &lt;&lt;

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

## &gt;&gt; BOTTLES &amp; CANS &lt;&lt;

**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  
**JUNSHINE BLOOD ORANGE MINT HARD KOMBUCHA** 11

## &gt;&gt; DRAFT BEER &lt;&lt;

**PACIFICO LAGER** 6 | **BUD LIGHT** 6 | **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 | **BLANCHE DE CHAMBLY WITBIER** 8  
**ROTATING RESIDENT HANDLE** 8 | **ROTATING ALPINE HANDLE** 8

## &gt;&gt; WHITE, ROSÉ, &amp; SPARKLING WINE &lt;&lt;

**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 gl | 46 btl  
**LA MARCA** | Prosecco | Italy | 12 (187ml)

## &gt;&gt; RED WINE &lt;&lt;

**MEIOMI** | Pinot Noir | California | 12 gl | 46 btl  
**FREELANDER** | Pinot Noir | California | 12 gl | 46 btl  
**MICHAEL DAVID 6TH SENSE** | Syrah | Lodi, CA | 12 gl | 46 btl  
**TREFETHEN** | Cabernet Sauvignon | Napa Valley | 16 gl | 62 btl  
**NEWTON SKYSIDE** | Cabernet Sauvignon | Sonoma County, CA | 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 —

