



SHARE PLATES

BIG EYE POKE TACOS 15.95

Crispy wonton, avocado, cilantro, wakame, pistachio, chili soy

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

FLATBREADS

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

FALL KALE SALAD 12.95

Spiced butternut squash, quinoa, spiced pepitas, pomegranate seeds, goat cheese, poppyseed vinaigrette

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

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

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

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

SPAGHETTI SQUASH 22.95

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

UNION BURGER 16.95

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

SLAM DIEGO SPECIAL

PADRE BURGER & A 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

FROM THE GRILL

Served with maitre d' butter, Union steak sauce & herb salad

16oz GOLD CANYON BONE-IN RIBEYE 39.95

12oz GOLD CANYON NY STRIP 29.95

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

AUNT DUBO'S PEANUT BUTTER PIE 7.95

Oreo crust, chocolate ganache, bourbon caramel, whipped cream, chocolate covered pretzels, shaved white chocolate

>> take a full pie home today! 27.95

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.



>> CRAFT COCKTAILS <<

UNION SANGRIA 11 | red or white
RITA 13 | Nolet's, guava, lavender, coconut, lemon
VINCENT VEGA 14 | Don Julio Blanco, persimmon, citrus, bitters
BLUEBERRY MOJITO 13 | Captain White, fresh blueberry simple, mint
UNION OLD FASHIONED 14 | Bulleit Bourbon, Angostura, agave
DAISY 15 | Ketel one grapefruit & rose, orgeat, ruby red grapefruit, lemon

>> BOTTLES & CANS <<

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

>> DRAFT BEER <<

PACIFICO LAGER 6 | **BUD LIGHT** 6 | **BALLAST POINT SCULPIN IPA** 9 | **BALLAST POINT FRIAR ALE** 7
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 | **FALL PLENTY FOR ALL PILSNER** 8

>> WHITE, ROSÉ, & SPARKLING WINE <<

DECOY | Sauvignon Blanc | Sonoma, CA | 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)

>> RED WINE <<

DUCKHORN Merlot | 17 gl | 68 btl
OPP | Pinot Noir | Oregon | 12 gl | 46 btl
FRITZ ESTATE | Zinfandel | Sonoma County, CA | 12 gl | 46 btl
MICHAEL DAVID 6TH SENSE | Syrah | Lodi, CA | 12 gl | 46 btl
RUTHERFORD Cabernet Sauvignon | Napa Valley, CA | 14 gl | 52 btl
RICH TABLE Cabernet Sauvignon | 12 gl | 46 btl

>> FROM THE CELLAR <<

VEUVE CLICQUOT YELLOW LABEL Champagne | Reims, France | 110
DOM PÉRIGNON Champagne | 2008 | Epernay, France | 375
CLOUDY BAY Sauvignon Blanc | 2018 | Marlborough, NZ | 76
CAKEBREAD Pinot Noir | 2017 | Anderson Valley, CA | 85
HEITZ CELLARS Cabernet Sauvignon | 2013 | Napa Valley, CA | 95
SILVER OAK Cabernet Sauvignon | 2013 | Alexander Valley, CA | 120
THE PRISONER Red Blend | Napa Valley, CA | 85
NUMANTHIA Tempranillo | 2014 | Toro, SP | 150

The party doesn't stop here...

GRAB YOUR FAVORITE CRAFT COCKTAILS & BITES TO-GO!

— ORDER WITH YOUR SERVER —

