

CHEF ZOË VAN VELZEN

UNION

bar & soda fountain

Shareable STARTERS

WINGS YOUR WAY gfa (pictured)
1 lb wings with your choice of sauce: buffalo, bang-bang, BBQ, or hot-as-honey with serrano aioli drizzle 16.95

HUMMUS DIP gfa
hummus served with carrots, bell peppers, cucumbers, and tortilla chips 12.95

GREEN CHILI CHEESE FRIES gfa
string fries, spicy green chili, cheese sauce, scallions 9.95
- pulled pork* +7.95, bacon +4, sub tater tots +2

CAULIFLOWER CRISPERS gfa (pictured)
seasoned crispy cauliflower bites, spicy ranch, scallions 11.95 (vegan w/Frank's RedHot sauce)

SMOKE-STACK NACHOS gfa
house tortilla chips, cheddar cheeses, smokey chipotle cheese sauce, black beans, pico de gallo, jalapeños, cilantro, sour cream drizzle 12.95 / 18.95
- avocado +3, green chili +2, steak* +7.95, chicken* +6.95

FRIED PICKLE SPEARS
fried pickle spears with peppercorn aioli 8.95

AVOCADO FRIES (pictured)
avocado slices wrapped in a light, crispy tempura crunch, drizzled with sweet unagi and smokey chipotle mayo 13.95

FRIES YOUR WAY gfa
choice of string fries, buckin' fries, sweet fries, tater tots, or steak fries. Served with fry sauce or spicy ranch 7.95

PRETZEL BITES (choose one) 8.95
1 melty house queso for dipping
2 tossed in cinnamon sugar with vanilla icing

Fresh SOUPS & SALADS

TOMATO BISQUE gf (pictured) cup/bowl 6 / 10

GREEN CHILI vegan gfa cup/bowl 6 / 10
- add a side of pulled pork* +7.95

SOUP OF THE DAY
ask your server for today's flavor cup/bowl 7 / 11

JEFFERSON ST. COBB* gf (pictured)
romaine lettuce, marinated chicken breast, hard-boiled egg, tomato, avocado, blue cheese crumbles, bacon bits, ranch dressing 14.95 / 18.95

UNION CAESAR SALAD gfa
romaine lettuce, bacon bits, asiago cheese, house caesar dressing, croutons 11.95 / 15.95
- add chicken* +6.95, steak* +7.95

POWER BOWL gf
grilled kale, quinoa, apples, roasted sweet potatoes, pecans, and balsamic vinaigrette 17.95

THE PERFECT UNION SALAD* gf
6 oz ny steak*, arugula, goat cheese, poached pears, pecans, and red wine vinaigrette 17.95 / 20.95

GYRO/OLYMPUS BOWL gfa (pictured)
choice of falafel or lamb-beef gyro meat, on greens with greek dressing, tomatoes, cucumbers, peppers, feta, crispy chickpeas, mint yogurt drizzle. served with grilled pita 19.95

Daily SPECIALS

MONDAY - SHEPHERD'S BOWL

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pulled pork, brown gravy, fried shallots, peas, carrots, onions, and corn over mashed potatoes 18.95

TUESDAY - BIRRIA TACOS gfa
slow-braised birria beef in corn or flour tortillas with mozzarella cheese, onions, cilantro, and a side of birria consomme 17.95

WEDNESDAY - "FISH-WICH"

WEDNESDAY - OUR FAMOUS "FISH-WICH"
beer-battered cod, pickled cajun remoulade, lettuce, tomato, red onion, and pickles on a brioche bun served with buckin' fries 17.95

THURSDAY - STEAK FAJITA BOWL* gf
grilled steak, fajita peppers and onions, avocado, and chipotle mayo over cilantro lime rice 18.95

SUNDAY - MADAME

FRIDAY - FISH-N-CHIPS
hand-battered cod, tartar, coleslaw w/steak fries 17.95

SATURDAY - CHEF'S SPECIAL
ask your server for today's special 19.95

SUNDAY - MADAME*
shaved country ham, fried egg, béchamel, white cheddar, mozzarella, toasted challah bread 17.95
- add side of breakfast potatoes +3

3% service fee added to all checks. A portion of gratuities is shared among front-of-house employees. 20% gratuity added to parties of 12 or more.

* These items contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, or eggs may increase the risk of food-borne illness in some individuals.

Soda Fountain

SHAKES

& MALTS!

SUGAR-SHACK-SHAKE (pictured)
our cookies & cream shake piled-high
with candy, baked goods, and sweet
treats galore! 12.95

CHOCOLATE -OR- VANILLA
you can't go wrong with a classic 9.95

SALTED CARAMEL
a sweet-salty tango that'll make your
taste buds do the two-step 10.95

COOKIES & CREAM
oreo overload in a creamy cloud -
a cookie crumble party in every sip 10.95

PEANUT BUTTER & CHOCOLATE
nutty meets melty in a reese's remix:
pure peanut-choco heaven on ice 10.95

STRAWBERRY
berry blast of juicy joy - pink, perky, and
fresher than a summer picnic 10.95

COFFEE
bold brew buzz in creamy waves - your
morning jolt, "shaken" not stirred 10.95

FUNNEL SHAKE
layers of vanilla ice cream and
chocolate sauce, with fried funnel cake
holes coated with cinnamon sugar,
drizzled with chocolate sauce 12.95

Spirited SHAKES

13.95

contains alcohol, must be 21+

THE PEANUT GALLERY
peanut butter infused bourbon, chocolate,
peanut butter

STRAWBERRY FIELDS
vodka, strawberry liqueur, strawberry

MILK & COOKIES
vanilla liqueur, cognac, oreo crumbs

CAFE DIEM
spiced rum, cold brew coffee, caramel

WHITE LIGHTNING (pictured)
bourbon, caramel, sea salt

BANANAS FROSTERS
spiced rum, banana liqueur

FEATURED SHAKE
ask your server about today's flavor



FREE REFILLS!

SODAS

COKE	3	DR. PEPPER	3
DIET COKE	3	SPRITE	3
LEMONADE	3	ICED TEA	3

MAKE YOUR OWN SODA! 5.95 (mix & match)

- root beer
- vanilla
- lychee
- peach
- lemon
- lime
- orange
- cherry
- ginger
- grape
- strawberry
- hibiscus
- watermelon
- grapefruit
- coconut
- pineapple
- raspberry
- mango
- kiwi
- blue raspberry
- butterbeer
- egg cream (refills +3)

like it sour?
add acid phosphate

like it creamier?
make it "dirty"

make it a float - add vanilla ice cream +3



SUNDAES 9.95

MIDNIGHT COOKIE PARADE
brownie, cookie dough, cookie crumbles, warm
nutella fudge, whipped cream, sprinkles, cherry

ALL AMERICAN gf
chocolate shell, whipped cream, sprinkles, cherry

BANANAS FOSTER SPLIT gf
3 scoops vanilla ice cream atop a fresh banana,
warm rum caramel sauce, toasted pecans,
whipped cream and a cherry on top



Bubbly COCKTAILS 13.95

Light and Refreshing

HUCKLEBERRY ROSE

huckleberry vodka, aperitivo rosato, lemon, ginger beer

DAYDREAM

tequila, strawberry-watermelon soda, lime

BLACKBIRD

smoky mezcal, blackberry liqueur, lime, ginger beer, rosemary

MISS TANG

gin, honey, lemon, grapefruit, ginger liqueur, sparkling wine

SWEATER WEATHER

bourbon, apple cider, lemon, maple

CABIN FEVER

light and dark rum, lime, cherry, soda

SNOW DAY

gin, pear, rosemary, lemon, soda



FROZÉ (pictured)

union original recipe mix: strawberry, peach, lemon, rosé wine, and vodka

SATURDAYS "FROZÉ ALL DAY" only 9.95

FIRST FROST

vodka, apple cider, lemon, cinnamon, ginger beer

SLUSHY COCKTAIL

ask your server about today's delicious flavor

FROZONE 11.95

Frozen Slushies



CHILLED

GOLDEN HOUR (pictured)

house-infused ginger vodka, lemon, turmeric tincture, house ginger, orange juice

HIGH COUNTRY (pictured)

gin, blueberry liqueur, lemon, rosemary, juniper tincture, soda

WARM

FLOWER POWER

reposado tequila, hibiscus, lemon, house ginger

THE REMEDY

bourbon, lemon, chamomile, honey, tulsi tincture

ELIXIRS 13.95

Hint of Vitality



COLD BREW MARTINI (pictured)

vodka, coffee liqueur, cold brew coffee, turbinado, aquafaba

ROSEMARY & CHILL (pictured)

gin, pear, rosemary, lime, acid phosphate

INTERNATIONAL WATERS

pisco, lichi-li, sake, raspberry, lychee, lemon, aquafaba

ESPRESSO OLD FASHIONED

bourbon, espresso, turbinado, orange juice, black sea salt

MIDNIGHT SMASH

bourbon, blackberry liqueur, lemon juice, mint

AFTER HOURS

reposado tequila, coffee liqueur, amaro, cinnamon syrup, cacao bitters

SOUTH FOR WINTER

mezcal, serrano tequila, agave, lime juice, tajín

SIPPERS 13.95

Complex Flavors



ASK ABOUT OUR 3-2-1

three servings. for the price of two. in one cup

Handcrafted

ALCOHOL-FREE COCKTAILS 9.95



CITRUS GROVE N/A
grapefruit, lemon, agave,
acid phosphate, soda

SINLESS CIDER N/A
apple cider, lemon, honey, allspice

TIS THE SEASON N/A
cranberry, lemon, rosemary, soda
- add tulsi tincture

\$4 ADD A
Well Shot

Wine



SPARKLING
Sparkling Rosé, Fleuraison, FR 11/40
Cava, Opera Prima, ES 9/32

ROSÉ
Rosé, Côte Mas Rosé, FR 10/36

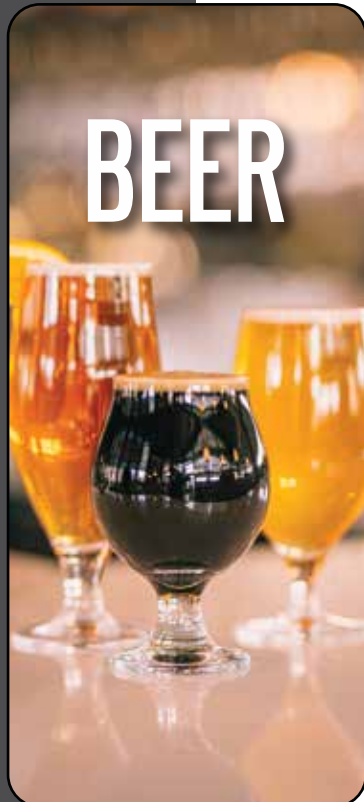
WHITE
Pinot Grigio, Benvolio, IT 10/36
Sauv Blanc, Murphy Goode, CA 11/40
Chardonnay, Angeline, CA 11/40

RED
Pinot Noir, La Petite Perrière, FR 10/36
Malbec, Piattelli, ARG 12/44
Red Blend, Rebellious, CA 13/48
Cabernet Sauv, Angeline, CA 11/40

ON TAP
Old Aggie - New Belgium 5.95
Bud Light - Anheuser-Busch 5.95
Modelo - Grupo Modelo 5.95
Juicy Bits - Weldwerks 7.50
IPA - Odell 7.50
Honey Orange Tripel - New Belgium 7.50
Wheat - Oberon 7.50
Pilsner - Zwei 7.50
Irish Red - Maxline 7.50
Hefeweizen - Prost 7.50
Sad Panda - Horse and Dragon 7.50
Cider - Rotating 7.50
Sour - Rotating 7.50
IPA - Rotating 7.50
Seasonal - Rotating 7.50

CANS & BOTTLES
Coors Light - Molson Coors 5.95
Michelob Ultra - Anheuser-Busch 5.95
Prickly Pear & Guava - RKYMTN 5.95
Mango & Grapefruit - RKYMTN 5.95
Grape & Lemon - RKYMTN 5.95
N/A Run Wild IPA - Athletic Brewing 5.95
N/A Upside Golden Ale - Athletic 5.95
N/A Salt & Lime - Athletic Brewing 5.95

BEER



Classic FAVORITES



PHILLY DIPPER* gfa (pictured above)
grilled cheese sandwiches as buns, burger patty, swiss cheese,
steak, sautéed onions and mushrooms, serrano aioli, served with
au jus, side string fries with fry sauce 22.95

UNION'S GRILLED STEAK OR CHICKEN DINNER* gf
mashed potatoes, roasted seasonal vegetables, chimichurri butter
- grilled chicken 25.95, grilled steak 27.95

INTO THE WOODS PORK CHOP* gfa
12 oz bone-in pork chop with a savory forestière sauce, mashed
potatoes, seasonal vegetables 28.95

BRAISED SHORT RIBS* gf
braised short rib, red wine reduction, mashed potatoes, seasonal
veggies 28.95

NOT YOUR G-MA'S POT PIE*
house chicken pot pie topped with a croissant 19.95

SMOKED GOUDA BACON MAC & CHEESE
white cheddar, mozzarella, smoked gouda, green chili, crispy
shallots, bacon bits, cavatappi cup/bowl 8 / 14.95
- add chicken* +6.95, pulled pork* +7.95, steak* +7.95

GRILLED CHEESE DIPPERS gfa
toasted challah bread, white cheddar, mozzarella. served with
tomato bisque (sub soup of the day +3) cup/bowl 13.95 / 15.95
- add bacon +4

MONTE CRISTO (pictured below)
country ham, white cheddar, mozzarella, on french toast,
deep fried, with powdered sugar & jam 18.95



Sides...

POTATO CHIPS	3.00	SIDE SALAD	5.95
TORTILLA CHIPS	3.00	SWEET POTATO FRIES	5.95
BACON	4.00	MASHED POTATOES	4.00
TATER TOTS	4.95	SEASONAL VEGGIES	5.95
STRING OR STEAK FRIES	4.95	MAC & CHEESE cup	7.00



Hearty BURGERS

all burgers are served with string fries and signature fry sauce. sub side house salad.

UNION BURGER* gfa

double brisket/chuck blend patties, american cheese, butter lettuce, red onion, tomato, toasted brioche bun 19.95

- bacon +4, egg* +3

PORKY MELT gfa

pulled pork, sautéed mushrooms and onions, swiss cheese, white cheddar, mozzarella, bbq sauce, toasted challah bread 18.95

WAFFLE BURGER*

two smashed brisket/chuck blend patties, american cheese, and arugula on two pearl sugar waffles, drizzled in bourbon maple syrup 21.95

- bacon +4, egg* +3

BLUEBERRY BACON* gfa

double brisket/chuck blend patties, swiss cheese, bacon, arugula, tomatoes, onion, and savory blueberry ketchup, brioche bun 20.95

-sub candied bacon +2

PHILLY DIPPER* gfa

grilled cheese sandwiches as buns, burger patty, swiss cheese, steak, sautéed onions and mushrooms, serrano aioli, served with au jus, side string fries with fry sauce 22.95

ADD OUR HOMEMADE
Soup of the Day

SANDWICHES

THE BUCKTOWN* gfa

fried or grilled, spicy chicken, house pickles, butter lettuce, tomato, red onion, ranch, toasted brioche bun, side string fries and fry sauce 19.95

SERRANO CHICKEN SANDWICH* gfa

fried or grilled chicken, serrano aioli, tomato, slaw, red onion, toasted brioche bun, side buckin' fries and spicy ranch 19.95

THE CUBANO gfa

12-hour braised pork shoulder, country ham, swiss cheese, house mustard & pickles, pressed hoagie, side string fries with fry sauce 19.95

STEAK SANDWICH* gfa

grilled steak, chimichurri butter, swiss cheese, sautéed onions and mushrooms, mixed greens, peppercorn aioli, toasted ciabatta roll, side salad with ranch dressing 20.95

UNION CLUB gfa

sliced roasted turkey, country ham, bacon, swiss cheese, butter lettuce, tomato, red onion, peppercorn aioli, toasted sourdough, side house potato chips 18.95

CHICKEN CAPRESE-WICH* gfa

grilled chicken layered with melty mozzarella, fresh tomato, arugula, and basil aioli, toasted hoagie, balsamic glaze, side salad with ranch 18.95



KEEPIN' IT VEGAN

TOFU BÁNH MÌ vegan

soy and lime marinated tofu, sriracha mayo, slaw, sliced jalapeños, toasted hoagie, side sweet potato fries 18.95

BUFFALO TOFU TACOS gfa

fried buffalo tofu, choice of flour or corn tortillas, slaw, pico de gallo, and cilantro lime ranch, lime wedge 16.95

BANGIN' CAULIFLOWER vegan, gfa

Golden fried cauliflower tossed in bang bang sauce, served over rice with slaw and green onions 18.95



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Brunch

served everyday until 2pm

UNION PLATE* gfa

two fried eggs your style with potatoes, bacon, and sourdough toast 14.95 - sub french toast +3

GREEN CHILI BREAKFAST BURRITO*

eggs, cheddar, tater tots, bacon, flour tortilla topped with spicy green chili, side of sour cream 15.95 - add avocado +3

FRENCH TOAST gfa

two slices challah bread with powdered sugar, with your choice of dessert delight: nutella drizzle & chocolate chips -or- strawberry fresh sliced & drizzled puree 11.95

BANANAS FOSTER FRENCH TOAST gfa

thick-cut french toast, toasted pecans and fresh bananas, warm spiced rum caramel, powdered sugar, whipped cream, maple syrup 13.95

B.L.T. WITH E.*

candied bacon, lettuce, tomato, red onion, with a fried egg your style, avocado, and honey mustard, served on a croissant, side potatoes 14.95

MONTE CRISTO

country ham, white cheddar, mozzarella, on french toast, deep fried, powdered sugar & jam 18.95

HARVEST BREAKFAST BOWL* gfa

homestyle sweet potatoes, black beans, goat cheese, two fried eggs, green onions, and avocado 18.95

- add green chili +4

BRUNCH BOWL* gfa

two eggs on top of potatoes, bell pepper & onion, yellow cheddar, and bacon bits 14.95

- sub tater tots +3, add green chili or gravy +3

SMOTHERED TATER BOWL*

crispy, golden tots smothered in hatch green chili sausage gravy, white cheddar and a sautéed mix of mushrooms, peppers, onions, and kale, fried egg and green onions 14.95

MEDITERRANEAN AVOCADO TOAST* gfa

garlic hummus spread, two eggs your style, feta, avocado, mixed greens, tomato, red onion, balsamic glaze, whole grain bread 12.95

- add bacon +4

DRINKS

MIMOSA

sparkling wine with your choice of orange juice, grapefruit juice, cranberry juice, pomegranate, or pineapple juice 9.95 bottomless 25

HOUSE BLOODY MARY

vodka, house-made bloody mary mix, olive, onion, pepperoncini, salt rim 10.95

- sub horseradish infused vodka +2.50

- sub jalapeño garlic vodka +2.50

- add bacon +4

SCREWMOSA

vodka, sparkling wine with your choice of orange juice, grapefruit juice, pomegranate, pineapple juice or cranberry-lime juice 11.95

YIN & YANG

vodka, creme de cacao, nitro cold brew coffee, vanilla liqueur, orange zest 10.95 TRY IT HOT!

COFFEE & CO



DRIP COFFEE 3.95
NITRO COLD BREW 5.95
HOT TEA 3.95
DOUBLE ESPRESSO 4.95

spike it! add irish cream, coffee liqueur, amaretto, mint liqueur, bourbon +4

AMERICANO 4.95
OREGON CHAI 4.95
CAPPUCCINO 4.95
LATTE 4.95



AFFOGATO

scoop of vanilla ice cream drowned in espresso with biscotti 8.95

\$1 ADD COLD CREME
\$2 ADD *Biscotti*



DESSERTS

FRESH BAKED COBBLER

seasonal fruit & spices, crumble topping, scoop of vanilla ice cream 8.95

BROOKIE SKILLET gf (vegan available)

dark-chocolate, fudgy brownie skillet topped with vanilla ice cream, magic shell, and pecans 8.95 - sub vegan ice cream +1

CINNAMON DONUT HOLES

dozen fried donut holes, coated in cinnamon sugar, topped with whipped cream and sprinkles. Served with a variety of sweet dipping sauces 6.95

SEASONAL PIE POCKETS (pictured)

puff pastry pocket filled with your favorite rotating pie flavors, à la mode with a scoop of ice cream and a drizzle of sauce (ask your server for today's flavors) 10.95

