

UNION

bar & soda fountain



Shareable STARTERS

GRILLED CHEESE DIPPERS gfa
toasted challah bread, melted white cheddar & gruyère, cup of tomato bisque 12.50
-add bacon \$2.95

GREEN CHILI CHEESE FRIES
string fries, spicy green chili, cheese sauce, scallions 9.95 - add pork or brisket \$5.95, bacon \$2.95

CAULIFLOWER CRISPERS gfa
seasoned crispy cauliflower bites, spicy ranch, scallions 11.50

SPINACH ARTICHOKE DIP gfa
house-made, served with fried pasta sticks, carrots, and baby bell peppers 11.95

PRETZEL BITES
served with house cheese sauce 8.95

STRING FRIES 6.95
crispy golden fries, fry sauce

SWEET POTATO FRIES gfa 7.95



Fresh SOUPS & SALADS

MAC & CHEESE cup/bowl 7 / 13
home-style 3-cheese (cheddar, gruyère, & blue)
- add chicken \$6.95, pulled pork or brisket \$5.95

JEFFERSON ST. COBB gf
crisp romaine, marinated chicken breast, tomato, avocado, blue cheese crumbles, bacon bits, ranch 14.25 / 18.25

TOMATO BISQUE gf cup/bowl 6 / 10

GREEN CHILI vegan gfa cup/bowl 6 / 10
- add pork or brisket \$5.95

HARVEST SALAD vegan gf
mixed greens, sweet potato, apples, pecans, seasoned
grilled onion, cinnamon apple vinaigrette 10.95 / 14.95

AVIATOR SALAD gfa crisp romaine, bacon bits, asiago cheese, house caesar dressing, croutons
11.25 / 15.25 - add chicken \$6.95, steak \$8.45

STEAK SALAD* gfa
mixed greens, grilled sirloin steak, pecans, seasonal
fruit, crispy shallots, blue cheese, blueberry-balsamic
vinaigrette 16.25 / 19.25



Fun DESSERTS

there is always room for dessert...

RED VELVET CAKE gf
moist ruby colored red butter cake with a hint of chocolate and a heavenly cream
cheese icing 8.95

BLACK FOREST CAKE
moist chocolate cake, cherry sauce, chantilly cream, wrapped in chocolate
mousse and ganache 8.95

WHITE CHOCOLATE CHEESECAKE
white chocolate cheesecake swirled with seasonal fruit on a chocolate crust 8.95

FEATURED VEGAN CAKE
you would never guess it's vegan! delicious seasonal flavors. ask your server! 8.25

FRESH BAKED COBBLER
seasonal fruit & spices, crumble topping, scoop of vanilla ice cream 8.25



FROZÉ

union original recipe mix: strawberry & peach, lemon, rosé wine 10.50

DREAM A LITTLE DREAM

vodka, orange, vanilla, lemon, cold cream 10.50

SLUSHY COCKTAIL

ask your server about today's delicious flavor 10.50

FROZONE

ROSEMARY & CHILL

gin, pear, rosemary, lime, acid phosphate 10.95

BLOOD OF THE MOON

gin, blood orange, beet puree, honey, lime 10.95

A HOLISTIC APPROACH

tequila, ginger liqueur, turmeric, honey, lemon, soda 11.25

SOUTH FOR WINTER

smoky mezcal, spicy serrano tequila, pomegranate liqueur, agave, lime 12.75

THE NEW OLDY

buffalo trace bourbon, bitters, sugar, orange zest, cherry 12.25

SWIZZLE ME TIMBERS

dark rum, white rum, aperitif, pineapple, oj, turbo, bitters 11.95

COLD BREW MARTINI

vodka, coffee liqueur, cold brew coffee, turbinado, aquafaba 11.95

UBE BAE

vodka, ube, cocchi americano, lemon, plum bitters 11.25

GENTLEMEN'S AGREEMENT

bourbon, averna amaro, ancho reyes, turbo, bitters 12.25

ELIXIRS

SIPPERS



Bubbly COCKTAILS

IMPERIAL TONIC

rhubarb & ginger gin, strawberry, lemon, Social's housemade tonic 12.25

SUNSHINE DAYDREAM

tequila, strawberry-watermelon soda, lime 9.95

PORCH SLING

bourbon, hibiscus, lemon, black iced tea, mint 9.95

MISS TANG

gin, honey, lemon, grapefruit, ginger, sparkling wine 11.25

BLACKBIRD

smoky mezcal, blackberry liqueur, lime, ginger beer, rosemary 11.25

HUCKLEBERRY ROSE

huckleberry vodka, aperitivo rosato, lemon, ginger beer 10.95

ORCHARD SANGRIA

red wine, apple liqueur, cranberry, orange, cinnamon, bitters 10.95



WE CAN'T WAIT FOR Summer

SOME LIKE IT

ALRIGHT ALRIGHT AL-RYED

rye whiskey, allspice dram, turbo, lemon, hot water 10.95

BUTTER ME UP

spiced rum, white rum, butterbeer, hot oat milk, chocolate bitters, whipped cream 10.95

HOTSY TOTSYS

vodka, cranberry, cinnamon, hot apple cider 10.95

Hot



- SPARKLING**
 Sparkling Rosé, Segura Viudas, SP 10 / 36
 Brut, Paul Chevalier, FR 9 / 32
- ROSÉ & WHITE**
 Rosé, La Vieille Ferme, FR 10 / 36
 Pinot Grigio, Benvolio, IT 10 / 36
 Sauvignon 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, Troublemaker, CA 13 / 48
 Cabernet Sauvignon, Angeline, CA 11 / 40

*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.



- Old Aggie Lager - New Belgium 5.50
 Pilsner - Zwei 6.50
 Pear Cider - Stem Ciders 6.95
 Drumroll Hazy Pale Ale - Odell 6.95
 1554 Dark Ale - New Belgium 6.50
 Irish Red - Maxline 6.95
 Dominga Mimosa Sour - New Belgium 7.95
 Snow Camp - Horse & Dragon 7.95
 Space Ghost IPA - Equinox 6.95
 Juicy Bits Hazy IPA - Weldwerks 7.95
 Big Sippin' Sour - Odell 8.50
 Hazer Tag IPA - Odell 7.50
 Hibiscus Cider - Stem 7.50
 Raspberry Provincial - Funkwerks 8.50
 Seasonal Rotating 7.50
- CANS & BOTTLES**
 Bud Light 4.95
 Modelo Especial 5.95
 High Noon Lime (and a Rotating Flavor) 5.95
 NA Run Wild IPA - Athletic Brewing 5.95
 NA Upside Dawn Golden Ale - Athletic Brewing 5.95



Spirited SHAKES



- THE PEANUT GALLERY**
 peanut butter liqueur, bourbon, chocolate, peanut butter 12.95
- CAFE DIEM**
 spiced rum, cold brew coffee, caramel 12.25

- MILK & COOKIES**
 vanilla liqueur, cognac, oreo crumbs 12.25
- RICKETY CRICKET**
 creme de menthe, creme de cacao 12.25

- WHITE LIGHTNING**
 bourbon, caramel, sea salt 12.95
- FEATURED SHAKE**
 ask your server about today's delicious flavor! 12.25

Soda Fountain



- SUGAR-SHACK-SHAKE**
 our cookies & cream shake piled-high with candy, baked goods, and sweet treats galore! 13.95
- SHAKES & MALTS**
 vanilla, chocolate, strawberry, coffee, salted caramel, cookies & cream, peanut butter & chocolate 10.95
- EGG CREAMS** (half & half, syrup, soda)
 chocolate, vanilla, maple 5.95
- SPARKLING SODAS**
 free refills, mix-and-match: root beer, vanilla, peach, cola, lemon, lime, orange, cherry, ginger, strawberry, hibiscus, watermelon, grape, grapefruit, pineapple, raspberry, mango, & butterbeer. 5.95
 - fun option: add acid phosphate for sour!
 - MAKE IT A FLOAT! +\$3



- ## SUNDAES
- MIDNIGHT COOKIE PARADE**
 brownie, cookie dough, cookie crumbles, warm nutella fudge, whipped cream, sprinkles, cherry 8.95
- ALL AMERICAN** gfa
 chocolate shell, whipped cream, sprinkles, cherry 8.95
- PEANUT BUTTER PRETZEL**
 pretzel pieces, chocolate shell, peanut butter, sea salt, whipped cream, cherry 8.95

OVER THE COUNTER



handcrafted alcohol-free cocktails

DREAMCICLE

seedlip grove, oj, orange & vanilla syrup 9.50

SPIRITED AWAY

three spirit social elixir, ginger beer, honey, lemon 9.50

SINLESS SPRITZ

seedlip grove, aperitif, lemon, tonic 9.50



COFFEE & CO

DRIP COFFEE	3.95
NITRO COLD BREW	5.25
- add cold cream \$1	
DOUBLE ESPRESSO	4.95
HOT TEA	3.95
AMERICANO	4.95
OREGON CHAI	4.95
CAPPUCINO	4.95
LATTE	4.95
HOMEMADE HOT COCOA	4.95

AFFOGATO

scoop of vanilla ice cream drowned in espresso with homemade biscotti 8.95

I NEED SOME HONEY

vodka, cold brew coffee, honey, blackberry, vanilla, almond milk 10.95

DELIGHTFUL ADDS...

biscotti 3.50
spike it! 6.00

- add irish cream, coffee liqueur, amaretto, mint liqueur, or bourbon



Brunch

served everyday until 2pm

UNION PLATE* gfa

two fried eggs with potatoes, apple-wood smoked bacon (or sausage), and sourdough toast 13.50
- sub french toast \$3

BRUNCH BOWL gfa

two fried eggs on top of potato hash, bell pepper & onion, yellow cheddar, and your choice of: bacon bits or sausage crumbles 14.95
- smother-it! green chili -or- sausage gravy \$3
- add avocado \$3

GREEN CHILI BREAKFAST BURRITO

eggs, cheddar, breakfast potatoes, bacon, flour tortilla topped with spicy green chili, side of sour cream 14.95
- add avocado \$3

BIG 'OL BISCUIT & GRAVY*

fluffy buttermilk biscuit topped with southern sausage gravy and two fried eggs 13.95

B.L.T. WITH E.*

millionaires candied bacon, lettuce, tomato relish, with a fried egg, avocado, and honey mustard, served on a croissant, side potato hash 14.95

TOFU SCRAMBLE vegan gfa

tofu sautéed with seasonal veggies served with potatoes, avocado, and sourdough toast 13.50

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

DRINKS

BREAKFAST AT TIFFANY'S

blood orange bourbon, elderflower, amaretto, OJ, sparkling wine 11.95

SCREWMOSA

vodka, sparkling wine with your choice of orange juice, grapefruit juice, pineapple juice or cranberry-lime juice 11.25

MIMOSA

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

HOUSE BLOODY MARY

vodka, bloody mary mix, dill pickle 10.95
- sub honey dill vodka -or- habanero garlic vodka \$2



RECEIVE
Special
OFFERS

IT'S SUPER EASY to join our e-mail list and receive periodic offers and announcements.



PURCHASE
Gift
CARDS

SHARE the FUN and SURPRISE
Ask your server for a gift card for any amount.



Hearty BURGERS

UNION BURGER gfa
 double angus patties, american cheese, butter lettuce, tomato-shallot relish, toasted brioche bun, string fries w/ fry sauce 17.95
 - egg \$1.95, bacon \$2.95, avocado \$3

NEW MEXICO BURGER gfa
 double angus patties, cheese blend, taco seasoning, red onion, spicy green chili smother, tortilla strips, toasted brioche bun, side tortilla chips 18.95

BUCKIN' BLUE gfa
 double angus patties, bucktown spice, blue cheese, bacon bits, sautéed mushrooms & onions, toasted brioche bun, string fries w/ fry sauce 19.95

PATTY MELT gfa
 single angus patty, swiss cheese, bacon, sautéed onions & mushrooms, serrano aioli, on toasted sourdough, string fries w/ fry sauce 17.95

POPPIN' BURGER! gfa
 double angus patties, pickled serranos, yellow cheddar & cream cheese, toasted brioche bun, string fries w/ fry sauce 18.95

ADD A CUP OF
Tomato Bisque



SANDWICHES

THE BUCKTOWN
 fried, spicy-hot chicken, house pickles, shredded lettuce, tomato-shallot relish, ranch dressing, brioche bun, string fries w/ fry sauce 18.95

UNION CLUB gfa
 sliced roasted turkey, country ham, bacon, swiss, tomato-shallot relish, mayo, shredded lettuce, 3-pieces toasted sourdough, served w/ kettle chips 17.95

THE CUBANO gfa
 12-hour braised pork shoulder, country ham, swiss cheese, house mustard & pickles, pressed hoagie, string fries w/ fry sauce 18.95

TORPEDO MELT gfa
 tuna salad, white cheddar & gruyère, lettuce, toasted sourdough, sweet potato fries w/ fry sauce 16.95

Must try...

MICHELANGELO'S CHICKEN gfa
 grilled chicken, spinach-artichoke spread, bacon, provolone, mushroom, bell pepper, onion, and balsamic on toasted sourdough served w/ side salad & greek dressing 19.95

Crowd Fav...

BEEF DIP gfa
 slow braised beef brisket, swiss cheese, red onion, sautéed mushrooms, crispy shallots, horseradish crema, toasted hoagie, au jus dip, string fries w/ fry sauce 18.95



Signature SPECIALTIES

MADAME*
shaved country ham, fried egg, béchamel, white cheddar & gruyère, toasted challah bread 17.95

OLYMPUS BOWL gfa
chickpea falafel, feta, tzatziki, roasted vegetables, romaine, and greek dressing served with grilled naan 17.95

MONTE CRISTO
shaved country ham, white cheddar & gruyère on french toast - deep fried, w/ powdered sugar & jam 17.95

TOFU BÁNH MÌ vegan
soy & lime marinated tofu, sriracha mayo, cilantro, slaw, pickled serranos, toasted hoagie w/ sweet potato fries 17.95

MAC & CHEESE cup/bowl 7 / 13
home-style 3-cheese (cheddar, gruyère, & blue)
- add chicken \$6.95, pulled pork or brisket \$5.95

NOT YOUR G-MA'S CHICKEN POT PIE
roasted chicken, carrots, peas, onion, herbed cream sauce, buttery croissant top 17.95



ENTREES

SERVED 2PM - CLOSE

BEEF MANHATTAN gfa
slow braised beef brisket and mashed potatoes piled atop thick toast, smothered in savory brown gravy 22.95
- add roasted vegetables \$4.25

INTO THE WOODS PORK CHOP
8oz bone-in pork chop, a creamy mushroom, sage, & white-wine forestiere sauce, and mashed potatoes with roasted vegetables 24.95

PASTA BOLOGNESE
rotini pasta with a hearty red bolognese sauce and asiago cheese 19.25
- add roasted vegetables \$4.25

SAMOSA BOWL vegan gf
spicy basmati rice, peas, carrots, onions, green curry potato sauce, crispy strips, cilantro, and a coconut cream drizzle 16.95

Daily SPECIALS



MONDAY - CAJUN FISH TACOS gfa
cod fillet seared with cajun spice, cilantro-lime slaw, avocado crema, and cajun remoulade 17.95

TUESDAY - SLOW COUNTRY gfa
over-night braised pulled pork, bbq sauce, slaw, and fried shallots on a toasted brioche bun with steak fries 17.95

WEDNESDAY - INDUSTRY LOVE DAY
assorted drink and food specials to show our love for our fellow industry friends, just bring your pay stub

THURSDAY - SANGRIA DAY! 7/GLASS

FRIDAY - FISH-N-CHIPS
hand battered cod, tartar, and coleslaw with steak fries 17.95

SATURDAY - FROZÉ ALL DAY
UNION original recipe frozé 8.50

SUNDAY - FREE* MIMOSA
*One FREE mimosa with purchase of brunch, burger, sandwich, salad, or specialty (until 2pm)
must be 21 years old

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