

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, vegan
seasoned crispy cauliflower bites, spicy ranch, scallions 11.50 (vegan w/Franks RedHot sauce)

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

SWEET POTATO FRIES gfa 7.95

PRETZEL BITES
served with house cheese sauce 8.95

STRING FRIES 6.95
crispy golden fries, fry sauce
Buckin' Fries: bucktown seasoning & spicy ranch +1

HOT AS HONEY WINGS
6 hot honey chicken wings, slaw, serrano aioli drizzle 13.95



Fresh SOUPS & SALADS

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

CHILI & CHIPS gfa vegan
black bean chili, vegan sour cream, avocado, and cilantro with house made tortilla chips. bowl 5

SUN-KISSED SALAD vegan gf
quinoa, sundried tomato, mixed greens, diced onion, spiced & crispy chickpeas, sunflower seeds, lemon-basil vinaigrette 11.25 / 15.25

TOMATO BISQUE gf cup/bowl 6 / 10

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

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

DREAMY S'MORES BARS
nutella ganache & marshmallow cream sandwiched in gram cracker and dipped in chocolate, served with whipped cream & oreo crumbs 6.95

CHERRY LIMEADE CHEESECAKE
lime "no bake" cheesecake, sweet cherry compote, gram cracker crust & whipped cream 7.95

PEACHES, BERRIES & "CREAM" gf vegan
oat shortcake, blackberry compote, white peach gelee & sweetened oat-milk 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, and vodka 10.50

MINT CONDITION

rum, mint, sugar, lime and a rotating fruit flavor 10.95

SLUSHY COCKTAIL

ask your server about today's delicious flavor 10.95

FROZONE

SPA DAY

gin, elderflower, mint, cucumber, lime 10.95

SERRANO MS JACKSON

house-infused serrano pepper tequila, lime, pineapple, cilantro 11.25

SUN AND SHADE

tequila, xila licor, pineapple, lime, agave, tajin 11.25

SALT OF THE EARTH

mezcal, strawberry, balsamic, agave, lemon, black lava salt 12.25

A BERRY GOOD THYME

vodka, blueberry, thyme, lemon 11.95

GARDEN OF THE GODS

gin, aperitivo rosato, lime, basil, fresh serrano garnish 11.25

DILL WITH IT

house-infused honey dill vodka, elderflower, lemon 11.95

THE NEW OLDY

buffalo trace bourbon, maraschino liqueur, bitters, house-made amarena cherry syrup, orange zest 12.95

INTERNATIONAL WATERS

pisco, lichi-li, sake, raspberry, lychee, lemon, aquafaba 12.50

COLD BREW MARTINI

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

UBE BAE

vodka, ube, cocchi americano, lemon, plum bitters 11.95

ABSINTHE MINDED

dark rum, passion fruit, lemon, ginger, bitters, absinthe 11.95

COCONUT BOULEVARD

light rum, velvet falernum, coconut water, lime, turbinado 12.50

ELIXIRS

SIPPERS



Bubbly COCKTAILS

IMPERIAL TONIC

rhubarb gin, strawberry, lemon, Social's tonic 12.25

SUNSHINE DAYDREAM

tequila, strawberry-watermelon soda, lime 9.95

YUZU THE ONE

oka japanese gin, oka yuzu vodka, peach nectar, house-made chamomile syrup 12.95

MISS TANG

gin, honey, lemon, grapefruit, ginger, sparkling wine 11.95

BLACKBIRD

smoky mezcal, blackberry liqueur, lime, ginger beer, rosemary 12.50

HUCKLEBERRY ROSE

huckleberry vodka, aperitivo rosato, lemon, ginger beer 11.50

SUNSET SANGRIA

rosé wine, aperol, strawberry, peach nectar, watermelon 11.50

SPARKLING	
Sparkling Rosé, La Bella, IT	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.



<i>Wine</i>	
Pear Cider - Stem	6.95
Pilsner - Zwei	6.50
Space Ghost - Equinox	6.95
Juicy Bits - Weldwerks	7.95
American Pale Ale - Salt Road	6.95
Old Aggie - New Belgium	5.50
Honey Orange Trippel - New Belgium	7.50
Rotating Tap (ask your server)	7.50
Hefeweizen - Prost	6.95
Raspberry Provincial - Funkwerks	8.50
Tropic King Saison - Funkwerks	7.50
Irish Red - Maxline	6.95
Dark Lager - Horse and Dragon	6.95
Peach Stand Rambler - Odell	6.95
Milk Stout - Left Hand	7.50
CANS & BOTTLES	
Bud Light	4.95
Modelo Especial	5.95
High Noon Lime (random other flavors)	5.95
NA Run Wild IPA - Athletic Brewing	5.95
NA Upside Dawn Golden Ale - Ath. Brewing	5.95



BEER

Spirited SHAKES



THE PEANUT GALLERY
peanut butter infused bourbon, chocolate, peanut butter 12.95

STRAWBERRY FIELDS
vodka, strawberry liquor & puree 12.95

MILK & COOKIES
vanilla liqueur, cognac, oreo crumbs 12.95

CAFE DIEM
spiced rum, cold brew coffee, caramel 12.95

WHITE LIGHTNING
bourbon, caramel, sea salt 12.95

BANANAS FROSTERS
spiced rum, banana liquor 12.95

FEATURED SHAKE
ask your server about today's delicious flavor! 12.95

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, lemon, lime, orange, cherry, ginger, grape, strawberry, hibiscus, watermelon, 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



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...

GRILLED CHICKEN PESTO SANDWICH

marinated & grilled chicken breast, provolone, pesto, tomatoes, cream cheese, balsamic glaze drizzle on a toasted hoagie, side salad with ranch 19.95 add bacon +2.95

Crowd Fav...

BEEF DIP SANDWICH 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

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

APPLE PICKIN' PORK CHOP

8oz bone-in pork chop, savory rosemary apple butter with a balsamic glaze drizzle, served with mashed potatoes and roasted vegetables 24.95

PESTO PASTA

a light pesto pasta with olive oil and white wine, cavatappi, sun-dried tomatoes, mushrooms, asiago cheese, and a basil garnish 19.25
- add grilled chicken +6.95 or steak +8.45

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



THURSDAY - SERRANO CHICKEN SANDWICH



WEDNESDAY - PICKLED POLLOCK SANDWICH



FRIDAY - FISH-N-CHIPS

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 - PICKLED POLLOCK SANDWICH

crispy breaded pollock, pickled cajun remoulade, shredded lettuce, tomato relish and pickles on a brioche bun served with Buckin' Fries 17.95

THURSDAY - SERRANO CHICKEN SANDWICH

crispy breaded chicken, serrano aioli, tomato relish, slaw, and red onion on a brioche bun served with Buckin' Fries 18.95

FRIDAY - FISH-N-CHIPS

hand battered cod, tartar, coleslaw w/steak fries 17.95

SATURDAY - FROZÉ ALL DAY

UNION original recipe frozé 8.50, must be 21 years old

SUNDAY - FREE* MIMOSA

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

*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.

OVER THE COUNTER

handcrafted alcohol-free cocktails

GARDEN PARTY

seedlip garden n/a spirit, cucumber, lime, mint 9.50

SOLSTICE COOLER

watermelon, coconut water, lime, honey, basil 9.50

RUBY TONIC

seedlip grove n/a spirit, pomegranate, ginger, Social's 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

AFFOGATO

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

YIN & YANG

vodka, creme de cacao, nitro cold brew coffee, vanilla, and orange zest 10.95 add cold cream +1

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

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

BIG 'OL BISCUIT & GRAVY*

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

TOFU SCRAMBLE vegan gfa

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

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

MONTE CRISTO

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

MADAME*

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

DRINKS

MIMOSA

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

HOUSE BLOODY MARY

vodka, house-made bloody mary mix, olive, onion, pepperoncini, salt rim 10.95 - sub house-infused honey dill vodka -or- serrano garlic vodka -or- archetype distilling smoked vodka +2.50

CAPTAIN BRUNCH gfa

vodka, pandan, matcha, watermelon, strawberry, captain crunch cereal 10.50

SCREWMOSA

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



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.