

CHEF ZOË VAN VELZEN

UNION

bar & soda fountain

Sharable STARTERS

GRILLED CHEESE DIPPERS gfa
toasted challah bread, melted white cheddar, cup of tomato bisque 12.95 sub bowl bisque +4, add bacon +4

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

CAULIFLOWER CRISPERS gfa, (vegan available)
seasoned crispy cauliflower bites, spicy ranch, scallions 11.95 (vegan w/ Franks RedHot sauce)

SPINACH ARTICHOKE DIP gfa
house-made, served cold with tortilla chips, carrots, and sliced bell peppers 10.95

WINGS YOUR WAY
one pound of chicken wings, slaw.
choose: buffalo, hot as honey with serrano aioli drizzle, or bang-bang 13.95

PRETZEL BITES
served with house cheese sauce 8.95

NACHOS
housemade tortilla chips, black bean chili, cheese sauce, fresh tomatoes, red onions, cilantro, sour cream 13.95
- add avocado +3, steak* +7.95, chicken +6.95

STRING FRIES
crispy golden fries, fry sauce 6.95
Buckin' Fries: bucktown seasoning & spicy ranch +1
SWEET POTATO FRIES gfa 7.95

Fresh SOUPS & SALADS

POWER BOWL gf
grilled kale, quinoa, apples, roasted sweet potatoes, pecans, seasonal vinaigrette 16.95
- add feta +.50, chicken +6.95, steak* +7.95, tofu +4.95

TOMATO BISQUE gf cup/bowl 6 / 10

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

WEEKEND SOUP SPECIAL-ask server

JEFFERSON ST. COBB gf
romaine lettuce, marinated chicken breast, hard-boiled egg, tomato, avocado, blue cheese crumbles, bacon bits, ranch dressing 14.25 / 18.25

OLYMPUS BOWL gfa
chickpea falafel, feta, tzatziki, fresh bell peppers, tomatoes, cucumbers, romaine and greek dressing, side grilled naan 18.95

AVIATOR SALAD gfa
romaine lettuce, bacon bits, asiago cheese, house caesar dressing, croutons 11.25 / 15.25
- add chicken +6.95, steak* +7.95

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

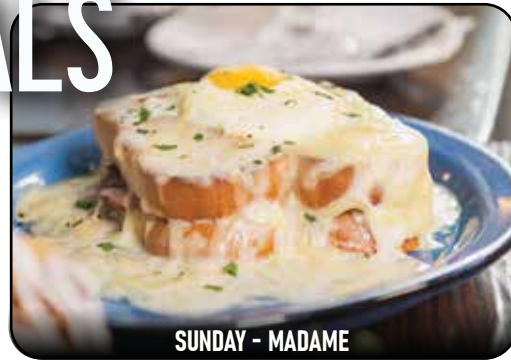
Daily SPECIALS



WEDNESDAY - FISH-WICH



THURSDAY - SERRANO CHICKEN SANDWICH



SUNDAY - MADAME

MONDAY - MEATBALL SUB
house meatballs, asiago cheese, vodka sauce, oregano, on a toasted hoagie, side salad with ranch dressing 17.95

TUESDAY - BBQ BURGER gfa
single angus patty, swiss cheese, pulled pork, BBQ sauce, slaw, fried shallots on a toasted brioche bun 18.95
- add string fries or steak fries +4

WEDNESDAY - OUR FAMOUS "FISH-WICH"
beer battered cod, 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 - CHEF'S SPECIAL 19.95
ask your server for today's special

SUNDAY - MADAME*
shaved country ham, fried egg, béchamel, white cheddar, toasted challah bread 17.95

WEEKEND SOUP SPECIAL cup/bowl 6 / 10
ask your server for today's soup special

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

our cookies & cream shake piled-high with candy, baked goods, and sweet treats galore! 13.95

FUNNEL SHAKE (pictured)

layers of vanilla ice cream and chocolate sauce, with fried donut holes coated with cinnamon sugar, topped with whipped cream and sprinkles, funnel is fun 13.95

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

CHOCOLATE -OR- VANILLA

you can't go wrong with a classic 10.95

Spirited SHAKES 12.95

with alcohol, must be 21

THE PEANUT GALLERY

peanut butter infused bourbon, chocolate, peanut butter

RICKETY CRICKET

creme de menthe, creme de cacao

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 5.95

COKE
DIET COKE
SPRITE

UNION'S EGG CREAM
BUTTER BEER

MAKE YOUR OWN (MIX-AND-MATCH):

- root beer
- vanilla
- lychee
- peach
- lemon
- lime
- orange
- cherry
- ginger
- grape
- strawberry
- hibiscus
- watermelon
- grapefruit
- ube
- pineapple
- raspberry
- mango

like it sour?
add acid phosphate

like it creamier?
make it "dirty"

make it a float - add vanilla ice cream +3



SUNDAES 8.95

MIDNIGHT COOKIE PARADE

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

ALL AMERICAN gfa

chocolate shell, whipped cream, sprinkles, cherry

PEANUT BUTTER PRETZEL

pretzel pieces, chocolate shell, peanut butter, sea salt, whipped cream, cherry



Bubbly COCKTAILS 11.95

Light and Refreshing

IMPERIAL TONIC

rhubarb gin, strawberry, lemon, Social's tonic

DAYDREAM

tequila, strawberry-watermelon soda, lime

MISS TANG

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

BLACKBIRD

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

ORCHARD ECLIPSE SANGRIA

red blend, rose, blood orange liqueur, pomegranate, oj, cinnamon

GIN DALY

earl grey infused gin, lemon, sugar, soda

HUCKLEBERRY ROSE

huckleberry vodka, aperitivo rosato, lemon, ginger beer



FROZÉ (pictured)

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

SATURDAYS "FROZE ALL DAY" only 8.95

WINTER IN MOSCOW

vodka, lime, ginger syrup, bitters (moscow mule slushy)

SLUSHY COCKTAIL

ask your server about today's delicious flavor

FROZONE 10.95

Frozen Slushies

TIA'S TODDY (pictured)

mezcal, ancho reyes, oj, cinnamon, chamomile

BARREL & BEAN

spiced rum, amaretto, espresso, cold cream

HARVEST MOON HOT CIDER

vodka, cranberry, cinnamon, hot cider

HOT DRINKS 9.95

Warm the Soul



MUMBAI MIST

earl grey infused gin, cardamomo, vanilla, oat milk

CURA VERA

monkey 47 gin, aloe vera liqueur, mint, apple, lemon

ABSINTHE APPLE

vodka, apple, lemon, absinthe

CITY OF GOLD

cacao infused rye, ancho reyes, dolin rossi, chocolate bitters

MUSE OF THE DESERT (pictured)

tequila, pear liqueur, cranberry, rosemary, lime, bitters

ROSEMARY'S BERRY (pictured)

vodka, blackberry liqueur, pear liqueur, lemon, rosemary, glitter

ELIXIRS 12.95

Hint of Vitality



COLD BREW MARTINI

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

ESPRESSO OLD FASHIONED

bourbon, shot espresso, simple syrup, chocolate bitters, oj

INTERNATIONAL WATERS

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

SOUTH FOR WINTER (pictured)

mezcal, serrano tequila, pama, agave, lime

BLACK SAILS (pictured)

dark rum, averna, espresso, chocolate bitters

HEARTH & HUSK

bourbon, nixta (corn liqueur), sugar, oat milk, chocolate flakes

SIPPERS 12.95

Complex Flavors

Handcrafted

ALCOHOL-FREE COCKTAILS 8.95



APPLE'S AURA N/A
apple, ginger, lemon, soda

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

THE DRY CIDER N/A
hot apple cider, cinnamon, lemon

ROTATING MOCKTAIL
ask your server!

\$4 ADD A
Well Shot

Wine



SPARKLING

Sparkling Rosé, La Bella, IT 10/36
Brut, Paul Chevalier, FR 9/32

ROSÉ

Rosé, La Vieille Ferme, 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, Alexander Valley, CA 13/48
Cabernet Sauv, Angeline, CA 11/40

BEER



ON TAP

Old Aggie - New Belgium 5.50
Bud Light - Anheuser-Busch 5.95
Modelo - Grupo Modelo 5.95



ROTATING ON TAP 7.50

Check out our HUGE
selection of rotating
local beers. Ask your
server or scan QR

CANS & BOTTLES

Coors Light - Molson Coors 5.95
Michelob Ultra - Anheuser-Busch 5.95
RKYMTN Prickly Pear & Guava 6.50
RKYMTN Mango & Grapefruit 6.50
High Noon Lime (plus other flavors) 5.95
NA Run Wild IPA - Athletic Brewing 5.95
NA Upside Golden Ale - Athletic 5.95

Classic FAVORITES



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

BERRY BOURBON PORK CHOP gf
12oz bone-in pork chop, seasonal berry bourbon sauce with
mashed sweet potatoes and seasonal vegetables 26.95

MONTE CRISTO

shaved country ham, white cheddar on french toast,
deep fried, with powdered sugar & jam 17.95

NOT YOUR G-MA'S CHICKEN POT PIE

house chicken pot pie topped with a croissant 18.95

MAC & CHEESE (choose one) cup 8 / bowl 16

1 **signature buffalo**: white cheddar, blue cheese, green onions,
buffalo hot sauce, cheese sauce, jalapeño crisps

2 **smoked gouda bacon**: white cheddar, smoked gouda, green
chili, crispy shallots, bacon bits

3 **classic home-style**: white cheddar & blue cheese

- add chicken +6.95, pulled pork or steak* +7.95



Sides...

KETTLE CHIPS	3.00	SIDE SALAD	5.95
TORTILLA CHIPS	3.00	SWEET POTATO FRIES	5.95
BACON	4.00	MASHED SWEET POTATOES	5.95
TATER TOTS	4.95	SEASONAL VEGGIES	5.95
STRING OR STEAK FRIES	4.95	MAC & CHEESE cup	8.00



Hearty BURGERS

UNION BURGER gfa

double angus patties, american cheese, butter lettuce, tomato-shallot relish, toasted brioche bun, side string fries with fry sauce 17.95
- bacon +4, egg*+3

NEW MEXICO BURGER gfa

double angus patties, cheese blend, taco seasoning, red onion, spicy green chili smother, jalapeño crisps, 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, side string fries with fry sauce 19.95

PATTY MELT gfa

single angus patty, swiss cheese, bacon, sautéed onions & mushrooms, serrano aioli, on toasted sourdough, side string fries with fry sauce 17.95

POPPIN' BURGER! gfa

double angus patties, pickled serranos, raspberry cream cheese, toasted brioche bun, side string fries with fry sauce 18.95

ADD A HOT CUP OF
Tomato Bisque

SANDWICHES

THE BUCKTOWN

fried, spicy-hot chicken, house pickles, shredded lettuce, tomato-shallot relish, ranch dressing, brioche bun, side string fries with fry sauce 18.95

UNION CLUB gfa

sliced roasted turkey, country ham, bacon, swiss cheese, tomato-shallot relish, mayo, shredded lettuce, 3-pieces toasted sourdough, side kettle chips 17.95

THE CUBANO gfa

12-hour braised pork shoulder, country ham, swiss cheese, house mustard & pickles, pressed hoagie, side string fries with fry sauce 18.95

STEAK SANDWICH gfa

grilled steak*, swiss cheese, sautéed bell peppers and onions, fresh mixed greens, chimichurri butter, balsamic glaze, toasted ciabatta roll, side salad with ranch dressing 19.95

MICHELANGELO'S CHICKEN SANDWICH gfa

marinated & grilled chicken breast, swiss cheese, bacon, spinach dip, sauteed onions, bell peppers, and mushrooms, balsamic glaze, toasted ciabatta roll, side salad with greek dressing 17.95



KEEPIN' IT VEGAN

TOFU BÁNH MÌ vegan

soy & lime marinated tofu, sriracha mayo, cilantro, slaw, pickled serranos, toasted hoagie with sweet potato fries 18.95

BUFFALO TOFU TACOS vegan, gfa

flour or corn tortillas, fried buffalo tofu, slaw, red onions, green onions, and cilantro lime ranch 15.95

BANGIN' CAULIFLOWER vegan, gfa

fried cauliflower tossed in bang bang sauce and served on a bed of basmati rice with slaw and green onions 17.95

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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, breakfast potatoes, bacon, flour tortilla topped with spicy green chili, side of sour cream 14.95 - add avocado +3 add bacon +4

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

MONTE CRISTO

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

TOFU SCRAMBLE vegan gfa

tofu sautéed with seasonal veggies served with potatoes, avocado, and sourdough toast 14.95

B.L.T. WITH E.*

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

BRUNCH BOWL* gfa

two fried eggs your style on top of potato hash, bell pepper & onion, yellow cheddar, and bacon bits 14.95 sub tater tots +3, add green chili or gravy +3

SMOTHERED TATER BOWL* gf

tater tots smothered in sausage gravy, one egg your style, cheddar cheese 14.95 - add another egg +3, bacon bits +2

THE SWEET NANA POWER BOWL gf

chilled whipped sweet potato and banana base topped with plain greek yogurt, sweet chia seed sauce, blueberries, pecans, honey drizzle 13.95

MEDITERRANEAN AVOCADO TOAST* gfa

garlic hummus spread, two eggs your style, feta, avocado, mixed greens, tomato relish, 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 -or- jalapeño garlic vodka -or- archetype distilling smoked 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 11.25

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

COFFEE & CO



DRIP COFFEE	3.95
NITRO COLD BREW	5.25
HOT TEA	3.95
HOT COCOA	4.95
HOT CIDER	4.95

DOUBLE ESPRESSO	4.95
AMERICANO	4.95
OREGON CHAI	4.95
CAPPUCINO	4.95
LATTE	4.95

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



YIN & YANG

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

AFFOGATO

scoop of vanilla ice cream drowned in espresso with biscotti 8.95



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

IF YOU GIVE A MOUSSE A COOKIE gfa

rotating cookie and mousse dip 8.95

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

NEW YORK STYLE CHEESECAKE

new york style cheesecake topped with seasonal cobbler sauce 7.95