

UNION

bar & soda fountain



LET THE FUN BEGIN

ELIXIRS

SPA DAY	11.25
gin, elderflower, lime, mint, cucumber, soda	
BLUE-JITO	10.95
rum, blueberry, lemon, basil	
WHAT'S UP, DOC?	11.95
vodka, carrot, peach, maple, lemon, fresh ground pepper	
WISDOM OF THE SAGES	11.25
rye whiskey, sage, lemon, orange, bitters	
SPRITZ OF LIFE	10.25
vodka, pear, pama, lemon, rosemary	

BUBBLES

DONT CALL ME SHIRLEY	10.25
vodka, ginger liqueur, hibiscus, lemon	
IMPERIAL TONIC	12.25
rhubarb & ginger gin, strawberry, lemon, Social's housemade tonic	
SUNSHINE DAYDREAM	9.50
tequila, strawberry-watermelon soda, lime	
PORCH SLING	9.95
bourbon, hibiscus, fresh lemon, black iced tea, mint	
MISS TANG	11.25
gin, honey, fresh lemon & grapefruit, ginger liqueur, sparkling wine	
BLACKBIRD	10.95
smoky mezcal, fresh lime, blackberry liqueur, ginger beer, rosemary	
HUCKLEBERRY ROSE	10.50
huckleberry vodka, lemon, ginger beer, aperitivo rosato	
SUMMER SANGRIA	10.95
pinot grigio, vodka, pineapple, passionfruit, & mango	

HIGH SPIRITS

COMFORTABLY RUM	10.95
spiced & white rum, mango, coconut milk, pineapple, orange	
SERRANO MISS JACKSON	10.25
spicy serrano tequila, pineapple-cilantro syrup, lime	
FLOR DE FUEGO	11.25
smoky mezcal, dragon fruit, bianco vermouth, orange	
THE NEW OLDY	12.25
breckenridge bourbon, bitters, sugar, orange zest, cherry	
INTERNATIONAL WATERS	11.95
pisco, junmai sake, raspberry, lychee, lemon, aquafaba	

FRO-ZONE

FROZÉ	10.50
union original recipe mix: strawberry & peach, lemon, rosé wine, icy magic	
PALOMA SLUSHY	10.50
tequila, grapefruit, lime, deliciousness!	
SLUSHY COCKTAIL	10.50
ask your server about today's delicious flavor!	

OVER THE COUNTER

handcrafted alcohol-free cocktails	
ROSE AMONG THORNS	9.25
seedlip garden non-alcoholic spirit, rose water, raspberry, lime	
DREAMSICLE	9.25
seedlip grove non-alcoholic spirit, vanilla, orange, coconut cream	
SUN BEAM SPRITZER	6.25
fresh grapefruit & lemon, agave, acid phosphate, soda	

BARKEEP'S CHOICE

Ask about today's special cocktail

BEER & OTHER CRAFTS

ON DRAFT	
Pear Cider – Stem Ciders	6.50
Old Aggie Lager – New Belgium	4.50
Pilsner – Verboten	6.50
Sippin' Perky – Odell	7.50
Vienna Lager – Zwei	7.50
Irish Red – Maxline	6.50
Juicy Bits Hazy IPA – Weldwerks	7.50
Space Ghost IPA – Equinox Brewing	6.50
Sad Panda Coffee Stout – H & D	7.50
Electric Mayhem Hefeweizen – H & D	7.50
Dominga Mimosa Sour – New Belgium	7.50
IPA Rotating	7.50
Peach Rambler – Odell	6.50
Sour Rotating	8.50
Local Rotating	7.50
CANS & BOTTLES	
Bud Light	4.50
Modelo Especial	5.50
Juicy Haze IPA – New Belgium	6.50
Rotating Hard Soda – High Noon	5.50
NA Run Wild IPA – Athletic Brewing	5.50
NA Upside Dawn Golden Ale – Athletic Brewing	5.50

WINE

SPARKLING	
Sparkling Rosé, Segura Viudas, SP	9 / 32
Brut, Segura Viudas, SP	8 / 28
ROSÉ & WHITE	
Rosé, La Vieille Ferme, FR	9 / 32
Riesling, Urban, GER	9 / 32
Pinot Grigio, Spinelli, IT	9 / 32
Sauvignon Blanc, Murphy Goode, CA	10 / 36
Chardonnay, Nielson, CA	10 / 36
RED	
Pinot Noir, La Petite Perrière, FR	9 / 32
Malbec, Piattelli, ARG	11 / 40
Red Blend, Troublemaker, CA	12 / 44
Cabernet Sauvignon, Angeline, CA	10 / 36

HAPPY HOUR (M-F, 3-6pm)

DRINKS	
Summer Sangria	6.95
Sunshine Daydream	5.95
Porch Sling	6.95
Old Aggie	3.95
Stem Pear Cider (gf)	4.95
Equinox Space Ghost IPA	4.95
House Red/White/Sparkling	6.95
SNACKS	
Quesadillas – chicken/veg/cheese	8.95
Green Chili Cheese Fries	6.95
Hummus Bowl gf, vegan	7.95
Grilled Cheese Dippers gfa	7.95
Pretzel Bites	4.95
Sweet Potato Fries gfa	5.95
String Fries w/fry sauce	4.95

SODA FOUNTAIN

SHAKES & MALTS	9.95
vanilla, chocolate, strawberry, coffee, salted caramel, cookies & cream, peanut butter, chocolate	
SPARKLING SODAS	4.95
root beer, vanilla, peach, cola, lemon, lime, orange, cherry, ginger, strawberry, hibiscus, watermelon, grape, grapefruit, pineapple, raspberry, acid phosphate, *new: buttermilk	
– MAKE IT A FLOAT! \$3	
EGG CREAMS (half & half, syrup, soda)	5.95
chocolate, vanilla, maple	

SPIRITED SHAKES

WHITE LIGHTNING	12.25
bourbon, caramel, sea salt	
THE PEANUT GALLERY	12.25
peanut butter liqueur, bourbon, chocolate, peanut butter	
STRAWBERRY FIELDS	11.95
vodka, strawberry liqueur, strawberry puree	
BANANAS FROSTER	11.95
spiced rum, banana liqueur	
RICKETY CRICKET	11.95
crème de menthe, crème de cacao	
FEATURED SHAKE	11.95
– ask your server about today's delicious flavor!	

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
OREGANO CHAI	4.95
CAPPUCINO	4.95
LATTE	4.95
DELIGHTFUL ADDS	
biscotti \$3.50, spike it! (irish cream, coffee liqueur, amaretto, mint liqueur, or bourbon) \$6	
AFFOGATO	8.95
scoop of vanilla ice cream drowned in espresso with homemade biscotti	
COLD BREW MARTINI	11.95
vodka, mr. black coffee liqueur, cold brew coffee, turbinado, aquafaba	
I NEED SOME HONEY	10.95
vodka, honey, cold brew coffee, blackberry, vanilla, almond milk	

CURRENT MOOD:

\$7

Enjoy any WELL DRINK

and keep the color-changing, mood cup*.

*Any well spirit and a mixer: Whiskey Ginger, Gin & Tonic, Vodka Soda, to name a few.

Limited-time promotion. While supplies last.



SNACKS

GREEN CHILI CHEESE FRIES	9.95
string fries, green chili sauce, cheese sauce – pork or brisket \$5.95, bacon \$2.50	
HUMMUS BOWL vegan gf	10.95
house-made hummus, assorted veggies, cauli-crust	
GRILLED CHEESE DIPPERS gfa	10.95
toasted challah bread, melted white cheddar & gruyère, cup of tomato bisque – bacon \$2.50	
CAULIFLOWER CRISPERS gfa	9.95
seasoned crispy cauliflower bites, spicy ranch, scallions	
TOMATO BISQUE gf cup/bowl	5 / 9
GREEN CHILI vegan gf cup/bowl	5 / 9
– pork or brisket \$5.95	
PRETZEL BITES	7.95
served with house cheese sauce	
MAC & CHEESE cup/bowl	7 / 12
home-style 4-cheese (cheddar, gruyère, blue, & asiago) – chicken \$6.95, pulled pork or brisket \$5.95	

SALADS

COWBOY QUINOA SALAD	10.95 / 14.95
vegan gf	
mixed greens, a blend of quinoa, corn, beans, & cilantro, avocado, apple cider vinaigrette – grilled chicken \$6.95, steak \$8.45	
JEFFERSON ST. COBB gf	14.25 / 18.25
crisp romaine, marinated chicken breast, tomato, avocado, blue cheese crumbles, pecanwood smoked bacon, ranch	
STEAK SALAD* gf	16.25 / 19.25
mixed greens, flat iron steak, pecans, crispy fried shallots, blue cheese crumbles, strawberry-balsamic vinaigrette	
THE AVIATOR gfa	11.25 / 15.25
crisp romaine, pecanwood smoked bacon, asiago cheese, house caesar dressing, croutons – grilled chicken \$6.95, steak \$8.45	

SANDWICHES

GRILLED CHICKEN PESTO SANDWICH gfa	15.95
marinated & grilled chicken breast, provolone, pesto, cream cheese, tomatoes, toasted hoagie, side salad with ranch – bacon \$2.50	
BRISKET SANDWICH gfa	17.25
12-hour house-braised beef brisket, provolone, horseradish crema, carolina slaw, toasted hoagie, string fries w/ fry sauce	
UNION CLUB gfa	17.25
sliced roasted turkey, country ham, bacon, swiss, tomato-shallot relish, mayo, shredded lettuce, 3-pieces toasted sourdough, served w/ crazy kettle chips	
TORPEDO MELT gfa	15.25
house tuna salad, white cheddar & gruyère, lettuce, toasted sourdough, sweet potato fries w/ fry sauce	
UNION BURGER* gfa	16.95
double angus patties, american cheese, butter lettuce, tomato-shallot relish, toasted brioche bun, string fries w/ fry sauce – egg \$1.50, bacon \$2.50, avocado \$3	
THE BUCKTOWN	16.95
fried, spicy-hot chicken, house pickles, shredded lettuce, tomato-shallot relish, ranch dressing, brioche bun, string fries w/ fry sauce	
THE CUBANO	16.95
12-hour house-braised pork shoulder, country ham, swiss cheese, house mustard & pickles, pressed hoagie, string fries w/ fry sauce	

SPECIALTIES (All Day)

CHILI-N-CHIPS vegan gfa	15.95
black bean chili, "sour-cream", avocado, & cilantro with house-made tortilla chips	
MADAME*	15.95
shaved country ham, fried egg, béchamel, white cheddar & gruyère, toasted challah bread	
OLYMPUS BOWL gfa	14.95
red lentil falafel, feta cheese, tzatziki, roasted vegetables, served on grilled naan with lemon oil dressed romaine	
TOFU BÁNH MÍ vegan	14.95
soy & lime marinated tofu, vegan sriracha mayo, cilantro, pickled veg, toasted hoagie w/ sweet potato fries	
MONTE CRISTO	15.95
shaved country ham, white cheddar, & gruyère on french toast – deep fried, w/ powdered sugar & jam	

ENTRÉES (2pm-10pm)

PEACHY PORK CHOP gf	22.95
8oz bone-in pork chop, old elk bourbon braised peach compote, rosemary, balsamic drizzle, mashed potatoes, lemon-butter asparagus	
PESTO ALFREDO PASTA	16.25
cavatappi pasta, sautéed mushrooms, & fresh tomatoes with house made pesto alfredo sauce – grilled chicken \$6.95 -or- steak \$8.45	
BEEF MANHATTAN gfa	18.95
braised beef brisket and whipped potatoes piled atop thick toast, smothered in savory brown gravy – roasted vegetables \$4.25	
QUINOA STUFFED PEPPER vegan gf	14.95
roasted red bell pepper stuffed with our cowboy-quinoa mix, served on a bed of grilled kale, & drizzled with cajun remoulade	
PACIFIC PORK TOSTADAS gfa	18.25
12-hour house-braised pork shoulder, slaw, white cheddar & gruyère, & fried avocado atop crispy corn tortillas with a bacon-pineapple sriracha drizzle	
TOFU SAUTÉED vegan gfa	16.25
diced & sautéed tofu, slaw, & fresh avocado atop crispy corn tortillas with "sour cream" & pineapple chili drizzles	

SIDE ORDERS (All Day)

STRING FRIES	6.25
crispy golden fries, fry sauce	
SWEET POTATO FRIES gfa	7.25
sea salt, fry sauce	
MASHED POTATOES W/ GRAVY gf	4.25
ROASTED VEGGIES gf	4.25
BRAISED GREENS gf	4.95
KRAZY KETTLE CHIPS gf	4.95
house green chili cheese dusted	

DAILY SPECIALS

MONDAY – CAJUN FISH TACOS	15.95
cod fillet seared with cajun spice, cilantro-lime slaw, avocado crema, and cajun remoulade	
TUESDAY – PATTY MELT	15.95
single angus patty, swiss cheese, bacon, sautéed onions & mushrooms, sriracha mayo, on toasted sourdough, string fries w/ fry sauce	
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!	6/GLASS
FRIDAY – FISH-N-CHIPS	15.95
hand battered cod, crispy steak fries	
SATURDAY – FROZÉ ALL DAY	8.50
UNION original recipe frozé. all. day. yay.	
SUNDAY – BLOODY MARY	FREE*
1 FREE bloody mary with purchase of breakfast, sandwich, salad, or specialty (until 2pm)	

UNION Bakery

RED VELVET gf by the slice \$8.25

whole cake by order small \$58, large \$88

