



ELIXIRS

ROSEMARY & CHILL	10.95
gin, pear, rosemary, lime, acid phosphate	
BLOOD OF THE MOON	10.95
gin, blood orange, beet puree, honey, lime	
A HOLISTIC APPROACH	11.25
tequila, ginger liqueur, turmeric, honey, lemon, soda	
SOUTH FOR WINTER	12.75
smoky mezcal, spicy serrano tequila, pomegranate liqueur, agave, lime	

BUBBLES

IMPERIAL TONIC	12.25
rhubarb & ginger gin, strawberry, lemon, Social's housemade tonic	
SUNSHINE DAYDREAM	9.95
tequila, strawberry-watermelon soda, lime	
PORCH SLING	9.95
bourbon, hibiscus, lemon, black iced tea, mint	
MISS TANG	11.25
gin, honey, lemon, grapefruit, ginger, sparkling wine	
BLACKBIRD	11.25
smoky mezcal, blackberry liqueur, lime, ginger beer, rosemary	
HUCKLEBERRY ROSE	10.95
huckleberry vodka, aperitivo rosato, lemon, ginger beer	
ORCHARD SANGRIA	10.95
red wine, apple liqueur, cranberry, orange, cinnamon, bitters	

HIGH SPIRITS

THE NEW OLDY	12.25
buffalo trace bourbon, bitters, sugar, orange zest, cherry	
SWIZZLE ME TIMBERS	11.95
dark rum, white rum, aperitif, pineapple, oj, turbo, bitters	
COLD BREW MARTINI	11.95
vodka, coffee liqueur, cold brew coffee, turbinado, aquafaba	
UBE BAE	11.25
vodka, ube, cocchi americano, lemon, plum bitters	
GENTLEMEN'S AGREEMENT	12.25
bourbon, averna amaro, ancho reyes, turbo, bitters	

SOME LIKE IT HOT

ALRIGHT ALRIGHT AL-RYED	10.95
rye whiskey, allspice dram, turbo, lemon, hot water	
BUTTER ME UP	10.95
spiced rum, white rum, butterbeer, hot oat milk, chocolate bitters, whipped cream	
HOTSY TOTS	10.95
vodka, cranberry, cinnamon, hot apple cider	

UNION

bar & soda fountain

BARKEEP'S CHOICE

Ask about today's special cocktail

BEER & OTHER CRAFTS

Old Aggie Lager 4.7% – New Belgium	5.50
Pilsner 5.1% – Swei	6.50
Pear Cider 5.3% – Stem Ciders	6.95
Drumroll Hazy Pale Ale 5.3% – Odell	6.95
1554 Dark Ale 6% - New Belgium	6.50
Irish Red 6% – Maxline	6.95
Dominga Mimosa Sour 6% – New Belgium	7.95
Horse & Dragon Seasonal	7.95
Space Ghost IPA 6.4% – Equinox	6.95
Juicy Bits Hazy IPA 6.7% – Weldwerks	7.95
Big Sippin' Sour 8% – Odell	8.50
IPA Rotating	7.50
Cider Rotating	7.50
Sour Rotating	8.50
Seasonal Rotating	7.50

CANS & BOTTLES	
Bud Light	4.95
Modelo Especial	5.95
Lime Hard Soda – High Noon	5.95
Rotating Hard Soda – High Noon	5.95
NA Run Wild IPA – Athletic Brewing	5.95
NA Upside Dawn Golden Ale – Athletic Brewing	5.95

WINE	
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

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
CAPPUCCINO	4.95
LATTE	4.95
HOMEMADE HOT COCOA	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	
I NEED SOME HONEY	10.95
vodka, cold brew coffee, honey, blackberry, vanilla, almond milk	

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

SPIRITED SHAKES	
MILK & COOKIES	12.25
vanilla liqueur, cognac, oreo cums	
CAFÉ DIEM	12.25
spiced rum, cold brew coffee, caramel	
RICKETY CRICKET	12.25
creme de menthe, creme de cacao	
WHITE LIGHTNING	12.95
bourbon, caramel, sea salt	
THE PEANUT GALLERY	12.95
peanut butter liqueur, bourbon, chocolate, peanut butter	
FEATURED SHAKE	12.25
– ask your server about today's delicious flavor!	

FRO-ZONE	
FROZÉ	10.50
union original recipe mix: strawberry & peach, lemon, rosé wine, icy magic	
DREAM A LITTLE DREAM	10.50
vodka, orange, vanilla, lemon, cold cream	
SLUSHY COCKTAIL	10.50
ask your server about today's delicious flavor!	

OVER THE COUNTER	
handcrafted alcohol-free cocktails	
DREAMCICLE	9.50
seedlip grove, oj, orange & vanilla syrup	
SPIRITED AWAY	9.50
three spirit social elixir, ginger beer, honey, lemon	
SINLESS	9.50
seedlip grove, aperitif, lemon, tonic	

BRUNCH DRINKS	
BREAKFAST AT TIFFANY'S	11.95
blood orange bourbon, elderflower, amaretto, OJ, sparkling wine	
SCREWMOSA	11.25
vodka, sparkling wine w/ your choice of orange juice, grapefruit juice, pineapple juice or cranberry-lime juice	
WORK FROM HOME	9.95
new bel. dominga mimosa sour, blood orange liqueur, oj	
MIMOSA	9.95
sparkling wine w/ your choice of orange juice, grapefruit juice, cranberry juice, or pineapple juice	
HOUSE BLOODY MARY	10.95
– sub honey dll vodka –or– habañero garlic vodka \$2	

STARTERS	
CAULIFLOWER CRISPERS gfa	11.50
seasoned crispy cauliflower bites, spicy ranch, scallions	
GRILLED CHEESE DIPPERS gfa	12.50
toasted challah bread, melted white cheddar & gruyère, cup of tomato bisque	
– bacon \$2.95	
PRETZEL BITES	8.95
served with house cheese sauce	
GREEN CHILI CHEESE FRIES	9.95
string fries, spicy green chili, cheese sauce, scallions	
– pork or brisket \$5.95, bacon \$2.95	
SPINACH ARTICHOKE DIP gfa	11.95
house-made, served with fried pasta sticks, carrots, and baby bell peppers	
CHILI-N-CHIPS vegan gfa	10.95
black bean chili, vegan sour cream, avocado, and cilantro with house-made tortilla chips	
– make it a bowl! \$5	

SOUPS & SALADS	
TOMATO BISQUE gf cup/bowl	6 / 10
GREEN CHILI SOUP gfa cup/bowl	6 / 10
– pork or brisket \$5.95	
JEFFERSON ST. COBB gf	14.25 / 18.25
crisp romaine, marinated chicken breast, tomato, avocado blue cheese crumbles, bacon bits, ranch	
HARVEST SALAD DRESSING	10.95 / 14.95
mixed greens, sweet potato, apples, pecans, seasoned grilled onion, cinnamon apple vinaigrette	
STEAK SALAD* gfa	16.25 / 19.25
mixed greens, grilled sirloin steak, pecans, seasonal fruit, crispy shallots, blue cheese, blueberry-balsamic vinaigrette	
AVIATOR SALAD gfa	11.25 / 15.25
crisp romaine, bacon bits, asiago cheese, house caesar dressing, croutons	
– grilled chicken \$6.95, steak \$8.45	

BRUNCH (Open-2pm)	
UNION PLATE* gfa	13.50
two fried eggs with potatoes, apple-wood smoked bacon (or sausage), and sourdough toast	
– sub french toast \$3	
BROWN BOWL gfa	14.95
two fried eggs on top of potato hash, bell pepper & onion, yellow cheddar, and your choice of: bacon bits or sausage crumbles	
– smoother-ill green chili –or– sausage gravy \$3, add avocado \$3	
GREEN CHILI BREAKFAST BURRITO	14.95
eggs, cheddar, breakfast potatoes, bacon, flour tortilla topped with spicy green chili, side of sour cream	
– add avocado \$3	
BIG 'OL BISCUIT & GRAVY*	13.95
fluffy buttermilk biscuit topped with southern sausage gravy and two fried eggs	
B.L.T. WITH E. *	14.95
millionaires candied bacon, lettuce, tomato relish, with a fried egg, avocado, and honey mustard, served on a croissant, side potato hash	
TOFU SCRAMBLE vegan gfa	13.50
tofu sautéed with seasonal veggies served with potatoes, avocado, and sourdough toast	
FRENCH TOAST gfa	11.95
two slices challah bread with powdered sugar, with your choice of dessert delight: nutella drizzle & chocolate chips –or– strawberry: fresh sliced & drizzled puree	

BURGERS

UNION BURGER* gfa	17.95
double angus patties, american cheese, butter lettuce, tomato-shallot relish, toasted brioche bun, string fries w/ fry sauce	
– egg \$1.95, bacon \$2.95, avocado \$3	
BUCKIN' BLUE gfa	19.95
double angus patties, bucktown spice, blue cheese, bacon bits, sautéed mushrooms & onions, toasted brioche bun, string fries w/ fry sauce	
NEW MEXICO BURGER gfa	18.95
double angus patties, cheese blend, taco seasoning, red onion, spicy green chili smother, tortilla strips, toasted brioche bun, side tortilla chips	
POPPIN' BURGER! gfa	18.95
double angus patties, pickled serranos, yellow cheddar & cream cheese, toasted brioche bun, string fries w/ fry sauce	
PATTY MELT gfa	17.95
singled angus patty, swiss cheese, bacon, sautéed onions & mushrooms, serrano aioli, on toasted sourdough, string fries w/ fry sauce	

SANDWICHES

MICHELANGELO'S CHICKEN gfa	19.95
grilled chicken, spinach-artichoke spread, bacon, provolone, mushroom, bell pepper, onion, and balsamic on toasted sourdough served w/ side salad & greek dressing	
TORPEDO MELTS gfa	16.95
tuna salad, white cheddar & gruyère, lettuce, toasted sourdough, sweet potato fries w/ fry sauce	
BEEF DIP gfa	18.95
slow braised beef brisket, swiss cheese, red onion, sautéed mushrooms, crispy shallots, horseradish-crema, toasted hoagie, au jus dip, string fries w/ fry sauce	
UNION CLUB gfa	17.95
sliced roasted turkey, country ham, bacon, swiss, tomato-shallot relish, mayo, shredded lettuce, 3-pieces toasted sourdough, served w/ kettle chips	
THE BUCKTOWN	18.95
fried, spicy-hot chicken, house pickles, shredded lettuce, tomato-shallot relish, ranch dressing, brioche bun, string fries w/ fry sauce	
THE CUBANO gfa	18.95
12-hour braised pork shoulder, country ham, swiss cheese, house mustard & pickles, pressed hoagie, string fries w/ fry sauce	

ADD ONS

STRING FRIES	6.95
crispy golden fries, fry sauce	
SWEET POTATO FRIES gfa	7.95
sea salt, fry sauce	
ROASTED VEGGIES gf	4.95
MASHED POTATOES w/ GRAVY gf	4.95
SIDECAR SALAD gfa	4.95
crisp romaine, cucumbers, diced tomatoes, croutons, ranch	
KETTLE CHIPS gf	4.25

BRUNCH SIDES (Open-2pm)

STANDARDS	3.95
choose: eggs* (2), bacon (3), sausage, potato hash, or sausage gravy	
MILLIONAIRES CANDIED BACON (4)	6.95
TOAST gfa	2.95
HOUSE-MADE BISCUIT w/jam	4.95
COFFEE CRUMB MUFFIN	4.95

HAPPY HOUR

DRINKS	
Orchard Sangria	7.95
Sunshine Daydream	6.50
Porch Sling	6.95
Old Aggie	4.50
Stem Cider (gf)	5.50
Equinox Space Ghost IPA	5.50
Horse Red/White/Sparkling	7.50
SNACKS	
Quesadillas - cheese	8.95
–add veg \$3 –or– chicken \$5	
Green Chili Cheese Fries	7.95
Spinach Artichoke Dip gfa	8.95
Grilled Cheese Dippers gfa	8.95
Pretzel Bites	5.95
Sweet Potato Fries gfa	5.95
String Fries w/fry sauce	4.95

DAILY SPECIALS

MONDAY – CAJUN FISH TACOS gfa	17.95
cod fillet seared with cajun spice, cilantro-lime slaw, avocado crema, and cajun remoulade	
TUESDAY – SLOW COUNTRY gfa	17.95
over-night braised pulled pork, bbq sauce, slaw, and fried shallots on a toasted brioche bun with steak fries	
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	17.95
old battered cod, tartar, and coleslaw with steak fries	
SATURDAY – FROZÉ ALL DAY	8.50
UNION original recipe frozé. discounted all day. yay!	
SUNDAY – MIMOSA	FREE*
1 FREE mimosa with purchase of breakfast, sandwich, salad, or specialty (until 2pm)	

SPECIALTIES

NOT YOUR G-MA'S CHICKEN POT PIE	17.95
roasted chicken, carrots, peas, onion, herbed cream sauce, buttery croissant top	
MADAME*	17.95
shaved country ham, fried egg, béchamel, white cheddar & gruyère, toasted challah bread	
MONTE CRISTO	17.95
shaved country ham, white cheddar & gruyère on french toast - deep fried, w/ powdered sugar & jam	
OLYMPUS BOWL gfa	17.95
chickpea falafel, feta, tzatziki, roasted vegetables, romaine, and greek dressing served with grilled naan	
TOFU BÁNH MÍ vegan	17.95
soy & lime marinated tofu, sriracha mayo, cilantro, slaw, pickled serranos, toasted hoagie w/ sweet potato fries	
MAC & CHEESE cup/bowl	7 / 13
home-style 3-cheese (cheddar, gruyère, & blue)	
– chicken \$6.95, pulled pork or brisket \$5.95	

ENTRÉES (2pm-Close)

INTO THE WOODS PORK CHOP	24.95
8oz bone-in pork chop, a creamy mushroom, sage, & white-wine forestiere sauce, and mashed potatoes with roasted vegetables	
PASTA BOLOGNESE	19.25
rotini pasta with a hearty red bolognese sauce and asiago cheese	
– add roasted vegetables \$4.25	
BEEF MANHATTAN gfa	22.95
slow braised beef brisket and mashed potatoes piled atop thick toast, smothered in savory brown gravy	
– add roasted vegetables \$4.25	
SAMOSATA BOWL vegan gfa	16.95
spicy basmati rice, peas, carrots, onions, green curry potato sauce, crispy strips, cilantro, and a coconut cream drizzle	

DESSERTS

RED VELVET CAKE gf	8.95
moist ruby colored red butter cake with a hint of chocolate and a heavenly cream cheese icing	
BLACK FOREST CAKE	8.95
black chocolate cake, cherry sauce, chantilly cream, wrapped in chocolate mousse and ganache	
WHITE CHOCOLATE CHEESECAKE	8.95
white chocolate cheesecake swirled with seasonal fruit on a chocolate crust	
FEATURED VEGAN CAKE	8.25
you would never guess it's vegan! delicious rotating & seasonal flavors. ask your server!	
FRESH BAKED COBBLER	8.25
seasonal fruit & spices, crumble topping, scoop of vanilla ice cream	

SUNDAES

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

gfa = Gluten Free Available, inform staff.

Gluten may exist in small amounts as we are not a gluten-free facility.

* 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.

