



BUBBLES

IMPERIAL TONIC rhubarb & ginger gin, strawberry, lemon, Social's housemade tonic	11.25
SUNSHINE DAYDREAM tequila, strawberry-watermelon soda, lime	9.50
HUCKLEBERRY ROSE huckleberry vodka, lemon, ginger beer, aperitivo rosato	9.95
BLACKBIRD smoky mezcal, fresh lime, blackberry liqueur, ginger beer, sea salt, orange zest	10.95
MISS TANG gin, honey, fresh lemon & grapefruit, ginger liqueur, sparkling wine, orange zest	10.25
PORCH SLING	9.95
NOT MY RICKY gin, lime, honey, ginger soda, acid phosphate	9.95

PATIO PLEASERS

SPA DAY green house gin, elderflower, lime, mint, cucumber, soda	11.25
FRUIT COCKTAIL vodka, aperol, dry curacao, orgeat, pineapple, turbinado, lime	9.95
COMFORTABLY RUM spiced & white rum, mango, coconut milk, pineapple, orange	10.25
SUN KISSED SANGRIA reisling, apple liqueur, limoncello, lemon, green apple	10.95

SIPPERS

THE NEW OLDY breckenridge bourbon, bitters, sugar, orange, cherry	11.25
SERRANO MISS JACKSON spicy serrano tequila, pineapple-cilantro syrup, lime	9.95
DETOX RETOX coconut rum, aloe vera liqueur, lime, matcha	10.95
INTERNATIONAL WATERS gin, junmai sake, raspberry, lychee, lemon, aquafaba	10.95
HEAD WEST rye whiskey, peach, mint, lemon	11.25

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

DRINKS	
Sun Kissed Sangria	6.50
Sunshine Daydream	5.50
Porch Sling	6.50
Old Aggie	3.50
Stem Pear Cider (gf)	4.50
Equinox Space Ghost IPA	4.50
House Red/White/Sparkling	6.50
SNACKS	
Quesadillas - chick/veg/cheese	8.50
Grilled Cheese Dippers	7.50
Sweet Potato Fries	5.50
Hummus Plate	7.50
Pretzel Bites	4.50
String Fries w/fry sauce	4.50
Green Chili Cheese Fries	6.50

FRO-ZONE

FROZÉ union original recipe mix, strawberry, peach, rosé wine, icy magic	9.95
FEATURED COCKTAIL ask your server about today's delicious flavor!	9.95

SPIRITED SHAKES

THE PEANUT GALLERY peanut butter whiskey, chocolate, peanut butter	12.25
BEST IN SHOW vodka, coffee liqueur, cola syrup	11.95
WHITE LIGHTNING bourbon, caramel, sea salt	12.25
BANANAS FROSTER spiced rum, banana liqueur	11.95
RICKETY CRICKET creme de menthe, creme de cacao	11.95
FEATURED SHAKE ask your server about today's delicious flavor!	11.95

WINE

SPARKLING	
Sparkling Rosé, Veuve du Vernay, FR	9/32
Brut, Paul Chevalier, FR	8/28
ROSÉ & WHITE	
Rosé, Jean-Luc Colombo, FR	9/32
Riesling, Urban, GER	9/32
Pinot Grigio, Redtree, CA	8/28
Sauv Blanc, Matanzas Creek, CA	9/32
Chardonnay, Nielson, CA	10/36
RED	
Pinot Noir, La Petite Perrière, FR	9/32
Malbec, Piattelli, ARG	9/32
Red Blend, Troublemaker, CA	12/44
Cabernet Sauvignon, Twenty Acres, CA	10/36

BEER & OTHER CRAFTS

ON DRAFT	
Pear Cider - Stem Ciders	6
Old Aggie Lager - New Belgium	4
Pilsner - Zwei Brewing	6
Sippin' Pretty - Odell Brewing	7
Thinking Of Something Orange - Verboten	7
Apres Ski - Snowbank Brewing	6
Hazy IPA - Maxline	7
Space Ghost IPA - Equinox Brewing	6
90 Shilling - Odell Brewing	7
Sad Panda Coffee Stout - Horse & Dragon	7
Dominga Mimoso Sour - New Belgium	7
IPA Rotating	7
Cider Rotating	7
Sour Rotating	8
Local Rotating	6
CANS & BOTTLES	
Bud Light	4
Modelo Especial	5
Juicy Haze IPA - New Belgium	6
Rotating Hard Seltzer - High Noon	5
NA Run Wild IPA - Athletic Brewing	5
NA Upside Dawn Golden - Athletic Brewing	5
GF Big Henry Hazy IPA - Holiday Brewing	6

BRUNCH DRINKS (All Day)

BREAKFAST AT TIFFANY'S blood orange bourbon, elderflower, amaretto, OJ, champagne	11.25
WORK FROM HOME passionfruit, pineapple, domingo mimosa sour	9.95
MIMOSA sparkling wine, orange juice	8.95
SCREWMOSA vodka, sparkling wine with your choice of orange juice, grapefruit juice or cranberry-lime juice	10.95
BLOODY MARY vodka, house bloody mary mix, rosemary, olives -honey dill vodka \$1	9.95

COLD BREW KICK STARTS

I NEED SOME HONEY vodka, honey, cold brew coffee, blackberry, vanilla, almond milk, a nitro cold brew coffee cocktail	10.95
HARD RESET averna amaro, baileys irish cream, cold brew coffee	10.95
COLD BREW MARTINI vodka, mr. black coffee liqueur, cold brew coffee, turbinado, aquafaba	11.95
COLD BREW & ...? cold brew coffee + choose one: irish cream, coffee liquor, amaretto, mint liqueur, or bourbon -cold cream \$1	9.95

COFFEE & CO.

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

OVER THE COUNTER

handcrafted alcohol-free cocktails	
GARDEN PARTY seedlip garden non-alcoholic spirit, lime, mint, cucumber, sea salt	8.95
CLOVER CLUBHOUSE seedlip spice non-alcoholic spirit, lemon, raspberry, aquafaba	8.95

SODA FOUNTAIN

SPARKLING SODAS root beer, vanilla, peach, cola, lemon, lime, orange, cherry, ginger, strawberry, hibiscus, watermelon, grape, grapefruit, pineapple, raspberry, acid phosphate	4.95
SHAKES & MALTS vanilla, chocolate, strawberry, coffee, salted caramel, cookies & cream, peanut butter chocolate	9.95
FLOATS root beer, vanilla, peach, cola, lemon, lime, orange, cherry, ginger, strawberry, hibiscus, watermelon, grape, grapefruit, pineapple	7.95
EGG CREAMS (half & half, syrup, soda) chocolate, vanilla, maple	5.95
JUICES orange, lemonade, apple, cranberry, grapefruit	4.25

gfa = Gluten Free Available, inform server. Gluten may exist in small amounts as we are not a gluten-free facility.

DAILY SPECIALS

MONDAY - CAJUN FISH TACOS cod fillet seared with cajun spice, cilantro-lime slaw, avocado crema, and cajun remoulade	14.25
TUESDAY - PATTY MELT single angus patty, american cheese, bacon, sautéed onions & mushrooms, sriracha mayo, on toasted sourdough, string fries with fry sauce	14.50
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 special sangria	6/GLASS
FRIDAY - FISH-N-CHIPS hand battered cod, crispy steak fries	14.95
SATURDAY - FROZÉ ALL DAY UNION original recipe frozé. all. day. yay.	7.95
SUNDAY - BLOODY MARY 1 FREE bloody mary with purchase of breakfast, sandwich, salad, or specialty (until 2pm)	FREE*

SNACKS

CAULIFLOWER CRISPERS gfa seasoned crispy cauliflower bites, spicy ranch, scallion	8.50
GRILLED CHEESE DIPPERS gfa toasted challah bread, melted white cheddar, cup of tomato bisque -bacon \$2.50	9.95
PRETZEL BITES served with house cheese sauce	7.50
MAC & CHEESE cup/bowl home-style macaroni & cheese -chicken, pulled pork, or brisket \$4.95	6/12
STRING FRIES crispy golden fries, fry sauce	5.95
SWEET POTATO FRIES gfa sea salt, ketchup	6.95
GREEN CHILI CHEESE FRIES string fries, green chili sauce, cheese sauce	8.95
HUMMUS BOWL gfa house-made hummus, celery, cucumber, cauliflower, pita	9.95
TOMATO BISQUE gfa cup/bowl	4.75/8.75
PORK CHILI vegan cup/bowl -pork \$4.95	4.75/8.75

SANDWICHES

UNION BURGER* gfa double angus patties, american cheese, butter lettuce, marinated tomatoes & shallots (onions), toasted brioche bun, string fries w/ fry sauce -egg \$1.50, bacon \$2.50	14.95
TURKEY CLUB sliced roasted turkey, bacon, swiss, tomato shallot relish, mayo, shredded lettuce, served with kettle chips	13.95
BRISKET SANDWICH braised beef brisket, provolone, horseradish crema, carolina slaw, hoagie, string fries w/fry sauce	14.95
THE BUCKTOWN fried, spicy-hot chicken, house pickles, shredded lettuce, marinated tomatoes & shallots (onion), ranch dressing, brioche bun, string fries w/fry sauce	14.95
THE CUBANO twelve-hour pork shoulder, country ham, swiss cheese, house mustard & pickles, pressed hoagie, string fries w/fry sauce	14.95
TORPEDO WELT gfa house tuna salad, white cheddar, toasted sourdough bread, sweet potato fries w/ketchup	13.95

SALADS

JEFFERSON ST COBB gfa crisp romaine, marinated chicken breast, tomato, avocado, blue cheese crumbles, pecanwood smoked bacon, ranch	12.95/16.95
GREEN GODDESS SALAD gfa mixed greens, hard-boiled egg, celery, cucumber, avocado, dried chickpeas, feta, watermelon radish, creamy green goddess dressing -grilled chicken \$4.95, steak \$6.95	9.95/13.95
STEAK SALAD* gfa mixed greens, flat iron steak, walnuts, shallots, seasonal fruit, bleu cheese crumbles, balsamic-dijon vinaigrette	14.95/17.95
THE AVIATOR gfa romaine lettuce, pecanwood smoked bacon, asiago cheese, house caesar dressing, croutons -grilled chicken \$4.95, steak \$6.95	9.95/13.95

SPECIALTIES (All Day)

NOT YOUR G-MA'S CHICKEN POT PIE tender chicken, carrots, peas, onion, herbed cream sauce, buttery croissant top	13.95
MONTE CRISTO shaved country ham, white cheddar, powdered sugar, sourdough bread - crispy fried, berry jam	13.95
MADAME* shaved country ham, fried egg, béchamel, white cheddar, toasted challah bread -add breakfast potatoes \$3.50	13.95
BUCKIN STRIPS (spicy/regular) fried chicken strips served with string fries, pickles, and ranch dressing	13.95
OLYMPUS BOWL gfa red lentil falafel, feta cheese, tzatziki, roasted vegetables, served on grilled flat bread with lemon oil dressed romaine	12.95
TOFU BAHN-MI vegan soy & lime marinated tofu, vegan sriracha mayo, pickled veg, served on a hoagie roll w/sweet potato fries	12.95

ENTRÉES (2pm-Close)

PESTO PASTA contains nuts penne tossed in a house-made creamy pesto sauce and topped with asiago cheese -grilled chicken \$4.95	13.95
PORTOBELLO MARSALA vegan grilled portobello mushrooms, marsala wine sauce, sautéed kale, green onions	14.95
CAULIFLOWER "STEAK" vegan, gfa seasoned cauliflower "steak" served on a bed of quinoa with sautéed kale and finished with a roasted red pepper sauce, contains nuts	13.95
BEEF MANHATTAN braised beef brisket and whipped potatoes piled atop thick toast, smothered in pan-seasoned gravy -roasted vegetables \$3.50	17.95

BRUNCH (Open-2pm)

UNION PLATE* gfa two fried eggs with potatoes, pecan-wood smoked bacon (or sausage), and sourdough toast (or french toast +\$3)	10.95
GREEN CHILI BREAKFAST BURRITO eggs, cheddar, breakfast potatoes, bacon, flour tortilla topped with spicy green chili, side of sour cream -avocado \$3	13.95
BIG "OL BISCUITS & GRAVY" fluffy buttermilk biscuit topped with southern sausage gravy and two fried eggs	11.95
TOFU SCRAMBLE vegan tofu sautéed with seasonal veggies served with potatoes, "sausage" and sourdough toast -avocado \$3	11.95
MMM... FRENCH TOAST gfa two slices challah bread with powdered sugar, with your choice of fresh strawberries -or- seasonal fruit	10.95

BRUNCH SIDES

BACON (2)	2.50
SAUSAGE (2) (reg/vegan)	3.50
TOAST (2) gfa	2.50
BISCUIT w/iam	4.50
EGGS (2)*	3.50
POTATOES	3.50
SAUSAGE GRAVY	3.50
FRUIT CUP	3.50

KIDS MENU (under 12)

SEASONAL FRUIT CUP	3.50
KIDS SUNDAE	3.25
KIDS MEAL free kids sundae or fruit cup with (choose one): -cheeseburger & fries -grilled cheese & fries -hot dog & fries -macaroni & cheese & fries -chicken fingers & fries	7.95

SUNDAES

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

DESSERTS

RED VELVET CAKE gfa moist ruby colored red butter cake with a hint of chocolate and a heavenly cream cheese icing	8.25
LEMON POPPY SEED CAKE layered cake frosted w/ lemon cream cheese frosting	7.95
PUT THE LIME IN THE COCONUT TART graham cracker crust, coconut/lime custard, topped with whipped cream and toasted coconut	7.25
CAMPFIRE MOUSSE dark chocolate mousse, toasted marshmallow fluff, graham crackers, cocoa powder	7.95
CHOCOLATE ORANGE CAKE vegan orange layer-cake with chocolate orange frosting	7.95
COBBLER fruit & spices, buttery cinnamon and sugar topping, scoop of vanilla ice cream	7.95

SIDES

MASHED POTATOES	3.50
GRILLED VEGGIES	3.50
BRAISED GREENS	4.50

* 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.

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