

UNION BAR & SODA FOUNTAIN

ELIXIRS

SPA DAY	11.25
gin, elderflower, lime, mint, cucumber, soda	
A HOLISTIC APPROACH	10.95
tequila, ginger liqueur, turmeric, honey, lemon, soda	
WHAT'S UP, DOC?	11.25
vodka, carrot shrub, maple, lemon, fresh ground pepper	
ROOT DOWN	12.25
smoky mezcal, ancho reyes chili liqueur, beet puree, lime, agave, soda	
BLUE-JITO	10.95
rum, blueberry, lemon, basil, soda	

BUBBLES

DON'T CALL ME SHIRLEY	10.95
vodka, ginger liqueur, hibiscus, lemon	
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, fresh lemon, black iced tea, mint	
MISS TANG	11.25
gin, honey, fresh lemon & grapefruit, ginger, sparkling wine	
BLACKBIRD	11.25
smoky mezcal, blackberry liqueur, fresh lime, ginger beer, rosemary	
HUCKLEBERRY ROSE	10.95
huckleberry vodka, aperitivo rosato, lemon, ginger beer	
SPRING SANGRIA	10.95
white wine, apple liqueur, limoncello, lemon	

HIGH SPIRITS

INTERNATIONAL WATERS	11.95
pisco, junmai sake, raspberry, lychee, lemon, aquafaba	
HEAD WEST	11.25
rye whiskey, peach, mint, lemon	
SERRANO MISS JACKSON	10.95
spicy serrano tequila, pineapple-cilantro syrup, lime	
THE NEW OLDY	12.25
buffalo trace bourbon, bitters, sugar, orange zest, cherry	
COLD BREW MARTINI	11.95
vodka, coffee liqueur, cold brew coffee, turbinado, aquafaba	

FRO-ZONE

FROZÉ	10.50
union original recipe mix: strawberry & peach, lemon, rosé wine, icy magic	
PASSION PUNCH	10.50
tequila, passion fruit, dragon fruit, pineapple, lemon, mango	
SLUSHY COCKTAIL	10.50
ask your server about today's delicious flavor!	

OVER THE COUNTER

handcrafted alcohol-free cocktails	
GARDEN PARTY	9.50
seedlip garden, lime, mint, cucumber, sea salt	
SPIRITED AWAY	9.50
three spirit social elixir, ginger beer, honey, lemon	
SINLESS SPRITZ	9.50
seedlip grove, aperitif, lemon, tonic	

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, green chili sauce, cheese sauce	
- 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 vegan gfa cup/bowl	6 / 10
- pork or brisket \$5.95	
COWBOY QUINOA vegan gf	10.95 / 14.95
mixed greens, a blend of quinoa, corn, beans, & cilantro, avocado, lemon 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* gfa	16.25 / 19.25
mixed greens, grilled sirloin steak, walnuts, seasonal fruit, crispy shallots, blue cheese, maple-balsamic vinaigrette	
AVIATOR SALAD 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 gfa	18.95
marinated & grilled chicken breast, provolone, pesto, cream cheese, tomatoes, toasted hoagie, side salad with ranch	
- bacon \$2.50	
PATTY MELT gfa	17.95
single angus patty, swiss cheese, bacon, sautéed onions & mushrooms, sriracha mayo, on toasted sourdough, string fries w/ fry sauce	
TORPEDO MELT gfa	16.95
tuna salad, white cheddar & gruyère, lettuce, toasted sourdough, sweet potato fries w/ fry sauce	
BRISKET SANDWICH gfa	18.95
12-hour braised beef brisket, provolone, horseradish-crema, carolina slaw, toasted hoagie, 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	
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	

BEER & OTHER CRAFTS

ON DRAFT

Easy Street Wheat 4.6% - Odell	6.50
Old Aggie Lager 4.7% - New Belgium	5.50
Pilsner 5.1% - Zwei	6.50
Pear Cider 5.3% - Stem Ciders	6.95
Irish Red 6% - Maxline	6.95
Killer Boots Porter 6% - Verboten	7.95
Dominga Mimosa Sour 6% - New Belgium	7.95
Space Ghost IPA 6.4% - Equinox	6.95
Juicy Bits Hazy IPA 6.7% - Weldwerks	7.95
Sad Panda Coffee Stout 6.8% - H & D	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, Segura Viudas, SP	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

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

DRINKS

Spring Sangria	7.95
Sunshine Daydream	6.50
Porch Sling	6.95
Old Aggie	4.50
Stem Pear Cider (gf)	5.50
Equinox Space Ghost IPA	5.50
House 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

gf =Gluten Free, inform server.

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*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.

SPIRITED SHAKES

MILK & COOKIES vanilla liqueur, cognac, oreo cumbs	12.25
CAFÉ DIEM spiced rum, cold brew coffee, caramel	12.25
STRAWBERRY FIELDS vodka, strawberry liqueur, strawberry puree	12.25
WHITE LIGHTNING bourbon, caramel, sea salt	12.95
THE PEANUT GALLERY peanut butter liqueur, bourbon, chocolate, peanut butter	12.95
FEATURED SHAKE – ask your server about today's delicious flavor!	12.25

BRUNCH DRINKS (All Day)

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

BRUNCH (Open-2pm)

UNION PLATE* gfa two fried eggs with potatoes, pecan-wood smoked bacon (or sausage), and sourdough toast – sub french toast \$3	13.50
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 – smother-it! green chili -or- sausage gravy \$3, add avocado \$3	14.95
GREEN CHILI BREAKFAST BURRITO eggs, cheddar, breakfast potatoes, bacon, flour tortilla topped with spicy green chili, side of sour cream – add avocado \$3	14.95
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
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

BRUNCH SIDES

STANDARDS choose: eggs* (2), bacon (3), sausage, potato hash, or sausage gravy	3.95
TOAST gfa	2.95
HOUSE-MADE BISCUIT w/jam	4.95

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SPECIALTIES (All Day)

MADAME* shaved country ham, fried egg, béchamel, white cheddar & gruyère, toasted challah bread	16.95
MONTE CRISTO shaved country ham, white cheddar & gruyère on french toast - deep fried, w/ powdered sugar & jam	16.95
OLYMPUS BOWL gfa chickpea falafel, feta, tzatziki, roasted vegetables served on grilled naan with lemon oil dressed romaine	17.95
TOFU BÁNH MÍ vegan soy & lime marinated tofu, sriracha mayo, cilantro, slaw, pickled serranos, toasted hoagie w/ sweet potato fries	17.95
MAC & CHEESE cup/bowl home-style 4-cheese (cheddar, gruyère, blue, & asiago) – chicken \$6.95, pulled pork or brisket \$5.95	7 / 13

ENTRÉES (2pm-Close)

PORK CHOP CHILI VERDE 8oz bone-in pork chop, a green chili gravy, lime crema, and mashed potatoes with roasted vegetables	24.95
PESTO ALFREDO PASTA cavatappi pasta, sautéed mushrooms, & fresh tomatoes with house made pesto alfredo sauce – grilled chicken \$6.95 -or- steak \$8.45	19.25
BEEF MANHATTAN gfa slow braised beef brisket and whipped potatoes piled atop thick toast, smothered in savory brown gravy – add roasted vegetables \$4.25	22.95
STUFFED POBLANO vegan gf roasted poblano pepper stuffed with spanish rice, tomatoes, and black beans served with green chili, tortilla strips, vegan sour cream, lettuce, and cilantro – add cheddar/gruyere cheese \$2	16.95

ADD ONS (All Day)

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

DAILY SPECIALS

MONDAY – CAJUN FISH TACOS 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, and carolina slaw on a toasted brioche bun with steak fries	17.95
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 hand battered cod, tartar, and coleslaw with steak fries	17.95
SATURDAY – FROZÉ ALL DAY UNION original recipe frozé. discounted all day. yay!	8.50
SUNDAY - MIMOSA 1 FREE mimosa with purchase of breakfast, sandwich, salad, or specialty (until 2pm)	FREE*

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SODA FOUNTAIN

SHAKES & MALTS vanilla, chocolate, strawberry, coffee, salted caramel, cookies & cream, peanut butter & chocolate	10.95
SPARKLING SODAS 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	5.95
EGG CREAMS (half & half, syrup, soda) chocolate, vanilla, maple	5.95

COFFEE & CO.

DRIP COFFEE	3.95
NITRO COLD BREW – add 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
HOMEMADE HOT COCOA	4.95
DELIGHTFUL ADDS biscotti \$3.50, spike it! (irish cream, coffee liqueur, amaretto, mint liqueur, or bourbon) \$6	
AFFOGATO scoop of vanilla ice cream drowned in espresso with homemade biscotti	8.95
I NEED SOME HONEY vodka, honey, cold brew coffee, blackberry, vanilla, almond milk	10.95

DESSERTS

RED VELVET CAKE gf moist ruby colored red butter cake with a hint of chocolate and a heavenly cream cheese icing	8.95
GERMAN CHOCOLATE CAKE creamy pecan & coconut icing layered between rich & sweet chocolate cake	8.25
WHITE CHOCOLATE CHEESECAKE white chocolate cheesecake swirled with seasonal fruit on a chocolate crust	8.95
FEATURED VEGAN CAKE you would never guess it's vegan! delicious rotating & seasonal flavors. ask your server!	8.25
FRESH BAKED COBLER seasonal fruit & spices, crumble topping, scoop of vanilla ice cream	8.25
THE ALL AMERICAN gfa chocolate shell, whipped cream, sprinkles, cherry	8.95
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

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