



### ELIXIRS

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



### BUBBLES

<b>DON'T CALL ME SHIRLEY</b> vodka, ginger liqueur, hibiscus, lemon	10.25
<b>IMPERIAL TONIC</b> rhubarb & ginger gin, strawberry, lemon, Social's housemade tonic	12.25
<b>SUNSHINE DAYDREAM</b> tequila, strawberry-watermelon soda, lime	9.95
<b>PORCH SLING</b> bourbon, hibiscus, fresh lemon, black iced tea, mint	9.95
<b>MISS TANG</b> gin, honey, fresh lemon & grapefruit, ginger, sparkling wine	11.25
<b>BLACKBIRD</b> smoky mezcal, blackberry liqueur, fresh lime, ginger beer, rosemary	11.25
<b>HUCKLEBERRY ROSE</b> huckleberry vodka, aperitivo rosato, lemon, ginger beer	10.50
<b>SPRING SANGRIA</b> white wine, apple liqueur, limoncello, lemon	10.95



### HIGH SPIRITS

<b>INTERNATIONAL WATERS</b> pisco, junmai sake, raspberry, lychee, lemon, aquafaba	11.95
<b>HEAD WEST</b> rye whiskey, peach, mint, lemon	11.25
<b>SERRANO MISS JACKSON</b> spicy serrano tequila, pineapple-cilantro syrup, lime	10.25
<b>THE NEW OLDY</b> buffalo trace bourbon, bitters, sugar, orange zest, cherry	12.25
<b>COLD BREW MARTINI</b> vodka, coffee liqueur, cold brew coffee, turbinado, aquafaba	11.95



### FRO-ZONE

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

### OVER THE COUNTER

handcrafted alcohol-free cocktails

<b>GARDEN PARTY</b> seedlip garden, lime, mint, cucumber, sea salt	9.50
<b>SPIRITED AWAY</b> three spirit social elixir, ginger beer, honey, lemon	9.50
<b>SINLESS SPRITZ</b> seedlip grove, aperitif, lemon, tonic	9.50

**BARKEEP'S CHOICE**  
Ask about today's special cocktail



### BEER & OTHER CRAFTS

#### ON DRAFT

Easy Street Wheat 4.6% - Odell	6.50
Old Aggie Lager 4.7% - New Belgium	5.50
Pils 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 Mimoso 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	8.50
Pretzel Bites	5.50
Sweet Potato Fries gfa	5.95
String Fries w/fry sauce	4.95



### SPIRITED SHAKES

<b>MILK &amp; COOKIES</b> vanilla liqueur, cognac, oreo crumbs	11.95
<b>CAFÉ DIEM</b> spiced rum, cold brew coffee, caramel	11.95
<b>STRAWBERRY FIELDS</b> vodka, strawberry liqueur, strawberry puree	11.95
<b>WHITE LIGHTNING</b> bourbon, caramel, sea salt	12.25
<b>THE PEANUT GALLERY</b> peanut butter liqueur, bourbon, chocolate, peanut butter	12.25
<b>FEATURED SHAKE</b> - ask your server about today's delicious flavor!	11.95



### BRUNCH DRINKS (All Day)

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



### BRUNCH (Open-2pm)

<b>UNION PLATE*</b> gfa two fried eggs with potatoes, pecan-wood smoked bacon (or sausage), and sourdough toast - sub french toast \$3	13.50
<b>BRUNCH BOWL</b> 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
<b>GREEN CHILI BREAKFAST BURRITO</b> eggs, cheddar, breakfast potatoes, bacon, flour tortilla topped with spicy green chili, side of sour cream - add avocado \$3	14.95
<b>BIG 'OL BISCUIT &amp; GRAVY*</b> fluffy buttermilk biscuit topped with southern sausage gravy and two fried eggs	13.95
<b>TOFU SCRAMBLE</b> vegan gfa tofu sautéed with seasonal veggies served with potatoes, avocado, and sourdough toast	13.50
<b>FRENCH TOAST</b> gfa two slices challah bread with powdered sugar, with your choice of dessert delight: nutella drizzled & chocolate chip -or- strawberry: fresh sliced & drizzled puree	11.95

### BRUNCH SIDES

<b>STANDARDS</b> (2), (3), (4) choose: eggs* (2), (3), (4), sausage, potato hash, or sausage gravy	3.95
<b>TOAST</b> gfa	2.95
<b>HOUSE-MADE BISCUIT</b> w/jam	4.95

### STARTERS

<b>CAULIFLOWER CRISPERS</b> gfa seasoned crispy cauliflower bites, spicy ranch, scallions	10.50
<b>GRILLED CHEESE DIPPERS</b> gfa toasted challah bread, melted white cheddar & gruyère, cup of tomato bisque - bacon \$2.50	11.50
<b>PRETZEL BITES</b> served with house cheese sauce	8.50
<b>GREEN CHILI CHEESE FRIES</b> string fries, green chili sauce, cheese sauce - pork or brisket \$5.95, bacon \$2.50	9.95
<b>SPINACH ARTICHOKE DIP</b> gfa house-made, served with fried pasta sticks, carrots, and baby bell peppers	11.95
<b>CHILI-N-CHILI</b> vegan gfa black bean chips, veggie sour cream, avocado, and cilantro with house-made tortilla chips - make it a bowl! \$5	10.95

### SOUPS & SALADS

<b>TOMATO BISQUE</b> gf cup/bowl	5 / 9
<b>GREEN CHILI</b> vegan gfa cup/bowl - pork or brisket \$5.95	5 / 9
<b>COWBOY QUINOA</b> vegan gf mixed greens, a blend of quinoa, corn, beans, & cilantro, avocado, lemon vinaigrette - grilled chicken \$6.95, steak \$8.45	10.95 / 14.95
<b>JEFFERSON ST. COBB</b> gf crisp romaine, marinated chicken breast, tomato, avocado, blue cheese crumbles, pecanwood smoked bacon, ranch	14.25 / 18.25
<b>STEAK SALAD*</b> gfa mixed greens, grilled sirloin steak, walnuts, seasonal fruit, crispy shallots, blue cheese, maple-balsamic vinaigrette	16.25 / 19.25
<b>AVIATOR SALAD</b> gfa crisp romaine, pecanwood smoked bacon, asiago cheese, house caesar dressing, croutons - grilled chicken \$6.95, steak \$8.45	11.25 / 15.25

### SANDWICHES

<b>GRILLED CHICKEN PESTO</b> gfa marinated & grilled chicken breast, provolone, pesto, cream cheese, tomatoes, toasted hoagie, side salad with ranch - bacon \$2.50	15.95
<b>PATTY MELT</b> gfa single angus patty, swiss cheese, bacon, sautéed onions & mushrooms, sriracha mayo, on toasted sourdough, string fries w/ fry sauce	16.95
<b>TORPEDO MELT</b> gfa tuna salad, white cheddar & gruyère, lettuce, toasted sourdough, sweet potato fries w/ fry sauce	16.25
<b>BRISKET SANDWICH</b> gfa 12-hour braised beef brisket, provolone, horseradish-crema, carolina slaw, toasted hoagie, string fries w/ fry sauce	17.95
<b>UNION CLUB</b> gfa sliced roasted turkey, country ham, bacon, swiss, tomato-shallot relish, mayo, shredded lettuce, 3-pieces toasted sourdough, served w/ kettle chips	17.95
<b>THE BUCKTOWN</b> fried, spicy-hot chicken, house pickles, shredded lettuce, tomato-shallot relish, ranch dressing, brioche bun, string fries w/ fry sauce	17.95
<b>THE CUBANO</b> gfa 12-hour braised pork shoulder, country ham, swiss cheese, house mustard & pickles, pressed hoagie, string fries w/ fry sauce	17.95
<b>UNION BURGER*</b> gfa 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	16.95

### SPECIALTIES (All Day)

<b>MADAME*</b> shaved country ham, fried egg, béchamel, white cheddar & gruyère, toasted challah bread	16.95
<b>MONTE CRISTO</b> shaved country ham, white cheddar & gruyère on french toast - deep fried, w/ powdered sugar & jam	16.95
<b>OLYMPUS BOWL</b> gfa chickpea falafel, feta, tzatziki, roasted vegetables served on a toasted bun with lemon oil dressed romaine	15.95
<b>TOFU BÁNH MÍ</b> vegan soy & lime marinated tofu, sriracha mayo, cilantro, slaw, pickled serranos, toasted hoagie w/ sweet potato fries	16.95
<b>MAC &amp; CHEESE</b> cup/bowl home-style 4-cheese (cheddar, gruyère, blue, & asiago) - chicken \$6.95, pulled pork or brisket \$5.95	7 / 12

### ENTRÉES (2pm-Close)

<b>PORK CHOP CHILI VERDE</b> 8oz bone-in pork chop, a green chili gravy, lime crema, and mashed potatoes with roasted vegetables	23.95
<b>PESTO ALFREDO</b> mushrooms cavatappi pasta, sautéed mushrooms, & fresh tomatoes with house made pesto alfredo sauce - grilled chicken \$6.95 -or- steak \$8.45	18.25
<b>BEEF MANHATTAN</b> gfa slow braised beef brisket and whipped potatoes piled atop thick toast, smothered in savory brown gravy - add roasted vegetables \$4.25	20.95
<b>STUFFED POBLANO</b> vegan gf roasted poblano pepper stuffed with spanish rice, tomatoes, and black beans served with green chili, tortilla strips, veggie sour cream, lettuce, and cilantro - add cheddar/gruyere cheese \$2	15.95

### ADD ONS (All Day)

<b>STRING FRIES</b> crispy golden fries, fry sauce	6.95
<b>SWEET POTATO FRIES</b> gfa sea salt, fry sauce	7.75
<b>ROASTED VEGETABLES</b> gf	4.25
<b>MASHED POTATOES</b> w/ GRAVY gf	4.25
<b>SIDECAR SALAD</b> gf	4.25
<b>KETTLE CHIPS</b> gf	4.25

### DAILY SPECIALS

<b>MONDAY - CAJUN FISH TACOS</b> cod fillet seared with cajun spice, cilantro-lime slaw, avocado crema, and cajun remoulade	16.95
<b>TUESDAY - SLOW COUNTRY</b> gfa over-night braised pulled pork, bbq sauce, and carolina slaw on a toasted brioche bun with steak fries	15.95
<b>WEDNESDAY - INDUSTRY LOVE DAY</b> assorted drink and food specials to show our love for our fellow industry friends, just bring your pay stub	
<b>THURSDAY - SANGRIA DAY!</b>	6/GLASS
<b>FRIDAY - FISH-N-CHIPS</b> hand battered cod, tartar, and coleslaw with steak fries	16.95
<b>SATURDAY - FROZÉ ALL DAY</b> UNION original recipe - frozé. discounted all day. yay!	8.50
<b>SUNDAY - MIMOSA</b> 1 FREE mimosa with purchase of breakfast, sandwich, salad, or specialty (until 2pm)	FREE*

gf = Gluten Free, inform server.  
gfa = Gluten Free Available w/ modification, inform server.  
Gluten may exist in small amounts it is used in this facility.



### SODA FOUNTAIN

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

### COFFEE & CO.

<b>DRIP COFFEE</b>	3.95
<b>NITRO COLD BREW</b> - add cold cream \$1	5.25
<b>DOUBLE ESPRESSO</b>	4.95
<b>HOT TEA</b>	3.95
<b>AMERICANO</b>	4.95
<b>OREGANO CHAI</b>	4.95
<b>CAPPUCINO</b>	4.95
<b>LATTE</b>	4.95
<b>HOMEMADE HOT COCOA</b>	4.95

### DELIGHTFUL ADDS

biscotti \$3.50, spike it! (irish cream, coffee liqueur, amaretto, mint liqueur, or bourbon) \$6	
<b>AFFOGATO</b> scoop of vanilla ice cream drowned in espresso with homemade biscotti	8.95
<b>I NEED SOME HONEY</b> vodka, honey, cold brew coffee, blackberry, vanilla, almond milk	10.95

### DESSERTS

<b>RED VELVET CAKE</b> gf moist ruby colored red butter cake with a hint of chocolate and a heavenly cream cheese icing	8.25
<b>GERMAN CHOCOLATE CAKE</b> creamy pecan & coconut icing layered between rich & sweet chocolate cake	7.95
<b>WHITE CHOCOLATE CHEESECAKE</b> white chocolate cheesecake swirled with seasonal fruit on a chocolate crust	8.25
<b>FEATURED VEGAN CAKE</b> you would never guess it's vegan! delicious rotating & seasonal flavors. ask your server!	7.95
<b>FRESH BAKED COBBLER</b> seasonal fruit & spices, crumble topping, scoop of vanilla ice cream	7.95

### SUNDAES

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

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