



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	10.25
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	10.50
blackberry 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	10.25
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	



BARKEEP'S CHOICE

Ask about today's special cocktail



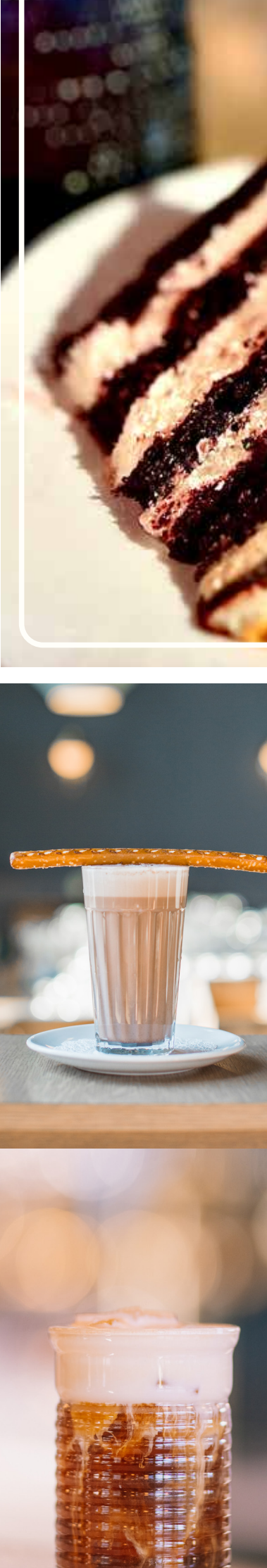
BEER & OTHER CRAFTS

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 Mimosas 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

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

BRUNCH DRINKS (All Day)

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

BRUNCH (Open-2pm)

UNION PLATE* gfa	13.50
two fried eggs with potatoes, pecan-wood smoked bacon (or sausage), and sourdough toast	
- sub french toast \$3	
BRUNCH 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	
- smother-it! 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	
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 drizzled & chocolate chip -or- strawberry: fresh sliced & drizzled puree	

BRUNCH SIDES

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

STARTERS

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

SOUPS & SALADS

TOMATO BISQUE gf	cup/bowl	5 / 9
GREEN CHILI vegan gfa	cup/bowl	5 / 9
- 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	15.95
marinated & grilled chicken breast, provolone, pesto, cream cheese, tomatoes, toasted hoagie, side salad with ranch	
- bacon \$2.50	
PATTY MELT gfa	16.95
single angus patty, swiss cheese, bacon, sautéed onions & mushrooms, sriracha mayo, on toasted sourdough, string fries w/ fry sauce	
TORPEDO MELT gfa	16.25
tuna salad, white cheddar & gruyère, lettuce, toasted sourdough, sweet potato fries w/ fry sauce	
BRISKET SANDWICH gfa	17.95
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	17.95
fried, spicy-hot chicken, house pickles, shredded lettuce, tomato-shallot relish, ranch dressing, brioche bun, string fries w/ fry sauce	
THE CUBANO gfa	17.95
12-hour braised pork shoulder, country ham, swiss cheese, house mustard & pickles, pressed hoagie, string 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	

SPECIALTIES (All Day)

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

ENTRÉES (2pm-Close)

PORK CHOP CHILI VERDE	23.95
8oz bone-in pork chop, a green chili gravy, lime crema, and mashed potatoes with roasted vegetables	
PESTO ALFREDO mushrooms	18.25
cavatappi pasta, sautéed mushrooms, & fresh tomatoes with house made pesto alfredo sauce	
- grilled chicken \$6.95 -or- steak \$8.45	
BEEF MANHATTAN gfa	20.95
slow braised beef brisket and whipped potatoes piled atop thick toast, smothered in savory brown gravy	
- add roasted vegetables \$4.25	
STUFFED POBLANO vegan gf	15.95
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	

ADD ONS (All Day)

STRING FRIES	6.95
crispy golden fries, fry sauce	
SWEET POTATO FRIES gfa	7.75
sea salt, fry sauce	
ROASTED VEGETABLES gf	4.25
MASHED POTATOES w/ GRAVY gf	4.25
SIDECAR SALAD gf	4.25
crisp romaine, cucumbers, diced tomatoes, ranch	
KETTLE CHIPS gf	4.25

DAILY SPECIALS

MONDAY - CAJUN FISH TACOS	16.95
cod fillet seared with cajun spice, cilantro-lime slaw, avocado crema, and cajun remoulade	
TUESDAY - SLOW COUNTRY gfa	15.95
over-night braised pulled pork, bbq sauce, and carolina slaw 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!	6/GLASS
FRIDAY - FISH-N-CHIPS	16.95
hand 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)	

* 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.

DESSERTS

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

