











#### ELIXIRS SPA DAY 11.25 gin, elderflower, lime, mint, cucumber, soda **BLUE-JITO** 10.95 rum, blueberry, lemon, basil WHAT'S UP, DOC? 11.95 vodka, carrot shrub, maple, lemon, fresh ground pepper WISDOM OF THE SAGES 11.25 rye whiskey, sage, lemon, orange, bitters SPRITZ OF LIFE 10.25 vodka, pear, pama, lemon, rosemary

## **BUBBLES**

DON'T CALL ME SHIRLEY vodka, ginger liqueur, hibiscus, lemon	10.25
IMPERIAL TONIC rhubarb & ginger gin, strawberry, lemon, Social's housemade tonic	12.25
SUNSHINE DAYDREAM tequila, strawberry-watermelon soda, lime	9.50
PORCH SLING bourbon, hibiscus, fresh lemon, black iced tea,	9.95 mint
MISS TANG gin, honey, fresh lemon & grapefruit, ginger liqueur, sparkling wine	11.25
BLACKBIRD smoky mezcal, fresh lime, blackberry liqueur, ginger beer, rosemary	10.95
HUCKLEBERRY ROSE huckleberry vodka, lemon, ginger beer, aperitivo rosato	10.50
SPRING SANGRIA rosé wine, limoncello, raspberry, lemon	10.95

## **HIGH SPIRITS**

& EVERYTHING NICE	10.95
rums blend, chili liqueur, rhubarb, pineapple, lin	ne, bitters
SERRANO MISS JACKSON spicy serrano tequila, pineapple-cilantro syrup,	10.25 lime
FLOR DE FUEGO	11.25
smoky mezcal, dragon fruit, bianco vermouth, c	orange
THE NEW OLDY	12.25
breckenridge bourbon, bitters, sugar, orange, c	herry
INTERNATIONAL WATERS	11.95
pisco, junmai sake, raspberry, lychee, lemon, a	quafaba

# **FRO-ZONE**

FROZÉ union original recipe mix: strawberry & peach, le rosé wine, icy magic	10.50 mon,
SLUSHY COCKTAIL ask your server about today's delicious flavor!	10.50

#### **OVER THE COUNTER** handcrafted alcohol-free cocktails **ROSE AMONG THORNS** 9.25 seedlip garden non-alcoholic spirit, rose water, raspberry, lime IN BLOOM 9.25 seedlip grove non-alcoholic spirit, lavender, lemon, aquafaba

SUN BEAM SPRITZER 6.25 fresh grapefruit & lemon, agave, acid phosphate, soda



\*Any well spirit and a mixer Whiskey Ginger, Gin & Tonic Vodka Soda, to name a few. Limited-time promotio While supplies las



Pear Cider – Stem Ciders 6.50 Old Aggie Lager – New Belgium 4.50 6.50 7.50 7.50 6.50 Juicy Bits Hazy IPA - Weldwerks 7.50 Space Ghost IPA – Equinox Brewing 6.50 Sad Panda Coffee Stout - H & D 7.50 Electric Mayhem Hefeweizen - H & D 7.50 Dominga Mimosa Sour – New Belgium 7.50 7.50 6.50 8.50 7.50

6.50

5.50

5.50

5.50

9/32

8/28

9/32

9/32

9/32

10/36

10/36

9/32

11/40

12/44

10/36

6.95

5.95

6.95

3.95

4.95

4.95

6.95

8.95

6.95

7.95

7.95

4.95

5.95

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9.95

4.95

12.25

12.25

11.95

11.95

11.95

11.95

3.95

5.25

4.95

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8.95

11.95

10.95

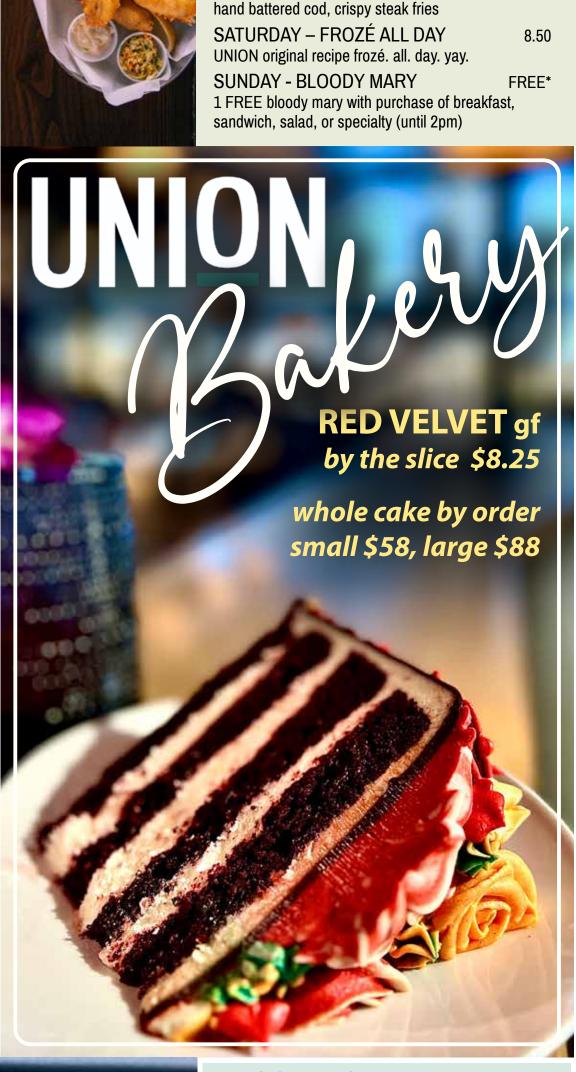
10.95

11.25

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blood orange bourbon, elderflower, amaretto, 9.95 passionfruit, pineapple, dominga mimosa sour 10.95 vodka, sparkling wine w/ your choice of orange juice, grapefruit juice, pineapple juice or cranberry-lime juice 8.95 HOUSE BLOODY MARY 9.95 – sub honey dill vodka -or- habañero garlic vodka \$2 gf = Gluten Free, inform server. gfa = Gluten Free Available w/ modification, inform server. Gluten may exist in small amounts as we are not a gf facility. **SNACKS GREEN CHILI CHEESE FRIES** 9.95 string fries, green chili sauce, cheese sauce – pork or brisket \$5.95, bacon \$2.50 HUMMUS BOWL vegan gf 10.95 house-made hummus, celery, cucumber, cauliflower, cauli-crust **GRILLED CHEESE DIPPERS gfa** 10.95 toasted challah bread, melted white cheddar & gruyère,

	cup of tomato bisque – bacon \$2.50	
	CAULIFLOWER CRISPERS gfa seasoned crispy cauliflower bites, spicy	9.95
10 10 V	ranch, scallions TOMATO BISQUE gf cup/bowl	5/9
	GREEN CHILI vegan gf cup/bowl	5/9
	– pork or brisket \$5.95 PRETZEL BITES	7.95
	served with house cheese sauce MAC & CHEESE cup/bowl	7 / 12
	home-style three cheese (cheddar, gruyere, & b – chicken \$6.95, pulled pork or brisket \$5.95	
	SALADS	
	COWBOY QUINOA SALAD 10.95	14,95
Contractory of	vegan gf mixed greens, a blend of quinoa, corn, beans, 8	
-	avocado, apple cider vinaigrette – grilled chicken \$6.95, steak \$8.45	onantro,
all and the	JEFFERSON ST. COBB gf 14.25 crisp romaine, marinated chicken breast, tomate	/ 18.25 avocad
400.23	blue cheese crumbles, pecanwood smoked bac	on, ranch
CREEK	STEAK SALAD* gf 16.25 mixed greens, flat iron steak, pecans, shallots, s fruit, blue cheese crumbles, balsamic-maple vin	
1 ALES	THE AVIATOR gfa 11.25	15.25
	crisp romaine, pecanwood smoked bacon, asiago cheese, house caesar dressing, croutons – grilled chicken \$6.95, steak \$8.45	S
	ODILLED OLIVOVEN DEGTO	15.05
ALL	GRILLED CHICKEN PESTO SANDWICH	15.95
	marinated & grilled chicken breast, provolone, p cream cheese, tomatoes, toasted hoagie,	esto,
	side salad with ranch – bacon \$2.50	
	BRISKET SANDWICH gfa twelve-hour house-braised beef brisket, provolo	
	horseradish crema, carolina slaw, toasted hoagi string fries w/ fry sauce	e,
	TURKEY CLUB gfa sliced roasted turkey, bacon, swiss, tomato-shal	15.95 lot
	relish, mayo, shredded lettuce, toasted sourdou served with green chili cheese dusted kettle chi	
0	TORPEDO MELT gfa house tuna salad, white cheddar & gruyère, letti	15.25
Contraction of the second seco	toasted sourdough, sweet potato fries w/ fry sau	ice
	UNION BURGER* gfa double angus patties, american cheese, butter le	16.95 ettuce,
ANDE	tomato-shallot relish, toasted brioche bun, string fries w/ fry sauce – egg \$1.50, bacon \$2.50	
AT AL	THE BUCKTOWN	16.95
	fried, spicy-hot chicken, house pickles, shredded lettuce, tomato-shallot relish, ranch dressing, brioche bun, string fries w/fry sauce	u
	THE CUBANO	16.95
	twelve-hour house-braised pork shoulder, count swiss cheese, house mustard & pickles, pressed hoagie, string fries w/ fry sauce	ry ham,
	SPECIALTIES (All Day)	
	shaved country ham, fried egg, béchamel,	15.95
	white cheddar & gruyère, toasted challah bread OLYMPUS BOWL gfa	14.95
AN AN	red lentil falafel, feta cheese, tzatziki, roasted vegetables, served on grilled naan with lemon	
	oil dressed romaine TOFU BÁNH MÍ vegan	14.95
	soy & lime marinated tofu, vegan sriracha mayo, pickled veg, toasted hoagie w/ sweet potato fries	cilantro,
		15.95
	shaved country ham, white cheddar, & gruyère of french toast - deep fried, w/ powdered sugar & ja	
	ENTRÉES (2pm-Close)	
	PEACHY PORK CHOP gf	22.95
	8oz bone-in pork chop, old elk bourbon braised p compote, rosemary, balsamic drizzle, mashed po	
	lemon-butter asparagus PESTO ALFREDO PASTA	10.05
	cavatappi pasta, sautéed mushrooms, & fresh tomatoes with house made pesto alfredo sauce	16.25
	– grilled chicken \$6.95 -or- steak \$8.45	10.05
	braised beef brisket and whipped potatoes piled	18.95 atop
	thick toast, smothered in savory brown gravy – roasted vegetables \$3.50	
es and	rich & creamy spiced sauce with potatoes, bell pe	15.95 eppers,
CAN STAN	& onions, served over couscous with cauli-crust – grilled chicken \$5.95	
CALL NO	QUINOA STUFFED PEPPER vegan gf roasted red bell pepper stuffed with our cowboy-	14.95
	quinoa mix, served on a bed of grilled kale, & drizzled with cajun remoulade	
	SIDE ORDERS (All Day)	
	STRING FRIES	6.25
	crispy golden fries, fry sauce SWEET POTATO FRIES gfa	7.25
	sea salt, fry sauce MASHED POTATOES W/ GRAVY gf	4.25
	ROASTED VEGGIES gf BRAISED GREENS gf	4.25 4.95
	KRAZY KETTLE CHIPS gf house green chili cheese dusted	4.95
12:11	DAILY SPECIALS	
		15.95
	cod fillet seared with cajun spice, cilantro-lime sla avocado crema, and cajun remoulade	
		15.95
ST A	sautéed onions & mushrooms, sriracha mayo, on toasted sourdough, string fries with fry sauce	
	WEDNESDAY – INDUSTRY LOVE DAY assorted drink and food specials to show our love	e for
	our fellow industry friends, just bring your pay stu	
- alt	special sangria	15.95
and the second se		_0.00











### DESSERTS

RED VELVET CAKE gf moist ruby colored red butter cake with a hint of chocolate and a heavenly cream cheese icing	8.25
GERMAN CHOCOLATE CAKE creamy pecan & coconut icing layered between rich & sweet chocolate cake	7.95
ROTATING MOUSSE TART gf fluffy mousse made in seasonal flavors served in a crumbly tart shell with a tasty drizzle	7.25
WHITE CHOCOLATE RASPBERRY CHEESECAKE white chocolate cheesecake swirled with raspberry on a chocolate crust	8.25
FEATURED VEGAN CAKE you would never guess it's vegan! delicious rotating & seasonal flavors. ask your server!	7.95
FRESH BAKED COBBLER seasonal fruit & spices, crumble topping, scoop of vanilla ice cream	7.95

## **SUNDAES**

THE ALL AMERICAN gfa chocolate shell, whipped cream, sprinkles, cherry	8.95
MIDNIGHT COOKIE PARADE brownie, cookie dough, cookie crumbles, warm ne fudge, whipped cream, sprinkles, cherry	8.95 utella
PEANUT BUTTER PRETZEL pretzel pieces, chocolate shell, peanut butter, sea salt, whipped cream, cherry	8.95
KIDS MENU (under 12)	
SEASONAL FRUIT CUP KIDS SUNDAE	3.50 3.50
KIDS MEAL free kids sundae or fruit cup with (choose one): cheeseburger & fries	7.95

grilled cheese & fries cheese guesadilla & fries (add chicken \$1.50) macaroni & cheese & fries chicken fingers & fries

BRUNCH (Open-2pm)

### **UNION PLATE\* gfa**

two fried eggs with potatoes, pecan-wood smoked bacon (or sausage), and sourdough toast (or french toast +\$3) **GREEN CHILI BREAKFAST BURRITO** 15.25 eggs, cheddar, breakfast potatoes, bacon, flour tortilla topped with spicy green chili, side of sour cream – avocado \$3

12.95

BIG 'OL BISCUIT & GRAVY*	12.95
fluffy buttermilk biscuit topped with southern	
sausage gravy and two fried eggs	
TOFU SCRAMBLE vegan gfa	12.95
tofu sautéed with seasonal veggies served with	
potatoes, avocado, and sourdough toast	
FRENCH TOAST gfa	11.95
two slices challah bread with powdered sugar, w	ith vour

choice of dessert delight: nutella drizzle & chocolate chips -or- rotating special

BRUNCH SIDES	
BACON (3)	3.95
SAUSAGE	3.95
TOAST gfa	2.95
BISCUIT w/jam	4.95
EGGS (2)*	3.95
SAUSAGE GRAVY	3.95
POTATOES	3.95

\* 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.