



SIPPERS

HARVEST MOON HOT CIDER	10.25
vodka, cinnamon, cranberry, hot apple cider	
TODDY OF THE ISLES	10.95
scotch, drambuie, cherry, lemon, hot water	
BRAMBLE ON	11.25
bramble & berry gin, pama liqueur, cranberry, rosemary, bitters	
THE OLD DODDY	11.75
breckenridge bourbon, bitters, sugar, orange, cherry	
SOUTH FOR WINTER	11.25
smoky mezcál, spicy serrano tequila, pama, agave, lime	
QUEEN OF HADES	11.50
rye whiskey, cynar, pomegranate, lemon, cranberry bitters	
SMOKY & THE BANDIT	11.95
smoky mezcál, cynar, maraschino, sweet vermouth, cocoa bitters	
INTERNATIONAL WATERS	10.95
pisco, junmai sake, raspberry, lychee, lemon, aquafaba	

BUBBLES

DON'T CALL ME SHIRLEY	9.95
vodka, ginger liqueur, hibiscus, lemon soda	
IMPERIAL TONIC	11.25
rhubarb & ginger gin, strawberry, lemon, Social's housemade tonic	
WHY IS THE RUM GONE	10.25
spiced rum, cardamomo, clove, chai, coconut milk	
SUNSHINE DAYDREAM	9.50
tequila, strawberry-watermelon soda, lime	
PORCH SLING	9.95
bourbon, hibiscus, fresh lemon, black iced tea, mint	
BLACKBIRD	10.95
smoky mezcál, fresh lime, blackberry liqueur, ginger beer, sea salt, rosemary	
MISS TANG	10.75
gin, honey, fresh lemon & grapefruit, ginger liqueur, sparkling wine, orange zest	
HUCKLEBERRY ROSE	10.25
huckleberry vodka, lemon, ginger beer, aperitivo rosato	
NOT MY RICKEY	9.95
gin, lime, cherry soda, acid phosphate	
WINTER SANGRIA	10.95
malbec, blood orange whiskey, cinnamon, raspberry, lemon	

FRO-ZONE

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

OVER THE COUNTER

handcrafted alcohol-free cocktails	
ROSE AMONG THORNS	8.95
seedlip garden non-alcoholic spirit, rose water, raspberry, lime	
APPLE OF MY EYE	8.95
seedlip grove non-alcoholic spirit, apple cider, lemon, honey, aquafaba	

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
Irish Red – Maxline	6
Juicy Bits Hazy IPA – Weldwerks	7
Space Ghost IPA – Equinox Brewing	7
90 Shilling – Odell Brewing	6
Sad Panda Coffee Stout – Horse & Dragon	7
Dominga Mimosa 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

WINE

SPARKLING	
Sparkling Rosé, Segura Viudas, SP	9/32
Brut, Segura Viudas, SP	8/28
ROSÉ & WHITE	
Rosé, La Vieille Ferme, FR	9/32
Riesling, Urban, GER	9/32
Pinot Grigio, Spinelli, IT	9/32
Sauvignon Blanc, Murphy Goode, CA	10/36
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, Angeline, CA	10/36

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

DRINKS	
Winter 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
Green Chili Cheese Fries	6.50
Hummus Bowl	7.50
Grilled Cheese Dippers	7.50
Pretzel Bites	4.50
Sweet Potato Fries	5.50
String Fries w/fry sauce	4.50

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.

SODA FOUNTAIN

SPARKLING SODAS	4.95
root beer, vanilla, peach, cola, lemon, lime, orange, cherry, ginger, strawberry, hibiscus, watermelon, grape, grapefruit, pineapple, raspberry, acid phosphate	
– MAKE IT A FLOAT! \$3	
SHAKES & MALTS	9.95
vanilla, chocolate, strawberry, coffee, salted caramel, cookies & cream, peanut butter chocolate	
EGG CREAMS (half & half, syrup, soda)	5.95
chocolate, vanilla, maple	

SPIRITED SHAKES

WHITE LIGHTNING	12.25
bourbon, caramel, sea salt	
THE PEANUT GALLERY	12.25
peanut butter whiskey, chocolate, peanut butter	

GRANDPA'S APPLE PIE	11.95
apple liqueur, cinnamon liqueur, caramel, sea salt, graham cracker	

BANANAS FROSTER	11.95
spiced rum, banana liqueur	
RICKETY CRICKET	11.95
creme de menthe, creme de cacao	

FEATURED SHAKE	11.95
– ask your server about today's delicious flavor!	

COFFEE & CO.

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

DELICATEFUL ADDS	
marshmallow \$1, biscotti \$3.50, spike it! (irish cream, coffee liqueur, amaretto, mint liqueur, or bourbon) \$6	
AFFOGATO	8.95
scoop of vanilla drowned in espresso with biscotti	

COLD BREW MARTINI	11.95
vodka, mr. black coffee liqueur, cold brew coffee, turbinado, aquafaba	

I NEED SOME HONEY	10.95
vodka, honey, cold brew coffee, blackberry, vanilla, almond milk. a nitro cold brew coffee cocktail	
HOT RESET	10.95
averna amaro, baileys irish cream, espresso americano	

BRUNCH DRINKS (All Day)

BREAKFAST AT TIFFANY'S	11.25
blood orange bourbon, elderflower, amaretto, OJ, champagne	
WORK FROM HOME	9.95
passionfruit, pineapple, dominga mimosa sour	

SCREWMOSING	10.95
vodka, sparkling wine w/ your choice of orange juice, grapefruit juice, pineapple juice or cranberry-lime juice	
MIMOSA	8.95
HOUSE BLOODY MARY	9.95
– sub honey dill vodka -or- habañero garlic vodka \$2	

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SNACKS

GREEN CHILI CHEESE FRIES	9.25
string fries, green chili sauce, cheese sauce	
HUMMUS BOWL vegan gf	10.25
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 -or- french onion	
– bacon \$2.50	
CAULIFLOWER CRISPERS gfa	9.25
seasoned crispy cauliflower bites, spicy 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, gruyère, & blue)	
– chicken, pulled pork, or brisket \$5.95	
STRING FRIES	6.25
crispy golden fries, fry sauce	
SWEET POTATO FRIES gfa	7.25
sea salt, fry sauce	

SALADS

COWBOY QUINOA SALAD	10.25/14.25
vegan gf	
mixed greens tossed in an apple cider vinaigrette, topped with a blend of quinoa, corn, beans, & cilantro, and with avocado	
– grilled chicken \$5.95, steak \$7.95	
JEFFERSON ST. COBB gf	13.95/17.95
crisp romaine, marinated chicken breast, tomato, avocado, blue cheese crumbles, pecanwood smoked bacon, ranch	
STEAK SALAD* gf	15.95/18.95
mixed greens, flat iron steak, pecans, shallots, seasonal fruit, blue cheese crumbles, balsamic-maple vinaigrette	
THE AVIATOR gfa	10.95/14.95
romaine lettuce, pecanwood smoked bacon, asiago cheese, house caesar dressing, croutons	
– grilled chicken \$5.95, steak \$7.95	

SANDWICHES

BRISKET SANDWICH gfa	16.25
twelve-hour house-braised beef brisket, provolone, horseradish crema, carolina slaw, hoagie, string fries w/fry sauce	
TURKEY CLUB gfa	14.95
sliced roasted turkey, bacon, swiss, tomato-shallot relish, mayo, shredded lettuce, toasted sourdough, served with kettle chips	
TORPEDO MELT gfa	14.25
house tuna salad, white cheddar & gruyère, lettuce, toasted sourdough, sweet potato fries w/ fry sauce	
UNION BURGER* gfa	15.95
double angus patties, american cheese, butter lettuce, tomato-shallot relish, toasted brioche bun, string fries w/ fry sauce	
– egg \$1.50, bacon \$2.50	
THE BUCKTOWN	15.95
fried, spicy-hot chicken, house pickles, shredded lettuce, tomato-shallot relish, ranch dressing, brioche bun, string fries w/fry sauce	
THE CUBANO	15.95
twelve-hour house-braised pork shoulder, country ham, swiss cheese, house mustard & pickles, pressed hoagie, string fries w/ fry sauce	

SPECIALTIES (All Day)

MADAME*	14.95
shaved country ham, fried egg, béchamel, white cheddar & gruyère, toasted challah bread	
MONTE CRISTO	14.95
shaved country ham, white cheddar, & gruyère on french toast - crispy fried, w/ powdered sugar & jam	
OLYMPUS BOWL gfa	13.95
red lentil falafel, feta cheese, tzatziki, roasted vegetables, served on grilled naan with lemon oil dressed romaine	
NOT YOUR G-MA'S CHICKEN POT PIE	14.95
roasted chicken, carrots, peas, onion, herbed cream sauce, buttery croissant top	
TOFU BAHN-MI vegan	13.95
soy & lime marinated tofu, vegan sriracha mayo, cilantro, pickled veg, served on a hoagie w/sweet potato fries	
BUCKIN STRIPS (spicy/regular)	15.95
fried chicken strips served with string fries, pickles, and ranch dressing	

ENTRÉES (2pm-Close)

BEEF MANHATTAN gfa	18.95
braised beef brisket and whipped potatoes piled atop thick toast, smothered in savory brown gravy	
– roasted vegetables \$3.50	
PENNE MARINARA	14.25
penne pasta tossed in a rustic-style tomato sauce and topped with asiago cheese.	
– grilled chicken \$5.95 -or- roasted vegetables \$3.50	
MEATLOAF DINNER	17.95
house-made beef & pork meatloaf with mashed potatoes & roasted carrots, smothered in savory brown gravy	
TIKKA MASALA vegan gfa	15.25
rich & creamy spiced sauce with potatoes, bell peppers, & onions, served over couscous with cauli-crust	
– grilled chicken \$5.95	
QUINOA STUFFED PEPPER vegan gf	14.95
roasted red bell pepper stuffed with our cowboy-quinoa mix, served on a bed of grilled kale, & drizzled with cajun remoulade	

BRUNCH (Open-2pm)

MADAME*	14.95
shaved country ham, fried egg, béchamel, white cheddar & gruyère, toasted challah bread	
MONTE CRISTO	14.95
shaved country ham, white cheddar, & gruyère on french toast - crispy fried, w/ powdered sugar & jam	
UNION PLATE* gfa	11.45
two fried eggs with potatoes, pecan-wood smoked bacon (or sausage), and sourdough toast (or french toast +\$3)	
GREEN CHILI BREAKFAST BURRITO	14.45
eggs, cheddar, breakfast potatoes, bacon, flour tortilla topped with spicy green chili, side of sour cream	
– avocado \$3	
BIG 'OL BISCUIT & GRAVY*	12.45
fluffy buttermilk biscuit topped with southern sausage gravy and two fried eggs	
TOFU SCRAMBLE vegan gfa	12.45
tofu sautéed with seasonal veggies served with potatoes, avocado, and sourdough toast	
FRENCH TOAST gfa	11.45
two slices challah bread with powdered sugar, with your choice of dessert delight: nutella drizzle & chocolate chips -or- rotating special	

BRUNCH SIDES

BACON (3)	3.50
SAUSAGE	3.50
TOAST (2) gfa	2.50
BISCUIT w/jam	4.50
EGGS (2)*	3.50
SAUSAGE GRAVY	3.50
POTATOES	3.50
FRUIT CUP	3.50

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	
ROTATING MOUSSE TART gf	7.25
fluffy mousse made in seasonal flavors served in a crumbly tart shell with a tasty drizzle	
WHITE CHOCOLATE RASPBERRY CHEESECAKE	8.25
white chocolate cheesecake swirled with raspberry on a chocolate crust	
FEATURED VEGAN CAKE vegan	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	

SIDES

MASHED POTATOES	3.50
ROASTED VEGGIES	3.50
BRAISED GREENS	4.50

KIDS MENU (under 12)

SEASONAL FRUIT CUP	3.50
KIDS SUNDAE	3.50
ROASTED CARROTS	5.50
KIDS MEAL	7.95
free kids sundae or fruit cup with (choose one): cheeseburger & fries grilled cheese & fries cheese quesadilla & fries (add chicken \$1.50) macaroni & cheese & fries chicken fingers & fries	

DAILY SPECIALS

MONDAY – CAJUN FISH TACOS	14.95
cod fillet seared with cajun spice, cilantro-lime slaw, avocado crema, and cajun remoulade	
TUESDAY - PATTY MELT	14.95
single angus patty, swiss cheese, bacon, 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 for our fellow industry friends, just bring your pay stub	
THURSDAY – SANGRIA DAY	6/GLASS
special sangria	
FRIDAY – FISH-N-CHIPS	14.95
hand battered cod, crispy steak fries	
SATURDAY – FROZÉ ALL DAY	7.95
UNION original recipe l'pe frozé. all. day. yay.	
SUNDAY - BLOODY MARY	FREE*
1 FREE bloody mary 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.

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