



SHARE PLATES

BIG EYE POKE TACOS 15.95

Crispy wonton, avocado, cilantro, wakame, pistachio, chili soy

BBQ CREOLE MUSSELS 17.95

Andouille, garlic, roasted tomato, BBQ butter, chives, Cajun bread crumbs

CHARRED SPANISH OCTOPUS 14.95

Chunky olive tapenade, romesco sauce, black garlic gastrique

FARMHOUSE MEATBALLS 14.95

3 housemade meatballs, stewed tomato broth, basil pesto, ricotta, shaved parmesan, garlic bread

UNION DRY RUBBED WINGS 14.95

Served with house ranch & celery

Smoked Cherry BBQ | Buffalo | Sriracha Maple Glaze

>> Join us every Sunday for the launch of two new flavors during NFL games. Help us pick a winner!

TRUFFLE FRIES 13.95

Black truffle aioli, truffle oil, truffle salt, parsley, shaved parmesan

SKILLET CORNBREAD 8.95

Jalapeño, aged white cheddar, burnt honey & maple butter, chives

PROSCIUTTO FLATBREAD 16.95

Sunny farm egg, burrata, arugula, shaved parmesan, EVOO

ROASTED MUSHROOM FLATBREAD 15.95

Local organic mushrooms, bechamel, mozzarella, fried sage, garlic chips, truffle salt

BBQ CHICKEN FLATBREAD 15.95

Smoked cherry BBQ sauce, red onion, bacon, smoked chicken, mozzarella, cilantro

BACON TOMATO FLATBREAD 15.95

Mozzarella, oven roasted tomatoes, cherrywood smoked bacon, EVOO, sea salt, basil

SOUP & SALADS

DAILY SOUP 8.95

Chef's Seasonal creation, grilled country levin

BEET & BURRATA 13.95

Watercress, blood orange vinaigrette, spiced pistachios, shaved fennel, radish, mint

ROASTED SQUASH & BABY KALE 12.95

Spiced butternut squash, quinoa, spiced pepitas, pomegranate seeds, goat cheese, poppyseed vinaigrette

ORGANIC LOCAL GREENS 11.95

Crispy egg, Laura Chenel goat cheese, spiced pecan, cucumber, heirloom cherry tomato, sherry shallot vinaigrette

BABY GEM CAESAR 12.95

Red & green baby romaine, spiced croutons, chili oil drizzle, shaved parmesan, fried capers, chives, House Caesar dressing

>> add Spanish white anchovies 2.00

add to your salad:

+ grilled chicken breast 6.95

+ blackened wild Argentine shrimp 9.95

+ blackened Scottish salmon 9.95

+ grilled flat iron steak 12.95

Vegetarian Vegan Gluten Free

Other menu items can also be modified to be gluten free.

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

FROM THE GARDEN

VEGAN MEATLOAF 23.95

Parsnip purée, roasted broccolini, crispy sweet potato, sweet cherry BBQ sauce

SPAGHETTI SQUASH 22.95

Roasted tomato, garlic, broccolini, spiced pepitas, "parmesan" basil

SWEET POTATO RAVIOLI 19.95

Roasted baby squash, caramelized onion, basil pesto, fried sage, shaved parmesan

VEGAN BURGER 18.95

Black bean & quinoa Impossible patty, roasted garlic hummus, roasted mushrooms, avocado, arugula, pretzel bun, choice of house seasoned frites or house salad

ENTRÉES

FISHERMAN'S STEW 29.95

Shrimp, mussels, salmon, local fish, calamari, spicy tomato broth, grilled country levin

>> add pasta 4.95

SHRIMP & GRITS 23.95

Andouille, roasted tomato, aged white cheddar Anson Mills grits, chives

UNION GUMBO 19.95

Andouille, smoked chicken, okra, jasmine rice, scallions

>> add wild Argentine shrimp 9.95

STEAK FRITES 25.95

7oz marinated flat iron, house seasoned frites, herb salad, garlic aioli, wild mushroom demi glace

GONESTRAW FARMS SMOKED CHICKEN 24.95

Aged white cheddar Anson Mills grits, baby kale slaw, house pickles, Alabama BBQ sauce

FENNEL CRUSTED SALMON 26.95

Warm cherry tomato vinaigrette, pickled mustard seed, parsnip purée, roasted summer squash, petite basil

WILD BOAR RAGU 24.95

Boar Bacon, beef cheek, pork shoulder, andouille, sauce piquant, fresh pappardelle, shaved parmesan

UNION BURGER 16.95

Aged white cheddar, cherrywood bacon, tomato jam, iceberg lettuce, garlic aioli, house pickles, brioche bun, choice of house seasoned frites or house salad

FROM THE GRILL

Served with maitre d' butter, Union steak sauce & herb salad

16oz GOLD CANYON BONE-IN RIBEYE 39.95

8oz GOLD CANYON CENTER CUT FILET MIGNON 33.95

12oz GOLD CANYON NY STRIP 29.95

SIDES

BACON MAC & CHEESE 12.95

Fresh rigatoni, NY cheddar, cherrywood bacon, Cajun breadcrumbs | add grilled Andouille sausage 3.95

FARMERS MARKET VEGGIES 7.95

Locally sourced, seasonal

ROASTED BRUSSELS SPROUTS 11.95

Sriracha maple glaze, cherrywood bacon

BASKET OF FRITES 6.95

Served with roasted garlic aioli

SWEET POTATO FRITES 7.95

Served with smoked cherry BBQ sauce

ROASTED ORGANIC MUSHROOMS 7.95

With garlic herb butter



>> CRAFT COCKTAILS <<

RITA 13 | Tito's, guava, lavender, coconut, lemon
STRAWBERRY FIELDS 13 | Ketel One, strawberries, lemon, agave
JENNY 14 | Captain White, cucumber, grapefruit, agave, ginger, mint
WALKING ON SUNSHINE 15 | Hendrick's, Italicus. Yuzuri, lemon, eucalyptus, egg white
VINCENT VEGA 14 | Don Julio Blanco, persimmon, citrus, bitters
MIYAGI 14 | Thai chili & cilantro infused tequila, lychee, lime, agave
PURPLE HAZE 13 | Illegal Mezcal, ginger liqueur, prickly pear, lime, sage
2 KOOL 2 BE 4 GOTTEN 14 | Blackberry infused Bulleit Bourbon, cider, cinnamon, lemon
MR. FOX 16 | Macallan 12yr, limoncello, honey, lemon, ginger, thyme

>> BOTTLES & CANS <<

BUDWEISER 5 | **COORS LIGHT** 5 | **CORONA** 6 | **CORONA PREMIER** 6
24oz MODELO ESPECIAL 9 | **SWAMI'S IPA** 7 | **MOTHER EARTH 'HOP DIGGITY'** 7
ACE PINEAPPLE CIDER 7 | **TRULY WILD BERRY** 6 | **TRULY GRAPEFRUIT** 6

>> DRAFT BEER <<

PACIFICO LAGER 5 | **BUD LIGHT** 5 | **STELLA ARTOIS** 7
805 BLONDE Firestone 8 | **CALI CREAMIN'** Mother Earth 8 | **.394 PALE ALE** Alesmith 8
BLANCHE DE CHAMBLY WITBIER Unibroue 8 | **BOG TROTTER RED ALE** Artifex 8
THE PUPIL IPA Societe Brewing 9 | **VOODOO RANGER HAZY IPA** New Belgium 8 | **SCULPIN IPA** Ballast Point 9
STRAWBERRY MOJITO KOMBUCHA Local Roots 11
Ask About or Rotating Handles | **ALPINE** | **LAGUNITAS** | **RESIDENT** | **LOST ABBEY**

>> WHITE, ROSÉ, & SPARKLING WINE <<

CHANDON | Brut | Napa Valley | 12 (187ml) | 40 (750ml)
LE GRAND COURTAJE | Brut Grande Cuvée Rose | France | 12 (187ml)
GANCIA | Prosecco | Canelli | Italy | 12 (187ml)
PIGHIN | Pinot Grigio | Friuli, Italy | 11 gl | 40 btl
CHATEAU LA GORDONNE | Rosé | Cotes de Provence, France | 12 gl | 43 btl
NAUTILUS | Sauvignon Blanc | Marlborough, NZ | 11 gl | 40 btl
NOBILO ICON | Sauvignon Blanc | Marlborough, NZ | 14 gl | 50 btl
WILLIAM HILL | Chardonnay | Napa Valley | 11 gl | 40 btl
SONOMA CUTRER | Chardonnay | Sonoma County | 14 gl | 50 btl

>> RED WINE <<

SMOKE TREE | Pinot Noir | Sonoma Coast | 12 gl | 43 btl
HAHN SLH | Pinot Noir | Santa Lucia | 14 gl | 50 btl
MICHELE CHIARLO | Barbera d'Asti | Piedmont, Italy | 12 gl | 43 btl
MJ MAS JANEIL LE PETIT PAS | Rhone Blend | Languedoc-Roussillon, FR | 13 gl | 47 btl
SIMI REBEL CASK | Red Blend | Sonoma County | 13 gl | 47 btl
CATENA VISTA FLORES | Malbec | Mendoza, Argentina | 11 gl | 40 btl
RANCHO ZABACO | Zinfandel | Sonoma County | 11 gl | 40 btl
JOSH CELLARS | Cabernet Sauvignon | North Coast | 11 gl | 40 btl
AVALON | Cabernet Sauvignon | Napa Valley | 14 gl | 50 btl

>> FROM THE CELLAR <<

PERRIER JOUET GRAND BRUT | Champagne | Epernay, France | 80 btl
VEUVE CLIQUOT YELLOW LABEL | Champagne | Reims, France | 105 btl
VEUVE CLIQUOT ROSÉ | Champagne | Reims, France | 115 btl
RUINART | Champagne | Reims, France | 200 btl
DOM PERIGNON | Champagne | Epernay, France | 295 btl
CLOUDY BAY | Sauvignon Blanc | Marlborough, New Zealand | 70 btl
CAKEBREAD CELLARS | Chardonnay | Napa Valley, California | 89 btl
DOMAINE CARNEROS | Pinot Noir | Carneros, California | 85 btl
THE PRISONER | Red Blend | Napa Valley, California | 85 btl
KITH & KIN | Cabernet Sauvignon | Napa Valley, California | 70 btl
DARIOUSH | Cabernet Sauvignon | Napa Valley, California | 165 btl