



## SHARE PLATES

### BIG EYE POKE TACOS 15.95

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

### HAMACHI CRUDO 14.95

Roasted jalapeno-pomegranate salsa, wakame vinaigrette, chili oil, cilantro, smoked sea salt

### BBQ CREOLE MUSSELS 17.95

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

### CHARRED SPANISH OCTOPUS 14.95

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

### FALL KALE SALAD 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, smoked 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, octopus, 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 glaze

### DRY AGED DUROC PORK PORTERHOUSE 28.95

Sweet potato purée, roasted mushroom demi glaze, apple & fennel slaw

### 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

Root vegetable hash, broccolini, parsnip purée, apple & fennel slaw

### 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