

SHARE PLATES

FARMHOUSE MEATBALLS 15.95

3 housemade meatballs, stewed tomato broth, basil pesto, ricotta, shaved parmesan, garlic bread
 >> add bucatini 6.95

POKE NACHOS 17.95

Wonton chips, avocado, chipotle cream, furikake, wakame, chili soy, micro cilantro

UNION WINGS 18.95

Served with house ranch & celery

Buffalo | Union BBQ | Sriracha Maple Glaze

SKILLET CORNBREAD 9.95

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

FLATBREADS

BBQ CHICKEN 16.95

Union BBQ sauce, red onion, bacon, smoked chicken, mozzarella, cilantro

BACON TOMATO 16.95

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

MUSHROOM 16.95

Bechamel, fried sage, garlic chips, mozzarella, arugula, truffle salt, EVOO

PROSCIUTTO 17.95

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

SALAD

ORGANIC LOCAL GREENS 14.95

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

KALE AND QUINOA 13.95

Romaine, rum raisins, almonds, parmesan, lemon basil vinaigrette

BABY GEM CAESAR 13.95

Baby gems, country bread croutons, aged parmigiana, anchovy vinaigrette

>> add Spanish white anchovies 2.00

add to your salad:

+ grilled chicken breast 7.95

+ blackened wild Argentine shrimp 10.95

+ blackened salmon 12.95

+ blackened ahi tuna 12.95

+ 7oz marinated prime sirloin 16.95

SIDES

CHARRED BROCCOLINI 7.95

Garlic chili oil, shaved parmesan, shallot

BASKET OF FRIES 7.95

Rosemary chili salt

SWEET POTATO FRIES 8.95

Served with Union BBQ sauce

TRUFFLE FRIES 13.95

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

BACON MAC & CHEESE 14.95

Fresh rigatoni, NY cheddar, cherrywood bacon,
 >> add Andouille sausage 3.95

ROASTED BRUSSELS SPROUTS 13.95

Sriracha maple glaze, cherrywood bacon

FAVORITES

UNION BURGER 18.95

Aged white cheddar, cherrywood smoked bacon, iceberg lettuce, Union Burger Sauce, house pickles, brioche bun

VEGAN BURGER 18.95

Black bean & quinoa Impossible patty, arugula, roasted mushrooms, roasted garlic hummus, avocado, pretzel bun

SHRIMP & GRITS 25.95

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

STEAK FRITES 27.95

7oz marinated prime sirloin, arugula fennel salad, lemon, chimichurri

UNION POWER BOWL 17.95

Rice, quinoa, spinach, radish, pickled onions, garbanzo beans, avocado, broccolini, chili soy marinated tofu, coconut chipotle cream, micro cilantro

UNION GUMBO 21.95

Andouille, smoked chicken, okra, jasmine rice, scallions
 >> add blackened wild Argentine shrimp 9.95

Featured All Day

UNION THANKSGIVING PLATE 29.95

Herb Roasted Turkey Breast with your choice of 2 sides. Additional sides 4.95. Includes choice of homemade pumpkin pie or flourless chocolate cake for dessert.

SIDE OFFERINGS

MASHED POTATOES
 ANDERSON MILL CHEDDAR GRITS
 SAUTEED MUSHROOMS
 FRESH GREEN BEANS
 BRIOCHE STUFFING
 WHOLE YAM
 CORN ON THE COB
 BUTTERMILK BISCUITS (2)

BRUNCH

Served 10-2

GREEN OMELETTE 14.95

Broccolini, spinach, scallions, asparagus, avocado, goat cheese, basil pesto, cilantro, breakfast potatoes
 >> sub egg whites 2.00

AVOCADO TOAST 14.95

Grilled country levain, smashed avocado, pickled onions, radish, poached eggs, dill, cilantro, sumac, garlic chips, "everything spice"

THE LOCAL 12.95

Two farm eggs any style, breakfast potatoes, toasted country levain, cherrywood smoked bacon or grilled andouille sausage

BREAKFAST FLATBREAD 15.95

Bechamel, mozzarella, andouille, cherrywood smoked bacon, roasted tomato, sunny farm eggs, chives, maple syrup

SHORT RIB BREAKFAST BURRITO 16.95

Beer braised short rib, scrambled eggs, cotija cheese, avocado, french fries, chipotle cream, served with breakfast potatoes

CHILAQUILES 15.95

House chips, tomatillo salsa, cotija cheese, two over easy eggs, pickled onion, chipotle cream, micro cilantro

>> CRAFT COCKTAILS \$15 <<

JENNY FROM THE BLOCK Fresh juiced cucumber, grapefruit, lime, ginger, mint
Spirit of your choice! Titos, Bacardi, Bombay, or Patrón
CALIFORNIA SOUL Tito's, guava, house made lavender and coconut syrup, lemon
STRAWBERRY FIELDS FOREVER Ketel One Vodka, strawberries, lemon, agave
GANGSTA'S PARADISE Belvedere Pear & Ginger Vodka, St. Germain, serrano, lemon. Served up.
KOKOMO Bacardi Rum, coconut puree, passion fruit, cinnamon
BRAMBLE ON Hendricks Gin, Yuzuri Liqueur, lemon, agave, topped with jamberry foam
FREEBIRD Don Julio Blanco Tequila, basil grapefruit, cardamom bitters, lime, agave
BAD MOON RISING Serrano & cucumber infused tequila, lime, celery bitters, Tajin
PURPLE HAZE Illegal mezcal, ginger liqueur, prickly pear, lime, sage
UP IN SMOKE Del Maguey Mezcal, Herradura Reposado, Aztec cocoa bitters, orange
2 KOOL 2 BE 4-GOTTEN Blackberry Infused Bulleit Bourbon, cider, lemon, cinnamon
SMOKE ON THE WATER Laphroaig Scotch, yellow chartreuse, Luxardo Liqueur, lime. Served up.
COOL BEANS Ketel One Vodka, Mr. Black Liqueur, Baileys, vanilla liqueur, cold brew. Served up.
UNION SANGRIA Red & white wine, St. Germain Liqueur, lemon, agave, fresh berries
SOME LIKE IT HOT Jack Daniels Single Barrel, Montenegro Amaro, honey, cinnamon, lemon
HOT IN HERE Rich, hot mocha. House made whipped cream, toasted marshmallow, graham cracker crumbs
Spirit of your choice! Smirnoff Vanilla Vodka, Bacardi Spiced Rum, or Makers Mark Whiskey
IN THE HEAT OF THE NIGHT Jameson, Baileys Irish Cream, hot coffee, house made whipped cream
HEAT WAVE Herradura Reposado, Mr. Black Cold Brew Liqueur, coffee, house made whipped cream

>> BOTTLES & CANS <<

BUDWEISER 5 | CORONA 6 | TECATE ALTA 6 | HEINEKEN ZERO 6 | 24oz MODELO ESPECIAL 9 | TRULY WILD BERRY 6 | O'DOULS AMBER 6 | BIVOUCAC BLACKBERRY CIDER 8 | ACE PINEAPPLE CIDER 7 | ATHLETIC BREWING FREE WAVE NON-ALCOHOLIC HAZY IPA 7

>> DRAFT BEER <<

**PACIFICO LAGER 6 | DOS EQUIS LAGER 6 | STELLA ARTOIS 7 | COORS LIGHT 6 | HAZY WONDER Lagunitas 8
SCULPIN IPA Ballast Point 9 | 805 BLONDE Firestone 8 | ELYSIAN Space Dust 8 | ROTATING HANDLE Burgeon 9
SWAMIS IPA Pizza Port Brewing 8 | .394 PALE ALE Alesmith 8 | BOG TROTTER RED Artifax 8 | THE PUPIL IPA Societe Brewing 9
HEFE WEISSBIER Weihenstephaner 8 | ROTATING FLAVORS June Shine 11 | ROTATING FLAVORS Local Roots 11
ROTATING FLAVORS Ashland Seltzers 7 | ROTATING NITRO DRAFT 8**

>> WHITE, ROSÉ, & SPARKLING WINE <<

CHANDON | Brut | Napa Valley | 13 (187ml) | 40 (750ml)
LE GRAND COURTAGE | Brut Grande Cuvée Rose | France | 13 (187ml)
GANCIA | Prosecco | Canelli | Italy | 13 (187ml)
RUFFINO | Prosecco Rose | Italy | 13gl | 50btl
BEACH BY WHISPERING ANGEL | Rose | Italy | 13gl | 48btl
KIM CRAWFORD | Sauvignon Blanc | New Zealand | 12gl | 46btl
CHALK HILL | Sauvignon Blanc | Sonoma, CA | 15gl | 58btl
VILLA SANDI | Pinot Grigio | Italy | 11gl | 42btl
A TO Z | Riesling | Oregon | 12gl | 44btl
TRIMBACH | Pinot Blanc | France | 13gl | 48btl
DAOU | Chardonnay | Paso Robles, CA | 12gl | 46btl
SONOMA CUTRER | Chardonnay | Sonoma Coast | 15gl | 52btl

>> RED WINE <<

MEIOMI | Pinot Noir | Coastal California | 12gl | 44btl
INTERCEPT | Pinot Noir | Monterey, CA | 15gl | 58btl
LA POSTA PIZZELLA | Malbec | Argentina | 12gl | 44btl
DECOY | Merlot | Napa Valley, CA | 15gl | 48btl
EDUCATED GUESS | Red Blend | Napa Valley | 13gl | 48btl
ROBERT HALL | Cabernet Sauvignon | Paso Robles, Ca. | 13gl | 44btl
DAOU | Cabernet Sauvignon | Paso Robles, CA | 15gl | 58btl
UNSHACKLED | Cabernet Sauvignon | California | 15gl | 56btl
SEGHESIO | Zinfandel | Sonoma, CA | 15gl | 58btl

>> 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 | Pinot Noir | Marlborough, New Zealand | 85 btl
OAKVILLE DOUBLE DIAMOND | Cabernet Sauvignon | Napa Valley, CA | 185 btl
CAKEBREAD CELLARS | Chardonnay | Napa Valley, CA | 89 btl
DOMAINE CARNEROS | Pinot Noir | Carneros, CA | 85 btl
HARVEY AND HARRIET | Red Blend | Paso Robles, CA | 85 btl
THE PRISONER | Red Blend | Napa Valley, CA | 85 btl
JUSTIN ISOSCELES | Red Blend | Paso Robles, CA | 140 btl