

HUCKLEBERRY ROSE
huckleberry vodka, lemon, ginger beer,
aperitivo rosato

SUNSHINE DAYDREAM
tequila, strawberry-watermelon soda, lime

IMPERIAL TONIC	10.95
rhubarb & ginger gin, strawberry, lemon, tonic	
SPA DAY	10.95
green house gin, elderflower, lime, mint, cucumber, soda	
SOUTH FOR WINTER	10.95
smokey mezcal, spicy serrano tequila, pama, agave, lime	
PORCH SLING	9.95
bourbon, hibiscus, fresh lemon, black iced tea, mint	
MISS TANG	10.25
gin, honey, fresh lemon & grapefruit, ginger liqueur, sparkling wine, orange zest	
SOLSTICE SPICE SANGRIA	10.95
blend red & rose wine, cognac, raspberry, cinnamon, lemon	
NOT MY RICKEY	9.95
gin, lime, cherry soda, acid phosphate	
BLACKBIRD	10.95
mezcal, fresh lime, blackberry liqueur, ginger beer, sea salt, orange zest	
BEE'S SNEEZE	10.25
gin, elderflower liqueur, honey, lemon soda	
SIPPERS	
FALLING FOR FLANNEL	9.95
bourbon, banana, allspice, bitters	
DETOX RETOX	10.95
coconut rum, aloe vera liqueur, lime, matcha	
THE OLDY	10.95
bourbon, bitters, sugar, walnut oil, orange, cherry	
INTERNATIONAL WATERS	10.95
pisco, junmai sake, raspberry, lychee, lemon, aquafaba	
HEAD WEST	10.95
rye whiskey, peach, mint, lemon	
HOT CRANBERRY SPICE CIDER	9.95
bourbon, hot apple cider, cranberry, honey, cinnamon	
HOT APPLE TODDY	9.95
apple whiskey, maple, earl grey tea, lemon	
HAPPY HOUR (M-F, 3-6pm)	
DRINKS	
Solstice Spice Sangria	6.50
Sunshine Daydream	5.50
Porch Sling	6.50
Old Aggie	3.50

SNACKS
Quesadillas - ch

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

FRO-ZONE

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

SPIRITED SHAKES

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

COFFEE COOKIE KABOOM	11.95
cognac, espresso, oreos	
THE PEANUT GALLERY	11.95
peanut butter whiskey, chocolate, peanut butter	

BANANAS FROSTER	11.95
spiced rum, banana liqueur	
WHITE LIGHTNING	11.95
bourbon, caramel, sea salt	
WINE	
SPARKLING	
Sparkling Rosé, Veuve du Vernay, FR	9/32
Brut, Paul Chevalier, FR	8/28
ROSÉ & WHITE	
Rosé, Jean-Luc Colombo, FR	9/32
Riesling, Urban, Germany	9/32
Pinot Grigio, Redtree, CA	8/28
Sauv Blanc, Matanzas Creek, CA	9/32
Chardonnay, Nielson, CA	10/36
RED	
Pinot Noir, La Petite Perrière, FR	9/32
Malbec, Alto Molino, ARG	9/32
Red Blend, Alexander Valley, CA	10/14

BEER
ON DRAFT

Pear Cider – Stem Ciders	6
Old Aggie Lager – New Belgium	4
Pilsner – Zwei Brewing	6
Raspberry Provincial – Funkwerks	7
Thinking Of Something Orange – Verboden	7
Apres Ski – Snowbank Brewing	6
Rotating – Berthoud Brewing	7
Rupture IPA – Odell	6
Space Ghost IPA – Equinox Brewing	6
90 Shilling – Odell Brewing	7
Sad Panda Coffee Stout – Horse & Dragon	7
Dominga Mimosa Sour – New Belgium	7
Rotating – Weldwerks	7
La Folie – New Belgium	8
Local Rotating	6
CANS & BOTTLES	
Bud Light	4
Sippin' Pretty – Odell Brewing	6
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
GF Big Henry Hazy IPA – Holiday Brewing	6

BRUNCH DRINKS (All Day)

MIMOSA	8.95
sparkling wine, orange juice	
WORK FROM HOME	9.95
passionfruit, pineapple, dominga mimosa sour	

SCREWMOSA 10.2
vodka, sparkling wine with your choice of orange juice

<p>grapefruit juice or cranberry-lime juice</p>	
BLOODY MARY	9.95
<p>vodka, house bloody mary mix, rosemary, olives <i>– honey dill vodka \$1</i></p>	
COLD BREW KICK STARTS	
I NEED SOME HONEY	10.95
<p>vodka, honey, cold brew coffee, blackberry, vanilla, almond milk. a nitro cold brew coffee cocktail</p>	
COLD BREW & ...?	9.95
<p>cold brew coffee + choose one: irish cream, coffee liquor, amaretto, mint liqueur, or bourbon <i>– cold cream \$1</i></p>	
COFFEE & CO.	
DRIP COFFEE	3.95
NITRO COLD BREW	5.25
<i>– cold cream \$1</i>	
DOUBLE ESPRESSO	4.95
HOT TEA	3.95
AMERICANO	4.95
OREGON CHAI	4.95
CAPPUCINO	4.95
DUTCH HOT COCOA	4.95
LATTE	4.95
SPICED HOT CIDER	4.95
OVER THE COUNTER	
handcrafted alcohol-free cocktails	
CLOVER CLUBHOUSE	8.95
<p>seedlip spice non-alcoholic spirit, lemon, raspberry, aquafaba</p>	
PRETTY IN PINK	8.95
<p>seedlip grove non-alcoholic spirit, cucumber, grapefruit, hibiscus, acid phosphate, ginger beer</p>	

SODA FOUNTAIN

SPARKLING SODAS	4.75
root beer, vanilla, peach, cola, lemon, lime, orange, cherry, ginger, strawberry, hibiscus, watermelon, grape	

grapefruit, pineapple, raspberry, acid phosphate

SHAKES & MALTS 9.95
vanilla, chocolate, strawberry, coffee, salted
caramel, cookies & cream, peanut butter chocolate

FLOATS 7.95
root beer, vanilla, peach, cola, lemon, lime, orange,
cherry, ginger, strawberry, hibiscus, watermelon,
grape, grapefruit, pineapple

EGG CREAMS (half & half, syrup, soda)	5.95
chocolate, vanilla, maple	
JUICES	4.25
orange, lemonade, apple, cranberry, grapefruit	

gfa = Gluten Free Available, inform server. Gluten may exist in small amounts as we are not a gluten free facility.

GRILLED CHEESE DIPPERS gfa 9.95
 toasted challah bread, melted white cheddar,
 cup of tomato bisque
 – bacon \$2

crispy cauliflower bites, spicy ranch, scallion	7.95
PRETZEL BITES	6.25
served with house cheese sauce	
MAC & CHEESE cup/bowl	6/12
home-style macaroni & cheese	
- chicken, pulled pork, or brisket \$3	
STRING FRIES	5.95

SWEET POTATO FRIES gfa	6.95
sea salt, ketchup	
GREEN CHILI CHEESE FRIES	8.95
string fries, green chili sauce, cheese sauce	
HUMMUS BOWL gfa	9.95
house-made hummus, celery, cucumber, cauliflower, pita	

TOMATO BISQUE gfa	cup/bowl	4.50/8.50
GREEN CHILI vegan	cup/bowl	4.50/8.50
- pork \$3		
<h2>SANDWICHES</h2>		
UNION BURGER* gfa		14.50

whole angel hair, american cheese, onion
lettuce, marinated tomatoes & shallots (buns),
toasted brioche bun, string fries w/ fry sauce
- egg \$1, bacon \$2

BRISKET SANDWICH 14.25
braised beef brisket, provolone, horseradish crema,
carolina slaw, hoagie, string fries w/fry sauce

THE BUCKTOWN 14.25
fried, spicy-hot chicken, house pickles

shredded lettuce, marinated tomatoes &
shallots (onion), ranch dressing, brioche bun,
string fries w/fry sauce

THE CUBANO 14.25
twelve-hour pork shoulder, country ham, swiss
cheese, house mustard & pickles, pressed hoagie,
string fries w/fry sauce

EGG HAMMICH gfa 13.95

with green chili sauce, buttermilk biscuit or
muffin w/ a side of cheesy grits
- avocado \$3

TORPEDO MELT gfa
house tuna salad, white cheddar, toasted

SALADS	
JEFFERSON ST COBB gfa	10.95/14.95
crisp romaine, marinated chicken breast, tomato, avocado, blue cheese crumbles, pecanwood smoked bacon, ranch	
ALL KALE THIS SALAD vegan, gfa	9.95/13.95
sweet, roasted sweet potatoes, grilled red onion, quinoa, and apple tossed in a maple-dijon vinaigrette	
STEAK SALAD* gfa	12.95/16.95
mixed greens, flat iron steak, walnuts, shallots, seasonal fruit, bleu cheese crumbles, balsamic-dijon vinaigrette	
THE AVIATOR gfa	9.95/13.95
romaine lettuce, pecanwood smoked bacon, asiago cheese, house caesar dressing, croutons - grilled chicken \$3	
SPECIALTIES	
NOT YOUR G-MA'S CHICKEN POT PIE	12.95
tender chicken, carrots, peas, onion, herbed cream sauce, buttery croissant top	
MONTE CRISTO	13.95
shaved country ham, white cheddar, powdered sugar, sourdough bread - crispy fried, berry jam	
MADAME*	12.95
shaved country ham, fried egg, béchamel, white cheddar, toasted challah bread	
BUCKIN STRIPS (spicy/regular)	12.95
fried chicken strips served with string fries, pickles, and ranch dressing	
OLYMPUS BOWL gfa	12.95
red lentil falafel, feta cheese, tzatziki, roasted vegetables, served on grilled flat bread with lemon	

TOFU BAHN-MI vegan
soy & lime marinated tofu, vegan sriracha
pickled veg, served on a hoagie roll

ENTREES *(2pm-10pm)*

CHICKPEA & SWEET POTATO CURRY 14.95
vegan, gfa. roasted sweet potatoes and chickpeas
sautéed with seasonal veggies, kale, and tomatoes
in a creamy yellow curry sauce, served with rice

PESTO PASTA contains nuts 13.95
penne tossed in a house-made creamy pesto

CAULIFLOWER "STEAK" vegan, g
seasoned cauliflower "steak" served on
with sautéed kale and finished with a ro
sauce. contains nuts

BEEF MANHATTAN 16.95
braised beef brisket and whipped potatoes piled atop
thick toast, smothered in pan-seasoned gravy
– roasted vegetables \$3

BREAKFAST (Open-2pm)

UNION PLATE* gfa 10.95
two fried eggs with potatoes, pecan-wood smoked bacon
(or sausage), and sourdough toast (or french toast +\$3)

GREEN CHILI BREAKFAST BURRITO 13.50
eggs, cheddar, breakfast potatoes, bacon, flour tortilla

topped with spicy green chili, side of sour cream – avocado \$3	
BIG 'OL BISCUITS & GRAVY*	11.95
fluffy buttermilk biscuit topped with southern sausage gravy and two fried eggs	
TOFU SCRAMBLE vegan	11.95
tofu sautéed with seasonal veggies served with potatoes "sausage" and sourdough toast	

– avocado \$3

MMM... FRENCH TOAST gfa 10.95
two slices challah bread with powdered sugar, with
your choice of fresh strawberries -or- seasonal fruit

BREAKFAST SIDES

BACON (2) 2.50

TOAST (2) gfa
BISCUIT w/jam
EGGS (2)*
POTATOES
SAUSAGE GRAVY

FRUIT CUP	3.50
KIDS MENU (under 12)	
SEASONAL FRUIT CUP	3.50
KIDS SUNDAE	3.25
KIDS MEAL	7.95

free kids sundaes or fruit cup with (choose one):
cheeseburger & fries
grilled cheese & fries
hot dog & fries
macaroni & cheese & fries
chicken fingers & fries

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	

THE ALL AMERICAN gra 8.95
chocolate shell, whipped cream, sprinkles, cherry

SMORES 8.95
Marshmallow ice cream, warm nutella fudge,
graham cracker crumb, toasted marshmallows

BAKED DESSERTS

CLASSIC CARROT CAKE	7.95
moist spiced cake with toasted walnuts and brown sugar cream cheese icing	
RED VELVET CAKE gfa	7.95
moist ruby colored red butter cake with a hint of chocolate and a heavenly cream cheese icing	
CHAI CUSTARD TART	7.95

granola cracker crust, vanilla chocolate topped with whipped cream and chai spice	
FLOURLESS CHOCOLATE CAKE	7.95
chocolate cake served with chocolate ganache, vanilla chantilly, and fresh berries	
COBBLER	7.95
fruit & spices, buttery cinnamon and sugar topping, scoop of vanilla ice cream	

SIDES

MASHED POTATOES	3.50
GRILLED VEGGIES	3.50
CHEESY GRITS	4.50
BRAISED GREENS	4.50
RICE	3.50

DAILY SPECIALS

MONDAY – CAJUN FISH TACOS	13.95
cod fillet seared with cajun spice, cilantro-lime slaw, avocado crema, and cajun remoulade	
TUESDAY – TURKEY CLUB	13.95
sliced roasted turkey, bacon, swiss, tomato shallot	

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, FEBRUARY ALL DAY 7.95
all day happy hour

UNION original recipe frozen. all. day. yay.

SUNDAY - BLOODY MARY **FREE***

1 FREE bloody mary with purchase of breakfast,
sandwich, salad, or specialty (until 2pm)

*r may contain raw or undercooked ingredients.
undercooked meats, poultry, or eggs may*

all amounts as we are not a gluten-free facility.

* 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.*