



DRINKS & BUBBLES

WILD ROOT 9.95
pear vodka, cardamaro, orange curacao, honey, lemon, malbec wine

SNUG & SPICE 9.95
citrus clove liquor, pimm's no. 1, grapefruit, vanilla black tea syrup, snug cream ale

IMPERIAL TONIC 10.25
rhubarb & ginger gin, strawberry, lemon, tonic

SUNSHINE DAYDREAM 8.95
tequila, strawberry-watermelon soda, lime, sea salt

PORCH SLING 8.95
bourbon, hibiscus, lemon, black tea, mint

NOT MY RICKEY 9.95
gin, cherry liqueur, lime, acid phosphate

CRANBERRY SPICE SANGRIA 10.25
red blend wine, rum, cranberry, orange, cinnamon

BLACKBIRD 10.95
smokey mezcal, blackberry, lime, honey, ginger beer

JASMINE PEACH BELLINI 10.50
sparkling wine, peach, jasmine, lemon, soda

JENNIE ROSE 9.95
vodka, blackberry, lemon, ginger beer

BEE'S SNEEZE 10.25
gin, elderflower, honey, lemon, soda

MISS TANG 9.95
gin, grapefruit, lemon, honey, sparkling wine, ginger



SIPPERS

THE OLDY 10.95
bourbon, bitters, sugar, walnut oil, orange, cherry

CARAMEL OLD FASHIONED 10.50
cacao-infused rye, irish cream, black walnut bitters

RETURN TO SENDER 10.95
XO Armagnac, orange liqueur, vanilla black tea syrup, winter spice foam

CARAMEL APPLE MARTINI 10.50
apple brandy, irish cream caramel, apple cider, maple

FIRESIDE 9.95
gin, campari, allspice dram, sweet vermouth, flamed rosemary



WINTER WARMERS

HOLIDAY IN JALISCO 8.95
spicy serrano infused tequila, house dutch hot chocolate

APPLE TODDY 9.50
apple whiskey, maple, earl grey tea, lemon

NEW NORMAL 9.95
serrano pepper infused mezcal, winter spices, orange, hot apple cider



FRO-ZONE

FROZÉ 9.25
union original recipe mix, strawberry, peach, rosé wine, icy magic

DAMN THE WEATHER 9.95
oregon chai, butterscotch, rum, coconut milk, pineapple



SPIRITED SHAKES

WHITE LIGHTNING 10.95
bourbon, caramel, sea salt

BANANAS FROSTER 10.95
spiced rum, banana liqueur

RICKETY CRICKET 10.95
creme de menthe, creme de cacao

COFFEE COOKIES KABOOM & CREME 10.95
cognac, espresso, oreos

THE PEANUT GALLERY 10.95
peanut butter whiskey, chocolate, peanut butter



WINE

SPARKLING
Sparkling Rosé, Chevalier du Vernay, France 9/32
Brut, Paul Chouat, France 8/28

ROSÉ & WHITE
Rosé, Rotating (ask your server) 9/32
Riesling, Urban, Germany 9/32
Pinot Grigio, Redtree, CA 8/28
Sauvignon Blanc, Matanzas Creek, CA 9/32
Chardonnay, Chalk Hill, CA 10/36

RED
Pinot Noir, La Petite Perrière, France 9/32
Malbec, Alto Molino, ARG 9/32
Red Blend, Alexander Valley, CA 12/44
Cabernet Sauvignon, Merf, WA 10/36



BEER & OTHER CRAFTS

ON DRAFT
Pear Cider - Stem Ciders 6.00
Old Aggie Lager - New Belgium 4.00
Pilsner - Zwei Brewing 6.00
Tropic King Saison - Funkwerks 7.00
Snug Cream Ale - Horse & Dragon 6.00
Orange Blossom Wheat - Verboten 7.00
Rupture IPA - Odell 6.00
Space Ghost IPA - Equinox Brewing 6.00
90 Shilling - Odell Brewing 7.00
CC Milk Choc Stout - Intersect Brewing 7.00
Sad Panda Coffee Stout - Horse & Dragon 7.00
La Folie - New Belgium 8.00
Rotating - Weidwerks 7.00
Local Rotating 6.00

CANS & BOTTLES
Bud Light 4.00
Sippin' Pretty - Odell Brewing 6.00
Juicy Haze IPA - New Belgium 6.00
Hard Seltzer - Ska Brewing 5.00
NA IPA - Athletic Brewing 5.00
NA Golden - Athletic Brewing 5.00



SODA FOUNTAIN

SPARKLING SODAS 4.00
root beer, vanilla, peach, cola, lemon, lime, orange, cherry, ginger, strawberry, hibiscus, watermelon, grape, grapefruit, pineapple, raspberry, acid phosphate

SHAKES & MALTS 8.95
vanilla, chocolate, strawberry, coffee, salted caramel, cookies & cream, peanut butter chocolate

FLOATS 6.95
root beer, vanilla, peach, cola, lemon, lime, orange, cherry, ginger, strawberry, hibiscus, watermelon, grape, grapefruit, pineapple

EGG CREAMS (half & half, syrup, soda) 4.95
chocolate, vanilla, maple

JUICES 4.00
Orange, lemonade, apple, cranberry, grapefruit



COFFEE & CO.

DRIP COFFEE 3.00 NITRO COLD BREW 4.95
DOUBLE ESPRESSO 4.25 HOT TEA 3.00
AMERICANO 4.25 OREGON CHAI 4.50
CAPPUCCINO 4.00 DUTCH HOT COCOA 4.00
LATTE 4.00 HOT APPLE CIDER 3.50



OVER THE COUNTER
handcrafted alcohol-free cocktails

SEDLIP SPECTRUM 7.95
orange, vanilla, aquafaba

SWEATER WEATHER 6.95
apple cider, vanilla black tea syrup, winter spice foam



KIDS under 12

SEASONAL FRUIT CUP 3.25
KIDS SUNDAE 3.25

FREE kids sundae or fruit cup with:

CHEESEBURGER & FRIES 7.95
GRILLED CHEESE & FRIES 7.95
HOT DOG & FRIES 7.95
MACARONI & CHEESE 6.95
CHICKEN FINGERS & FRIES 7.95



SNACKS apps & sides

GRILLED CHEESE DIPPERS GFA 8.25
toasted challah bread, melted white cheddar, cup of tomato bisque (add bacon \$2)

CAULIFLOWER CRISPERS GFA 6.50
Crispy cauliflower bites, spicy ranch, scallion

PRETZEL BITES 5.25
pretzel bites served with house cheese sauce

MAC & CHEESE cup / bowl 5/10
home-style macaroni & cheese (add chicken or pork shoulder \$3)

STRING FRIES 5.25
crispy golden fries, fry sauce

SWEET POTATO FRIES GFA 6.25
paprika, thyme, cayenne, maple salt

GREEN CHILI CHEESE FRIES 8.25
string fries, green chili sauce, cheese sauce

HUMMUS PLATE GFA 8.25
house-made hummus, celery, cucumber, cauliflower, pita chips

TOMATO BISQUE GFA cup/bowl 3.95/7.95
GREEN CHILI (add pork \$3) cup/bowl 3.95/7.95



SANDWICHES

MONTE CRISTO 12.95
shaved country ham, white cheddar, powdered sugar, sourdough bread - crispy fried, berry jam

MADAME* 11.95
shaved country ham, fried egg, béchamel, white cheddar, toasted challah bread

UNION BURGER* GFA 13.95
double angus patties, american cheese, butter lettuce, marinated tomatoes & shallots (onions), toasted brioche bun, string fries w/ fry sauce (add egg \$1, bacon \$2)

BRISKET SANDWICH 12.95
braised beef brisket, provolone, horseradish cream, carolina slaw, hoagie, string fries w/fry sauce

THE BUCKTOWN 13.95
fried, spicy-hot chicken, house pickles, shredded lettuce, marinated tomatoes & shallots (onions), ranch dressing, brioche bun, string fries w/fry sauce

THE CUBANO 12.95
twelve-hour pork shoulder, country ham, swiss cheese, house mustard & pickles, pressed hoagie, string fries w/fry sauce

EGG HAMMICH* GFA 11.95
scrambled eggs, country ham (or bacon), cheddar served with green chili sauce, buttermilk biscuit or gluten free english muffin w/ a side of cheesy grits (add avocado \$3)

TORPEDO MELT GFA 12.45
house tuna salad, white cheddar, toasted sourdough bread, sweet potato fries w/ketchup

SLOW COUNTRY GFA 11.95
twelve-hour pork shoulder, carolina mustard slaw w/ bbq drizzle, brioche bun, string fries w/fry sauce



SALADS

JEFFERSON STREET COBB* GFA 9.95/13.95
spinach romaine, marinated chicken breast, tomato, avocado, blue cheese crumbles, pecanwood smoked bacon, ranch

MIXED GODDESS GFA 8.95/12.95
mixed greens, crumbled hard-boiled egg, celery, cucumber, avocado, fried chickpeas, feta, watermelon radish, creamy green goddess dressing

ALL KALE THIS SALAD GFA 8.95/12.95
kale, pears, quinoa, sweet potato, candied pecans, goat cheese, dijon-balsamic vinaigrette

THE ORIGINAL AVIATOR GFA 8.95/12.95
romaine lettuce, pecan-wood smoked bacon, asiago cheese, house caesar dressing, croutons (add grilled chicken \$3)

THE MILLENIAL AVIATOR GFA 8.95/12.95
grilled kale greens, pecan-wood smoked bacon, asiago cheese, house caesar dressing, croutons (add grilled chicken \$3)



SPECIALTIES

CHICKEN POT PIE 11.95
tender chicken, carrots, peas, herbed cream sauce, buttery croissant top

SAUSAGE-DOG 11.95
slightly spicy local polish sausage, sauerkraut, onion, wholegrain mustard, hoagie, string fries w/ fry sauce

BUCKIN STRIPS (choice spicy/regular) 11.95
fried chicken strips served with string fries, pickles, and ranch dressing

OLYMPUS BOWL GFA 11.95
red lentil falafel, feta cheese, tzatziki, roasted vegetables, served on grilled flat bread with lemon oil dressed romaine



ENTRÉES (2PM - CLOSE)

UNION PINEAPPLE CURRY VEGAN 14.95
tofu sautéed with seasonal veggies, sweet potato, grilled pineapple and creamy yellow curry sauce, served with brown rice

PENNE LANE 12.95
penne pasta with zesty house vodka tomato sauce and asiago cheese (add grilled chicken \$3)

MUSHROOM WALNUT MEATLOAF GFA 14.95
house-made veggie loaf, onion jam, gravy drizzle, sweet potato, veggie relish

BEEF MANHATTAN GFA 15.95
braised beef brisket and whipped potatoes piled atop thick toast, smothered in pan-seasoned gravy (add roasted vegetables \$3)



SIDES

MASHED POTATOES 3.00
GRILLED VEGGIES 3.00
CHEESY GRITS 4.00
HOUSE COLESLAW 3.00
BRAISED GREENS 4.00
BROWN RICE 3.00



BREAKFAST (OPEN - 2PM)

CARPE DIEM QUICHE 10.95
eggs baked in a flaky crust with bacon, kale, sweet potatoes, swiss cheese, red pepper and onion, served with a side of mixed greens

UNION PLATE* GFA 9.95
two fried eggs with potatoes, pecan-wood smoked bacon (or sausage), and sourdough toast (or french toast +\$3)

GREEN CHILI BREAKFAST BURRITO* 12.95
eggs, cheddar, breakfast potatoes, flour tortilla topped with spicy green chili & sour cream (add avocado \$3)

BIG 'OL BISCUIT & GRAVY* 9.95
fluffy buttermilk biscuit topped with southern sausage gravy and two fried eggs

VEGAN TOFU SCRAMBLE 10.95
tofu sautéed with seasonal veggies served with potatoes, "sausage" and sourdough toast (add avocado \$3)

MMM... FRENCH TOAST GFA 8.95
two slices challah bread with powdered sugar, with your choice of fresh strawberries -or- cinnamon pears



BRUNCH DRINKS (ALL DAY)

BLOODY MARY 7.95
vodka, house bloody mary mix, rosemary, olives

MIMOSA 7.95
sparkling wine, orange juice

SCREWMOSA 8.95
vodka, sparkling wine with your choice of orange juice, grapefruit juice or cranberry-lime juice

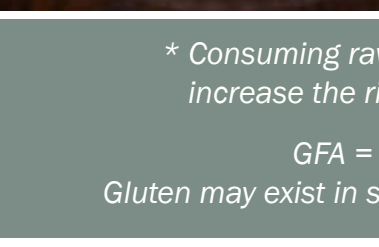
I NEED SOME HONEY 9.95
honey vodka, blackberry, vanilla, almond milk, cold brew

IRISH YOU WERE HERE 9.95
irish whiskey, honey, cinnamon, cold brew



BREAKFAST SIDES

BACON (2) 2.00 SAUSAGE (2) (Reg/Vegan) 3.00
TOAST (2) GFA 2.00 BISCUIT w/ jam 4.00
EGGS (2)* 3.00 POTATOES 3.00
CHEESY GRITS 4.00 SAUSAGE GRAVY 3.00
FRUIT CUP GFA 3.00



DAILY SPECIALS

MONDAY - BLACKENED COD PO'BOY 13.95
blackened cod fillet, shredded lettuce, tomato & shallot relish, remoulade, hoagie, string fries w/fry sauce

TUESDAY - TURKEY CLUB 11.95
sliced roasted turkey, bacon, swiss, tomato shallot relish, mayo, shredded lettuce, served with kettle chips

WEDNESDAY - INDUSTRY LOVE DAY
assorted drink and food specials to show our love for our fellow industry friends, just bring your pay stub

THURSDAY - CHICKEN & WAFFLES 12.95
fried chicken, waffles, syrup

FRIDAY - FISH-N-CHIPS 14.95
hand-battered cod, crispy steak fries

SATURDAY - FROZÉ ALL DAY 6.95
union original recipe frozÉ, all. day. yay.

SUNDAY - BLOODY MARY FREE*
1.FREE bloody mary drink with Breakfast, Sandwich, Salad, or Specialty until 2pm

* 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.