



BUBBLES

PORCH SLING	8.95
bourbon, hibiscus, lemon, black tea, mint	
SUNSHINE DAYDREAM	8.95
tequila, strawberry-watermelon soda, lime, sea salt	
WHITE SANGRIA	10.25
pinot grigio, sparkling wine, apricot, peach, lemon, orange	
NOT MY RICKEY	9.95
gin, lime, cherry soda, acid phosphate	
BEE'S SNEEZE	10.25
gin, elderflower, honey, lemon, soda	
TOM'S FOOLERY	9.95
gin, aperitivo rosato, grapefruit, lime, sugar, serrano pepper, soda	
THE UNION MULE	9.95
rotating seasonal flavors, vodka, lemon, ginger beer	
BLACKBIRD	10.95
smokey mezcal, lime, blackberry, ginger beer, sea salt, orange zest	
JASMINE PEACH BELLINI	10.50
peach, jasmine, lemon, soda, sparkling wine	
MISS TANG	9.95
gin, honey, lemon & grapefruit, ginger, sparkling wine	

SIPPERS

SERRANO MS. JACKSON	8.95
serrano infused tequila blanco, pineapple, cilantro, lime	
INTERNATIONAL WATERS	10.95
pisco, sake, lemon, lychee, aquafaba, raspberry, rose	
THE OLDY	10.95
bourbon, bitters, sugar, walnut oil, orange, cherry	
ROSEMARY'S GIMLET	10.50
gin, lime, rosemary, cucumber, dill olive oil	

FRO-ZONE

FROZÉ	9
union original recipe mix, rosé wine, icy magic	
COCKTAIL BRAIN FREEZE	11
rotating classic and original frozen cocktails, ask your server!	
KICKIN' COFFEE	9.95
cold brew coffee cocktails	
CURIOUS GEORGE	
spiced rum, banana, root beer liqueur	
THE HARD RESET	
averna, irish cream, black walnut bitters	
I NEED SOME HONEY	
honey vodka, blackberry, vanilla, almond milk	
IRISH YOU WERE HERE	
irish whiskey, honey, cinnamon	

SPIRITED SHAKES

WHITE LIGHTNING	
bourbon, caramel, sea salt	
BANANAS FROSTER	
spiced rum, banana liqueur	
RICKETY CRICKET	
creme de menthe, creme de cacao	
COFFEE COOKIES KABOOM & CREME	
cognac, espresso, oreos	
THE PEANUT GALLERY	
peanut butter whiskey, chocolate, peanut butter	

WINE

SPARKLING	
Sparkling Rosé, Veuve du Vernay, France	9/32
Brut, Paul Chevalier, France	8/28
ROSÉ & WHITE	
Rosé, Rotating (ask your server)	9/32
Riesling, Urban, Germany	9/32
Pinot Grigio, Provero, CA	8/28
Sauvignon Blanc, Murphy Goode, CA	9/32
Chardonnay, Gloria Ferrer, CA	10/36
RED	
Pinot Noir, La Petite Perrière, France	9/32
Malbec, Piatelli Premium Reserve, ARG	10/36
Barbera D'Alba, Ca' Del Sarto, Italy	9/32
Red Blend, Alexander Valley, CA	12/44
Cabernet Sauvignon, Merf, WA	10/36

BEER

CRAFT ON DRAFT	
Snowmelt Hard Seltzer – Upslope	6
Pear Cider – Stem Ciders	6
Kölsch – Elevation Brewing	6
Old Aggie Lager – New Belgium	6
Pilsner – Zwei Brewing	4
Orange Blossom Wheat – Verboten	7
Mountain Standard IPA – Odell Brewing	7
Space Ghost IPA – Equinox Brewing	6
Helles Lager – Prost Brewing	6
90 Shilling – Odell Brewing	7
Sad Panda Coffee Stout – Horse & Dragon	7
Nitro Cold Brew Coffee	5
Raspberry Provincial – Funkwerks	7
La Folie – New Belgium	8
Rotating – Weldworks	7
Local Rotating	7
IN A CAN / BOTTLE	
Bud Light	4
Sippin' Pretty – Odell Brewing	6
Juicy Haze IPA – New Belgium	6
Erdinger N/A	5
Stem Cider Rotating	5

SODA FOUNTAIN

SPARKLING SODAS	4
root beer, vanilla, peach, cola, lemon, lime, orange, cherry, ginger, strawberry, hibiscus, watermelon, grape, grapefruit, pineapple, 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
Orange, lemonade, apple, cranberry, grapefruit	

MOCK-YEAH! TAIL-YEAH!

Handcrafted alcohol-free cocktails	
CLOVER CLUBHOUSE	6.95
seedlip spice non-alcoholic spirit, raspberry, lemon, basil	
WHAT A PEACH!	4.95
peach, lemon, apple, iced black tea, mint	

HOT DRINKS

COFFEE (reg or decaf)	3	ESPRESSO DBL	4.25
HOT TEA	3	CAPPUCINO SGL	4.00
HOT COCOA	4	LATTE SGL	4.00
AMERICANO DBL	4.25		
add caramel, mocha, vanilla (c.50)			

BREAKFAST (OPEN – 2PM)

UNION PLATE* GFA	9.95
two fried eggs with potatoes (or grits +\$1), pecanwood smoked bacon (or sausage), and your choice of toast (or fruit cup +\$1, or french toast +\$3)	
GREEN CHILI BREAKFAST BURRITO*	12.95
eggs, chorizo, cheddar, breakfast potatoes, flour tortilla topped with spicy green chili & sour cream (add avocado \$3)	
- MAKE IT VEGAN	
tofu "egg" and veggie scramble, potatoes, "cheese" sauce, flour tortilla topped with spicy green chili & avocado	
BIG 'OL BISCUIT & GRAVY*	9.95
fluffy buttermilk biscuit topped with southern sausage gravy and two fried eggs	
TOFU SCRAMBLE VEGAN	10.95
tofu sautéed with seasonal veggies served with potatoes, "sausage" and toast or fruit cup (+\$1) (add avocado \$3)	
MMM... FRENCH TOAST GFA	8.95
two slices challah bread with powdered sugar, topped with your choice of fresh strawberries -or- sliced bananas & peanut butter sauce	

BRUNCH DRINKS

NITRO COLD BREW ICED COFFEE	5
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	
CURIOUS GEORGE	9.95
spiced rum, banana, root beer liqueur, cold brew	
THE HARD RESET	9.95
averna, irish cream, black walnut bitters, cold brew	
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	

SIDES

BACON (2)	2
GLAZED DONUT w/ jam	4
SAUSAGE (2) (reg or Vegan)	3
TOAST (2) GFA	2
EGGS (2)*	3
BISCUIT w/ jam	4
POTATOES w/house ketchup	3
SAUSAGE GRAVY	3
CHEESY GRITS	4
FRUIT CUP	3

KIDS

SEASONAL FRUIT CUP	3
KIDS SUNDAY	3
FREE kids sundae or fruit cup with:	
CHEESEBURGER & FRIES	
GRILLED CHEESE & FRIES	
HOT DOG & FRIES	
MACARONI & CHEESE	
CHICKEN FINGERS & FRIES	

SNACKS

apps & sides	
MAC & CHEESE cup / bowl	5 / 10
home-style macaroni & cheese (add chicken or pork shoulder \$3)	
GRILLED CHEESE DIPPERS GFA	8
toasted challah bread, melted white cheddar, cup of tomato bisque (add bacon \$2)	
CAULIFLOWER CRISPERS GFA	6
Crispy cauliflower bites, spicy ranch, scallion	
PRETZEL BITES	5
pretzel bites served with house cheese sauce	
STRING FRIES	5
crispy golden fries, fry sauce	
SWEET POTATO FRIES GFA	6
paprika, thyme, cayenne, maple salt, house ketchup	
GREEN CHILI CHEESE FRIES	8
string fries, green chili sauce, cheese sauce	
HUMMUS PLATE GFA	8
house-made hummus, celery, cucumber, cauliflower, pita chips	
TOMATO BISQUE GFA cup / bowl	4 / 8
GREEN CHILI SOUP (add pork \$3) cup / bowl	4 / 8

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	
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)	
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)	
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	
TORPEDO MELT GFA	12.45
house tuna salad, white cheddar, toasted sourdough bread, sweet potato fries w/ house ketchup	
BRISKET SANDWICH	12.95
braised beef brisket, provolone, house slaw, hoagie, string fries w/ fry sauce	
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	10/14
crisp romaine, marinated chicken breast, tomato, avocado, blue cheese crumbles, pecanwood smoked bacon, ranch	
THE MILLENNIAL AVIATOR GFA	8/12
grilled kale greens, pecanwood smoked bacon, asiago cheese, house caesar dressing, croutons (add grilled chicken \$3)	
CLUB MED GFA	8/12
crisp romaine, feta, tomato, cucumber, kalamata olives, shallots, greek dressing (add grilled chicken \$3)	
THE NEW GREEN DERBY GFA	8/12
spinach, candied pecan, chevre, fresh strawberries, shallot, strawberry-lemon vinaigrette (add grilled chicken \$3)	

SPECIALTIES

CHICKEN DOGS	13.95
two all-beef frankos topped with yellow mustard, chopped onions, sweet pickle relish, dill pickle spears, sliced tomato, sport peppers and celery salt, string fries w/ fry sauce (half order \$8.95)	
BUCKIN STRIPS (choice of spicy-hot or 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	
BOWL-O-RAMA	11.95
spinach, quinoa, house-made hummus, sweet potato, house slaw, lemon yogurt vinaigrette	

ENTRÉES

UNION PACIFIC 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 house creamy tomato sauce touched by vodka 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
GRILLED VEGGIES	3
CHEESY GRITS	4
HOUSE COLESLAW	3
BRAISED GREENS	4
BROWN RICE	3

DAILY SPECIALS

MONDAY - CHICKEN FRIED CHICKEN	13.95
chicken platter, mashed potato, braised greens	
TUESDAY - CHICKEN CLUB	11.95
grilled chicken, bacon, swiss, tomato shallot relish, mayo, shredded lettuce, served with kettle chips	
WEDNESDAY - PHILLY CHEESESTEAK	12.95
philly cheesesteak hoagie, choose: cheddar sauce or provolone	
PLUS all day happy hours	
THURSDAY - CHICKEN & WAFFLES	12.95
fried chicken, waffles, gravy, 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 BAR	FREE*
1 FREE trip to bloody mary bar with entree until 3pm (*each additional trip \$7.95)	

SWEETS

you dessert it	
SUNDAES	
MIDNIGHT COOKIE PARADE	
brownie, cookie dough, cookie crumbles, warm nutella fudge, whipped cream, sprinkles, cherry	
PEANUT BUTTER PRETZEL	
pretzel pieces, chocolate shell, peanut butter, sea salt, whipped cream, cherry	
NANNERS & DREAMS GFA	
chocolate-dipped bananas, strawberry puree, warm nutella fudge, toasted nuts, whipped cream, sprinkles, cherry	
ALL AMERICAN GFA	
chocolate shell, whipped cream, sprinkles, cherry	
LOVELY DAY FOR A PARFAIT	
ENCHANTRESS	
vanilla pudding, espresso, house vanilla wafer, shaved chocolate, whipped cream	
BA-NA-NA-NAH HEY!	
banana bourbon panna cotta, house vanilla wafer, whipped cream	
CHERRY BOMB	
lemon cream cheese, cherry pie filling, graham crust, whipped cream, cherry	

BAKED DESSERTS

WHOOPIE PIES	5.95
vanilla whoopie pies, rolled in fruity pebbles	
RED VELVET CAKE GFA	7.95
moist ruby colored red butter cake with a hint of chocolate and a heavenly cream cheese icing	
TRIPLE BERRY COBBLER	7.95
blueberries, raspberries, blackberries, cardamom and ginger, buttery cinnamon and sugar crust, scoop of vanilla ice cream	
CLASSIC CARROT CAKE	7.95
moist spiced cake with toasted walnuts and brown sugar cream cheese icing	
TWO GLAZED DONUTS	6.95
old fashioned donuts with jam	

DRUNKEN DONUTS

PINEAPPLE PRINCESS	4.95
pineapple, house rum-infused caramel, graham cracker	
THE PB & W	4.95
nutella fudge drizzle finished with a whiskey peanut butter dance party	

HAPPY HOUR

3pm-6pm everyday and all day Wednesday	
SANGRIA OF THE DAY	5
SUNSHINE DAYDREAM	5
PORCH SLING	6
ELEVATION KÖLSCH	4
STEM PEAR CIDER (GF)	4
EQUINOX SPACE GHOST IPA	4
HOUSE RED/WHITE	5
SPARKLING ROSÉ	6
HUMMUS PLATE	5
PRETZEL BITES	3
STRING FRIES w/ fry sauce	3
SWEET POTATO FRIES w/ house ketchup	4
GREEN CHILI CHEESE FRIES	6
QUESADILLAS chicken/veggie/cheese	8
SLIDERS pork and/or chicken	8
GRILLED CHEESE DIPPERS	6