



DRINKS & BUBBLES

WILD ROOT pear vodka, cardamaro, orange curacao, honey, lemon, malbec wine	9.95
SNUG & SPICE citrus clove liquor, pimm's no. 1, grapefruit, vanilla black tea syrup, snug cream ale	9.95
RHUBARB TONIC rhubarb & ginger gin, strawberry, lemon, tonic	10.25
SUNSHINE DAYDREAM tequila, strawberry-watermelon soda, lime, sea salt	8.95
PORCH SLING bourbon, hibiscus, lemon, black tea, mint	8.95
NOT MY RICKEY gin, cherry soda, lime, acid phosphate	9.95
CRANBERRY SPICE SANGRIA red blend wine, rum, cranberry, orange, cinnamon	10.25
BLACKBIRD smokey mezcal, blackberry, lime, honey, ginger beer	10.95
JASMINE PEACH BELLINI sparkling wine, peach, jasmine, lemon, soda	10.50
JENNIE ROSE vodka, blackberry, lemon, ginger beer	9.95
BEE'S SNEEZE gin, elderflower, honey, lemon, soda	10.25
MISS TANG gin, grapefruit, lemon, honey, sparkling wine, ginger	9.95



SIPPERS

THE OLDY bourbon, bitters, sugar, walnut oil, orange, cherry	10.95
CARAMEL OLD FASHIONED cacao-infused rye, irish cream, black walnut bitters	10.50
RETURN TO SENDER XO Armagnac, orange liquor, vanilla black tea syrup, winter spice foam	10.95
CARAMEL APPLE MARTINI apple brandy, irish cream caramel, apple cider, maple	10.50
FIRESIDE gin, campari, allspice dram, sweet vermouth, flamed rosemary	9.95
THE WAY WE WERE rum blend, pasubio vino amaro, honey, lime	10.50



WINTER WARMERS

TEQUILA HOT CHOCOLATE serrano infused reposado tequila, house dutch hot chocolate	8.95
APPLE TODDY apple whiskey, maple, earl grey tea, lemon	9.50
NEW NORMAL serrano infused mezcal, winter spices, orange, hot apple cider	9.95



FRO-ZONE

FROZÉ union original recipe mix, strawberry, peach, rosé wine, icy magic	9.25
DAMN THE WEATHER oregon chai, butterscotch, rum, coconut milk, pineapple	9.95

SPIRITED SHAKES

WHITE LIGHTNING bourbon, caramel, sea salt	10.95
BANANAS FROSTER spiced rum, banana liqueur	10.95
RIKETY CRICKET creme de menthe, creme de cacao	10.95
COFFEE COOKIES KABOOM & CREME cognac, espresso, oreos	10.95
THE PEANUT GALLERY peanut butter whiskey, chocolate, peanut butter	10.95



WINE

SPARKLING ROSÉ 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, Proverb, 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 & 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 - Weldworks	7.00
CANS & BOTTLES Bud Light	4.00
Sippin' Pretty - Odell Brewing	6.00
Juicy Haze IPA - New Belgium	6.00
Hard Seltzer	5.00
Non-Alcoholic - Erdinger	5.00



SODA FOUNTAIN

SPARKLING SODAS root beer, vanilla, peach, cola, lemon, lime, orange, cherry, ginger, strawberry, hibiscus, watermelon, grape, strawberry, pineapple, raspberry, acid phosphate	4.00
SHAKES & MALTS vanilla, chocolate, strawberry, coffee, salted caramel, cookies & cream, peanut butter chocolate	8.95
FLOATS root beer, vanilla, peach, cola, lemon, lime, orange, cherry, ginger, strawberry, hibiscus, watermelon, grape, grapefruit, pineapple	6.95
EGG CREAMS (half & half, syrup, soda) chocolate, vanilla, maple	4.95
JUICES Orange, lemonade, apple, cranberry, grapefruit	4.00



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
CAPPUCINO	4.00	DUTCH HOT COCOA	4.00
LATTE	4.00	HOT APPLE CIDER	3.50



OVER THE COUNTER

handcrafted alcohol-free cocktails

ORANGE DREAM seedlip spice non-alcoholic spirit, orange, vanilla, acaofaba	7.95
SWEATER WEATHER apple cider, vanilla black tea syrup, winter spice foam	6.95



KIDS

under 12

SEASONAL FRUIT CUP	3.25
KIDS SUNDAE	3.25
FREE kids sundaes or fruit cup w/:	
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 toasted challah bread, melted white cheddar, cup of tomato bisque (add bacon \$2)	8.25
CAULIFLOWER BITTERS GFA Crispy cauliflower crisps, spicy ranch, scallion	6.50
PRETZEL BITES pretzel bites served with house cheese sauce	5.25
MAC & CHEESE cup / bowl home-style macaroni & cheese (add chicken or pork shoulder \$3)	5/10
STRING FRIES crispy golden fries, fry sauce	5.25
SWEET POTATO FRIES GFA paprika, thyme, cayenne, maple salt	6.25
GREEN CHILI CHEESE FRIES string fries, green chili sauce, cheese sauce	8.25
HUMMUS PLATE GFA house-made hummus, celery, cucumber, cauliflower, pita chips	8.25
TOMATO BISQUE GFA cup/bowl	3.95/7.95
GREEN CHILI (add pork \$3) cup/bowl	3.95/7.95



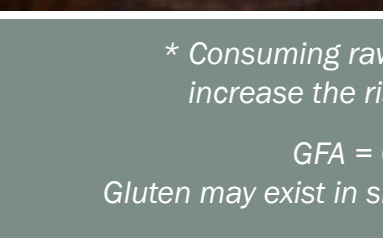
SANDWICHES

MONTE CRISTO shaved country ham, white cheddar, powdered sugar, sourdough bread - crispy fried, berry jam	12.95
MADAME* shaved country ham, fried egg, béchamel, white cheddar, toasted challah bread	11.95
UNION BURGER* GFA double angus patties, american cheese, butter lettuce, marinated tomatoes & shallots (onions), toasted brioche bun, string fries w/ fry sauce (add egg \$1, bacon \$2)	13.95
BRISKET SANDWICH braised beef brisket, provolone, horseradish crema, carolina slaw, hoagie, string fries w/ fry sauce	12.95
THE BUCKTOWN fried, spicy-hot chicken, house pickles, shredded lettuce, marinated tomatoes & shallots (onions), ranch dressing, brioche bun, string fries w/ fry sauce	13.95
THE CUBANO twelve-hour pork shoulder, country ham, swiss cheese, house mustard & pickles, pressed hoagie, string fries w/ fry sauce	12.95
EGG HAMMICH* GFA 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)	11.95
TORPEDO MELT GFA house tuna salad, white cheddar, toasted sourdough bread, sweet potato fries w/ ketchup	12.45
SLOW COUNTRY GFA twelve-hour pork shoulder, carolina mustard slaw w/ bbq drizzle, brioche bun, string fries w/ fry sauce	11.95



SALADS

JEFFERSON STREET COBB* GFA crisp romaine, marinated chicken breast, tomato, avocado, blue cheese crumbles, pecanwood smoked bacon, ranch	9.95/13.95
GREEN GODDESS GFA mixed greens, crumbled hard-boiled egg, celery, cucumber, avocado, fried chickpeas, feta, watermelon radish, creamy green goddess dressing	8.95/12.95
ALL KALE THIS SALAD GFA kale, pears, quinoa, sweet potato, candied pecans, goat cheese, dijon-balsamic vinaigrette	8.95/12.95
THE ORIGINAL AVIATOR GFA romaine lettuce, house-caeser smoked bacon, asiago cheese, peach caesar dressing, croutons (add grilled chicken \$3)	8.95/12.95
THE MILLENIAL AVIATOR GFA grilled kale greens, pecan-wood smoked bacon, asiago cheese, house caesar dressing, croutons (add grilled chicken \$3)	8.95/12.95



SPECIALTIES

CHICKEN POT PIE tender chicken, carrots, peas, onion, herbed cream sauce, flaky biscuit top	11.95
SAUSAGE-DOG slightly spicy local polish sausage, sauerkraut, onion, wholegrain mustard, fries, string fries w/ fry sauce	11.95
BUCKIN STRIPS (choice spicy/regular) fried chicken strips served with string fries, pickles, and ranch dressing	11.95
OLYMPUS BOWL GFA red lentil falafel, feta cheese, tzatziki, roasted vegetables, served on grilled flat bread with lemon oil dressed romaine	11.95
BOWL-O-RAMA spinach, quinoa, house-made hummus, sweet potato, house slaw, lemon yogurt vinaigrette	11.95

ENTRÉES (2PM - CLOSE)

UNION PINEAPPLE CURRY VEGAN tofu sautéed with seasonal veggies, sweet potato, grilled pineapple and creamy yellow curry sauce, served with brown rice	14.95
PENNE LANE penne pasta with zesty house vodka tomato sauce and asiago cheese (add grilled chicken \$3)	12.95
MUSHROOM WALNUT MEATLOAF GFA house-made veggie loaf, onion jam, gravy drizzle, sweet potato, veggie relish	14.95
BEEF MANHATTAN GFA braised beef brisket and whipped potatoes piled atop thick toast, smothered in pan-seasoned gravy (add roasted vegetables \$3)	15.95

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 eggs baked in a flaky crust with bacon, kale, sweet potatoes, swiss cheese, red pepper and onion, served with a side of mixed greens	10.95
UNION PLATE* GFA two fried eggs with potatoes, pecan-wood smoked bacon (or sausage), and sourdough toast (or french toast +\$3)	9.95
GREEN CHILI BREAKFAST BURRITO* eggs, cheddar, breakfast potatoes, flour tortilla topped with spicy green chili & sour cream (add avocado \$3)	12.95
BIG 'OL BISCUIT & GRAVY* fluffy buttermilk biscuit topped with southern sausage gravy and two fried eggs	9.95
VEGAN TOFU SCRAMBLE tofu sautéed with seasonal veggies served with potatoes, "sausage" and sourdough toast (add avocado \$3)	10.95
MMM... FRENCH TOAST GFA two slices challah bread with powdered sugar, with your choice of fresh strawberries -or- cinnamon pears	8.95

BRUNCH DRINKS (ALL DAY)

BLOODY MARY vodka, house bloody mary mix, rosemary, olives	7.95
MIMOSA sparkling wine, orange juice	7.95
SCREWMOSA vodka, sparkling wine with your choice of orange juice, grapefruit juice or cranberry-lime juice	8.95
I NEED SOME HONEY honey vodka, blackberry, vanilla, almond milk, cold brew	9.95
IRISH YOU WERE HERE irish whiskey, honey, cinnamon, cold brew	9.95

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 blackened cod fillet, shredded lettuce, tomato & shallot relish, remoulade, hoagie, string fries w/ fry sauce	13.95
TUESDAY - TURKEY CLUB sliced roasted turkey, bacon, swiss, tomato shallot relish, mayo, shredded lettuce, served with kettle chips	11.95
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 fried chicken, waffles, gravy, syrup	12.95
FRIDAY - FISH-N-CHIPS hand-battered cod, crispy steak fries	14.95
SATURDAY - FROZÉ ALL DAY union original recipe frozé, all. day. yay.	6.95
SUNDAY - BLOODY MARY 1 FREE bloody mary drink with entree until 2pm	FREE*

SWEETS

you dessert it

SUNDAES MIDNIGHT COOKIE PARADE brownie, cookie dough, cookie crumbles, warm nutella fudge, whipped cream, sprinkles, cherry	8.25
PEANUT BUTTER PRETZEL pretzel pieces, chocolate shell, peanut butter, sea salt, whipped cream, cherry	7.95
THE ALL AMERICAN GFA chocolate shell, whipped cream, sprinkles, cherry	7.95
SMORES marshmallow ice cream, chocolate covered graham crackers	8.25

BAKED DESSERTS

CLASSIC CARROT CAKE moist spiced cake with toasted walnuts and brown sugar cream cheese icing	7.95
RED VELVET CAKE GFA moist ruby colored red butter cake with a hint of chocolate and a heavenly cream cheese icing	7.95
LIMONCELLO MERINGUE TART limoncello lemon-curd, shortbread cookie crust, toasted meringue	6.95
FLOURLESS CHOCOLATE CAKE GFA choo choo choose this chocolate cake served with chocolate ganache, vanilla chantilly, and fresh berries	6.95
PEAR WITH ME BREAD PUDDING served with a pecan crumb topping and creme anglaise (contains nuts)	6.95
TRIPLE BERRY COBBLER blueberries, raspberries, blackberries, cardamom and ginger, buttery cinnamon and sugar crust, scoop of vanilla ice cream	7.95

HAPPY HOUR

3pm-6pm everyday

SANGRIA OF THE DAY	5.00
SUNSHINE DAYDREAM	5.00
PORCH SLING	6.00
OLD AGGIE	3.00
STEM PEAR CIDER (GF)	4.00
EQUINOX SPACE GHOST IPA	4.00
HOUSE RED/WHITE	5.00
SPARKLING ROSÉ	6.00
HUMMUS PLATE	5.00
PRETZEL BITES	3.00
STRING FRIES w/ fry sauce	3.00
SWEET POTATO FRIES	4.00
GREEN CHILI CHEESE FRIES	6.00
QUESADILLAS	8.00
chicken/veggie/cheese	
GRILLED CHEESE DIPPERS	6.00

* 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.