UNION
bar & soda fountain

LET THE FUN BEGIN

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, apertivo 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 10.95

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, 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

CRAFT ON DRAFT

Snowmelt Hard Seltzer – Upslope	6
Pear Cider – Stem Ciders	6
Kölsch – Elevation Brewing	6
Old Aggie Lager – New Belgium	4
Pilsner – Zwei Brewing	6
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/ketchup	3
SAUSAGE GRAVY	3
CHEESY GRITS	4
FRUIT CUP	3

KIDS

SEASONAL FRUIT CUP	3
KIDS SUNDAE	3

FREE kids sundae or fruit cup with:

CHEESEBURGER & FRIES	7
GRILLED CHEESE & FRIES	7
HOT DOG & FRIES	7
MACARONI & CHEESE	7
CHICKEN FINGERS & FRIES	7

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 crispy golden fries, fry sauce	5
SWEET POTATO FRIES GFA paprika, thyme, cayenne, maple salt, ketchup	6
GREEN CHILI CHEESE FRIES string fries, green chili sauce, cheese sauce	8
HUMMUS PLATE GFA house-made hummus, celery, cucumber, cauliflower, pita chips	8
TOMATO BISQUE GFA cup / bowl	4 / 8
GREEN CHILI SOUP (add pork $3) cup / bowl	4 / 8

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

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 ORIGINAL AVIATOR GFA 8/12
romaine lettuce, pecanwood smoked bacon, asiago cheese, house caesar dressing, croutons
(add grilled chicken $3)

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

CHICAGO DOGS 13.95
two all-beef franks 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 (3PM – CLOSE)

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 hour

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 8.00
brownie, cookie dough, cookie crumbles, warm nutella fudge, whipped cream, sprinkles, cherry

PEANUT BUTTER PRETZEL 8.00
pretzel pieces, chocolate shell, peanut butter, sea salt, whipped cream, cherry

NANNERS & DREAMS GFA 8.00
chocolate-dipped bananas, strawberry puree, warm nutella fudge, toasted nuts, whipped cream, sprinkles, cherry

ALL AMERICAN GFA 8.00
chocolate shell, whipped cream, sprinkles, cherry

LOVELY DAY FOR A PARFAIT

ENCHANTRESS 5.95
vanilla pudding, espresso, house vanilla wafer, shaved chocolate, whipped cream

BA-NA-NA-NAH HEY! 5.95
banana bourbon panna cotta, house vanilla wafer, whipped cream

CHERRY BOMB 5.95
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/ketchup	4
GREEN CHILI CHEESE FRIES	6
QUESADILLAS chicken/veggie/cheese	8
SLIDERS pork and/or chicken	8
GRILLED CHEESE DIPPERS	6

** Consuming raw or undercooked meats, poultry, or eggs may increase the risk of foodborne illness in some individuals.*

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