



DRINKS & BUBBLES

IMPERIAL TONIC	10.95
rhubarb & ginger gin, strawberry, lemon, tonic	
ROOT DOWN	10.50
smoky mezcal, beet puree, agave, ginger, lime, soda	
HONEY LAVENDER WHITE SANGRIA	10.00
white wine blend, lavender, honey, citrus	
WILD ROOT	9.95
pear vodka, cardamaro, orange curacao, honey, lemon, malbec wine	
MISS TANG	9.95
gin, grapefruit, lemon, honey, sparkling wine, ginger	
SUNSHINE DAYDREAM	8.95
tequila, strawberry-watermelon soda, lime, sea salt	
PORCH SLING	8.95
bourbon, hibiscus, lemon, black tea, mint	
HUCKLEBERRY ROSE	9.95
huckleberry vodka, lemon, ginger beer, orange blossom & hibiscus amaro	
NOT MY RICKEY	9.95
gin, cherry soda, lime, acid phosphate	
LONELY HEARTS CLUB	10.50
green house gin, pomegranate, honey, vanilla, grapefruit soda	
BLACKBIRD	10.95
smokey mezcal, blackberry, lime, honey, ginger beer	
BEE'S SNEEZE	10.25
gin, elderflower, honey, lemon, soda	
JENNIE ROSE	9.95
vodka, blackberry, lemon, ginger beer	



SIPPERS

THE OLDY	10.95
bourbon, bitters, sugar, walnut oil, orange, cherry	
LADY MOON	9.95
tequila, rhum agricole, elderflower, lillet, lemon	
HEAD WEST	10.50
rye whiskey, peach, mint, lemon	
INTERNATIONAL WATERS	10.95
pisco, junmai sake, raspberry, lychee, lemon, aquafaba	
SERRANO MS. JACKSON	8.95
serrano tequila, pineapple, cilantro, lime	
SWEATER VEST	10.50
rye whiskey, campari, cafe amaro, sweet vermouth	
HIGH TIDE	9.95
rum, coconut lemongrass nigori sake, honey, lime	



FRO-ZONE *contain alcohol*

FROZÉ	9.25
union original recipe mix, strawberry, peach, rosé wine, icy magic	
COCONUT WATERMELON MOJITO	9.95
coconut rum, watermelon, lime, mint	

SPIRITED SHAKES *contain alcohol*

WHITE LIGHTNING	11.25
bourbon, caramel, sea salt	
BANANAS FROSTER	11.25
spiced rum, banana liqueur	
RICKEY CRICKET	11.25
creme de menthe, creme de cacao	
COFFEE COOKIES KABOOM & CREME	11.25
cognac, espresso, oreos	
THE PEANUT GALLERY	11.25
peanut butter whiskey, chocolate, peanut butter	
NEVER SUMMER	11.25
vodka, passionfruit, strawberry	



WINE

SPARKLING	
Sparkling Rosé, Veuve du Vernay, France	
Brut, Paul Chevalier, France	9/32
Rosé & WHITE	
Rosé, Rotating (ask your server)	
Riesling, Urban, Germany	9/32
Pinot Grigio, Redtree, CA	8/28
Sauvignon Blanc, Matanzas Creek, CA	9/32
Chardonnay, McBride Sisters, CA	10/36
RED	
Pinot Noir, La Petite Perrière, France	
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	
Old Aggie Lager – New Belgium	4.00
Pilsner – Zwei Brewing	6.00
Raspberry Provincial - Funkwerks	7.00
Orange Blossom Wheat – Verboten	7.00
Oberon Wheat Ale- Bell's	6.00
Pale Ale- Berthoud Brewing	7.00
Rupture IPA - Odell	6.00
Space Ghost IPA – Equinox Brewing	6.00
90 Shilling – Odell Brewing	7.00
Sad Panda Coffee Stout – Horse & Dragon	7.00
Dominga Mimosa Sour- New Belgium	7.00
La Folie – New Belgium	8.00
Rotating – Weldwerks	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
Watermelon Hard Seltzer- High Noon	5.00
Peach Hard Seltzer- High Noon	5.00
NA IPA - Athletic Brewing	5.00
NA Golden - Athletic Brewing	5.00



SODA FOUNTAIN

SPARKLING SODAS	4.25
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	4.25
orange, lemonade, apple, cranberry, grapefruit	



COFFEE & CO.

DRIP COFFEE	3.25	NITRO COLD BREW	4.95
DOUBLE ESPRESSO	4.50	HOT TEA	3.50
AMERICANO	4.50	OREGON CHAI	4.50
CAPPUCINO	4.50	DUTCH HOT COCOA	4.50
LATTE	4.50		



OVER THE COUNTER *handcrafted alcohol-free cocktails*

FORBIDDEN ROOT	7.95
seedlip spice non-alcoholic spirit, beet puree, pomegranate, honey, ginger beer	
WALK OF FAME	6.95
seedlip grove non-alcoholic spirit, pineapple, cilantro, tonic, mint	



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 & FRIES	7.95
CHICKEN FINGERS & FRIES	7.95



SNACKS *apps & sides*

GRILLED CHEESE DIPPERS ^{GFA}	8.75
toasted challah bread, melted white cheddar, cup of tomato bisque (add bacon \$2)	
CAULIFLOWER CRISPERS ^{GFA}	7.25
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, pulled pork, or brisket \$3)	
STRING FRIES	5.95
crispy golden fries, fry sauce	
SWEET POTATO FRIES	6.95
sea salt, ketchup	
GREEN CHILI CHEESE FRIES	8.95
string fries, green chili sauce, cheese sauce	
HUMMUS BOWL ^{GFA}	8.45
house-made hummus, celery, cucumber, cauliflower, pita	
TOMATO BISQUE ^{GFA} cup/bowl	3.95/7.95
GREEN CHILI (add pork \$3) cup/bowl	3.95/7.95



SANDWICHES

UNION BURGER* ^{GFA}	14.25
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	13.95
braised beef brisket, provolone, horseradish crema, 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	13.25
twelve-hour pork shoulder, country ham, swiss cheese, house mustard & pickles, pressed hoagie, string fries w/fry sauce	
EGG HAMMICH* ^{GFA}	12.25
fried egg, country ham (or bacon), chicken served with green chili sauce, buttermilk biscuit or gluten free english muffin w/ a side of cheesy grits (add avocado \$3)	
TORPEDO MELT ^{GFA}	12.75
house tuna salad, white cheddar, toasted sourdough bread, sweet potato fries w/ketchup	



SALADS

JEFFERSON STREET COBB* ^{GFA}	9.95/13.95
crisp romaine, marinated chicken breast, tomato, avocado, blue cheese crumbles, pecanwood smoked bacon, ranch	
GREEN GODDESS ^{GFA}	8.95/12.95
mixed greens, crumbled hard-boiled egg, celery, cucumber, avocado, fried chickpeas, feta, watermelon radish, creamy green goddess dressing	
STEAK SALAD* ^{GFA}	11.95/15.95
mixed greens, flat iron steak, walnuts, shallots, seasonal fruit, bleu cheese crumbles, balsamic-dijon vinaigrette	
THE AVIATOR ^{GFA}	8.95/12.95
romaine lettuce, pecan-wood smoked bacon, asiago cheese, house caesar dressing, croutons (add grilled chicken \$3)	



SPECIALTIES

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	
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	
TOFU BAHN-MI ^{VEGAN}	10.95
soy & lime marinated tofu, vegan sriracha mayo, pickled veg, served on a hoagie roll w/sweet potato fries	



ENTRÉES (2PM – CLOSE)

UNION PINEAPPLE CURRY ^{VEGAN}	14.95
tofu sautéed with seasonal veggies, yukon potato, grilled pineapple and creamy yellow curry sauce, served with brown rice	
PESTO PASTA <i>contains nuts</i>	12.95
penne tossed in a house-made creamy pesto sauce and topped with asiago cheese. (add grilled chicken \$3)	
CAULIFLOWER "STEAK" ^{VEGAN}	13.95
seasoned cauliflower "steak" served on a bed of pearled couscous and topped with roasted red pepper sauce. <i>contains nuts</i>	
BEEF MANHATTAN ^{GFA}	15.95
braised beef brisket and whipped potatoes piled atop thick toast, smothered in pan-seasoned gravy (add roasted vegetables \$3)	

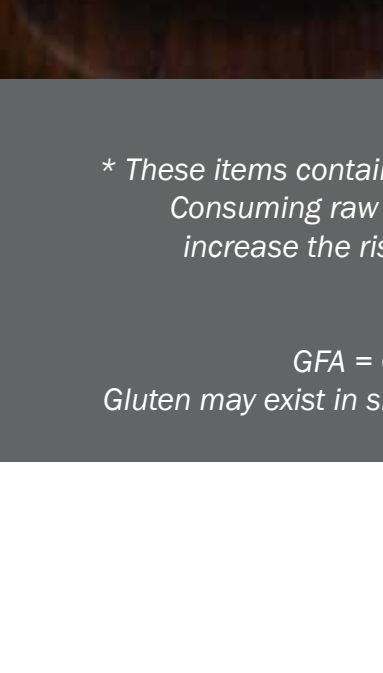


SIDES

MASHED POTATOES	3.25
GRILLED VEGGIES	3.25
CHEESY GRITS	4.25
BRAISED GREENS	4.25
BROWN RICE	3.25

BREAKFAST (OPEN – 2PM)

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	13.25
eggs, cheddar, breakfast potatoes, bacon, flour tortilla topped with spicy green chili, side of sour cream (add avocado \$3)	
BIG 'OL BISCUIT & GRAVY*	10.95
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}	9.95
two slices challah bread with powdered sugar, with your choice of fresh strawberries -or- seasonal fruit	



BRUNCH DRINKS (ALL DAY)

WORK FROM HOME	8.95
passionfruit, pineapple, dominga mimosa sour	
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, cold brew coffee, blackberry, vanilla, almond milk. <i>a nitro cold brew coffee cocktail</i>	
PEP-FIXER ELIXIR	9.95
root beer spirit, gin, cold brew coffee, peach, tonic. <i>a nitro cold brew coffee cocktail</i>	
BLOODY MARY	8.95
vodka, house bloody mary mix, rosemary, olives *try with honey dill vodka +\$1	
MIMOSA	8.95
sparkling wine, orange juice	
JASMINE PEACH BELLINI	10.50
sparkling wine, peach, jasmine, lemon, soda	
NA JUICE	4.25
orange, lemonade, apple, cranberry, grapefruit	

BREAKFAST SIDES

BACON (2)	2.25	SAUSAGE (Reg/Vegan)	3.25
TOAST (2) ^{GFA}	2.25	BISCUIT w/ jam	4.25
EGGS (2)*	3.25	POTATOES	3.25
CHEESY GRITS	4.25	SAUSAGE GRAVY	3.25
FRUIT CUP ^{GFA}	3.25		

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 - SANGRIA DAY	5/GLASS
special sangria	
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	

SWEETS

SUNDAES	
MIDNIGHT COOKIE PARADE	8.75
brownie, cookie dough, cookie crumbles, warm nutella fudge, whipped cream, sprinkles, cherry	
PEANUT BUTTER PRETZEL	8.25
pretzel pieces, chocolate shell, peanut butter, sea salt, whipped cream, cherry	
THE ALL AMERICAN ^{GFA}	8.25
chocolate shell, whipped cream, sprinkles, cherry	
S'MORES	8.75
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	
LIMONCELLO MERINGUE TART	6.95
limoncello lemon-curd, graham cracker crust, toasted meringue	
FLOURLESS CHOCOLATE CAKE ^{GFA}	6.95
chocolate cake served with chocolate ganache, vanilla chantilly, and fresh berries	
COBBLER	7.95
seasonal fruit & spices, buttery cinnamon and sugar topping, scoop of vanilla ice cream	

HAPPY HOUR

Monday - Friday, 3pm-6pm

HONEY LAVENDER WHITE SANGRIA	5.50
SUNSHINE DAYDREAM	5.50
PORCH SLING	6.50
OLD AGGIE	3.50
STEM PEAR CIDER (GF)	4.50
EQUINOX SPACE GHOST IPA	4.50
HOUSE RED/WHITE	5.50
SPARKLING ROSÉ	6.50

HUMMUS PLATE	5.50
PRETZEL BITES	3.50
STRING FRIES w/ fry sauce	3.50
SWEET POTATO FRIES	4.50
GREEN CHILI CHEESE FRIES	6.50
QUESADILLAS	8.50
chicken/veggie/cheese	
GRILLED CHEESE DIPPERS	6.50

* 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.