



DRINKS & BUBBLES

WILD ROOST	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	
RHUBARB & GINGER 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 soda, 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 ambrnag, orange liquor, 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	
THE WAY WE VINO	10.50
rum blend, pasubio vino amaro, honey, lime	



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	
RIKETY 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, 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, 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 - 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
Hard Seltzer - Ska Brewing	5.00
Non-Alcoholic - Erdinger	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
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	7.95
seedlip spice non-alcoholic spirit, 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
<i>FREE kids sundae or fruit cup with:</i>	
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 <i>GFA</i>	8.25
toasted challah bread, melted white cheddar, cup of tomato bisque (add bacon \$2)	
CAULIFLOWER CRISPERS <i>GFA</i>	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 <i>GFA</i>	6.25
paprika, thyme, cayenne, maple salt	
GREEN CHILI CHEESE FRIES	8.25
string fries, green chili sauce, cheese sauce	
HUMMUS PLATE <i>GFA</i>	8.25
house-made hummus, celery, cucumber, cauliflower, pita chips	
TOMATO BISQUE <i>GFA</i> 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* <i>GFA</i>	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 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	12.95
twiss-hour pork shoulder, country ham, swiss cheese, house mustard & pickles, pressed hoagie, string fries w/fry sauce	
EGG HAMMICH* <i>GFA</i>	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	12.45
house tuna salad, white cheddar, toasted sourdough bread, sweet potato fries w/ketchup	
SLOW COUNTRY <i>GFA</i>	11.95
slow-hour pork shoulder, carolina mustard slaw w/ bbq drizzle, brioche bun, string fries w/fry sauce	



SALADS

JEFFERSON STREET COBB* <i>GFA</i>	9.95/13.95
crisp romaine, marinated chicken breast, tomato, avocado, blue cheese crumbles, pecanwood smoked bacon, ranch	
GREEN GODDESS <i>GFA</i>	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 <i>GFA</i>	8.95/12.95
kale, pears, quinoa, sweet potato, candied pecans, goat cheese, dijon-balsamic vinaigrette	
THE ORIGINAL AVIATOR <i>GFA</i>	8.95/12.95
romaine lettuce, house-caesard smoked bacon, asiago cheese, house caesar dressing, croutons (add grilled chicken \$3)	
THE MILLENIAL AVIATOR <i>GFA</i>	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, onion, herbed cream sauce, flaky biscuit 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 <i>GFA</i>	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 <i>GFA</i>	14.95
house-made veggie loaf, onion jam, gravy drizzle, sweet potato, veggie relish	
BEEF MANHATTAN <i>GFA</i>	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* <i>GFA</i>	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 <i>GFA</i>	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) <i>GFA</i>	2.00	SAUSAGE (2) (Reg/Vegan)	3.00
TOAST (2) <i>GFA</i>	2.00	BISCUIT w/ jam	4.00
EGGS (2)*	3.00	POTATOES	3.00
CHEESY GRITS	4.00	SAUSAGE GRAVY	3.00
FRUIT CUP <i>GFA</i>	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, lettuce, swiss, tomato shallot relish, mayo, shredded bacon, 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, gravy, syrup	
FRIDAY - FISH-N-CHIPS	14.95
hand-battered cod, crispy steak fries	
SATURDAY - FROZE ALL DAY	6.95
union original recipe frozé, all. day. yay.	
SUNDAY - BLOODY MARY	FREE*
1 FREE bloody mary drink with entree until 2pm	

SWEETS *you dessert it*

SUNDAES	
MIDNIGHT COOKIE PARADE	8.25
brownie, cookie dough, cookie crumbles, warm nutella fudge, whipped cream, sprinkles, cherry	
PEANUT BUTTER PRETZEL	7.95
pretzel pieces, chocolate shell, peanut butter, sea salt, whipped cream, cherry	
THE ALL AMERICAN <i>GFA</i>	7.95
chocolate shell, whipped cream, sprinkles, cherry	
SMORES	8.25
marshmallow ice cream, chocolate covered graham crackers	
BAKED DESSERTS	
CLASSIC CARROT CAKE	7.95
moist spiced cake with toasted walnuts and brown sugar cream cheese icing	
RED VELVET CAKE <i>GFA</i>	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 <i>GFA</i>	6.95
choo choo choose this chocolate cake served with chocolate ganache, vanilla chantilly, and fresh berries	
PEAR WITH ME BREAD PUDDING	6.95
served with a pecan crumb topping and creme anglaise (contains nuts)	
TRIPLE BERRY COBBLER	7.95
blueberries, raspberries, blackberries, cardamom and ginger, buttery cinnamon and sugar crust, scoop of vanilla ice cream	

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.