SIGNATURE COCKTAILS

GOLDEN PEACH MARTINI | 16
Haiken Lychee Vodka, Ketel One Peach Orange, lime juice, lime wheel

CUCUMBER BASIL GIMLET | 16
Hendricks, lime juice, basil, cucumber slice

SPICY PALOMA | 15
Tanteo Jalapeno Tequila, Grapefruit Soda, lime juice, agave, lime wheel, tajin

KENTUCKY BLOOM | 16
Buffalo Stance Bourbon, Strawberry, Lemon Juice and Ginger Beer

HOT HONEY BEES KNEES | 15
Barr Hill Gin, Fresh Lemon and Hot Honey

LIMONCELLO SPRITZ | 13
Lazzaroni Lemoncello, Prosecco and club soda

FRENCH PEAR MARTINI | 16
Absolut Pear, Belle de Brillet Pear Liqueur, Pear Nectar, Lemon Juice, Spiced Honey Syrup

CLASSIC COCKTAILS

CLASSIC MARTINI 17
Choice of Belvedere or Bombay Sapphire, olives or a twist

OLD FASHIONED 16
Elijah Craig Bourbon, Angostura Bitters, luxardo cherry, orange twist

MANHATTAN 15
Michter's Small Batch Bourbon, Sweet Vermouth, angostura bitters, luxardo cherry

MARGARITA 15
Don Julio Blanco, Cointreau, lime juice, agave

NEGRONI 15
Botanist Gin, Campari, Sweet Vermouth, orange slice

APEROL SPRITZ 13
Aperol, Prosecco, Club Soda, orange slice

MOJITO 13
Bacardi Rum, lime juice, mint

FRENCH 75 16
Fords Gin, dry sparkling wine, lemon juice, lemon twist

ESPRESSO MARTINI 18
Choice of Ketel One Vodka or Don Julio Reposado, Atomic Black Espresso Liquor, espresso

IRISH COFFEE 13
Tullamore Irish Whiskey, Sugar, Coffee, Whipped Cream

WHITE WINE

Glass/Bottle

PROSECCO-AVISSI D.O.C | 11/40
Veneto, Italy

SAUVIGNON BLANC -THE CROSSINGS | 11/40
Marlborough, New Zealand

PINOT GRIGIO-DUE TORRI | 10/36
Delle Venezie, Italy

CHARDONNAY-MADDALENA | 10/36
Monterey, California

MOSCATO D'ASTI-MICHELE CHIARLO "NIVOLE" | 13/48
Piedmont, Italy

Bottle

PROSECCO-RIONDO D.O.C | 48
Veneto, Italy

SPARKLING WINE-DOMAINE CARNEROS BRUT | 69
Carneros, California

SAUVIGNON BLANC-LES GLORIES SANCERRE | 56
Sancerre, France

TREBBIANO-LUGANA "GABRIELLA" D.O.C | 42
Veneto, Italy

CHARDONNAY-QUATTRO THEORY | 58
Napa Valley, California

CHARDONNAY-JORDAN | 65
Russian River Valley, California

CHAMPAGNE–TAITTINGER BRUT RÉSERVE | 95
Champagne, France

RED WINE Glass/Bottle

PINOT NOIR-"SEA SUN" BY CAYMUS | 11/40
California

PINOT NOIR-THE CALLING | 13/48
Monterey, California

CABERNET SAUVIGNON-HIGHLANDS 41 | 12/46
Paso Robles, California

CABERNET SAUVIGNON-CAYMUS "BONANZA" | 14/52
California

SANGIOVESE-SAN POLO "RUBIO" | 11/40
Tuscany, Italy

RED BLEND-CLOS DE LOS SIETE | 14/52
Valle de Uco, Argentina

Bottle

PINOT NOIR-BENTON-LANE | 55
Willamette Valley, Oregon

MERLOT-COTARELLA "SODALE" | 39
Lazio, Italy

CABERNET SAUVIGNON-J. LOHR "HILLTOP" | 54
Paso Robles, California

CABERNET SAUVIGNON-BELLA UNION | 120
Napa Valley, California

DRAFT BEER

Kane Head High **8**
Brix City Set Break **8**
Stella Artois **8**
Sam Adams Cold Snap **8**
Union Lager **8**
Kona Big Wave **7**
Peroni **8**
Blue Moon **8**
Guiness **8**
Magners Cider **7**

BOTTLED BEER

Modelo **6**
Miller Lite **5**
Michelob Ultra **5**
Corona **7**
Heineken **7**
Bud Lite **5**
Budweiser **5**
Yuengling **5**
Coors Light **5**

CANNED COCKTAILS

Surfside **8**

ZERO PROOF

Margarita **12**
Guiness Zero **8**
Stella Zero **8**
Heineken Zero **8**
Athletic IPA **8**
Mexican Coke **7**

The UNION
BAR & PROVISIONS

Brunch

MAPLE BUTTER PANCAKES | 19
homestyle pancakes, warm maple butter, blueberry compote

CLASSIC OMELETTE | 18
organic pasture raised eggs, fresh herbs, warm potatoes, baby arugula

PARISIAN OMELETTE | 20
organic pasture raised eggs, imported ham, gruyere, baby spinach, European butter, organic green salad

SAUSAGE EGG & CHEESE | 16
scrambled eggs, local sausage patty, melted American cheese, tomatillo avocado spread, Japanese milk bun, crispy tots

AVOCADO TOAST | 15
rustic potato onion bread, fresh avocado spread, cherry tomato pico, micro greens

ADD SUNNY SIDE EGGS – 4

SALMON BRUNCH BOWL | 22
Atlantic salmon, baby kale, quinoa, cucumber, avocado, tomatoes, fresh lemon vinaigrette

SIDES

APPLEWOOD BACON 6

TATER TOTS 6

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A 20% gratuity is kindly applied to parties of 6 or more.

The UNION

BAR & PROVISIONS

STARTERS

HUMMUS & PITA | 17
smooth chick pea & lemon puree, Persian cucumber & tomato salsa, warm pita

ULTIMATE NACHOS | 20
texas style beef chili, homemade cheese sauce, pico de gallo, cilantro lime crema, corn tortillas

WARM SPINACH & ARTICHOKE DIP | 20
parmesan, fontina & mozzarella cheese, sautéed spinach & artichokes, crispy corn tortillas

CHILI HONEY WINGS | 19
Fresno chili & honey glaze-herbed ranch

GF **CRISPY CALAMARI | 24**
domestic calamari, rice flour coating, pomodoro & spicy aioli

GARLIC SHRIMP | 22
gulf shrimp, smoked paprika, chili garlic butter, crostini

FOCACCIA | 24
mozzarella, crispy pepperoni, hot honey, pomodoro, whipped ricotta

STEAK QUESADILLA | 22
black angus steak, roasted poblano & sweet peppers, Monterey cheese, avocado cilantro cream

TAVERN FRIES & GRAVY | 15
Quebec style fries, warm cheese sauce, house made beef gravy

MAC N CHEESE | 13
imported pasta, four cheese blend sauce, crunchy pecorino breadcrumbs

BURGERS & SANDWICHES

UNION BURGER | 25
custom beef blend patty, coopers sharp cheese, applewood bacon, caramelized onions, butter lettuce, seasoned fries

CHICKEN CAESAR BURGER | 22
parmesan chicken, romaine slaw, crushed croutons, shaved pecorino, creamy caesar, brioche bun, crispy fries

FRENCH DIP | 26
thinly sliced ribeye, gruyere cheese, sautéed onions, house made beef jus, horseradish cream, toasted garlic bread, french fried potatoes

GRILLED CHICKEN | 22
bell & evans chicken breast, warm mozzarella, fire roasted peppers, nut free basil pesto, toasted sourdough, fries

TURKEY CLUB | 24
all natural turkey beast, applewood bacon, lettuce, tomato & avocado, garlic mayo, rustic sliced bread, onion rings

SALADS

GF **NAPA CHICKEN SALAD | 23**
organic mixed greens, napa cabbage, radicchio, roasted chicken breast, avocado, fresh mango, pumpkin seeds, crispy tortilla, honey lime dressing

KALE CAESAR SALAD | 16
emerald kale & gem lettuce hearts, reggiano & pecorino cheese, brioche crouton crumble, soft cooked egg, creamy caesar dressing
Add grilled chicken +7, shrimp +9

GF **SIMPLE SALAD | 15**
organic mixed greens, cherry tomatoes, cucumbers, avocado, shallots, house vinaigrette
Add grilled chicken +7, shrimp +9

CHOPPED GEM WEDGE | 16
gem lettuce, applewood bacon, cocktail tomatoes, shallots, house made blue cheese dressing

UNION SPECIALTIES

FISH & CHIPS | 28
fresh Atlantic cod, beer batter, house made tartar, thick cut potatoes

BALSAMIC DIJON STEAK FRITES | 44
black angus flat iron steak, french fried potatoes

HONEY GARLIC CHICKEN | 28
honey roasted chicken, buttered mashed potatoes, sautéed broccoli

CAVATELLI POMODORO | 20
fresh cavatelli pasta, san marzano pomodoro, mozzarella, grated pecorino, extra virgin olive oil

MEATLOAF | 24
grass-fed angus beef, brown sugar glaze, string beans, potato puree, beef gravy

GF **CHICKEN PAILLARD | 27**
bell & evens grilled chicken breast, organic arugula, cherry tomato, shallots, mediterranean olives, shaved parmesan, aged balsamic vinaigrette

LEMON GARLIC SHRIMP | 32
wild caught gulf shrimp, vegetable jasmine rice, lemon garlic butter sauce

BUTTER CRUMB SALMON | 33
roasted atlantic salmon, zucchini oreganata, gold potato puree, lemon garlic spinach

KIDS MENU | 13

MAC N CHEESE
PASTA POMODORO
CHEESEBURGER & FRIES
CHICKEN FINGERS & FRIES

DESSERTS | 15

BANANA PUDDING
CHOCOLATE SKYSCRAPER CAKE
VANILLA MILK CAKE (TRES LECHES)
ICE CREAM SUNDAE

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