

The
U N I O N
 R O O F T O P

Crispy Pork Dumplings fried pork dumplings, thai dipping sauce	7.95
Buffalo Shrimp crispy jumbo shrimp, buffalo sauce, bleu cheese	13.95
Beef Carpaccio roasted tomato vinaigrette, pecorino, arugula, shoestring potatoes.....	12.95
Firecracker Shrimp house made sweet chili sauce	12.95
Manchego Cheese Sticks panko crust, quince sauce	11.95
Local Cheese Plate selection of three cheeses, candied nuts, fruit compote, grilled bread ...	11.95
Oysters on the Half Shell smoked mignonette	3/shell*
Steamed Mussels juniper thyme beurre blanc, grilled ciabatta	13.95
Crispy Calamari house breading, pickled peppers, remoulade	12.95
Tuna Poke Hawaiian style, fingerling potato chips, macadamia nuts	13.95*
Chicken Wings coffee rubbed, green onions, lime	9.95

APPETIZERS

SNACKS & SIDES

Mango Guacamole	6.95
Inferno Guacamole	6.95
Guacamole Duo	12.95
Shrimp & Corn Salsa	13.95
Ceviche Mixto	14.95
Pork Nachos	9.95

.....

Roasted brussel sprouts crispy pancetta	6.95
Truffle Fries blue cheese bechamel	6.95
Grilled asparagus béarnaise aioli	6.95
Kalbi Beans green beans, kalbi marinade	6.95
Lobster Mac & Cheese side portion	9.95

FLATBREADS & BURGERS

Margherita Flatbread tomato fondue, mozzarella, extra virgin olive oil, basil	12.95
Fennel Sausage Flatbread goat cheese, crispy brussels sprouts, sweet drop peppers.....	13.95
Pepperoni Flatbread charred pepperoni, mozzarella, house tomato sauce	13.95
Buffalo Chicken Flatbread bleu cheese, bacon, green onion, bleu cheese béchamel.....	13.95
All American Double Patty Cheese Burger	13.95
BBQ Bacon Burger anise bbq sauce, bacon, pepper jack, tomato	14.95
Bison Burger thousand island, pepper jack, fried onions, milk bun	14.95
Turkey Burger basil mayo, avocado, tomato, butter lettuce, english muffin bun.....	12.95

SALADS & SOUP

UNION Salad field greens, apple cider vinaigrette, goat cheese	6.95
Wedge Salad iceberg, bleu cheese, bacon, avocado	8.95
Caesar Salad kale, boquerones, polenta croutons	6.95 chicken 15.95 salmon 16.95*
Kale Salad tossed with spicy house made giardiniera	6.95 steak 17.95
Chopped Chicken Salad bacon, bleu cheese, tomatoes, mustard vinaigrette	16.95
Salmon Salad mixed greens, quinoa, farro, grilled asparagus, balsamic	18.95*
Soup of the Day your server will inform you of today's creation	

MEAT & POULTRY

Half Roasted Chicken roasted pan jus, asparagus, garlic mashed	21.95
Filet Mignon port wine sauce, smashed fingerlings, bacon, pearl onions 6oz 32.95 10oz 39.95	
Bleu Crusted Filet bleu cheese crust, loaded mashed, asparagus, demi	29.95
Filet Oscar crab meat, bernaise, asparagus	34.95
Chicken Cordon Bleu ham, gouda, roasted broccoli, garlic mashed	19.95
Meatloaf bacon wrapped, mashed potatoes, green beans, gravy	22.95
Steak Frites cap steak, bearnaise aioli	24.95
Pork Tenderloin cranberry risotto, apple cider reduction	22.95

PASTAS *and* SEAFOOD

Lobster Mac & Cheese cavatappi noodles, fresh lobster, tomato, green onions, three cheese cream, cornbread crumbs	21.95
Rigatoni Bolognese marinara, italian sausage, caramelized mozzarella	19.95
Cajun Chicken Alfredo fettucine, cajun alfredo sauce, peppers, onions, parmesan	17.95
Butternut Squash Ravioli mascarpone stuffed, brown butter cream sauce, sage	17.95
Fish & Chips fresh cod, grain belt beer batter, house tartar sauce	18.95
Pan Seared Scallops roasted red pepper coulis, quinoa & farro risotto	29.95*
Miso Sea Bass miso marinated, pan seared chilean sea bass, asian stir fry vegetables	32.95
Chicken Stir Fry asian vegetables, steamed rice, peanuts, cilantro, lime	18.95
Pan Seared Salmon roasted root vegetable risotto, parmesan cheese	25.95*
Beef Stroganoff Gnocchi caramelized gnocchi, beef tips, mushrooms	22.95
Braised Short Ribs baby carrots, jalepeño cheddar grits	27.95
Seafood Pasta mussels, shrimp, fresh fish, fettucine, cajun finish	24.95

HASHBROWNS 5.95

Fried Egg, Bacon, Scallions	3.95
Creamed Spinach & Lobster	11.95
Steak & Bleu Cheese	11.95

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% Gratuity added to parties of 8 or more guests

RED WINE

Malbec, Cabernet Sauvignon, Merlot, Pinot Noir, Syrah

Gigondas E. Guigal Rhone, France	82
Pinot Noir Talbott "Logan" Monterey	12 46
Pinot Noir Meiomi Sonoma	12 46
Pinot Noir Lyric by Etude Santa Barbara	11 45
Pinot Noir Bridlewood California	9 Tap
Pinot Noir Erath Oregon	46
Pinot Noir Spy Valley Marlborough, New Zealand	62
Pinot Noir Archery Summit Willamette Valley	99
Malbec la Posta Mendoza, Argentina	11 43
Malbec Gascon Argentina	9 35
Côtes du Rhône M. Chapoutier France	39
Grenache Shatter Vin de Pays Descotes Catalanes, France	68
Syrah 6th Sense Michael David Lodi	43
Zinfandel Seghesio Sonoma	11 43
Zinfandel Murphy Goode Sonoma	46
Syrah Elizabeth Spencer Sonoma Coast	80
Merlot Kendall Jackson Reserve Sonoma	12 46
Merlot Rombauer Carneros	78
Garnacha Las Rocas Calatayud, Spain	8 31

Rosso di Montepulciano La Braccesca Sabazio Italy	37
Super Tuscan Brancaia "Tre" Italy	13 50
GSM Barossa Valley Australia	46
Cabernet Sauvignon Boomtown Washington	36
Cabernet Sauvignon G. Pichler Sonoma	4
Cabernet Sauvignon Opus One Napa	41
Cabernet Sauvignon Liberated Sonoma	12 46
Cabernet Sauvignon Michael David 'Freakshow' Lodi	13.5 53
Cabernet Sauvignon Simi Alexander Valley	15 50
Cabernet Sauvignon Atalon Napa	66
Cabernet Sauvignon Justin Paso Robles	69
Cabernet Sauvignon Jordan Russian River Valley	125
Red Blend Angels & Cowboys California	15 52
Red Blend Conundrum Rutherford	12 46
Red Blend Josh Legacy California	10 39
Red Wine Abstract by Orin Swift Napa	95

SPARKLING WINE

Brut Imperial Moët & Chandon Epernay, France	109
Brut Rosé Moët & Chandon Epernay, France	150
Moscato d'Asti Pio Cesare Alba, Italy	13.5 53
Crémant Schramsberg Calistoga, California	67
Brut Piper Heidsieck Epernay, France	79
Prosecco La Marca Italy	8.5 33
Cuvée 20 Brut J Sonoma County	64
Brut Veuve Clicquot Yellow Label France	110
Chandon Blanc de Noirs California	8 38

DRAFT BEER

Miller Lite 5.5	Finnegan's Amber 6
Fulton Lonely Blonde 6.5	New Belgium Snap Shot 6.5
Summit Feature 5.5	Deschutes Fresh Squeezed 6.5
Grain Belt Premium 5.5	Traveler Feature Shandy 5.5
Angry Orchard Cider 6.5	Alaskan White Belgian 6.5
Lift Bridge Hop Dish IPA 6.5	Stella Artois 6.5
Brooklyn Brown 6	Surly Feature 6.5
Goose Island IPA 6.5	

WHITE WINE

Rosé Whispering Angel Côtes de Provence, France	11 42
Rosé Angels & Cowboys California	9 35
Cortese Canti Gavi, Italy	35
Pinot Gris J California	8 30
Pinot Grigio Scarpetta Italy	9 35
Pinot Grigio > \ i c t a l y	10 39
Riesling Genesis Columbia Valley	8 30
Riesling Domaine Schlumberger France	54
Vermentino Solosole Tuscany	55
Sauvignon Blanc Twomey by Silver Oak Napa	52
Sauvignon Blanc Charles Krug Napa	13 50
Sauvignon Blanc Red Hills New Zealand	3 . +
Sauvignon Blanc Sileni "The Straits" Reserve New Zealand	9 35
Sauvignon Blanc Edna Valley	8 Tap
White Blend Franciscan Equilibrium Napa	49
Chardonnay Boomtown Washington	36
Chardonnay Qupé California	42
Chardonnay Josh Cellars California	8 31
Chardonnay = r n \ _ f i f e p o r f i i \ k \	4 . 0
Chardonnay La Crema Monterey	10 39
Chardonnay Louis Latour Montagny, France	13 50
Chardonnay Laguna Russian River	14 54
Macon Village Verget Burgundy, France	66
Chardonnay Esk Valley Hawkes Bay, New Zealand	56
Chardonnay Miner 'Wild Yeast' Napa	106
Chardonnay Jordan Alexander Valley	69
Chardonnay Pine Ridge Dijon Clone Napa	75

UNION COCKTAILS

- French Apple Martini** Ciroc Apple, lemon, sour mix, Chambord
- Bootlegger Mojito** Stoli Blueberi, mint, blueberries, soda
- Ultimate Margarita** De Leon tequila, Grand Marnier, lime, sour
- Tijuana Fizz** Sauza Gold, strawberries, jalapeño, press
- Perfect Pear Martini** Grey Goose La Poire, La Marca Prosecco, strawberry, mint
- Cucumber Refresher** Hendrick's, St. Germain, cucumber, mint
- UNION Old Fashioned** Jameson Black Barrel, Sweet Vermouth
- Persian Pussy Cat** Pomegranate gin, orange, vanilla, rose
- Fallen Prince** New Amsterdam Citron, grape, fresh citrus
- Foxy Lady** Hendricks, Kinky pink, mint, cucumber
- Pepino** Patron, prosecco, cucumber, lime
- Pineapple Express** Ciroc Pineapple, orange, white cranberry
- Mochatini** Peligroso Cinnamon tequila, espresso, Trader Vic's
- Sangria** (Glass or Punch Bowl) Malbec, Grand Marnier, fresh citrus, agave
- White Sangria** (Glass or Punch Bowl) White wine, elderflower, citrus, soda
- Jameson Caskmates Mule** Jameson Caskmates whiskey, ginger beer

N/A CLASSICS

- Lemonade** peach, strawberry, raspberry
- Pomegranate Spritzer** pomegranate Monin, lime, soda
- Italian Sodas** blood orange, peach, strawberry, raspberry
- Red Bull** cranberry, blueberry, tropical
- San Pellegrino**
- Acqua Panna**

2017.16



- Michelob Ultra 5.5
- Michelob Golden Light 5.5
- Bud Light 5.5
- Budweiser 5.5
- Hamm's 5.5
- Heineken 6.5
- Dos Equis XX 7
- Nordest 6