

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

- Lobster Shrimp Bahn Mi Roll** duck pate, lobster & shrimp, thai slaw, pate a choux 13.95
- 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, sesame 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*
- Bloody Mary Mussels** spicy pickled peppers, shallots, dos equis, grilled ciabatta .. 13.95
- Crispy Calamari** house breading, pickled peppers, remoulade 12.95
- Tuna Poke** ahi tuna, poke sauce, wonton chips, sesame seeds, chili oil, peanuts ... 13.95*
- Chicken Wings** coffee rubbed, smoky ranch, or buffalo 9.95
- Salmon Carpaccio** cold smoked, caper berries, gribiche, egg yolk emulsion 13.95

APPETIZERS

SNACKS & SIDES

- Mango Guacamole** 6.95
- Elote Guacamole** 6.95
- Guacamole Duo** 12.95
- Ceviche Mixto** 14.95
- Pork Nachos** 9.95
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- Roasted brussel sprouts** 6.95
- crispy pancetta
- Truffle Fries** 6.95
- blue cheese bechamel
- Grilled asparagus** 6.95
- béarnaise
- Kalbi Beans** 6.95
- green beans, kalbi marinade
- Lobster Mac & Cheese** 9.95
- side portion
- Hashbrowns** 5.95
- fried egg, bacon, scallions 3.95
- creamed spinach & lobster 11.95
- steak & bleu cheese 11.95

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
- Spicy Shrimp Flatbread** shrimp, roasted roma tomatoes, feta, kalamata olives, parmesan..... 14.95
- All American Double Patty Cheese Burger** 13.95
- Smokehouse Burger** anise bbq sauce, bacon, pepper jack, fried onions, tomato 14.95
- Bison Burger** cabernet onions, dijon aioli, smoked gouda, torta roll 14.95
- Turkey Burger** basil mayo, avocado, tomato, butter lettuce, egg bun 12.95

SALADS & SOUP

MEAT & POULTRY

- UNION Salad** field greens, apple cider vinaigrette, goat cheese 6.95
- Wedge Salad** iceberg, bleu cheese, bacon, tomatoes, green onion 8.95
- Caesar Salad** kale, boquerones, garlic croutons 7.95 | chicken 16.95 | salmon 17.95*
- Kale Salad** tossed with spicy house made giardiniera 6.95 | steak 17.95
- Caprese Salad** burrata, kale, aged balsamic, vine ripe tomato, basil 13.95
- Chicken Salad** smoked chicken, grapes, golden raisins, peanuts, chipotle, onion, bibb lettuce 16.95
- Salmon Salad** kale, arugula, grilled asparagus, sunburst tomatoes, charred lemon vinaigrette 18.95*
- Crab Cake Salad** arugula, charred lemon vinaigrette, fennel, red onion, smoked paprika aioli 17.95
- Soup of the Day** your server will inform you of today's creation

- Half Roasted Chicken** roasted pan jus, asparagus, garlic mashed 21.95
- Filet Mignon** port wine sauce, smashed fingerlings, bacon, pearl onions 6oz 29.95 | 10oz 39.95
- Bleu Crusted Filet** bleu cheese crust, loaded mashed, asparagus, demi 32.95
- Filet Oscar** crab meat, béarnaise, asparagus 34.95
- Steak Frites** cap steak, béarnaise 24.95

- Chicken Cordon Bleu** ham, gouda, roasted broccoli, garlic mashed 19.95
- Chicken Stir Fry** asian vegetables, rice noodles, peanuts, cilantro, lime 18.95
- House Smoked Ribs** house potato salad, grilled corn on cob, anise bbq half 17.95 | full 24.95
- Pan Seared Duck Breast** truffle gnocchi, sweet pea puree, pea shoots, sour cherry gastrique, carrot chips 32.95
- Grilled Prime Rib** potato pavé, baby carrots, asparagus, truffle demi 24.95

PASTAS *and* SEAFOOD

- Lobster Mac & Cheese** cavatappi noodles, fresh lobster, tomato, green onions, three cheese cream, cornbread crumbs 21.95
- 9 oz Lobster Tail** confit fingerling, grilled asparagus, drawn butter 34.95
- 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
- Scallops** eggplant puree, grilled japanese eggplant, pineapple gastrique, serrano fried rice 29.95*
- Sea Bass** sweet pea risotto, red pepper puree, sweet pea puree, pea tendrils 32.95
- Pan Seared Salmon** jasmine rice pilaf, coconut broth, bok choy, bean sprouts, ginger 26.95*
- Spring Vegetable Gnocchi** peas, carrots, peppers, bok choy, chili buerre blanc, bread crumbs 18.95
- Seafood Pasta** mussels, shrimp, fresh fish, fettucine, cajun finish 24.95

TREAT YOURSELF

- Scallop Skewer** 15.95
- Truffled Shrimp Skewer** 12.95
- Crab Cake** 9.95
- Ahi Tuna** 9.95
- 9 oz Lobster Tail** 20.95

*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.

RED WINE

Pinot Noir Alias California.....	8 31
Pinot Noir Bridlewood California	9 Tap
Pinot Noir Meiom Sonoma.....	12 46
Pinot Noir J Vineyards Monterey, Sonoma, Santa Barbara	13 50
Pinot Noir Talbott “Logan” Monterey	15 50
Pinot Noir Earth Oregon.....	46
Pinot Noir Spy Valley Marlborough, New Zealand	62
Pinot Noir Talbott “Sleepy Hollow” Santa Lucia	85
Pinot Noir Archery Summit Willamette Valley	99
Pinot Noir Martinelli Moonshine Ranch Russian River Valley.....	120
Pinot Noir Etude "Heirloom" Carneros	215
Malbec Portillo Mendoza, Argentina.....	8 30
Malbec Gascon Oregon.....	9 35
Malbec La Posta Mendoza, Argentina	11 43
Châteauneuf du Pape La Bernardine France	100
Syrah Boom Boom Washington.....	10 39
Syrah 6th Sense Michael David Lodi.....	43
Syrah K Vintners "Cougar Hills" Washington.....	90
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
Merlot Nickel & Nickel "Suscol Ranch" Oakville.....	90
Garnacha Las Rocas Calatayud, Spain.....	8 31
Rioja Vina Real Spain.....	9 35
Rosso di Montepulciano La Braccasca Sabazio Italy.....	37
Super Tuscan Brancaia “Tre” Italy.....	13 50
Barbaresco Gaja Italy.....	285
GSM Barossa Valley Australia.....	46
Cabernet Sauvignon Boomtown Washington	36
Cabernet Sauvignon Louis M. Martini Sonoma.....	11 43
Cabernet Sauvignon True Myth Paso Robles	12 46
Cabernet Sauvignon Michael David “Freakshow” Lodi.....	14 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
Cabernet Sauvignon Canvasback by Duckhorn Russian River Valley.....	130
Cabernet Sauvignon Chimney Rock Napa.....	150
Red Blend Alias Secret Agent California.....	8 31
Red Blend Josh Cellars “Legacy” California	10 39
Red Blend Conundrum Rutherford.....	12 46
Red Blend Angels & Cowboys California.....	15 52
Red Blend Cheval de Andes Mendoza, Argentina.....	160
Red Wine Abstract by Orin Swift California.....	95
Red Wine Quintessa Rutherford	295
Red Wine Continuum by Tim Mondavi Napa.....	345

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, tangerine
- San Pellegrino**
- Acqua Panna**

WHITE WINE

Rosé Fleur de Mer Côtes de Provence, France.....	8 30
Rosé Whispering Angel Côtes de Provence, France	11 42
Cortese Canti Gavi, Italy	35
Pinot Gris J California	8 30
Pinot Grigio Scarpetta Italy	9 35
Pinot Grigio Canti Italy.....	10 39
Riesling Kung Fu Girl Washington.....	8 30
Vermentino Solosole Tuscany.....	55
Sauvignon Blanc Edna Valley Central Coast	8 Tap
Sauvignon Blanc Ranga Ranga Marlborough.....	8 30
Sauvignon Blanc Sileni “The Straits” Reserve New Zealand	9 35
Sauvignon Blanc Twomey by Silver Oak Napa.....	52
White Blend Franciscan Equilibrium Napa.....	13 49
Chardonnay Josh Cellars California.....	8 31
Chardonnay Bread & Butter Napa.....	9 35
Chardonnay La Crema Monterey	10 39
Chardonnay Laguna Russian River	12 46
Chardonnay Louis Latour Montagny, France.....	13 50
Chardonnay Boomtown Washington	36
Chardonnay Qupé California.....	42
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

SPARKLING WINE

Brut Imperial Moët & Chandon Epernay, France	109
Brut Rosé Moët & Chandon Epernay, France	150
Brut Rosé Dom Ruinart Reims, France	180
Brut Bollinger, R.D Ay, France	495
Moscato d’Asti Pio Cesare Alba, Italy	13.5 53
Prosecco La Marca Italy.....	8.5 33
Sparkling Rose Wycliff California.....	7 32
Brut Veuve Clicquot Yellow Label France.....	110
Chandon Blanc de Noirs California.....	8 38

UNION COCKTAILS

- French Apple Martini** Ciroc Apple, lemon, sour mix, Chambord
- Ultimate Margarita** Patron, Grand Marnier, lime, sour
- Santarita** Sauza Gold, jalapeño simple, citrus
- Perfect Pear Martini** Grey Goose La Poire, La Marca Prosecco, strawberry, mint
- UNION Old Fashioned** Jameson Black Barrel, Sweet Vermouth
- Foxy Lady** Hendrick’s, KINKY® Pink Liqueur, mint, cucumber
- Pepino** Patron, prosecco, cucumber, lime
- Pineapple Express** Ciroc Pineapple, orange, white cranberry
- Sangria** (Glass or Pitcher) Malbec, Grand Marnier, fresh citrus, agave
- White Sangria** (Glass or Pitcher) White wine, elderflower, citrus, soda
- Jameson Caskmates Mule** Jameson Caskmates Whiskey, ginger beer
- Bootlegger Mojito** Absolut Berri Acai, mint, blueberries, soda
- Mango Mojito** Malibu mango, mint, orange, citrus
- Cucumber Refresher** Hendrick’s, St Germain, cucumber, mint

TALL BOYS

Michelob Ultra 5.5
Hamm’s 5.5

Michelob Golden Light 5.5
Heineken 6.5

Bud Light 5.5
Dos Equis XX 7

Budweiser 5.5
Northeast 6

DRAFT BEER

Bud Light 5.5F
Fulton Lonely Blonde 6.5
Summit Feature 5.5
Grain Belt Premium 5.5
Angry Orchard Cider 6.5

Finnegan’s Amber 6
Breckenridge Vanilla Porter 6.5
Deschutes Fresh Squeezed 6.5
Traveler Feature Shandy 5.5
Alaskan White Belgian 6.5
Lift Bridge Hop Dish IPA 6.5

Brooklyn Brown 6
Goose Island IPA 6.5
Surly Feature 6.5
Sam Adams Feature 6
Stella Artois 6.5