

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
- .....
- 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

<b>Pinot Noir Alias</b> California.....	8   31
<b>Pinot Noir Bridlewood</b> California .....	9   Tap
<b>Pinot Noir Meiom</b> Sonoma.....	12   46
<b>Pinot Noir J Vineyards</b> Monterey, Sonoma, Santa Barbara .....	13   50
<b>Pinot Noir Talbott “Logan”</b> Monterey .....	15   50
<b>Pinot Noir Earth</b> Oregon.....	46
<b>Pinot Noir Spy Valley</b> Marlborough, New Zealand .....	62
<b>Pinot Noir Talbott “Sleepy Hollow”</b> Santa Lucia .....	85
<b>Pinot Noir Archery Summit</b> Willamette Valley .....	99
<b>Pinot Noir Martinelli Moonshine Ranch</b> Russian River Valley.....	120
<b>Pinot Noir Etude "Heirloom"</b> Carneros .....	215
<b>Malbec Portillo</b> Mendoza, Argentina.....	8   30
<b>Malbec Gascon</b> Oregon.....	9   35
<b>Malbec La Posta</b> Mendoza, Argentina .....	11   43
<b>Châteauneuf du Pape La Bernardine</b> France .....	100
<b>Syrah Boom Boom</b> Washington.....	10   39
<b>Syrah 6th Sense Michael David</b> Lodi.....	43
<b>Syrah K Vintners "Cougar Hills"</b> Washington.....	90
<b>Zinfandel Seghesio</b> Sonoma .....	11   43
<b>Zinfandel Murphy Goode</b> Sonoma.....	46
<b>Syrah Elizabeth Spencer</b> Sonoma Coast .....	80
<b>Merlot Kendall Jackson Reserve</b> Sonoma.....	12   46
<b>Merlot Rombauer</b> Carneros .....	78
<b>Merlot Nickel &amp; Nickel "Suscol Ranch"</b> Oakville.....	90
<b>Garnacha Las Rocas</b> Calatayud, Spain.....	8   31
<b>Rioja Vina Real</b> Spain.....	9   35
<b>Rosso di Montepulciano La Braccasca Sabazio</b> Italy.....	37
<b>Super Tuscan Brancaia “Tre”</b> Italy.....	13   50
<b>Barbaresco Gaja</b> Italy.....	285
<b>GSM Barossa Valley</b> Australia.....	46
<b>Cabernet Sauvignon Boomtown</b> Washington .....	36
<b>Cabernet Sauvignon Louis M. Martini</b> Sonoma.....	11   43
<b>Cabernet Sauvignon True Myth</b> Paso Robles .....	12   46
<b>Cabernet Sauvignon Michael David “Freakshow”</b> Lodi.....	14   53
<b>Cabernet Sauvignon Simi</b> Alexander Valley.....	15   50
<b>Cabernet Sauvignon Atalon</b> Napa .....	66
<b>Cabernet Sauvignon Justin</b> Paso Robles.....	69
<b>Cabernet Sauvignon Jordan</b> Russian River Valley.....	125
<b>Cabernet Sauvignon Canvasback by Duckhorn</b> Russian River Valley.....	130
<b>Cabernet Sauvignon Chimney Rock</b> Napa.....	150
<b>Red Blend Alias Secret Agent</b> California.....	8   31
<b>Red Blend Josh Cellars “Legacy”</b> California .....	10   39
<b>Red Blend Conundrum</b> Rutherford.....	12   46
<b>Red Blend Angels &amp; Cowboys</b> California.....	15   52
<b>Red Blend Cheval de Andes</b> Mendoza, Argentina.....	160
<b>Red Wine Abstract by Orin Swift</b> California.....	95
<b>Red Wine Quintessa</b> Rutherford .....	295
<b>Red Wine Continuum by Tim Mondavi</b> 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

<b>Rosé Fleur de Mer</b> Côtes de Provence, France.....	8   30
<b>Rosé Whispering Angel</b> Côtes de Provence, France .....	11   42
<b>Cortese Canti</b> Gavi, Italy .....	35
<b>Pinot Gris J</b> California .....	8   30
<b>Pinot Grigio Scarpetta</b> Italy .....	9   35
<b>Pinot Grigio Canti</b> Italy.....	10   39
<b>Riesling Kung Fu Girl</b> Washington.....	8   30
<b>Vermentino Solosole</b> Tuscany.....	55
<b>Sauvignon Blanc Edna Valley</b> Central Coast .....	8   Tap
<b>Sauvignon Blanc Ranga Ranga</b> Marlborough.....	8   30
<b>Sauvignon Blanc Sileni “The Straits” Reserve</b> New Zealand .....	9   35
<b>Sauvignon Blanc Twomey by Silver Oak</b> Napa.....	52
<b>White Blend Franciscan Equilibrium</b> Napa.....	13   49
<b>Chardonnay Josh Cellars</b> California.....	8   31
<b>Chardonnay Bread &amp; Butter</b> Napa.....	9   35
<b>Chardonnay La Crema</b> Monterey .....	10   39
<b>Chardonnay Laguna</b> Russian River .....	12   46
<b>Chardonnay Louis Latour</b> Montagny, France.....	13   50
<b>Chardonnay Boomtown</b> Washington .....	36
<b>Chardonnay Qupé</b> California.....	42
<b>Macon Village Verget</b> Burgundy, France .....	66
<b>Chardonnay Esk Valley</b> Hawkes Bay, New Zealand.....	56
<b>Chardonnay Miner “Wild Yeast”</b> Napa .....	106
<b>Chardonnay Jordan</b> Alexander Valley .....	69
<b>Chardonnay Pine Ridge Dijon Clone</b> Napa.....	75

# SPARKLING WINE

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