

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

<b>Oysters on the Half Shell</b> daily selection, smoked mignonette .....	3/shell*
<b>Midwestern Poutine</b> chislic, thyme, truffle fries, smoked gouda, mozzarella, bourbon demi .....	13.95
<b>Duck Bao Buns</b> duck sausage, korean slaw, spicy mayo .....	13.95
<b>Crispy Pork Dumplings</b> fried pork dumplings, thai dipping sauce .....	7.95
<b>Buffalo Shrimp</b> crispy shrimp, buffalo sauce, bleu cheese .....	13.95
<b>Beef Carpaccio</b> roasted tomato vinaigrette, romano, arugula, shoestring potatoes.....	12.95
<b>Firecracker Shrimp</b> house made sweet chili sauce, sesame .....	12.95
<b>Manchego Cheese Sticks</b> spiced panko crust, quince sauce .....	11.95
<b>Artisan Cheese Plate</b> sampling of our manchego cheese sticks and three daily cheeses served with accompaniments .....	15.95
<b>Jumbo Lump Crab Cakes</b> fennel salad, smoked paprika aioli .....	13.95
<b>Crispy Calamari</b> house breading, pickled peppers, remoulade .....	12.95
<b>Tuna Poke</b> ahi tuna, poke sauce, wonton chips, wakame, sesame seeds, chili oil .....	13.95*
<b>Smoked Chicken Wings</b> bbq dry rubbed or buffalo .....	13.95
<b>"New" England Clam Chowder</b> candied bacon, little necks, potatoes, toasted bread.....	13.95

**APPETIZERS**

**SNACKS & SIDES**

<b>Mango Guacamole</b> .....	6.95
<b>Bacon Guacamole</b> .....	6.95
<b>Guacamole Duo</b> .....	12.95
<b>Mixed Seafood Avocado Salsa*</b> .....	14.95
.....	
<b>Steamed Broccoli</b> .....	6.95
mornay sauce	
<b>Roasted Brussels Sprouts</b> .....	7.95
apple, candied nuts, smoked pork belly	
<b>Fresh Cut Truffle Fries</b> .....	6.95
béarnaise & brie fondue	
<b>Grilled asparagus</b> .....	6.95
béarnaise	
<b>Steamed Green Beans</b> .....	6.95
hazelnuts, lemon, butter	
<b>Roasted Root Vegetables</b> .....	6.95
brown butter, maple, sage	
<b>Lobster Mac &amp; Cheese</b> .....	10.95
side portion	
<b>Hashbrowns</b> .....	5.95
fried egg, brie fondue, swiss chard, pork belly	4.95
smoked salmon, boursin, tomato, capers	11.95
steak & bleu cheese	11.95

**FLATBREADS & BURGERS**

<b>Margherita Flatbread</b> tomato fondue, mozzarella, extra virgin olive oil, basil .....	12.95
<b>Fennel Sausage Flatbread</b> goat cheese, crispy brussels sprouts, sweet drop peppers .....	13.95
<b>Pepperoni Flatbread</b> charred pepperoni, mozzarella, house tomato sauce .....	13.95
<b>Seafood Flatbread</b> crispy calamari, shrimp, tomato & red pepper sauce, mozzarella, parmesan...	14.95
<b>All American Double Patty Cheese Burger</b> classic, with the works.....	13.95
<b>No Ducking Way Burger</b> mushroom conserva, caramelized onions, brie fondue, arugula, aioli.....	15.95
<b>Bison Patty Melt</b> red onions, bacon, smoked gouda, garlic aioli, caraway rye.....	15.95
<b>Turkey Burger</b> basil mayo, avocado, tomato, butter lettuce, egg bun .....	13.95
<b>Garden Veggie Burger</b> guacamole, lettuce, tomato, onions .....	12.95

**SALADS & SOUP**

<b>UNION Salad</b> field greens, cherry tomatoes, red wine vinaigrette, goat cheese	6.95
<b>Wedge Salad</b> iceberg, bleu cheese, bacon, tomatoes, green onion	8.95
<b>Caesar Salad</b> artisanal romaine, roasted cherry tomatoes, garlic croutons, parmesan	7.95
<b>Kale Salad</b> tossed with spicy house made giardiniera	6.95
<b>Roasted Beet Salad</b> burrata, kale, toasted hazelnuts, truffle balsamic vinaigrette	13.95
<b>Local Apple Salad</b> arugula, kale, St. Mary's Cave Aged Gouda, fennel, candied nuts, apple cider vinaigrette	10.95
<b>Chicken Wild Rice Soup</b> served with grilled bread & butter	7.95

Add choice of:  
**Beef, Shrimp, Ahi Tuna, Salmon** 9.95  
**Chicken** 6.95

**MEAT & POULTRY**

<b>Half Roasted Chicken &amp; Dumplings</b> truffled gnocchi, parmesan, roasted root vegetables, chicken demi	22.95
<b>Steak Frites</b> 12oz. NY strip, béarnaise, greens salad, fresh cut fries	27.95
<b>Bleu Crusted Filet</b> garlic mashed potatoes, green beans, forest mushrooms, bourbon demi	32.95
<b>Filet Mignon</b> hashbrowns, asparagus, roasted tomato, candied bacon, bourbon demi	6oz 31.95   10oz 41.95   add Crab Cake 6.95
<b>Chicken Cordon Bleu</b> smoked ham, smoked gouda, garlic mashed potatoes, broccoli, mornay sauce	19.95
<b>Chicken Stir Fry</b> asian vegetables, rice noodles, peanuts, cilantro, lime	18.95
<b>Smoked Short Rib</b> garlic mashed potatoes, green beans, horseradish cream	25.95
<b>Volcano Pork Shank</b> sweet potato spätzle, brussels sprouts, bacon, spiced apple gastrique	23.95

**PASTAS *and* SEAFOOD**

<b>Lobster Mac &amp; Cheese</b> cavatappi noodles, fresh lobster, tomato, green onions, three cheese cream, cornbread crumbs .....	21.95
<b>Cajun Chicken Alfredo</b> fettucine, cajun alfredo sauce, peppers, onions, parmesan .....	17.95
<b>Butternut Squash Ravioli</b> mascarpone stuffed, brown butter cream, cauliflower, roast squash, toasted pumpkin seeds, sage oil .....	17.95
<b>Fish &amp; Chips</b> fresh cod, grain belt beer batter, house tartar sauce, fresh cut fries.....	18.95
<b>Sea Bass</b> miso marinated, garnet yams, swiss chard, dashi broth, mushroom .....	32.95
<b>Norwegian Salmon</b> garlic mashed potatoes, citrus beurre blanc, asparagus smoked paprika aioli..	26.95*
<b>Autumn Vegetable Gnocchi</b> roasted root vegetables, walnut sage pesto sauce, broccoli, roast squash, crispy leeks.....	18.95
<b>Seafood Pasta</b> clams, shrimp, fresh fish, fettucine, white wine garlic sauce .....	24.95
<b>Beef Stroganoff</b> tenderloin beef tips, roasted mushrooms, caramelized onions, madeira sauce, sour cream, arugula .....	24.95

\*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

**BRUNCH EVERY SUNDAY 10am-3pm**

# RED WINE

<b>Pinot Noir Alias</b> California.....	8   31
<b>Pinot Noir Bridlewood</b> California .....	9   Tap
<b>Pinot Noir Meiomi</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> Argentina.....	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 Aviary</b> California.....	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

<b>Michelob Ultra</b> 5.5	<b>Michelob Golden Light</b> 5.5	<b>Bud Light</b> 5.5	<b>Budweiser</b> 5.5
<b>Hamm’s</b> 5.5	<b>Heineken</b> 6.5	<b>Dos Equis XX</b> 7	<b>Northeast</b> 6

# DRAFT BEER

<b>Bud Light</b> 5.5	<b>Finnegan’s Amber</b> 6	<b>Brooklyn Brown</b> 6
<b>Fulton Lonely Blonde</b> 6.5	<b>Breckenridge Vanilla Porter</b> 6.5	<b>Goose Island IPA</b> 6.5
<b>Summit Feature</b> 5.5	<b>Deschutes Fresh Squeezed</b> 6.5	<b>Surly Feature</b> 6.5
<b>Grain Belt Premium</b> 5.5	<b>Traveler Feature Shandy</b> 5.5	<b>Sam Adams Feature</b> 6
<b>Angry Orchard Cider</b> 6.5	<b>Alaskan White Belgian</b> 6.5	<b>Stella Artois</b> 6.5
	<b>Lift Bridge Hop Dish IPA</b> 6.5	