

APPETIZERS

- Pork Belly Lollipops • 15.95**
orange maple glazed, brussels sprout slaw, (GF)
- Truffle Brussels • 12.95**
sweety drop peppers, truffle zest, crispy brussels sprouts, (V, GF)
- Firecracker Shrimp • 16.95**
sweet chili sauce, toasted sesame, green onion
- Crispy Pork Dumplings • 11.95**
fried pork dumplings w/ thai dipping sauce
- Guacamole & Chips • 12.95**
house guacamole, pico de gallo, tri colored tortilla chips, (V)
- Raw Oysters* • 16.95**
5 count of a weekly selection, house mignonette, (GF)
Additional oysters 3.45 each
- Avocado Shrimp Toast • 17.95**
spiced grilled shrimp, fresh avocado, pico de gallo, cilantro
- Ellsworth Cheese Curds • 13.95**
tempura beer batter, honey espresso dipping sauce
- Crispy Calamari • 16.95**
house breading, pickled peppers, house tartar sauce
- Chicken Wings • 17.95**
bbq dry rub or buffalo w/ bleu cheese or ranch dressing, (GF)
- Truffle Fries • 12.95**
bearnaise, brie fondue, & garam masala ketchup, (GF)
- Buffalo Cauliflower • 12.95**
aleppo crusted, flash fried buffalo sauce, vegan ranch aioli, (V)
- Lamb Meatballs • 14.95**
ground lamb, garlic, cumin, tzatziki, tabouleh salad

SOUPS & SALADS

All salads available V and GF

PROTEIN FOR SALADS

CHICKEN 6.95 • STEAK 9.95 • SHRIMP 8.95 • SALMON 9.95

- Soup du Jour • 8.95**
daily selection, please inquire with waitstaff
- Chilled Tomato Gazpacho • 8.95**
garlic croutons, basil, tomato base (V, GF)
- Classic Caesar • 10.95**
warm garlic croutons, parmesan, cherry tomatoes
- Wedge • 12.95**
blue cheese dressing, cherry tomatoes, blue cheese crumbles
- Watermelon Salad • 12.95**
tomatoes, feta cheese, balsamic reduction, olive oil, watermelon, mint, fresh jalapeño
- Chop Salad • 14.95**
red onion, cucumber, fried garbanzo beans, smoked gouda, heirloom tomato, aged red wine vinaigrette, salami, crispy prosciutto
- Apple Chicken Salad • 19.95**
shredded chicken, honey crisp apples, spiced almonds, parmesan, warm garlic croutons, white balsamic brie dressing
- Thai Steak Salad • 26.95**
mixed greens, tomato, cucumber, jicama, cilantro, mint, peanut vinaigrette, jalapeño marinated hanger steak

HANDHELDS

- Cali Double Cheeseburger* • 18.95**
lettuce, tomato, onion, pickle, mayo, brioche bun, (GF)
- Wagyu Burger* • 22.95**
swiss cheese, wild mushrooms, caramelized onions, sriracha mayo, brioche bun, (GF)
- Impossible Veggie Burger • 17.95**
lettuce, tomato, onion, pickle, mayo on the side, (V, GF)
- Union Hot Chicken Sandwich • 18.95**
buttermilk crispy chicken, union hot sauce, quick pickles, chipotle coleslaw, (GF)

STEAKS

ADD ONS

SHRIMP 8.95 • SALMON 11.95 • BLEU CHEESE CRUST 2.95
• CARAMELIZED ONIONS AND MUSHROOMS 2.95

10oz CAB Ribeye* • 39.95
yukon potato puree, bearnaise, (GF)

8oz CAB Filet* • 42.95
yukon potato puree, glazed carrots, bearnaise, (GF)

CAB Steak Frites* • 29.95
CAB Sirloin, truffle fries, ketchup, house bearnaise, (GF)

ENTRÉES

- Braised Short Rib • 30.95**
Yukon potato puree, charred carrots, red wine demi, (GF)
- Cajun Spiced Salmon* • 29.95**
sweet potato puree, brussel sprouts, ginger bourbon sauce, (GF)
- Chicken Cordon Bleu • 26.95**
smoked ham, smoked gouda, garlic mashed potatoes, broccoli, brie fondue
- Wild Mushroom & Truffle Ravioli • 27.95**
taleggio fondue, english peas, pea shoot salad, balsamic reduction, (V)
- Roasted Seabass • 39.95**
polenta cake, salsa verde, wild mushrooms, grilled tomatoes, tortilla strips, cilantro, cojita, (GF)
- Chicken Cajun Alfredo • 26.95**
fettuccini, cajun alfredo sauce, peppers, onions, parmesan, (GF)
- Lobster Mac & Cheese • 34.95**
cavatappi noodles, lobster, tomato, green onion, three cheese cream sauce, parmesan, pork belly lardons, garlic breadcrumbs
- Fish & Chips • 23.95**
beer battered fresh cod, house tartar sauce, fries
- Linguini & Mussels • 28.95**
creamy white wine sauce, spinach, roasted tomatoes, parmesan, basil, (GF)
- Vegetable Pad Thai • 19.95**
Asian vegetables, rice noodles, peanuts, cilantro, lime, (V, GF)
add chicken 6.95 | add shrimp 7.95

V= available to be made vegan • GF= available as a gluten sensitive option

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

A 4.5% surcharge will be added to your bill to contribute to the restaurant's efforts to attract & retain our talented team members.
20% auto gratuity will be added to parties of 8 or more.

COCKTAILS

Spicy Blood Orange Margarita

Patron Silver, orange crema, fresh jalapeño, blood orange purée, sour

Ultimate Margarita

Maestro Dobel tequila, orange crema, fresh lime
Flavors: Strawberry, raspberry, mango

Perfect Pear Martini

Grey Goose Le Poire, La Marca Prosecco, fresh strawberry and mint

UNION Old Fashioned

Old Forester bourbon/ rye blend, orange crema, house-made syrup, bitters

Ginger Smash

Maker's Mark whiskey, ginger liqueur, lemon, mint

Pineapple Express

Ciroc Pineapple vodka, Cointreau, lemon juice, white cranberry juice

Mango Mojito

Bacardi rum, mint, lime, mango, soda

Blueberry Refresher

Titos vodka, fresh blueberries, mint and lemon

Cucumber Cooler

Hendricks gin, elderflower, sour, fresh cucumber, mint

Rosy Cheeks

Indoggo gin, Cointreau, grapefruit juice, rosemary

Sangria (Red, White, or Rose)

Fresh fruit, liqueur, wine

Raz Mule

Stoli Razberi, fresh raspberries and lime, ginger beer

Blu Mule

Stoli Blueberi Vodka, fresh blueberries and lime, ginger beer

Whiskey Mule

Choice of Jack Daniels, Jack Fire, Jack Apple, Jack Honey, or Jameson

CANNED BEER & SELTZERS

Coors Light

Dos Equis

Corona Extra

Grainbelt Nordeast

Blue Moon Belgian White

Heinekin

Michelob Golden Light

Heinekin 0.0

Guinness Draught

High Noon (Lime, Mango, Pineapple, Peach, Lemon, Watermelon, Black Cherry)

Mamitas (Lime, Mango, Pineapple, Spicy Margarita, Tequila Sunrise)

Truly (Fruit Punch, Margarita, Lemon Tea, Strawberry Lemonade)

DRAFT BEER

Schell's Amber

Deschutes Fresh Squeezed IPA

Surly Furious IPA

Lift Bridge Mango Blonde

Utepils Hefeweizen

Summit Saga IPA

Castle Danger Creme Ale

Kona Big Wave Golden Ale

Summit EPA

Truly Wild Berry Seltzer

Insight Rhythm Session Gold

Summit Seasonal Draft

Angry Orchard Cider

Brew Dog Elvis Juice IPA

Miller Lite Pilsner

Sam Adam's Seasonal Draft

Voodoo Ranger Juicy Haze IPA

Stella Artois

Leinenkugel's Seasonal Draft

Waconia Peanut Butter Stout

RED WINE

Sea Sun Pinot Noir • California 11

Cambria Pinot Noir • Santa Barbara 16

William Hill Cabernet - Central Coast 10

Francisan Cabernet • Monterey 15

Simi Cabernet • Sonoma 16

Seghesio Zinfandel • Sonoma 13

Gascon Malbec • Mendoza 11

Newton Skyside Claret Red Blend • North Coast 13

Batroun Mountains Prestige Rouge • Lebanon 11

WHITE WINE

J Vineyards Pinot Gris • California 11

Benziger Sauvignon Blanc • California 11

Whitehaven Sauvignon Blanc • New Zealand 14

A to Z Riesling • Oregon 12

William Hill Chardonnay - Central Coast 10

Franciscan Chardonnay • Napa Valley 12

Sequoia Grove Chardonnay • Sonoma 16

Martin Codax Albarino • Spain 12

Batroun Mountains 7 White Blend • Lebanon 11

ROSE WINE

Yes Way Rosé • France 10

Whispering Angel • Provence 13

Batroun Mountains Rosé Royal • Lebanon 11

SPARKLING

Risata Moscato • Italy 10

La Marca Prosecco • Italy 10

Chandon Brut Split • California 14

Chandon Rose Split • California 17

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