

UNION

ROOFTOP • KITCHEN • BAR

UNION Rooftop features the only year round glass enclosed rooftop in Minnesota. Enjoy scratch American cooking, crafted cocktails, beer, and wine during summer and winter while taking in breathtaking views of the downtown Minneapolis skyline.

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, VN, GF)

Firecracker Shrimp • 16.95
sweet chili sauce, toasted sesame, green onion

Crispy Pork Dumplings° • 11.95
fried pork dumplings w/ thai dipping sauce

Baked Crab & Artichoke Dip • 18.95
lump crab meat, roasted artichoke, cotija, toasted breadcrumbs, grilled baguette

Grilled Oysters* • 17.95
5 east coast oysters finished on the grill with gremolata herb butter and parmesan cheese with bread crumbs

Mussels Pomodoro • 17.95
Prince Edward Island Mussels, white wine and pomodoro sauce, basil, grilled baguette

Ellsworth Cheese Curds • 13.95
tempura beer batter, honey espresso dipping sauce (V)

Crispy Calamari • 16.95
house breading, pickled peppers, house tartar sauce

Chicken Wings • 19.95
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)

Spicy Italian Meatballs° • 15.95
pomodoro sauce, mozzarella, basil, grilled baguette

SOUPS & SALADS

Seasonal Soup du Jour • market priced
seasonal selection, please inquire with waitstaff

Chicken Wild Rice Soup • 7.95

Classic Caesar • 11.95
warm garlic croutons, parmesan, cherry tomatoes (V)
ADD CHICKEN 6.95 | ADD STEAK 9.95 | ADD SHRIMP 8.95 | ADD SALMON 9.95

Wedge • 12.95
blue cheese dressing, cherry tomatoes, blue cheese crumbles
ADD CHICKEN 6.95 | ADD STEAK 9.95 | ADD SHRIMP 8.95 | ADD SALMON 9.95

Beet Salad • 12.95
mixed greens, candied walnuts, goat cheese, raisins, red onion, honey-dijon vinaigrette
ADD CHICKEN 6.95 | ADD STEAK 9.95 | ADD SHRIMP 8.95 | ADD SALMON 9.95

Chop Salad° • 19.95
red onion, cucumber, fried garbanzo beans, smoked gouda, heirloom tomato, aged red wine vinaigrette, salami, crispy prosciutto
ADD CHICKEN 6.95 | ADD STEAK 9.95 | ADD SHRIMP 8.95 | ADD SALMON 9.95

Apple Chicken Salad • 20.95
shredded chicken, honey crisp apples, spiced almonds, parmesan, warm garlic croutons, white balsamic brie dressing

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, VN, GF)

Crispy Chicken Sandwich • 18.95
buttermilk crispy chicken, lettuce, tomato, pickles, ranch
Choice of plain or tossed in Minnesota hot sauce (GF)

ENTRÉES

Braised Short Rib • 32.95
Yukon potato puree, charred carrots, red wine demi, (GF)

Grilled Salmon* • 32.95
baby bok choy, wild mushrooms, soy-ginger vinaigrette, scallions, sesame seeds, coconut rice (GF)

Chicken Cordon Bleu° • 29.95
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
thai sweet chili-ginger sauce, coconut rice, charred broccoli, red peppers, peanuts, herb salad garnish (GF)

Chicken Cajun Alfredo • 27.95
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 • 24.95
beer battered fresh cod, house tartar sauce, fries

Seafood Spaghetti • 33.95
shrimp, mussels, scallops, calamari, spicy tomato-vodka sauce, parmesan, spaghetti noodles

Cavatappi alla Norcina° • 28.95
italian sausage, wild mushrooms, creamy white wine sauce, herb bread crumbs, truffle pecorino cheese

Vegetable Pad Thai • 19.95
Asian vegetables, rice noodles, peanuts, cilantro, lime (V, VN, GF)
ADD CHICKEN 6.95 | ADD SHRIMP 7.95

16oz Grilled Prime Ribeye* • 44.95
garlic-steak butter, wilted spinach, mashed potatoes (GF)
ADD SHRIMP 8.95 | ADD SALMON 11.95 | ADD CARAMELIZED MUSHROOMS AND ONIONS 2.95

8oz CAB Filet* • 44.95
yukon potato puree, glazed carrots, bearnaise (GF)
ADD SHRIMP 8.95 | ADD SALMON 11.95 | ADD CARAMELIZED MUSHROOMS AND ONIONS 2.95

CAB Steak Frites* • 29.95
truffle fries, ketchup, house bearnaise (GF)
ADD SHRIMP 8.95 | ADD SALMON 11.95 | ADD CARAMELIZED MUSHROOMS AND ONIONS 2.95

Item can be made: V= vegetarian • VN= vegan • GF= gluten sensitive

°Item contains pork

* Item is served raw or undercooked, or contains (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.

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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

Utepils Hefeweizen

Castle Danger Creme Ale

Stella Artois Pilsner

Kona Big Wave Golden Ale

Sam Adam's Seasonal Draft

Summit EPA

Truly Wild Berry Seltzer

Insight Rhythm Session Gold

Miller Lite Pilsner

Brew Dog Elvis Juice IPA

Breckenridge Vanilla Porter

Loon Juice Hard Cider

-Additional Seasonal Draft Options Available, Ask Your Server For A Full List-

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