

union tavern

DINNER

APPETIZERS

- 16 **PORK BELLY SLIDERS**
pickled cabbage, bourbon maple dijon
- 15 **STUFFED POBLANO PEPPER**
chorizo, black beans, long-grain rice, queso fresco, saffron cream
- 15 **TRUFFLE ARANCINI**
arborio rice, fontina, whipped ricotta, roasted garlic herb cream
- 16 **WARM BURRATA**
tomato confit, crispy basil, lemon, balsamic glaze, crostini
- 12 **POPCORN CAULIFLOWER**
toasted with garlic, paprika, turmeric, herb truffle aioli
- 16 **GRILLED PEAR & PROSCIUTTO FLAT BREAD**
fig jam, arugala, feta, balsamic glaze
- 14 **JACK & JILL DIP**
avocado hummus, spinach artichoke, served with tortilla strips & dehydrated veggie chips

SALADS

- 16 **FORK & KNIFE CAESAR SALAD**
grilled romaine, garlic crostinis, peppercorn & parmesan caesar dressing
- 15 **CUBED ICEBERG**
baby iceberg, crumbled blue cheese, crispy bacon, chopped beefsteak tomato, creamy herb dressing

BIBB SALAD

- 16 **BIBB SALAD**
eggs, avocado, grape tomatoes, cucumber, cider vinaigrette

CHICKEN 7 | SHRIMP 10 | *SALMON 10

DESSERTS

- 14 **FRIED OREOS**
whipped cream & confectioners sugar
- 15 **APPLE COBBLER**
vanilla ice cream
- 15 **NEW YORK STYLE CHEESECAKE**
wild berry compote, whipped cream

ENTREES

- 26 **SHEPARD'S PIE**
beef, lamb, carrots, peas, crispy mashed potato
- 65 **COWGIRL RIBEYE STEAK**
18 oz, cajun rub, chimichurri, frizzled onions
- 24 **GNOCCHI**
roasted wild, mushroom, bacon, peas, black truffle butter sauce
- 30 **BACON WRAPPED STUFFED SHRIMP**
crab meat, cilantro, scallions, grilled asparagus, avocado lime sauce
- 25 **FISH & CHIPS**
guinness battered cod, house made tartar sauce, fries
- 24 **ROASTED LEMON CHICKEN**
herb crusted airline chicken breast, mashed potato, roasted brussels, honey lemon au jus

- 26 **MISO & PINEAPPLE GLAZED SALMON**
cucumber, cabbage, pear, red onion asian slaw, ginger sesame vinaigrette

SANDWICHES

- 20 ***WAGYU BURGER**
brioche, slab bacon, aged cheddar, bibb lettuce, grilled onion, tomato, garlic herb aioli, fresh cut fries
- 32 **LOBSTER ROLL**
red onion, chives, lemon aioli, chips
- 18 **THE PORTOBELLO**
ciabatta roll, beefsteak tomato, roasted red peppers, fresh mozzarella, balsamic glaze

- 14 **TIRAMISU**
mascarpone cheese, espresso, lady fingers

- 13 **ZUCCHINO**
vanilla crème, espresso chocolate mousse, toasted almonds, shaved chocolate

NIGHT CAPS

- 16 **BOBBY'S FUEL**
louisia's coffee caramel pecan liquor, espresso, tito's
- 14 **OAXACAN OLD FASHIONED**
ango bitters, agave, don julio reposado
- 12 **LOCKED & LOADED**
orange bitters, louisia's coffee caramel pecan liquor, davidson reserve sour mash
- 16 **CARAJILLO**
simple, espresso, licor 43

CORDIALS

- 12 **DISARONNO**
- 12 **SAMBUCA**
- 12 **FERNET**
- 12 **FRANGELICO**
- 14 **REMY MARTIN 1738**

offered by single and double pours to sip on

HAPPY HOUR 5-7PM

WINE + BUBBLES • 8

- HOUSE RED
- HOUSE WHITE
- BUBBLES

SELECT COCKTAILS • 7

- PALOMA
- HIBISCUS BERRY MULE
- HOUSE OLD FASHIONED

BAR BITES

- PORK BELLY SLIDERS • 10
- TRUFFLE ARANCINI • 8

DRAFT BEER + BOTTLED • 6

WELL ONE ON ONES • 7

- VODKA - WHEATLEY
- GIN - NEW AMSTERDAM
- TEQUILA - JOSE CUERVO
- BOURBON - BENCHMARK
- RUM - BACARDI

- WAGYU BURGER • 15
- FISH + CHIPS • 19

WINE + BUBBLES

REDS

BY THE BOTTLE

- 75 | bansbee, pinot noir, ca
- 80 | belle glos, pinot noir, ca
- 80 | benati, etna rosso, it
- 140 | cava d'onice, brunello di montalcino, it
- 150 | ruffino riserva ducale, chianti, it
- 90 | villa antinori, super tuscan, it
- 50 | pessimist, red blend, ca
- 125 | prisoner, red blend, ca
- 100 | austin hope, cabernet, ca
- 100 | justin, cabernet, ca
- 180 | caymus, cabernet, ca

BY THE GLASS

- 15 | meiomi, pinot noir, ca
- 16 | four graces, pinot noir, ca
- 15 | josh, cabernet, ca
- 18 | barvey & harriet, red blend, ca

WHITES

BY THE BOTTLE

- 70 | santa margherita, pinot grigio, it
- 70 | ferrari carrano, chardonnay, ca
- 90 | st clair, sauvignon blanc, nz
- 130 | russian river, chardonnay, ca
- 85 | bertrand orange gold, orange, fr
- 90 | roland lavantureux, chablis, fr
- 65 | ryder estate, rose, ca

BY THE GLASS

- 14 | ecco domani, pinot grigio, it
- 14 | la crema, chardonnay, ca
- 18 | whitehaven, sauvignon blanc, nz
- 18 | pfluger, riesling, gr
- 18 | whitehaven, rose, fr

BUBBLES

- 15/60 | chandon, brut, ca
- 16/65 | chandon, brut rose, ca
- 14/55 | la marca, prosecco, it
- 650 | dom perignon, fr 2012

COCKTAILS

SIGNITURE • 17

- FIRE + SMOKE**
davidson reserve sour mash, house syrup, hickory smoke
- BOBBY'S FUEL**
tito's, louisia's coffee caramel pecan liquor, espresso
- THROW SOME SPICE ON IT**
jose cuervo plata, jalapeno, cucumber, lime, agave
- FASHIONABLY SMOOTH**
davidson reserve four grain, campari, sweet vermouth
- SEALED WITH CAMPARI**
agave, lemon, del maguey vida mezzal, campari
- SNOW STORM**
lemon, st germaine, crème de violette, prosecco
- KEEP IT COZY**
orgeat, spiced pear, ron zacapa

SPECIALTY • 14

- PERFECT PALOMA**
tequila, lime, red grapefruit, agave, soda
- MULLED WINE**
chai concentrate, cloves, nutmeg, red wine, cognac
- HIBISCUS BERRY MULE**
vodka, strawberry, raspberry, hibiscus, lemon, ginger
- NON-ALCHOLIC • 12**
- MINTY B**
blackberry, mint, lime, soda
- BERRIES + DREAMS**
espresso, orgeat, agave, strawberry
- MULE IT OVER**
cucumber, lime, ginger beer

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**A 20% gratuity will be added to parties of 6 or larger

***Checks can be split up to three ways