

# union tavern

## appetizers

### BAKED CLAMS

*panko, herbs, lemon, white wine, butter*

18

### SHRIMP WELLINGTON

*root vegetables, mascarpone cheese, crab meat, puff pastry, dijon ginger cream sauce*

19

### CRAB CAKE

*corn succotash, mango puree, yogurt tartar sauce*

22

### SLAB BACON

*roasted tricolored potatoes, maple & whiskey glaze*

18

### EGGPLANT ROLLATINI

*egg battered, ricotta, spinach, prosciutto, tomato basil sauces*

16

## salads

### BABY KALE

*candied almonds, gorgonzola, apples, endive, orange vinaigrette*

14

### CAESAR

*garlic croutons, parmesan cheese, house made caesar dressing*

14

### BURRATA

*heirloom tomato, fig balsamic jam, crostini*

19

CHICKEN 8 | SHRIMP 12 | SALMON 12\*

## entrees

### BRAISED PORK SHANK

*sweet potato puree, roasted cauliflower, rosemary tomato au jus*

32

### BACON WRAPPED FILET\*

*applewood smoked bacon, truffle mashed potato, barolo sauce*

52

### HERB CRUSTED SALMON\*

*sauteed spinach, potato leek cream sauce*

26

### PAN SEARED SHRIMP

*parmesan risotto, corn, peas, grilled asparagus*

28

### CHICKEN SALTIMBOCCA

*breaded breast, prosciutto, eggplant, fresh mozzarella, veal and tomato reduction*

27

### PENNE ALA VODKA

*bacon, prosciutto, tomato basil cream sauce*

26

### BAKED GNOCCHI

*braised short rib, wild mushrooms, port wine reduction, mozzarella*

29

## dessert

14

### FRENCH TOAST

*nutella stuffed brioche, maple syrup, vanilla ice cream*

12

### FRIED OREOS

*whipped cream, powdered sugar*

14

### NEW YORK CHEESE CAKE

*wild berry compote*

## specialty cocktails

14

### PERFECT PALOMA

*tequila, lime, red grapefruit, agave, soda*

### PASSIONATELY MINTY

*rum, passionfruit, mint, lime, soda*

### HIBISCUS BERRY MULE

*vodka, strawberry, raspberry, hibiscus, lemon, ginger*

## zero proof

12

### MINTY B

*strawberry or blackberry, mint, lime, soda*

### BERRIES AND DREAMS

*espresso, orgeat, agave, strawberry*

### MULE OVER IT

*cucumber, lime, ginger beer*

## signature cocktails

17

### FIRE & SMOKE

*davidson reserve sour mash, house syrup, hickory smoke*

### BOBBY'S FUEL

*tito's, espresso, coffee liqueur*

### THROW SOME SPICE ON IT

*jose cuervo plata, jalapeño, cucumber, lime, agave*

### SCARLET SYMPHONY

*meiomi pinot noir, agave, peach, blackberry*

### FASHIONABLY SMOOTH

*davidson reserve four grain, campari, sweet vermouth*

### GOOD OLE GONZALES

*rye, angostura bitters, orgeat, lemon*

### LAST BUT NEVER LEAST

*new amsterdam gin, green chartreuse, maraschino, lime*

\*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

## by the bottle

### red

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BANSHEE, PINOT NOIR, CA	75
BELLE GLOS, PINOT NOIR, CA	80
BENANTI, ETNA ROSSO, IT	80
CAVA D'ONICE, BRUNELLO DI MONTALCINO, IT	140
VILLA ANTINORI, SUPER TUSCAN, IT	90
PESSIMIST, RED BLEND, CA	50
THE FEDERALIST, RED BLEND, CA	50
PRISONER, RED BLEND, CA	125
AUSTIN HOPE, CABERNET, CA	100
JUSTIN, CABERNET, CA	100
CAYMUS, CABERNET, CA	180

### white

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SANTA MARGHERITA, PINOT GRIGIO, IT	70
FERRARI CARRANO, CHARDONNAY, CA	70
ST CLAIR, SAUVIGNON BLANC, NZ	90
RUSSIAN RIVER, CHARDONNAY, CA	130
BERTRAND ORANGE GOLD, ORANGE, FR	85
ROLAND LAVANTUREUX "CHABLIS", FR	90

## by the glass

### red

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MEIOMI, PINOT NOIR, CA	15
JOSH, CABERNET, CA	15
HARVEY & HARRIET, RED BLEND, CA	18
RUFFINO RISERVA DUCALE, CHIANTI, IT	25

### white

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ECCO DOMANI, PINOT GRIGIO, IT	14
LA CREMA, CHARDONNAY, CA	14
WHITEHAVEN, SAUVIGNON BLANC, NZ	18
PFLUGER, RIESLING, GR	18
RYDER ESTATE, ROSE, CA	16
WHISPERING ANGEL, ROSE, FRANCE	18

### bubbles

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CHANDON, BRUT, CA	15 / 60
CHANDON, BRUT ROSE, CA	16 / 65
LA MARCA, PROSECCO, ITALY	14 / 55
DOM PERIGNON, FRANCE, 2012	650

# union tavern

*happy hour 5pm - 7pm*

## house wine & bubbles • 8

WEEKLY RED & WEEKLY WHITE

PINOT NOIR - MEIOMI

CHARDONNAY - LA CREMA

BUBBLES - LA MARCA PROSECCO

## select cocktails • 7

PALOMA

HIBISCUS BERRY MULE

## beer draft & bottled • 7

## well one on ones • 7

VODKA - WHEATLY

GIN - NEW AMSTERDAM

TEQUILA - JOSE CUREVO PLATA TRADICIONAL

BOURBON - BENCHMARK

RUM - BACARDI

# union tavern

*happy hour 5pm - 7pm*

## BAR BITES

burger • 10

poppers • 8

pizza • 9

little pigs • 9

s & o rings • 10

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