

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

Beef Carpaccio chicken fried chicken egg, Caesar dressing, arugula.....	12.95*
Delicato Squash Rings garam masala dipping sauce	5.95
Mini Gyro skewered chicken shawarma, pita	13.95
Local Cheese Plate selection of three cheeses, candied nuts, fruit compote, & grilled bread ..	11.95
Oysters on the Half Shell smoked mignonette.....	3/shell*
Steamed Mussels white wine, tarragon, shallots, butter.....	13.95
Calamari Mario Batali's "lifeguard recipe"	12.95
Mini Mac fried chicken, thousand island, Hawaiian bun	12.95
Tuna Poke Hawaiian style, fingerling potato chips.....	13.95*
Chicken Wings smoked, with molasses BBQ sauce.....	11.95

APPETIZERS

STARTER SALADS & SOUP

Simple Salad field greens, apple cider vinaigrette, goat cheese 6.95

Caesar Salad kale, boquerones, polenta croutons 6.95
Add Salmon 19.95*

Shaved Brussel Sprouts caramelized brussels, poached pear slices, blue cheese 7.95

Bangkok Salad miso dressing, romaine, fried soft shell crab 13.95

Maitake Salad salad of fried maitake mushrooms, feta cheese, chopped mint, pumpkin seeds, rosemary balsamic dressing 10.95
Add Beef 19.95

Bouillabaisse baguette with rouille 6.95

SUNDAY
BRUNCH
EVERY SUNDAY
10am – 3pm

FLATBREADS
BURGERS
SANDWICHES

Margherita Flatbread tomato fondue, mozzarella, extra virgin olive oil, basil.....	12.95
Fennel Sausage Flatbread goat cheese, crispy brussels sprouts, sweet drop peppers.....	13.95
Lobster BLT buttered texas toast, bacon, avocado, tarragon aioli	19.95
All American Double Patty Cheese Burger	13.95
Gourmet Burger mustard anise sauce, onion marmalade, braised ropa vieja.....	17.95
Bison Burger thousand island, pepper jack, fried onions, milk bun	14.95
Harvest Turkey Burger cranberry, walnuts, butter lettuce.....	12.95

{ HASH BROWN 5.95 }

OR ADD A TOPPING:

Smoked Trout, Sour Cream, Dill.....	3.95
Mushroom & Onion.....	2.95
Fried egg, Bacon, Scallions.....	2.95
Brie & Tasso Ham.....	4.95
Creamed Spinach & Lobster.....	10.95
Steak and Blue Cheese.....	11.95
Foie Gras, Dehydrated Corn.....	14.95

{ MEAT & POULTRY }

Half Roasted Chicken sweet potato & onion hash, lobster cream sauce 21.95

Filet Mignon port wine sauce, smashed fingerlings, bacon, pearl onions
6oz 29.95 | 10oz 39.95

Tri Tip Steak coffee rub, pickled tempura onion rings, chipotle aioli 24.95

Flattened Pork Chop pan mustard sauce, wilted greens 24.95

Lamb Shank mint infused multi colored cous cous, cilantro sauce 27.95

PASTAS *and* SEAFOOD

Butternut Squash Ravioli roasted cauliflower, toasted walnuts, brown butter sauce, shaved pecorino.....	19.95
Lobster Linguini poached canadian lobster, lemon truffle sauce, parmigiano reggiano	26.95
Garganelli white fennel sausage ragu, rosemary gremolata	22.95
Veal Saltimbocca orecchiette, prosciutto, sage.....	33.95
Pan Seared Scallops bacon braised chard, cauliflower, seared leek.....	29.95*
Sea Bass miso marinated, ramen noodle, pork belly, pho-style broth.....	32.95
Seared Salmon mustard crust, creamy polenta, mushroom ragout, red wine.....	24.95
Grilled Mahi Mahi ratatouille, cannellini beans, basil	27.95

CHEF'S
SPECIALS

Please ask your server about tonight's specials from Chef Stewart Woodman



*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.

{ WHITE WINE }

Rosé Mulderbosch Stellenbosch, South Africa.....	8		31
Vouvray Michel Picard Loire Valley, France.....			47
Cortese Canti Gavi, Italy	9		35
Muscadet Domaine de la Quilla France.....			35
Pinot Gris Hendry Napa Valley			49
Albarino Deusa Nai Rias Baixas			44
Viognier Domain de Gournier Costieres de Nimes, France	8		30
Pinot Blanc Domaine Schlumberger Les Prince Abbes France			39
Sauvignon Blanc Jaja de Jau Rousillon, France	10		39
Sauvignon Blanc Sileni "The Straits" Reserve New Zeala.....	9		35
Tavel Domaine Maby France			43
Seghesio Arneis Russian River Valley			53
Reisling Domaine Schlumberger Alsace, France.....			54
Gewürztraminer Ferrari Carano 'Lazy Creek' Alexander Valley			48
Picpoul de Pinet Paul Mas Languedoc, France			38
Mâcon Fuissé Chardonnay Domaine Romanin Burgandy, France.....	11.5		45
Grüner Veltliner Anton Bauer Wagram, Austria			39
Sancerre St. Pierre Loire, France			59
Pouilly Fume Didier France.....			49
Chardonnay Saintsbury Carneros	12		Tap
Chardonnay Boomtown Washington.....	9		36
Chardonnay Ramey Russian River			98
Macon Village Verget Burgundy, France			66
Chardonnay Esk Valley Hawkes Bay, New Zealand			56
Chardonnay Miner 'Wild Yeast' Napa			106
Chardonnay Pine Ridge Dijon Clone Napa.....			68
Chardonnay Argyle 'Nuthouse' Willamette Valley.....			89
Chardonnay 'Le Charmois' Michel Picard Saint Aubin 1er Cru Cote de Beaune, France			81
Meursault Domaine Drouhin France			115

SPARKLING WINE

Brut Rosé Louis Roederer Anderson Valley			59
Brut Imperial Moët & Chandon Epernay, France			121
Moscato d'Asti Pio Cesare Alba, Italy	13.5		53
Crémant Schramsberg Calistoga, California			67
Brut Piper Heidsieck Epernay, France			79
Cava Segura Penedes, Spain	8.5		39
Cuvée 20 Brut J Sonoma County			64
Brut Veuve Cliquot Yellow Label France			110

DRAFT BEER

Miller Lite 5	Finnegan's Amber 5.5
Fulton Lonely Blonde 6.5	New Belgium Snapshot 6
Summit EPA 5.5	Deschutes Black Butte Porter 6.5
Grain Belt Premium 5	Flat Earth Mummy Train Pumpkin Ale 6.5
Angry Orchard Cider 6.5	Alaskan White Belgian 6
Left Hand Nitro Milk Stout 7	Stella Artois 6.5
Lift Bridge Hop Dish IPA 6.5	Surly Furious 6.5
Brooklyn Brown 5.5	Schell's Oktoberfest 5.5



{ RED WINE }

Gigondas E. Guigal Rhone, France.....			82
Pinot Noir Spy Valley Marlborough, New Zealand			62
Pinot Noir Lange Willamette Valley	16		63
Pinot Noir Orogeny Green Valley			87
Pinot Noir Archery Summit Willamette Valley			99
Pinot Noir Saintsbury Carneros	13		Tap
Cotes du Rhone Mont Olivet Font de Blanches, France			42
Grenache Shatter Vin de Pays Descotes Catalanes, France			68
Syrah 6th Sense Michael David Lodi			43
Zinfandel Biale 'Black Chicken' Napa.....			89
Shiraz Penfolds "St. Henri" Australia			151
Syrah Elizabeth Spencer Sonoma Coast.....			80
Nero d'Avola la Cacciatora Sicily, Italy			33
Malbec la Posta Mendoza, Argentina	11		43
Merlot Pine Ridge 'Crimson Creek' Stags Leap District			73
Crianza Rioja Bodegas Cosme Palacio Alavesa, Spain.....	10		39
Cabernet Sauvignon Boomtown Washington	9		36
Bordeaux Chateau Timberlay Bordeaux Superieur, France.....	10		43
Rosso di Montepulciano 'Rosso' la Bracessa Doc It Montepulciano, Italy	9.5		40
Chianti Riserva Monsanto Barberino Val d'Elsa, Italy.....			53
Cabernet Sauvignon Michael David 'Freakshow' Lodi	13.5		53
Claret Newton Napa	14.5		57
Cabernet Blend 'Earthquake' Michael David Lodi.....			61
Cabernet Sauvignon Justin Paso Robles			69
Cabernet Sauvignon Jordan Russian River Valley			125

crafted COCKTAILS

- Oh Si Mas** House-infused Fresno pepper Tequila, plum sour, smoked salt
- White Cosmo** New Amsterdam, St Germain, white cranberry, lemon
- Aviation** Tanqueray, Luxardo, Crème de Violet, lemon
- El Camino Margarita** Anejo tequila, Grand Marnier, lime, pomegranate, soda
- Foxy Lady** Hendricks, Kinky pink, mint, cucumber
- Ginger Black** Grape vodka, ginger, blackberries, ginger beer
- UNION Margarita** Cabrito's, Cocchi American, Cointreau, lime
- Sweetart** Stoli Oranhj, St Germain, Red Bull
- UNION Manhattan** Cognac, carbonated Cocchi Barolo Chinato, bitters
- Persian Pussy Cat** Pomegranate gin, orange, vanilla, rose
- UNION Martini** Ketel One vodka, house blended sherries, goat cheese stuffed Castelvetro green olives
- We Pop Champagne** Sparkling pineapple, lychee, guava

UNION CLASSICS

- LemonDrop** Belvedere, Il Tramonto Limoncello, Cointreau, splash of citrus
- Pomegranate** New Amsterdam, Cointreau, pomegranate, citrus
- Chocolate Martini** Stoli Vanil, Trader Vic's Chocolate, Bailey's
- Cosmo** New Amsterdam, Cointreau, lime juice, cranberry
- Espresso Martini** Stoli Vanil, espresso, Trader Vic's Chocolate, Bailey's
- Margarita** Cabrito's, Cointreau, fresh lime, sour
- Mojito** Bacardi, lime, mint, soda
- Sea Breeze** New Amsterdam, grapefruit, cranberry
- Appletini** New Amsterdam, Sour Apple, sweet-n-sour
- Sangria** (Glass or Punch Bowl) Malbec, Grand Marnier, fresh citrus, agave

- Michelob Ultra** 5.5
- Bud Light** 5
- Hamm's** 5
- Heineken** 6
- Dos Equis XX** 7
- Nordest** 6
- Surly Bender** 8
- Leinie's Summer Shandy** 4