

Union Kitchen and Tap

1108 S. Coast Highway 101 · +17602302337 · Updated: Jan 14, 2026

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SHARE PLATES 7

SESAME SEARED AHI TUNA

\$22.95

fresh ahi tuna, daikon, carrot & bell pepper slaw, scallions, spicy ponzu

FARMHOUSE MEATBALLS

AVAILABLE OPTIONS

3 housemade meatballs, stewed tomato broth, basil pesto, ricotta, shaved parmesan, garlic bread

\$18.95

add bucatini: \$6.95

UNION WINGS

\$19.45

Served with house ranch & celery. Buffalo | Union BBQ | Sriracha Maple Glaze

SKILLET CORNBREAD V

\$10.95

Jalapeno, aged white cheddar, burnt honey & maple butter, chives

BLUE LUMP CRAB CAKES

\$23.95

Old Bay, remoulade, avocado, grape tomatoes, micro green salad, broken lemon vinaigrette

CREOLE BBQ SHRIMP

\$18.95

Blackened shrimp, spicy butter beer sauce, chives, toasted garlic baguette

SHORT RIB LOADED FRIES

\$17.95

Beer braised short rib, aged cheddar cheese, homemade gravy

FLATBREADS 4

PROSCIUTTO

\$19.45

Sunny farm egg, burrata, arugula, shaved parmesan, EVOO

BBQ CHICKEN

\$17.95

Union BBQ sauce, red onion, bacon, smoked chicken, mozzarella, cilantro

HONEY ROASTED FIG

\$17.95

black mission figs, creme fraiche, goat cheese, caramelized onions, balsamic glaze, fried sage and maldon salt

MUSHROOM V

\$18.95

Bechamel, fried sage, garlic chips, mozzarella, arugula, truffle salt, EVOO

SALADS & BOWLS 7

ORGANIC LOCAL GREENS V

\$16.45

Crispy egg, Laura Chenel goat cheese, spiced pecan, cucumber, heirloom cherry tomato, sherry shallot vinaigrette

KALE AND QUINOA V**\$16.95**

Green kale, quinoa, romaine, rum raisins, toasted almonds, parmesan cheese, lemon basil vinaigrette

BABY GEM CAESAR**AVAILABLE OPTIONS**

Baby gems, country bread croutons, aged parmigiana, fried capers, anchovy vinaigrette, chili oil

\$15.45

add Spanish white anchovies:

\$2.00

COBB SALAD**\$17.95**

Romaine, bacon, tomatoes, cucumbers, avocado, blue cheese crumbles, boiled egg, grilled chicken tossed in house bleu cheese dressing

SANGRIA POACHED PEAR SALAD**\$16.95**

Baby arugula, julienned red onions, candied walnut, goat cheese, champagne vinaigrette

GRILLED CHICKEN GRAIN BOWL**\$19.95**

Chopped spinach, farro, apple cider marinated golden beets, spicy pepitas, pimento peppers, fried capers

MOROCCAN QUINOA BOWL**\$19.95**

Grilled Chicken, quinoa mint pilaf, rocket arugula, roasted sweet potato, harrisa aioli, roasted mushrooms, crispy garbanzos, pickled red onions, lemon vinaigrette

ADD TO YOUR SALAD 5**grilled chicken breast****\$8.95****blackened wild Argentine shrimp****\$10.95****blackened salmon****\$13.95****blackened ahi tuna****\$13.95****marinated prime sirloin****\$18.95****ENTREES** 10**STEAK FRITES****\$33.95**

7oz marinated prime sirloin, arugula fennel salad, lemon, chimmichurri

CRISPY SKIN SALMON**\$32.95**

Pan Seared Salmon w/ Cauliflower puree, charred cauliflower steak, grilled asparagus, hazelnut cream sauce, fennel, watercress and orange salad

SHRIMP & GRITS**\$28.95**

Andouille, shrimp, roasted tomato, aged white cheddar Anson Mills grits, chives

UNION GUMBO**AVAILABLE OPTIONS**

Andouille, smoked chicken, okra, jasmine rice, scallions

\$23.95

add blackened wild Argentine shrimp:

\$10.95

SHORT RIB**\$33.95**

Beer braised short rib, tasso cheddar grits, homemade gravy, swiss chard, fried buttermilk onions

FISHERMAN'S STEW**AVAILABLE OPTIONS**

Shrimp, mussels, salmon, ahi tuna, calamari, spicy tomato broth, French sourdough

\$28.95

add pasta: \$4.95

THE EXECUTIVE BURGER**\$25.20**

8oz Brandt Beef patty, St Andre triple cream brie, smoked cowboy bacon, black garlic aioli, apple chutney, butter lettuce, heirloom tomato, house made pickles

PAN ROASTED HALF CHICKEN**\$30.95**

Charred carrots, potato puree, natural jus

ROAST SPAGHETTI SQUASH**\$22.95**

fresh basil pesto, roasted tomatoes, broccolini, goat cheese, spiced pepitas and chili oil

VEGAN BURGER**\$21.95**

Black bean & quinoa Impossible patty, arugula, roasted mushrooms, roasted garlic hummus, avocado, pretzel bun

PRIME HANDCUT STEAKS 3**12 OZ PRIME NEW YORK STRIP****AVAILABLE OPTIONS**

\$49.95

Add Peppercorn: \$3.00

Add Chimichurri: \$3.00

7 OZ FILET MIGNON**AVAILABLE OPTIONS**

\$44.95

Add Peppercorn: \$3.00

Add Chimichurri: \$3.00

18 OZ PRIME BONE-IN RIBEYE**AVAILABLE OPTIONS**

\$69.95

Add Peppercorn: \$3.00

Add Chimichurri: \$3.00

SIDES 10**BACON MAC & CHEESE****AVAILABLE OPTIONS**

Fresh rigatoni, NY cheddar, bacon

\$15.95

add Andouille sausage: \$5.95

ROASTED BRUSSELS SPROUTS & SWEET POTATO**\$14.95**

spiced pecans, sriracha maple glaze, fresh pomegranate

SAUTEED MUSHROOMS V**\$10.95**

Onions, garlic, thyme, brown butter

MASHED POTATOES V	\$8.95
Yukon gold potato, cream, butter	
BASKET OF FRIES V	\$9.95
Rosemary chili salt	
SWEET POTATO FRIES V	\$10.95
Served with Union BBQ sauce	
TRUFFLE FRIES V	\$14.95
Black truffle aioli, truffle oil, truffle salt, parsley, shaved parmesan	
BOURBON GLAZED APRICOTS & HARICOT VERT	\$12.95
French green beans, chopped bacon, garlic chips, shallots	
PIMENTO CHEESE POTATO GRATIN	\$11.95
Yukon gold potatoes, pimiento peppers, mozzarella, bechamel, panko crust	
CORNMEAL CRUSTED FRIED OKRA	\$9.95
Buttermilk, Creole mustard remoulade	

MOCKTAILS 5

YELLOW SUBMARINE	\$10.00
Turmeric, lime, agave, ginger, cumin, salt	
BLUEBERRY YUM YUM	\$10.00
Homemade blueberry coulis, honey, lemon, mint, sparkling water	
THE BIG FELLA	\$10.00
Cold brew, cinnamon vanilla cream, nutmeg	
SPIRIT IN THE SKY	\$10.00
Homemade lavender coconut syrup, pineapple, lime, butterfly pea tea, plum bitters	
MICHE ☐ NADA	\$10.00
Corona N/A, Cutwater mix, lemon	

BREAKFAST 12

GREEN OMELETTE V	AVAILABLE OPTIONS
Broccolini, spinach, scallions, asparagus, avocado, goat cheese, basil pesto, cilantro, breakfast potatoes	\$17.45
	sub egg whites:
	\$2.00
AVOCADO TOAST V	\$16.45
Grilled French sourdough, smashed avocado, pickled onions, poached eggs, garlic chips, "everything spice"	
CHICKEN & WAFFLE	\$18.45
Bacon, cheddar & scallion cornbread waffle, buttermilk fried chicken, sunny farm egg, Sriracha-maple glaze	

THE LOCAL	\$16.45
Two farm eggs any style, breakfast potatoes, toasted country levain, bacon or grilled andouille sausage	
SKILLET CORNBREAD BENEDICT	\$16.45
Grilled andouille, poached eggs, roasted okra, mustard-bacon hollandaise	
STEAK & EGGS	\$32.95
7oz marinated prime sirloin, two eggs any style, mustard-bacon hollandaise, herb salad, breakfast potatoes	
SHORT RIB BREAKFAST BURRITO	\$18.95
Beer braised short rib, scrambled eggs, cotija cheese, avocado, french fries, chipotle crema, served with breakfast potatoes	
CHILAQUILES	\$17.45
House chips, tomatillo salsa, cotija cheese, two over easy eggs, pickled onion, chipotle cream, micro cilantro	
CRAB CAKE BENDICT	\$21.45
Blue lump crab cake, toasted sourdough, avocado mash, poached eggs, mustard-bacon hollandaise, micro green salad	
UNION SHAKSHUKA V	\$16.45
Jalapeno cornbread, spicy okra stufato, 2 baked eggs, chives	
MOLLY'S STICKY BUN V	\$8.95
Description: Fresh brioche, pecans	
BREAKFAST SHOT	\$12.00
Jameson and buttershots served with sidecar of OJ and Bacon	

BRUNCH BEVERAGES 9

MIMOSA	\$8.00
UNION BLOODY	\$13.00
BACON BLOODY	\$15.00
COLD BREW	\$6.00
FRENCH PRESS	\$8.00
Café Moto organic regular or decaf, serves two	
CHANDON SPLIT	\$13.00
Choice of orange, grapefruit, cranberry or pineapple juice	
FRESH ORANGE JUICE	\$5.00
FRESH GRAPEFRUIT JUICE	\$5.00
UNION MICHELADA	\$9.00
Tecate Alta, Clamato, Lime, Worcestershire, Tajin	

FAVORITES 7

UNION BURGER

Aged white cheddar, organic butter lettuce, heirloom tomato, Union burger sauce, house pickles, brioche bun

AVAILABLE OPTIONS

\$22.20
add avocado: \$2.95
add bacon: \$2.95
sub sweet potato fries: \$2.95
sub gluten-free bun: \$2.95

NASHVILLE HOT CHICKEN

Buttermilk fried chicken thigh, Nashville hot sauce, house pickles, spicy aioli, brioche bun

\$17.45**B.L.T.A.**

Bacon, avocado, heirloom tomatoes, organic butter lettuce, garlic aioli on sourdough

\$20.95**SHRIMP & GRITS**

Andouille, roasted tomato, aged white cheddar Anson Mills grits, chives

\$28.95**UNION GUMBO**

Andouille, smoked chicken, okra, jasmine rice, scallions

AVAILABLE OPTIONS

\$23.95
add wild Argentine shrimp:
\$10.95

VEGAN BURGER

Black bean & quinoa Impossible patty, arugula, roasted mushrooms, roasted garlic hummus, avocado, pretzel bun

\$21.95**ROAST SPAGHETTI SQUASH**

Fresh basil pesto, roasted tomatoes, broccolini, goat cheese, spiced pepitas and chili oil

\$24.95**DRAFT BEER** 4**COORS LIGHT****\$6.00****LAGUNITAS IPA****\$6.00****MODELO****\$6.00****KONA GOLDEN ALE****\$5.00****CRAFT IN A CAN** 1**LOCAL ROOTS MOJITO (Hard Kombucha)****CALLS** 5**SMIRNOFF VODKA****\$7.00****CAPTAIN WHITE RUM****\$7.00****BOMBAY DRY GIN****\$7.00****JOSE CUERVO TRADICIONAL TEQUILA****\$7.00**

JIM BEAM

\$7.00

SIGNATURE COCKTAILS 4

RASPBERRY MOJITO

\$10.00

Captain Morgan White Rum, Fresh Lime, Fresh Raspberry Syrup, Mint

SPICY PASSION FRUIT MARGARITA

\$10.00

Cazadores Reposado, Passion Fruit, Serrano, Agave, Lime

UNION OLD FASHIONED

\$10.00

Buffalo Trace, Angostura Bitters, Brown Sugar

UNION SANGRIA

\$10.00

Red and White Wine, St. Germain, Lemon, Fresh Berries

SHARED PLATES 3

BACON MAC & CHEESE

\$10.00

UNION DRY-RUBBED WINGS

\$12.00

FLATBREADS

\$12.00

UNION FAVORITES 6

SHRIMP & GRITS

\$28.95

Andouille, roasted tomato, aged white cheddar Anson Mills grits, chives

UNION GUMBO

AVAILABLE OPTIONS

Andouille, smoked chicken, okra, jasmine rice, scallions

\$23.95

add blackened wild Argentine shrimp:

\$10.95

STEAK FRITES

\$33.95

7oz marinated prime sirloin, arugula fennel salad, lemon, chimichurri

SHRIMP TACOS

\$19.95

Cilantro lime shrimp, chipotle crema, avocado mash, micro cilantro, pickled red onions, cotija cheese

ROAST SPAGHETTI SQUASH

\$24.95

Fresh basil pesto, roasted tomatoes, broccolini, goat cheese, spiced pepitas and chili oil

VEGAN BURGER

\$20.95

Black bean & quinoa Impossible patty, arugula, roasted mushrooms, roasted garlic hummus, avocado, pretzel bun

CRAFT BURGERS & SANDWICHES 6

UNION BURGER

Aged white cheddar, organic butter lettuce, heirloom tomato, Union burger sauce, house pickles, brioche bun

AVAILABLE OPTIONS

\$22.20

add Avocado: \$2.95

Add Bacon: \$2.95

NASHVILLE HOT CHICKEN

Buttermilk fried chicken thigh, Nashville hot sauce, house pickles, spicy aioli, brioche bun

\$17.45

B.L.T.A.

Bacon, avocado, heirloom tomatoes, organic butter lettuce, garlic aioli on sourdough

\$20.95

SHORT RIB SANDWICH

Brioche bun, short rib, arugula, crispy onion strings, horseradish cream sauce

\$21.95

THE EXECUTIVE BURGER

8oz Brandt beef patty, St Andre triple cream brie, smoked cowboy bacon, black garlic aioli, apple chutney, butter lettuce, heirloom tomato, house made pickles

\$25.20

GRILLED CHEESE & TOMATO BISQUE

buttered levain bread, white cheddar, prosciutto, quince

\$18.95

CRAFT COCKTAILS 15

CALIFORNIA SOUL

Tito's, guava, house made lavender and coconut syrup, lemon

\$16.00

STRAWBERRY FIELDS FOREVER

Ketel One Vodka, strawberries, lemon, agave

\$16.00

FREEBIRD

Don Julio Blanco, grapefruit, agave & lime

\$16.00

PURPLE HAZE

Tres Generaciones Blanco, Del Vida Mezcal, Domaine de Canton Ginger liqueur, prickly pear & lime

\$16.00

WRECKING BALL

Honeydew Melon infused Captain Morgan White Rum. Coconut Cream. Lime.

\$16.00

HERE COMES THE SUN

Dry Bombay. Local Sunny Slopes Tea. Honey. Lemon. Cinnamon.

\$16.00

GANGSTA'S PARADISE

Belvedere Pear & Ginger Vodka, St. Germain, serrano, lemon

\$16.00

COOL BEANS

Ketel One Vodka, Mr. Black Liqueur, Baileys, vanilla liqueur, cold brew. Served up.

\$16.00

UP IN SMOKE

Del Maguey Vida Mezcal, Herradura Reposado, Aztec cocoa bitters, orange

\$16.00

MR BRIGHTSIDE

Bulleit. Apricot. Lemon. Ginger. Mint. Agave.

\$16.00

SOME LIKE IT HOT	\$16.00
Jack Daniels Single Barrel, Montenegro Amaro, honey, cinnamon, lemon	
UNION SANGRIA	\$16.00
Red & white wine, St. Germain Liqueur , lemon, agave, fresh berries	
FUNKYTOWN	\$16.00
Don Julio Tequila or Del Vida Mezcal .Ancho Reyes Verde Chili Liqueur. Carmelized Pineapple. Lemon. Honey. Tajin.	
SUN IS SHINING	\$16.00
Local Sunny Slopes Tea. Lemon. Honey. Sparkling Water.	
SUMMER NIGHTS	\$16.00
Bulleit Bourbon, elderflower liqueur, angostura bitters, orange bitters	
UNION CLASSICS - COCKTAILS 5	
UNION OLD FASHIONED	\$14.00
Buffalo Trace, brown sugar, house bitters	
UNION MANHATTAN	\$14.00
High West Bourbon, Carpano Antica Formula Sweet Vermouth, angostura bitters	
UNION MARGARITA	\$14.00
Tres Gen Blanco, fresh lime and agave	
UNION MARTINI	\$14.00
Choice of Ketel One or Tanqueray. Add olives or a twist.	
THE BULL	\$13.00
Tito's and choice of flavor Red Bull	
UNION MOCKTAILS - COCKTAILS 6	
YELLOW SUBMARINE	\$10.00
Turmeric, lime, agave, ginger, cumin, salt	
BLUEBERRY YUM YUM	\$10.00
Homemade blueberry coulis, honey, lemon, mint, sparkling water	
MICHE-NADA!	\$10.00
Cutwater bloody mary mix, Corona N.A, lime juice	
THE BIG FELLA	\$10.00
Cold brew, cinnamon vanilla cream, nutmeg	
WIPEOUT	\$10.00
Spirit of Choice. Fresh Juiced Watermelon. Lime. Agave. Mint. Sparkling Water.	
NOT TODDY	\$10.00
Dr Zero Zero Amarno, lemon, Cinnamon Honey Served Hot!	

DRAFT & BREWERY BEER 24

PB Ale House Mexican Lager	\$6.00
858 Blonde Ale Union	\$7.00
Bud Light	\$6.00
Coors Light	\$6.00
Stella Artois	\$7.00
Fiesta Island Pilsner (Bay City Brewing)	\$8.00
Big Wave Golden Ale (Kona Brewing)	\$8.00
Bog Trotter Artifex	\$9.00
Strawberry Blonde Ale (Carlsbad Brewing)	\$8.00
Hefe-Weizen (Paulaner Brewing)	\$8.00
.394 Pale Ale (AleSmith Brewing)	\$8.00
Grapefruit Solis IPA (Mike Hess Brewing)	\$9.00
Blood Orange IPA (Latitude 33 Brewing)	\$9.00
Space Dust IPA (Elysian Brewing)	\$9.00
<small>Mexican Style Lager 4.4% ABV</small>	
Swami's IPA (Pizza Port Brewing)	\$9.00
<small>citrus & flora</small>	
Tower X IPA (Karl Strauss Brewing)	\$9.00
10:45 to Denver IPA (Eppig Brewing)	\$9.00
Juice Press Hazy IPA (Burgeon Brewing)	\$9.00
Rotating Hard Seltzer Flavor (Maui Brewing)	\$7.00
Rotating Hard Kombucha Flavor (June Shine Brewing)	\$9.00
Rotating Handle (Fall Brewing)	\$9.00
Rotating Handle (Carlsbad Brewing)	\$8.00
Rotating Handle (Harland Brewing)	\$9.00
Rotating Beer on Nitro	\$8.00

CRAFT (BOTTLES & CANS) 4

ANGRY ORCHARD Hard Cider Walden, NY	\$7.00
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TRULY **\$6.00**

Select Flavors Available

NUTRL | Vodka Seltzer **\$7.00**

Select Flavors Available

BUCHA HARD KOMBUCHA **\$8.00**

NON-ALCOHOLIC (BOTTLES & CANS) ⁴

CORONA | N/A Lager | Mexico **\$6.00**

REDBULL **\$6.00**

ATHLETIC N/A FREE WAVE HAZY IPA **\$7.00**

ATHLETIC N/A GOLDEN ALE **\$7.00**

DOMESTIC & IMPORTS (BOTTLES & CANS) ³

CORONA (CAN) **\$6.00**

24oz MODELO ESPECIAL **\$9.00**

BUDWEISER **\$5.00**

SPARKLING, WHITE, & ROSE WINE ⁷

CHANDON | Brut | Napa Valley **AVAILABLE OPTIONS**

187ml: \$13.00

750ml: \$40.00

LA MARCA | Prosecco Rose | Italy **\$14.00**

SCARPETTA | Pinot Grigio | Italy.

JULES TAYLOR | Sauvignon Blanc | Marlborough, NZ

MY FAVORITE NEIGHBOR | Chardonnay | San Luis Obispo

CADRE | Albarino | San Luis Obispo Coast & Edna Valley

TREFETHEN | Chardonnay | Oak Knoll District Napa Valley

RED WINE ⁹

KALI HART | Pinot Noir | Monterey, CA

MOILLARD LE DUCHE | Burgundy | Bourgogne, France

RUFFINO MODUS | Super Tuscan | Toscana, Italy

RENATO RATTI BATTAGLIONE | Barbera | Piedmont, Italy

HARVEY & HARREIT | Red Blend | Paso Robles

BOEN | Pinot Noir | Monterey, Sonoma & Santa Barbara

J LOHR "HILLTOP" | Cabernet Sauvignon | Paso Robles

SALDO | Zinfandel | Central Coast, California

ROBERT MONDAVI | Cabernet Sauvignon | Napa Valley, CA

SALADS ²

ORGANIC LOCAL GREENS V

\$17.45

Crispy egg, Laura Chenel goat cheese, spiced pecan, cucumber, heirloom cherry tomato, sherry shallot vinaigrette

BABY GEM CAESAR

AVAILABLE OPTIONS

Red & green baby romaine, spiced croutons, chili oil drizzle, shaved parmesan, fried capers, chives, House Caesar dressing

\$16.45

add Spanish white anchovies:

\$2.00

DOG MENU ²

Chicken and Rice

\$7.95

Burger and Rice

\$7.95

MAIN ⁴

MOLLY'S CHEESECAKE

AVAILABLE OPTIONS

Graham cracker crust, topped with a blueberry lemon compote

\$11.95

Take a Full Pie Home Today!:

\$34.95

Fourless Chocolate Cake

\$11.95

Chocolate cake, cocoa powder, chocolate ganache, whipped creme fraiche, raspberries, mint

HOUSEMADE BEIGNETS

\$9.95

Dusted with powdered sugar and served with raspberry coulis

AUNT DUBO'S PEANUT BUTTER PIE

\$11.95

Chocolate crust, chocolate ganache, bourbon caramel, whipped cream, shaved white chocolate

LUNCH & DINNER ⁵

Kids Mac & Cheese

12.95

Cheese Flatbread

12.95

Grilled Chicken & Veggies

12.95

Kids Union Cheeseburger & Fries

\$13.20

Chicken Tenders & Fries

12.95

BRUNCH ONLY 2

Junior Local

12.95

Waffle & Seasonal Fruit

12.95