

# Union Kitchen & Tap

333 5th Ave 92101-6909 · +16197959463 · Updated: Jan 14, 2026

[View online menu](#)



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## BREAKFAST 8

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### The Local

**\$16.95**

Two farm eggs any style, breakfast potatoes, toasted country levain, cherrywood smoked bacon or grilled andouille sausage

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### Green Omelette

**AVAILABLE OPTIONS**

Broccolini, spinach, scallions, asparagus, avocado, goat cheese, basil pesto, cilantro, breakfast potatoes

\$16.95

Sub egg whites:

\$2.00

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### Chicken & Waffle

**\$17.95**

Bacon, cheddar & scallion cornbread waffle, buttermilk fried chicken, sunny farm egg, Sriracha-maple glaze

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### Avocado Toast

**\$17.95**

Grilled French sourdough, smashed avocado, cherry tomatoes, pickled onions, poached eggs, garlic chips, "everything spice"

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### Skillet Cornbread Benedict

**\$17.95**

Grilled andouille, poached eggs, roasted okra, mustard-bacon hollandaise

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### Steak & Eggs

**\$28.95**

7oz flat iron, two eggs any style, mustard-bacon hollandaise, herb salad, breakfast potatoes

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### Chilaquiles

**\$17.95**

House chips, tomatillo salsa, cotija cheese, two over easy eggs, pickled onion, chipotle cream, micro cilantro

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### Short Rib Breakfast Burrito

**\$18.95**

Beer braised short rib, scrambled eggs, cotija cheese, avocado, french fries, chipotle cream

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## SALADS 2

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### Baby Gem Caesar

**AVAILABLE OPTIONS**

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

\$16.95

Add Spanish White Anchovies:

\$2.00

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### Organic Local Greens

**\$16.95**

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

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## SALAD ADDITIONS 5

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<b>Grilled Chicken Breast</b>	<b>\$8.95</b>
<b>Blackened Ahi Tuna</b>	<b>\$12.95</b>
<b>Blackened Wild Argentine Shrimp</b>	<b>\$10.95</b>
<b>Blackened Scottish Salmon</b>	<b>\$13.95</b>
<b>Marinated Prime Sirloin</b>	<b>\$16.95</b>

## FLATBREADS 5

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<b>Breakfast</b>	<b>\$17.95</b>
Bechamel, mozzarella, andouille, cherrywood smoked bacon, roasted tomato, sunny farm eggs, chives, maple syrup	
<b>Prosciutto Flatbread</b>	<b>\$18.95</b>
Sunny farm egg, burrata, arugula, shaved parmesan, EVOO	
<b>BBQ Chicken</b>	<b>\$18.95</b>
Union BBQ Sauce, red onion, bacon, smoked chicken, mozzarella, cilantro	
<b>Bacon Tomato</b>	<b>\$18.95</b>
Mozzarella, oven roasted tomatoes, cherrywood smoked bacon, EVOO, sea salt, basil	
<b>Roasted Mushroom</b>	<b>\$19.95</b>
Local organic mushrooms, bechamel, mozzarella, fried sage, garlic chips, truffle salt	

## SHARE PLATES 4

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<b>Truffle Fries</b>	<b>\$14.95</b>
Black truffle aioli, truffle oil, truffle salt, parsley, shaved parmesan	
<b>Union Dry Rubbed Wings</b>	<b>\$19.95</b>
Served with house ranch & celery. Union BBQ   Buffalo   Sriracha Maple Glaze	
<b>Skillet Cornbread</b>	<b>\$10.95</b>
Jalapeño, aged white cheddar, burnt honey & maple butter, chives	
<b>Poke Nachos</b>	<b>\$21.95</b>
wonton chips, avocado, coconut chipotle, furikaki, wakame, chili soy, micro cilantro	

## FAVORITES 7

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<b>Nashville Hot Chicken</b>	<b>\$18.95</b>
Buttermilk fried chicken, Nashville hot sauce, baby kale slaw, house pickles, garlic aioli, brioche bun	
<b>Vegan Burger</b>	<b>\$20.95</b>
Black bean & quinoa Impossible patty, roasted garlic hummus, roasted mushrooms, avocado, arugula, pretzel bun	

<b>Union Burger</b>	<b>\$20.95</b>
Aged white cheddar, cherrywood smoked bacon, iceberg lettuce, Union Burger Sauce, house pickles, brioche bun	
<b>B.L.T.A.</b>	<b>\$19.95</b>
Country levain, cherrywood smoked bacon, garlic aioli, smashed avocado, roma tomato, iceberg lettuce	
<b>Shrimp &amp; Grits</b>	<b>\$29.95</b>
Andouille, roasted tomato, aged white cheddar Anson Mills grits, chives	
<b>Union Gumbo</b>	<b>AVAILABLE OPTIONS</b>
Andouille, smoked chicken, okra, jasmine rice, scallions	\$23.95
	Add Wild Argentine Shrimp:
	\$10.95
<b>Union Power Bowl</b>	<b>\$20.95</b>
Rice, quinoa, spinach, radish, pickled onions, garbanzo beans, avocado, broccolini, chili soy marinated tofu, coconut chipotle cream, micro cilantro	

## SIDES 8

<b>Roasted Brussels Sprouts</b>	<b>\$11.95</b>
Sriracha maple glaze, cherrywood bacon	
<b>Cherrywood Smoked Bacon (3)</b>	<b>\$5.50</b>
<b>Anson Mills White Cheddar Grits</b>	<b>\$5.95</b>
<b>Seasonal Fruit</b>	<b>\$6.95</b>
<b>Grilled Andouille Sausage</b>	<b>\$4.95</b>
<b>French Sourdough</b>	<b>\$3.50</b>
<b>Sweet Potato Fries</b>	<b>\$8.95</b>
<b>Basket of Frites</b>	<b>\$7.95</b>

## BRUNCH BEVERAGES 7

<b>Mimosa</b>	<b>\$7.00</b>
<b>Union Bloody Mary</b>	<b>\$13.00</b>
<b>Bacon Bloody Mary</b>	<b>\$15.00</b>
<b>Cold Brew</b>	<b>\$6.00</b>
<b>Fresh Orange Juice</b>	<b>\$5.00</b>
<b>Fresh Grapefruit Juice</b>	<b>\$5.00</b>

## Union Michelada

\$9.00

Tecate Alta, Clamato, Lime, Worcestershire, Tajin

## BOTTLES OF CHAMPAGNE 4

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OJ

Grapefruit

Cranberry

Pineapple

## ENTRÉES 9

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### Shrimp & Grits

\$29.95

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

### Fishermans Stew

\$4.95

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

### Union Gumbo

AVAILABLE OPTIONS

Andouille, smoked chicken, okra, jasmine rice, scallions

\$23.95

Add Wild Argentine Shrimp:

\$10.95

### Steak Frites

\$33.95

Arugula fennel salad, lemon, chimichurri

### Union Burger

\$20.95

Aged white cheddar, cherrywood smoked bacon, iceberg lettuce, Union Burger Sauce, house pickles, brioche bun

### Pan Roasted Half Chicken

\$33.95

Charred Broccolini, potato puree, natural jus

### Braised Short Rib

\$32.95

Tasso grits, swiss chard, crispy onions, braising gravy

### Pan Seared Salmon

\$34.95

Roasted root vegetables, garlic mashed potatoes, meyer lemon aioli

### Sweet Potato Ravioli

\$28.95

Roasted baby squash, caramelized onion, basil pesto, fried sage, shaved parmesan

## FROM THE GRILL 3

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### 12 OZ CERTIFIED STERLING NY STRIP

\$49.95

gluten-free

### 7 OZ FILET MIGNON

\$41.95

**18 OZ CAJUN BONE-IN RIBEYE** **\$65.95**  
gluten-free

## VEGAN 3

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**Vegan Burger** **\$20.95**

Black bean & quinoa Impossible patty, arugula, roasted mushrooms, avocado

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**Chili Rellenos** **\$20.95**

Vegan tofu ricotta, spiced black beans, salsa verde, sliced avocado, swiss chard

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**Union Power Bowl** **\$19.95**

Rice, quinoa, spinach, raddish, pickled onions, garbanzo beans, avocado, broccolini, chili soy marinated tofu, coconut chipotle cream, micro cilantro

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## PATIO PUP MENU 4

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**Chicken & Rice** **\$6.95**

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**Burger & Rice** **\$6.95**

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**Steak & Rice** **\$12.95**

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**Chef-Made Treats From Our Kitchen** **\$3.95**

5 Treats For \$3.95

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## COCKTAILS 16

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**Jenny From The Block** **\$15.00**

Spirit of Choice: Tito's, Bombay Gin, Bacardi Rum, Don Julio Tequila, Jack Daniel's Cucumber, grapefruit & lime

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**California Soul** **\$15.00**

Titos, lavender, coconut, guava, agave and lemon

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**Bramble On** **\$16.00**

Cucumber infused Roku Gin, Yuzuri Lemon Liqueur, agave, lemon

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**Bad Moon Rising** **\$16.00**

Serrano & cucumber infused Hornitos Blanco, agave and lime

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**Strawberry Fields Forever** **\$15.00**

Strawberry infused Ketel One Vodka, agave & lemon

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**Kokomo** **\$16.00**

Bacardi Light Rum, passionfruit, coconut, agave and a hint of cinnamon

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**Freebird** **\$16.00**

Don Julio Blanco, grapefruit, agave & lime

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**Purple Haze** **\$16.00**

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

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<b>Up In Smoke</b>	<b>\$16.00</b>
Herradura Double Barrel Reposado, The Producer Espadin Mezcal, agave and a hint of orange	
<b>Some Like it Hot</b>	<b>\$16.00</b>
Jack Daniel's Single Barrel, Montenegro Amaro, honey, cinnamon & lemon. Served hot or cold.	
<b>Under Pressure</b>	<b>\$16.00</b>
Maker's Mark, cucumber, mint, agave & lime	
<b>Union Old Fashioned</b>	<b>\$16.00</b>
Dickel, brown sugar, house bitters	
<b>Spicy Passionfruit Margarita</b>	<b>\$16.00</b>
Cazadores Tequila, passionfruit, serrano & lime	
<b>Cool Beans</b>	<b>\$16.00</b>
Ketel One Vodka, Giffard Vanilla, Mr. Black Coffee Liqueur, Irish cream liqueur & cold brew	
<b>Raspberry Mojito</b>	<b>\$15.00</b>
Bacardi Light Rum, raspberry, mint & lime	
<b>Union Sangria</b>	<b>\$15.00</b>
Red wine, St. Germain, peach, apricot and lime	

## MOCKTAILS 4

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<b>COCONUT LAVENDER SOUR</b>	<b>\$10.00</b>
Coconut lavender syrup, pineapple juice, aquafaba, lime juice, floral bitters	
<b>GRAPEFRUIT SPRITZER</b>	<b>\$10.00</b>
Grapefruit juice, agave, ginger bitters, Pellegrino	
<b>MICHE -NADA!</b>	<b>\$10.00</b>
Cutwater bloody mary mix, Corona N.A, lime juice	
<b>FRISKY FRESCA</b>	<b>\$10.00</b>
Lime, agave, ginger beer, mint, cucumber slices	

## WHISKEY 5

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<b>Crown Royal</b>	<b>\$11.00</b>
<b>Jack Daniel's</b>	<b>\$11.00</b>
<b>Jack Daniel's Single Barrel</b>	<b>\$15.00</b>
<b>Jameson</b>	<b>\$11.00</b>
<b>Kikori</b>	<b>\$14.00</b>

## BOURBON 13

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<b>Angel's Envy</b>	<b>\$16.00</b>
<b>Basil Hayden</b>	<b>\$14.00</b>
<b>Blanton's</b>	<b>\$25.00</b>
<b>Buffalo Trace</b>	<b>\$12.00</b>
<b>Dickel 8 Yr</b>	<b>\$12.00</b>
<b>High West American Prairie</b>	<b>\$14.00</b>
<b>Jim Beam</b>	<b>\$10.00</b>
<b>Knob Creek</b>	<b>\$12.00</b>
<b>Michter's Small Batch Bourbon</b>	<b>\$15.00</b>
<b>Maker's Mark</b>	<b>\$12.00</b>
<b>Woodinville</b>	<b>\$12.00</b>
<b>Woodford Reserve</b>	<b>\$13.00</b>
<b>Russell's Reserve 10 Yr</b>	<b>\$15.00</b>

#### **RYE** 9

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<b>Angel's Envy</b>	<b>\$26.00</b>
<b>Dickel</b>	<b>\$11.00</b>
<b>High West Midwinter Night's Dream</b>	<b>\$30.00</b>
<b>Michter's Small Batch Rye</b>	<b>\$16.00</b>
<b>Russell's Reserve</b>	<b>\$12.00</b>
<b>Whistle Pig Boss Hog IX</b>	<b>\$60.00</b>
<b>WhistlePig PiggyBack 6 Yr</b>	<b>\$15.00</b>
<b>WhistlePig 10 Yr</b>	<b>\$22.00</b>
<b>WhistlePig 15 Yr</b>	<b>\$54.00</b>

#### **SINGLE MALT SCOTCH** 15

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<b>Dalmore 15 Yr</b>	<b>\$23.00</b>
<b>Glenlivet 12 Yr</b>	<b>\$14.00</b>
<b>Glenmorangie 10 Yr</b>	<b>\$14.00</b>
<b>Glenmorangie Lasanta 12 Yr</b>	<b>\$24.00</b>

<b>Glenmorangie 18 Yr</b>	<b>\$28.00</b>
<b>Glenfiddich 12 Yr</b>	<b>\$14.00</b>
<b>Glenfiddich 15 Yr</b>	<b>\$19.00</b>
<b>Glenfiddich 18 Yr</b>	<b>\$30.00</b>
<b>Lagavulin 16 Yr</b>	<b>\$23.00</b>
<b>Laphroaig 10 Yr</b>	<b>\$18.00</b>
<b>Macallan 12 Yr</b>	<b>\$18.00</b>
<b>Macallan 18 Yr</b>	<b>\$83.00</b>
<b>Macallan Rare Cask</b>	<b>\$76.00</b>
<b>Oban 14 Yr</b>	<b>\$21.00</b>
<b>Talisker 10 Yr</b>	<b>\$16.00</b>

## **BLENDED SCOTCH** 5

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<b>Dewar's White</b>	<b>\$12.00</b>
<b>Dewar's 12</b>	<b>\$13.00</b>
<b>Johnnie Walker Black</b>	<b>\$13.00</b>
<b>Johnnie Walker 18 Yr</b>	<b>\$26.00</b>
<b>Johnnie Walker Blue</b>	<b>\$48.00</b>

## **TEQUILA** 22

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<b>Casamigos Blanco</b>	<b>\$14.00</b>
<b>Clase Azul Plata</b>	<b>\$18.00</b>
<b>Casamigos Reposado</b>	<b>\$16.00</b>
<b>Cazadores Reposado</b>	<b>\$13.00</b>
<b>Clase Azul Reposado</b>	<b>\$32.00</b>
<b>Don Julio Blanco</b>	<b>\$13.00</b>
<b>Don Julio Reposado</b>	<b>\$16.00</b>
<b>Don Julio Añejo</b>	<b>\$20.00</b>
<b>Don Julio 70</b>	<b>\$20.00</b>
<b>Don Julio Primavera</b>	<b>\$27.00</b>

<b>Don Julio 1942 Extra Añejo</b>	<b>\$34.00</b>
<b>Fortaleza Añejo</b>	<b>\$20.00</b>
<b>Fortaleza Blanco</b>	<b>\$15.00</b>
<b>Fortaleza Reposado</b>	<b>\$18.00</b>
<b>Herradura Double Barrel Reposado</b>	<b>\$14.00</b>
<b>Herradura Legend</b>	<b>\$30.00</b>
<b>Maestro Dobel Cristalino</b>	<b>\$18.00</b>
<b>Patron Añejo</b>	<b>\$18.00</b>
<b>Patron Extra Añejo</b>	<b>\$26.00</b>
<b>Patron Silver</b>	<b>\$13.00</b>
<b>Patron Ultra</b>	<b>\$30.00</b>
<b>Tres Generaciones Plata</b>	<b>\$13.00</b>

## **MEZCAL** <sup>7</sup>

<b>Del Maguey Vida</b>	<b>\$14.00</b>
<b>Embajador Añejo</b>	<b>\$17.00</b>
<b>Ilegal Añejo</b>	<b>\$28.00</b>
<b>Ilegal Joven</b>	<b>\$13.00</b>
<b>Ilegal Reposado</b>	<b>\$16.00</b>
<b>Union Uno Joven</b>	<b>\$14.00</b>
<b>Union Viejo</b>	<b>\$18.00</b>

## **VODKA** <sup>8</sup>

<b>Belvedere</b>	<b>\$13.00</b>
<b>Grey Goose</b>	<b>\$13.00</b>
<b>Ketel One</b>	<b>\$12.00</b>
<b>Ketel One Grapefruit &amp; Rose</b>	<b>\$12.00</b>
<b>Stoli Blueberry</b>	<b>\$12.00</b>
<b>Stoli Razberri</b>	<b>\$12.00</b>
<b>Stoli Vanilla</b>	<b>\$12.00</b>

**Tito's** **\$12.00**

**GIN** 8

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**Aviation** **\$15.00**

**Bombay Sapphire** **\$13.00**

**Hendricks** **\$15.00**

**Malfy Gin** **\$13.00**

**Tanqueray** **\$13.00**

**Tanqueray 10** **\$15.00**

**The Botanist** **\$15.00**

**Uncle Val's Botanical** **\$15.00**

**RUM** 6

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**Bacardi** **\$11.00**

**Captain Morgan Spiced** **\$10.00**

**Diplomatico Reserva Exclusiva** **\$16.00**

**Havana Club Classico** **\$12.00**

**Myers** **\$11.00**

**Ron Zacapa** **\$14.00**

**COGNAC** 3

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**Hennessy VS** **\$17.00**

**Louis XIII** **\$175.00**

**Remy Martin Tercet** **\$32.00**

**DRAFT & BREWERY** 16

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**Firestone Walker 805 | Blonde | Paso Robles, CA** **\$8.00**

**FIRE WALKER CALI SQUEEZE | Blood Orange Hefeweizen | Paso Robles , CA** **\$8.00**

**PLENTY FOR ALL | Pilsner | San Diego CA** **\$8.00**

**Thorn Street Holster Pot Hazy IPA** **\$8.00**

**Alpine Duet | IPA | California** **\$9.00**

<b>ELYSIAN SPACE DUST   IPA   Seattle Washington</b>	<b>\$8.00</b>
<b>Ballast Point Sculpin   IPA   San Diego, CA</b>	<b>\$9.00</b>
<b>Lagunitas   IPA   Petaluma, CA</b>	<b>\$8.00</b>
<b>Latitude 33 Blood Orange   IPA   San Diego, CA</b>	<b>\$9.00</b>
<b>Coors Light   Lager   Golden, CO</b>	<b>\$7.00</b>
<b>Pacifico   Lager   Mexico</b>	<b>\$7.00</b>
<b>STELLA ARTOIS   Lager  Belgium</b>	<b>\$8.00</b>
<b>Ale Smith 0.394   Pale Ale   San Diego, CA</b>	<b>\$8.00</b>
<b>KONA BIG WAVE   Golden Ale   Kona, HI</b>	<b>\$7.00</b>
<b>MODELO Mexico   Mexican Lager 4.4% ABV</b>	<b>\$7.00</b>
<b>Stone Imperial Stout (ABV 10% (12oz))</b>	<b>\$9.00</b>

#### **CRAFT** 4

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<b>ANGRY ORCHARD   HARD CIDER   WALDEN, NY</b>	<b>\$7.00</b>
<b>Local Roots   Strawberry Mojito   San Diego, CA</b>	<b>\$8.00</b>
<b>TRULY WILD BERRY</b>	<b>\$7.00</b>
<b>Nutrl Seltzer (Variety Flavors)</b>	<b>\$9.00</b>

#### **NON-ALCOHOLIC** 1

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<b>Heineken 0.0   N/A Lager   Netherlands</b>	<b>\$7.00</b>
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#### **DOMESTIC & IMPORTS** 6

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<b>Corona (Can)</b>	<b>\$7.00</b>
<b>Modelo (Can)</b>	<b>\$7.00</b>
<b>Modelo Negra (Bottle)</b>	<b>\$7.00</b>
<b>LABATT CANADIAN PILSNER (CAN)</b>	<b>\$7.00</b>
<b>MICHELOB ULTRA (CAN)</b>	<b>\$7.00</b>
<b>Tecate Alta</b>	<b>\$7.00</b>

#### **SPARKLING, WHITE, & ROSE** 12

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**Prosecco | Martini & Rossi | Italy**

**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$50.00

**Brut | Chandon | Napa, CA**

**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$50.00

**Garden Spritz | Chandon | Napa, CA**

**Pinot Gris | J | Healdsburg, CA | 2022**

**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$46.00

**Sauvignon Blanc | Kim Crawford | Marlborough, NZ**

**Sauvignon Blanc | Chalk Hill | Russian River Valley, CA**

**Chardonnay | Simi | Sonoma County, CA | 2021**

**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$50.00

**Chardonnay | Daou | Paso Robles, CA**

**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$50.00

**Chardonnay | Sonoma Cutrer | Russian River Valley, CA**

**AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$58.00

**Rose | OMG Hospitality Group | San Diego, CA**

**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$46.00

**Rose | Whispering Angel | Cotes de Provence, FR**

**Fume Blanc | Scattered Peaks | Healdsburg, CA | 2021**

**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$50.00

**RED** 11

**Pinot Noir | Intercept | Central Coast, CA**

**AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$58.00

**Pinot Noir | Meomi | California**

**Pinot Noir | Raeburn | Russian River Valley, CA | 2021**

**AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$54.00

**Malbec | Trapiche Broquel | Mendoza, Argentina**

**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$46.00

**Cabernet Sauvignon | Robert Hall | Paso Robles, CA**

**AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$50.00

**Cabernet Sauvignon | Daou | Paso Robles, CA**

**Cabernet Sauvignon | Unshackled | California**

**Red Blend | Educated Guess | Napa, CA**

**Red Blend | OMG Hospitality Group | San Diego, CA**

**\$11.00**

**Zinfandel | Seghesio | Sonoma, CA**

**Merlot | Decoy | Sonoma County, CA | 2021**

**AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$58.00

**FROM THE CELLAR** 23

**Blanc de Blanc | Chandon Reserve | Napa, CA**

**\$72.00**

**Asti | Martini & Rossi | Italy**

**\$38.00**

**Champagne | Veuve Clicquot Yellow Label Brut | Reims, FR | NV**

**\$115.00**

**Champagne | Dom Perignon Brut | Reims, FR | 2008**

**\$375.00**

**Pinot Gris | Tinpot Hut | Marlborough, NZ | 2020**

**\$75.00**

**Chardonnay | Skyside | North Coast, CA | 2018**

**\$52.00**

**Rosado | Longavi | Valle del Maule, Chile | 2020**

**\$80.00**

**Pinot Noir | Cakebread "Two Creeks" | Anderson Valley, CA | 2019**

**\$85.00**

**Pinot Noir | Lafken Estate | Valle de Casablanca, Chile | 2018**

**\$90.00**

**Barbera | Michele Chiarlo | Nizza, Italy | 2016**

**\$45.00**

**Barbera | Bruma | Ensenada, MX | 2019**

**\$56.00**

**Cabernet-Tempranillo | Madera 5 | Baja California, MX | 2017**

**\$80.00**

**Cabernet-Petit Verdot | Baya Baya | Valle de Guadalupe, MX | 2019**

**\$58.00**

**Cabernet Sauvignon | My Favorite Neighbor | Paso Robles, CA | 2018**

**\$130.00**

**Cabernet Sauvignon | Justin Isosceles | Paso Robles, CA | 2018**

**\$125.00**

**Cabernet Sauvignon | Silver Oak | Alexander Valley, CA | 2017**

**\$190.00**

<b>Bordeaux Blend   Harvey &amp; Harriet   Raso Robles, CA   2019</b>	<b>\$51.00</b>
<b>Rhone Blend   Neyers "Sage Canyon"   California   2018</b>	<b>\$56.00</b>
<b>Garnacha   Edetaria Finca la Personal   Terra Alta, Spain   2016</b>	<b>\$58.00</b>
<b>Grenache Blanc   Ridge Vineyards   Paso Robles, CA   2021</b>	<b>\$60.00</b>
<b>Torrontes   Crios   Mendoza, Argentina   2021</b>	<b>\$32.00</b>
<b>Blanc De Noir   Blindfold   St Helena, CA   2021</b>	<b>\$80.00</b>
<b>Cabernet Sauvignon   Darioush   Napa, CA   2019</b>	<b>\$250.00</b>

#### **ADD TO YOUR SALAD** 4

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<b>Grilled Chicken Breast</b>	<b>\$7.95</b>
<b>Blackened Wild Argentine Shrimp</b>	<b>\$10.95</b>
<b>Blackened Scottish Salmon</b>	<b>\$12.95</b>
<b>Grilled Flat Iron Steak</b>	<b>\$12.95</b>

#### **PADRES SPECIALS** 3

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##### **"BIG BASE" BURGER & MODELO NEGRA**

American cheese, pickled jalapeños, onion shoestrings, ranch dressing, toasted brioche bun

##### **"NO SHIFT" FLATBREAD & MODELA NEGRA**

Jambalaya style flatbread, shrimp, andouille, smoked chicken,

##### **"PITCH CLOCK" WINGS**

8 dry rubbed wings, buffalo and bbq sauce. Served with house ranch & celery

**\$21.95**

**\$17.95**

#### **DRAFT BEER** 3

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**Coors Light**

**Lagunitas IPA**

**Modelo**

#### **CRAFT IN A CAN** 1

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**LOCAL ROOTS MOJITO (Hard Kombucha)**

#### **CALLS** 5

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**Smirnoff Vodka**

**Captain White Rum**

## Bombay Dry Gin

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## LUNAZUL BLANCO TEQUILA

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## Jim Beam

## SIGNATURE COCKTAILS 4

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### Raspberry Mojito

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

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### Spicy Passion Fruit Margarita

Cazadores Reposado, Passion Fruit, Serrano, Agave, Lime

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### Union Old Fashioned

Dickel 8 yr, Angostura Bitters, Brown Sugar

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### Union Sangria

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

## SHARED PLATES 3

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### Bacon Mac & Cheese

**\$11.00**

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### Union Dry-Rubbed Wings

**\$13.00**

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### Flatbreads

**\$14.00**

## LUNCH & DINNER 5

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### Grilled Chicken & Veggies

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### Kid's Cheese Pizza

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### Kid's Union Burger & Fries

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### House-Made Mac N' Cheese

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### Chicken Tenders & Fries

## BRUNCH ONLY 2

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### Kids Local

scrambled eggs w/ toast & bacon

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### Waffle with Bacon & Fruit

## LATE NIGHT MENU 8

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<b>UNION BURGER</b>	<b>\$20.95</b>
Aged white cheddar, cherrywood smoked bacon, iceberg lettuce, Union Burger sauce, house pickles, brioche bun	
<b>VEGAN BURGER</b>	<b>\$20.95</b>
Black bean & quinoa, Impossible Patty, arugula, roasted mushrooms, avocado	
<b>STEAK FRITES</b>	<b>\$33.95</b>
Arugula fennel salad, chimichurri, fries	
<b>UNION DRY RUBBED WINGS</b>	<b>\$19.95</b>
Served with house ranch and celery Buffalo  Sriracha  Union BBQ	
<b>TRUFFLE FRIES</b>	<b>\$14.95</b>
Black truffle aioli, Truffle oil, truffle salt, parsley, shave parmesan	
<b>BASKET OF FRITES</b>	<b>\$8.95</b>
Served with roasted garlic aioli	
<b>SWEET POTATO FRIES</b>	<b>\$9.95</b>
Served with Union BBQ sauce	
<b>ORGANIC LOCAL GREENS</b>	<b>\$16.95</b>
Crispy egg, Laura Chanel goat cheese, spiced pecan, cucumber, heirloom cherry tomato, sherry shallots vinaigrette.	