



BEGIN ↓

## COCKTAILS

**LYCHEE  
LOVER - 18**  
Drumshanbo Gin,  
St-Germain, Tart  
Grapefruit, Lychee-  
Lavender Cordial

**PEPINO  
PAPI - 18**  
Codigo 1530 Blanco,  
Cucumber Soda,  
Thai Herb Elixir

**STARRY  
NIGHT - 18**  
Grey Goose  
Strawberry, Sparkling  
Rose, Rhubarb  
Liqueur, Pink  
Shimmer

**SHADY  
GROVE - 18**  
Buffalo Trace,  
Licor 43, Lemon,  
Orange Sherbet,  
Egg White

**NAKED &  
DIRTY - 20**  
Beluga Noble Vodka,  
Filthy Olive Juice

**TROPIC  
THUNDER - 16**  
Corazon Reposado,  
Spiced Agave, Ancho  
Chillies, Pineapple,  
Electric Salt

**NEW  
AMERICAN OLD  
FASHIONED - 18**  
Makers Mark, Laird's  
Apple Brandy,  
Demerara, Cherry  
Vanilla Bitters

**DOMINICAN  
DOMINO - 16**  
Brugal 1888 Rum,  
Chinola Passion Fruit,  
Mint, Honey

**OG OLD  
FASHIONED - 18**  
Four Roses Small  
Batch, Demerara,  
Bitters

## CHILLED

REGIS OVA CAVIAR.....Ossetra 140/Kaluga Hybrid 130  
Blinis, Toast Points, Union Accompaniments

DAILY OYSTER SELECTION  
East Coast.....27  
West Coast.....30  
Granny Smith Apple/Jalapeno Mignonette

SHRIMP COCKTAIL.....24  
Buena Vista Remoulade

YELLOW FIN TUNA TARTARE.....24  
Mustard Cream, Sweet Pickle Gastrique, Crispy Potato

SMOKED FISH DIP.....17  
Crispy Cornbread, Pickled Anaheim Peppers, Union Hot Sauce

## PLATTER

HEARTH ROASTED PLATTER.....150  
King Crab Legs, Oysters, Shrimp, Lobster, Clams  
Calabrian Chili, White Wine, Garlic Butter Sauce

## WARM

PARKER HOUSE MILK BREAD.....6  
Cultured Butter, Honey, Fresh Thyme

COUNTRY BISCUITS.....18  
Cured Kentucky Ham, Blueberry Pepper Jam, Pimento Cheese (GFM)

HEARTH ROASTED OYSTERS.....24  
Bacon Chile Butter

WOOD FIRED SHRIMP.....24  
Calabrian Chile, White Wine, Garlic Butter Sauce

SEA BASS SATAY.....26  
Miso Glaze, Cucumber Namasu

ROASTED CARROTS.....13  
Koji Tahini, Salsa Verde, Garden Herbs (GFM, V)

JAPANESE SWEET POTATO.....14  
Chimichurri, Miso Caramel (GFM, V)

BRUSSELS SPROUTS.....14  
Sesame Crema, Toasted Chile, Garlic

## SALADS

HOUSE.....14  
Local Greens, Honey Crisp Apples, Bacon, Blue Cheese, Candied Pecans,  
Dijon Vin (GFM, V)

CAESAR.....14  
Parmesan Cheese, Crouton 'Crumble'

CRUNCH LOVE.....14  
Butter Lettuce, Carrot, Onion, Tomato, Aged Cheddar, Crispy Potato,  
Green Goddess (GFM, V)

GREEK.....15  
Romaine/Baby Gem, Tomato, Olive Tapenade, Fry Bread Crouton,  
Red Pepper Hummus, Feta, Lemon Vin (GFM, V)

(ADD PROTEIN: CHICKEN - 8, SALMON - 24, STEAK - 32, SHRIMP - 24)



HARMONY RESULTING FROM THE UNITING OF INDIVIDUALS.

## SUSHI

UNION ROLL.....44  
Alaskan King Crab, Wagyu Tartare, Asparagus, Black Garlic Molasses, Truffle Aioli

KOJO'S RAINBOW.....25  
Spicy Tuna, Scallion, Cucumber, Crowned With Avocado, Salmon And Yellowtail (GFM)

KOREAN BBQ SALMON.....24  
Salmon, Cucumber, Charred Allium, Gochujang, Sesame Oil, Honey, Togarashi

CRUNCHY TUNA.....24  
Sashimi Tuna, Avocado, Spicy Shrimp, Red Pepper Cream Cheese, Ginger Ponzu

HAMACHI, TUNA, SALMON CRUDO.....24  
Pineapple Vin, Cucumber, Jalapeno, Cilantro, Avocado Mousse, Chili Oil

## PLATES

CRISPY CHICKEN SANDWICH.....17  
Sweet Tea Brine, Duke's Mayo, French Fries

UNION CHEESE BURGER.....23  
House Ground Beef, American Cheese, Union Sauce, French Fries

RIBEYE SANDWICH.....26  
Crispy Onions, Truffle Horseradish, French Fries

POKE BOWL.....28  
Yellow Fin Tuna, Cured Salmon, Barrel Aged Vinaigrette

OVEN ROASTED CHICKEN SALAD.....21  
Wild Rice, Port Soaked Cherries, Crisp Wontons, Maple Mustard Vinaigrette

SMOKED EGGPLANT ENCHILADA.....26  
Lentils, Cashew Cream, Pepper Coulis (V)

CHILEAN SEA BASS.....35  
Vegetable Saute, Lobster Jus, Chive Oil

GULF SNAPPER.....26  
Brown Butter, Sweet Potato-Poblano Hash

KOREAN BARBECUE BOWL.....28  
Salmon, Seasoned Sweet Potato Noodles, Mushrooms, Peanuts, Pickels, Pickled Red Onion, Miso Glaze

STEAK FRITES.....45  
8 oz Filet Mignon, Hasselback Potato

## SIDES

WOOD FIRED CAULIFLOWER Romesco, Peanuts (GFM, V).....14

ROASTED ZUCCHINI Parmesan Lemon Butter (GF).....14

UNION FRIES French Fries Basil Aioli (GFM, V).....12

HASSLEBACK POTATO Garlic Butter (GFM, V).....12

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CONTINUE: WINE / COCKTAIL / DESSERT →

GF ~ gluten-free friendly v ~ vegetarian option available with modifications

\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free.