



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 (ADD KRUG FOR TWO \$235)

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
Summer's Saltines, 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.....14
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

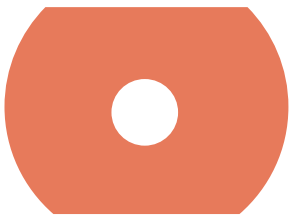
SALADS

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)



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

GREEN CIRCLE FARMS ROAST CHICKEN.....39
Confit Vegetables, Onion Jus

GULF SNAPPER.....48
Brown Butter, Sweet Potato-Poblano Hash

SMOKED EGGPLANT ENCHILADA.....32
Lentils, Cashew Cream, Pepper Coulis (V)

GENERAL PO'S IBERICO PORK.....48
Shrimp Fried Rice, Scallion Pancake, Yum Yum Sauce

CHILEAN SEA BASS.....58
Vegetable Saute, Lobster Jus, Chive Oil

SCOTTISH SALMON.....45
Onion Soubise Farro, Spring Vegetable Relish, Meyer Lemon Beurre Blanc

HEARTH KISSED ALASKAN KING CRAB 1 LB.....150
Calabrian Chili, White Wine, Garlic Butter Sauce and Asparagus

STEAKS

Served with Hasselback Potato

8 OZ. FILET.....59

14 OZ. PRIME NY STRIP.....64

14 OZ. WAGYU NY STRIP.....125

16 OZ. PRIME RIBEYE.....66

FROM THE HEARTH: SHRIMP - 18 / LOBSTER TAIL - 27 / KING CRAB 1/2 POUND -75

SAUCES -5: CHIMICHURRI / UNION STEAK SAUCE / TRUFFLE HORSERADISH / BEARNAISE

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

SHRIMP FRIED RICE Carrots, English Peas, Scallions.....19

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.