

[SHARE]

- PRETZELS** Sea salt, house cheese sauce, stone ground mustard 7
- MASON JAR** House-brined pickles & vegetables 5.5
- UNION SLIDERS** House grind, white cheddar, bacon, house pickled jalapeño 13
- CHICKEN FINGERS** A choice of hot sauce, stout honey mustard, or smoked onion bbq 11.5
- HUMMUS** Roasted vegetables, cucumber, tomato, feta, lemon, grilled flatbread 11
- POKE** Rare tuna, cucumber, avocado, Napa cabbage, wonton crisps 13.5
- WINGS** Naturally raised, buffalo sauce, heirloom carrot 13.5
- CLAMS** Green curry, bacon lardon, potato, green chili, cilantro, basil, lime, butter, house bread 16.5 + Add fries +4
- BREAD AND BUTTER** House baked ciabatta, whipped compound butter 3
- PUB CHIPS** #1 Blue cheese, house smoked bacon, mornay, chive 8 + Sub. fries +2
#2 Roasted onion & goat cheese dip, bacon 8 + Sub. fries +2
- OYSTERS** Chef's choice, horseradish sambal *Market Price*

Cutting Boards

{ Served with an assortment of house baked breads, grilled grapes, marinated mushrooms, tomato jam mixed nuts, and olives }

- CHEESE** House pulled burrata, aged cheddar, tomato goat cheese 15
- MEAT** Bacon confit, house cured ham, fennel sausage 15.5
- COMBO** All three meats and all three cheeses 21

[SOUPS]

- YESTERDAY'S SOUP** Always better the next day. Ask your server for details 6oz // 6.5 10oz // 8.5

[SALADS]

{ Add Grilled Chicken +5, Steak +6, Shrimp +7, Ahi Tuna +9, Daily Fish +12 }

- GRILLED RADICCHIO** Pecans, hazelnuts, blackberries, bacon lardons, blue cheese vinaigrette 11
- CAESAR** Chopped romaine, classic caesar dressing, shaved Parmesan, garlic crouton 8
- SPINACH AND BEETS** Candied pecans, fresh apple, goat cheese, roasted beets, balsamic vinaigrette 10
- KALE & GRAINS** Barley & rye, marinated tomato, smoked mozzarella curd, pomegranate, white balsamic vinaigrette 11
- TOKYO NICOISE** Baby greens, rare tuna, 6 minute egg, edamame, sweet potato, kimchi-olive relish, ponzu sesame vinaigrette 17.5
- BUTTER LETTUCE & BACON** Grape tomato, red onion, bacon bits, crouton, tomato-chive buttermilk dressing, 11.5
- SUMMER GARDEN SALAD** Eggplant, squash, tomato, fennel, chickpeas, peanuts, citrus honey vinaigrette 11.5

MONDAY & TUESDAY

1/2 PRICE

Bottles of Wine

WEDNESDAY

1/2 OFF

All Whiskey,
Bourbon &
Scotch

THURSDAY

Discounted Craft
Draft Beers
\$6 Copper Cup
Cocktails

SUNDAY

BRUNCH:
10am-2pm

TWO FOR ONE:

All Draft Beer,
Select Glass
Wines & Single
Item Well
10pm - Close

FULL MENU

Served Until
Midnight
7 Days A Week

SOCIAL HOUR

EVERYDAY:
3pm - 6pm

4340 N. CAMPBELL
St. Philip's Plaza

520.329.8575
uniontucson.com

MON - SAT:
11am-2am
SUNDAY:
10am-2am

[MAINS]

TOMAHAWK CHOP Grilled local Berkshire long bone pork chop, grilled new potatoes, grilled carrots, apple cider bbq, preserved lemon, peach sauce 30

POT PIE Roasted chicken, red potato, carrot, garlic confit, English pea, sage, leek crème 15.5

NY STRIP Dry aged, grilled asparagus, Chipperbec fries, compound butter 33

TORTELLONI EN BRODO Cheese and spinach stuffed, fresh tomato broth, arugula-fennel salad, garlic bread 16

FISH & CHIPS Beer-battered Arctic cod, fries, malt vinegar tartar, spinach slaw 15.5

CHICKEN & WAFFLE Buttermilk fried ½ chicken, corn waffle, bacon infused maple syrup, hot sauce 17.5

RAMEN Bacon dashi, oyster mushroom, scallion, soft egg, black garlic oil, house made noodles 16.5 + Ahi tuna +9 Shrimp +7

DAILY FEATURE Ask your server for details Market Price

Flatbreads

CLASSIC PEPPERONI Red sauce, provolone, mozzarella, parmesan 13.5

GOAT Prosciutto, goat cheese, forest mushroom, shaved garlic, arugula, thyme juice 13.5

RATATOUILLE & FENNEL SAUSAGE Roasted summer vegetable, slow roasted tomato, fresh mozzarella, ricotta 13.5

FOUR CHEESES House mozzarella, provolone, chevre, shaved parmesan, red sauce, torn basil 11.5

SHRIMP OSCAR Herbed garlic crema, butter poached shrimp, asparagus tips, bacon hollandaise, provolone, parmesan 14

MARGHERITA PIZZA Crushed fresh tomato, mozzarella curd, basil 11

Sandwiches

{ Choice of: Fries, chips, side salad, or soup }

PASTRAMI 10 day house cure, black pepper and coriander crust, baby swiss, whole grain mustard, rye 13.5

UNION BURGER Ground Angus, Red Dragon English cheddar, pickled onion, arugula, bacon jam, house made bun 13.5

ALL AMERICAN BURGER Union grind, cheddar, mayo, mustard, tomato, pickles, red onions, sesame bun 13

CHICKEN BLT Grilled breast, bacon, butter lettuce, tomato, mayo, stout honey mustard, toasted ciabatta 13.5

FALAFEL WRAP House made falafel, romaine, tomato, cucumber, feta, tzatziki, potato flatbread 13

HOT FRIED CHICKEN Buttermilk fried chicken breast, bacon jam, cucumber, hot sauce, slaw, burger bun 13.5

SWEET FRIED CHICKEN Buttermilk fried chicken breast, stout honey mustard, lettuce, mayo, bacon, white cheddar, burger bun 13.5

Additional Sides

FRIES Hand punched Chipperbec 5

CHIPS Thin cut Russet, Sea salt and black pepper, or salt and vinegar 4

MAC & CHEESE Baked cavatappi, leek crème, white cheddar, cracked pepper crust 7.50 + Add roasted chicken +4, house bacon +3, Union ham +3

ONION RINGS Shoe string onion, horseradish crema 6

GRILLED VEGETABLES Seasonal hodgepodge 8

BBB Brussels sprouts, bacon, beets, honey 7

CRISPY CAULIFLOWER Chefs choice 7