

[SHARE]

+ Classic Dish

- POUTINE FRIES*** House made gravy, white cheddar cheese curds, fried egg 9
- MUSSELS*** Fennel sausage, white wine butter broth, spinach, heirloom cherry tomatoes, grilled bread, lemon 15
- + **PRETZELS** Sea salt, Kilt Lifter Ale cheese sauce, house mustard 7
- + **MASON JAR** House-brined pickles & vegetables 5.5
- + **UNION SLIDERS** House grind, white cheddar, bacon, house pickled jalapeño 13
- CHICKEN FINGERS** Buttermilk fried chicken.
Choice of: Hot sauce, honey mustard, Sriracha honey sesame or whiskey bbq 11.5
- HUMMUS** Traditional and seasonal hummus, cucumber, tomato, feta, lemon, grilled flatbread 11
- POKE STACK*** Rare tuna, cucumber, avocado, wonton crisps 13.5
- WINGS** Naturally raised, heirloom carrots. Choice of sauce: buffalo sauce, whiskey bbq, Sriracha honey sesame 13.5
- + **BBB** Brussels sprouts, bacon, beets, honey 7
- 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*
- CRISPY CAULIFLOWER** Choice of: Honey mustard and chives, Sriracha honey sesame or Buffalo style 7
- + **MAC & CHEESE** Baked cavatappi, leek crème, white cheddar, cracked pepper crust 7.5
+ *Add Roasted chicken +4 Bacon confit +3 House ham +3 Butter poached shrimp +5*
- OYSTERS*** Chef's choice, traditional cocktail sauce with fresh horseradish *Market Price*

Cutting Boards

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

- CHEESE** Cambozola en croute, 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 Falafel +4, Grilled Chicken +5, Steak +6, Shrimp +7, Salmon +8, Ahi Tuna +9 }

- WEDGE SALAD** Romaine hearts, roasted shallot dressing, bacon lardons, heirloom tomatoes, Danish blue cheese 11
- CAESAR** Chopped romaine, classic caesar dressing, shaved Parmesan, garlic crouton 8
- QUINOA SALAD** Grilled artichokes, spring mix, heirloom cherry tomatoes, cucumber, lemon-honey vinaigrette 10
- + **SPINACH AND BEETS** Candied pecans, fresh apple, goat cheese fritters, roasted beets, balsamic vinaigrette 10
- TOKYO NIÇOISE*** Baby greens, seared rare tuna, 6-minute egg, spicy edamame, sweet potato shoestring, kimchi, Kalamata olives, ponzu sesame vinaigrette 17.5

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

FRIDAY & SATURDAY

10pm-2am

\$4 Four Roses Bourbon
\$5 Tito's Cocktails
\$6 Moscow Mules

SUNDAY

BRUNCH: 10am-2pm

\$7 Tito's Bloody Mary Bar

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]

+ Classic Dish

BRAISED PORK OSSO BUCO Goat cheese and fresh herb polenta, sautéed green beans with caramelized onions, grilled peaches, heirloom cherry tomatoes brandy and peach demi glace 21

MEAT LOAF Fresh ground beef and pork belly, mushroom gravy, roasted garlic whipped potatoes, green beans, caramelized onions, heirloom cherry tomatoes 15

FETTUCCINE House-made pasta, smoked tomato vodka cream sauce, goat cheese pearls, heirloom cherry tomatoes, spinach, grilled bread 16

+ Roasted Chicken +4 House Bacon +4 Shrimp +7 Steak +6

HALF CHICKEN Roasted garlic whipped potatoes, stone ground mustard jus, seasonal vegetables 18.5

SALMON* Roasted mushroom and asparagus risotto, English pea, shaved Parmesan, lemon butter sauce 23

+ **NY STRIP*** Dry aged, grilled asparagus, roasted garlic whipped potatoes, roasted shallot and red wine compound butter 33

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

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

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

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

Pizza

WHISKEY BBQ Roasted chicken, Cambozola, white cheddar, pickled jalapeños and red onions, bell peppers, cilantro 13

+ **CLASSIC PEPPERONI** Red sauce, provolone, mozzarella, Parmesan 13.5

+ **GOAT** Prosciutto, goat cheese, forest mushroom, shaved garlic, arugula, thyme juice 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 Crushed fresh tomato, mozzarella curd, basil 11

Sandwiches

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

+ **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

VEGGIE BURGER Beyond Burger, avocado smash, arugula, pickled onions, heirloom tomato, bun 14.5

PULLED PORK Slow braised pork, Sriracha honey aioli, coleslaw, white cheddar, bun 12

GRILLED CHICKEN Lemon aioli, fig jam, arugula, Cambozola cheese, focaccia 13.5

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

ROAST BEEF* Creamy horseradish, caramelized onions, Swiss cheese, onion roll 13.5

FRIED CHICKEN Buttermilk fried chicken breast 13.5

or **SWEET** Honey mustard, lettuce, bacon, mayo, white cheddar, bun
SPICY Hot sauce, melted blue cheese, pickles, coleslaw, bun

Additional Sides

FRIES Hand punched Chipperbec 5

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

ONION RINGS Shoe string onion, horseradish crema 6

GRILLED VEGETABLES Seasonal hodgepodge 8

RISOTTO Roasted Mushroom, red bell peppers, spinach, English peas, lemon, shaved Parmesan 7

POLENTA CAKES Goat cheese, fresh herbs 5

WHIPPED POTATOES Roasted garlic 5

SAUTÉED GREEN BEANS Caramelized onion, heirloom cherry tomatoes 6