

UNION

AN AMERICAN BISTRO

LITTLE PLATES

- ⦿ DEVILED EGGS TOGARASHI SPICE & PARSLEY. 6⁸⁰
- ⦿ BEER CHEESE SOUP WITH SALTED PRETZEL. 10⁰⁰
- ⦿ SHRIMP TOSSED IN CAJUN BUTTER WITH TOASTED CIABATTA. 14⁵⁰
- ⦿ TACO EGG ROLLS WITH TOMATO PICO & CHILI SOURCREAM. 9⁹⁰
- ⦿ DUCK CONFIT WITH BLACKBERRY BBQ & POLENTA BITES. 12⁸⁰
- ⦿ PIMENTO CHEESE DIP WITH SALTED PRETZELS. 10⁵⁰
- ⦿ LOADED TOTS WITH 'CHEESE WIZ', JALAPENOS, GREEN ONIONS & BACON. 10⁷⁰
- ⦿ CRUNCHY BROCCOLI WITH SRIRACHA CREAM. 7⁸⁰
- ⦿ TRUFFLE PARMESAN TOTS. 6⁸⁰
- ⦿ BLACKENED FISH TACOS MANGO PICO DE GALLO, SPICY PEPPER MAYO & SLAW ON CORN TORTILLAS. 10³⁰
- ⦿ MUSSELS & SAUSAGE STEAMED IN SAFFRON CHILE BROTH WITH CIABATTA & GARLIC AIOLI. 15⁷⁰
- ⦿ CALAMARI CRISPY FRIED WITH REMOULADE & GREMOLATA. 10³⁰
- ⦿ BACONY SHAVED BRUSSEL SPROUTS. 9⁵⁰
- ⦿ THAI FLATBREAD CHICKEN & SPICY PEANUT SAUCE WITH SHREDDED CHEESE & ASIAN SALAD. 13⁷⁰
- ⦿ BEEF FLATBREAD SEARED BEEF WITH BLUE CHEESE CREAM, CARAMELIZED ONION, ROASTED RED PEPPERS & ARUGULA. 14⁹⁰
- ⦿ JUMBO LUMP CRAB CAKES WITH REMOULADE AND OLD BAY SPICE 18⁷⁰

MAKE ANY FLATBREAD WITH A GLUTEN FREE CRUST ADD 2⁰⁰

BIG PLATES

- ⦿ SPAGHETTI & MEATBALLS, MARINARA, CRISPY PEPPERONCINI'S, PARMESAN & TOASTED CIABATTA. 16⁵⁰
- ⦿ RISOTTO WITH ROASTED DUCK, TOPPED WITH ARUGULA, ALMONDS, ORANGE & PARMESAN, WITH RED WINE SYRUP. 20⁵⁰
- ⦿ RIGATONI WITH HOUSEMADE SAUSAGE, RED ONION, ROASTED PEPPERS IN A WINE WHITE CREAM SAUCE. 19⁹⁰
- ⦿ SHRIMP SCAMPI SPAGHETTI WITH GARLIC, BUTTER, WHITE WINE & CALABRIAN CHILE SAUCE & TOASTED CIABATTA. 18⁵⁰
- ⦿ MUSHROOM RAVIOLI WITH TRUFFLE CREAM, ARUGULA, PARMESAN, AND RED ONION JAM. 17⁹⁰
- ⦿ THE CHOP - OUR SIGNATURE DOUBLE BONE PORK CHOP, WITH OUR FAMOUS MASHED POTATOES, APPLE CHUTNEY & CIDER MUSTARD GLAZE. 26⁹⁰ *
- ⦿ BLACKBERRY BBQ SALMON WITH SWEET POTATO AND BRUSSEL SPROUT HASH. 25⁹⁰ *
- ⦿ BEEF TENDERLOIN GRILLED TO ORDER & SERVED WITH LOADED TWICE BAKED POTATO GNOCCHI, GRILLED ASPARAGUS & RED WINE REDUCTION. 32⁹⁰ *

- ⦿ ADD A HOUSE OR CAESAR SALAD FOR 5⁰⁰

SIDE PLATES

7⁰⁰

- ⦿ CHEDDAR MAC & CHEESE / MASHED POTATOES / ROASTED VEGETABLES / GRILLED ASPARAGUS / LOADED TWICE BAKED POTATO GNOCCHI

SALADS

- ⦿ COCONUT FRIED CHICKEN ON MIXED GREENS TOSSED IN RED WINE VINAIGRETTE. TOPPED WITH BACON, CHEESE, EGG, TOMATOES & HONEY MUSTARD DRIZZLE. 13²⁰
- ⦿ STEAK SALAD 4OZ. GRILLED TO ORDER BEEF TENDERLOIN WITH RED ONION, BLUE CHEESE, TOMATOES & SHOESTRING POTATOES ON MIXED GREENS & KALE TOSSED IN A CREAMY BLUE CHEESE DRESSING. 18⁵⁰ *
- ⦿ THE VEGAN KALE & MIXED GREENS, ROASTED BROCCOLI, CABBAGE, CARROTS, DRIED CRANBERRIES & TOASTED ALMONDS. TOSSED IN A MAPLE SESAME VINAIGRETTE. 11⁹⁰
- ⦿ AVOCADO TOSTADAS STACKED WITH SHAVED ROMAINE, COTIJA CHEESE, RED BELL PEPPERS & MANGO PICO. TOSSED IN A CUMIN LIME VINAIGRETTE TOPPED WITH BLACKENED CHICKEN. 13²⁰
- ⦿ CHICKEN CAESAR GRILLED CHICKEN & CHOPPED ROMAINE WITH PARMESAN, CRISPY PEPPERONCINI'S & POLENTA CROUTONS. 13²⁰
- ⦿ SALMON GRILLED WITH ARUGULA, APPLES & CANDIED SPICED PECANS TOSSED IN A CREAMY CITRUS DRESSING. TOPPED WITH A BACON & BRUSSEL SPROUT SAUTÉ. 18⁵⁰

SANDWICHES

ALL SANDWICHES SERVED WITH FRENCH FRIES.

- ⦿ BUTTERMILK CHICKEN SALAD WITH CHOPPED BACON, SWISS CHEESE, LETTUCE & TOMATO ON TOASTED MULTI-GRAIN BREAD. 9⁹⁰
- ⦿ COCONUT FRIED CHICKEN WITH JERK MAYO, MANGO PICO & PEPPER JACK CHEESE ON A TOASTED BUN. 10⁹⁰
- ⦿ FRENCH DIP SHAVED BEEF WITH SWISS CHEESE & HORSERADISH MAYO ON A TOASTED HOAGIE WITH NATURAL JUS. 12⁹⁰
- ⦿ BLACKENED FISH WITH LETTUCE, TOMATO, RED ONION & OLD BAY TARTAR SAUCE ON A TOASTED BUN. 11⁶⁰
- ⦿ KENTUCKY HOT BROWN, SEARED TURKEY OPEN FACE ON SOURDOUGH WITH BACON, TOMATOES AND CHEESE SAUCE. 11⁵⁰
- ⦿ UNION BURGER WITH OR WITHOUT CHEESE. 11⁹⁰
CHEESE – AMERICAN / CHEDDAR / PEPPER JACK / MOZZARELLA / PIMENTO / SWISS / GORGONZOLA + 1⁰⁰

MAKE ANY SANDWICH WITH A GLUTEN FREE BUN ADD 1⁰⁰

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS. OUR CULINARY TEAM WILL DO THEIR BEST TO EXCEED YOUR EXPECTATIONS.

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,

ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SOME ITEMS MAY CONTAIN ALCOHOL.



UNION MARTINIS \$12

- ⦿ Martipsy - Served in the Shaker
- ⦿ 'Up' Martinis Served Tableside
- ⦿ Black Pearl - Pearl Vodka, Blackberry infusion & Fresh lime.
- ⦿ Chocolate Sin - Vanilla Vodka & Chocolate Vodka with Godiva Chocolate Liqueur.
- ⦿ Cucumber Cooler – Cucumber Vodka, Elderflower Liqueur, Grapefruit juice & Bubbles.
- ⦿ Electric Limeade - Citrus Vodka, fresh lime & Splash of Chambord.
- ⦿ Eye Opener - Pepper & Garlic infused vodka Shaken with Tabasco Bloody Mary.
- ⦿ French Twist - Pineapple & Raspberry infused Vodka & Bubbles
- ⦿ Ginsky – Hendricks Gin with Pamplemousse Grapefruit liqueur & a lemon twist
- ⦿ Global Warming – Jalapeno Hibiscus Tequila, Shaken with Limoncello & lime. With a Togarashi salt rim.
- ⦿ Juan Valdez - Kahlua, Crème de Cocoa, Vanilla Vodka, Espresso Vodka & Splash of cream.
- ⦿ Key Lime Pie – Vanilla vodka, Malibu Rum, fresh lime & splash of cream.
- ⦿ Lemondrop - Citrus Vodka, Triple Sec Fresh lime & sugar rim.
- ⦿ Margaritini - Margaritaville Gold Tequila, Grand Marnier & fresh lime.
- ⦿ Midwest Mule – Tito's Vodka shaken with Unfiltered Wheat, ginger syrup & fresh lime.
- ⦿ My Paloma – Silver Tequila, Ancho Reyes, Grapefruit juice, lime & Club Soda with Grapefruit Bitters.
- ⦿ New Old Fashioned – Orange & Cherry infused Fireside Whiskey with agave nectar & bitters.
- ⦿ Pearl Heaven - Pearl Pomegranate Vodka, Raspberry Pineapple Infusion, & lime.
- ⦿ UNION Classic – Tanqueray with olives.
- ⦿ UNION Cosmo – UV Vodka, Triple Sec, Splash of cranberry juice, & lime.
- ⦿ UNION Manhattan – Fireside Bourbon, Sweet Vermouth & bitters
- ⦿ THE MARTINI – Tito's Vodka with Tomolives.

UNION INFUSIONS

HOUSEMADE LIMONCELLO
 CHERRY & ORANGE INFUSED WHISKEY
 HIBISCUS & JALAPENO SILVER TEQUILA
 GARLIC & PEPPER VODKA
 PINEAPPLE & RASPBERRY VODKA

BREWS IN THE CONTAINER

DENVER BEER COMPANY

- ⦿ GRAHAM CRACKER PORTER

EDDYLINE BREWERY

- ⦿ GRAPEFRUIT YANKER IPA

LONE TREE BREWING

- ⦿ MEXICAN LAGER
- ⦿ ROTATING IPA

SOULCRAFT BREWING

- ⦿ ALL-MOUNTAIN AMBER

105 WEST BREWING CO.

- ⦿ HOPPED & LOADED
- ⦿ DEEZ NUTS

PIKE'S PEAK BREWING CO.

- ⦿ BLUE MESA TROPICAL BLONDE
- ⦿ GOLD RUSH
- ⦿ DEVILS HEAD RED

SNOW CAPPED CIDER

- ⦿ COLORADO PEACH
- ⦿ HONEYCRISP

OTHERS

- ⦿ BLUE MOON
- ⦿ BUD LIGHT
- ⦿ COORS - COORS LIGHT
- ⦿ OMISSION PALE ALE

ON THE TAP

BOULEVARD BREWING CO.

- ⦿ UNFILTERED WHEAT

PIKES PEAK BREWING CO.

- ⦿ ELEPHANT ROCK IPA
- ⦿ SUMMIT HOUSE STOUT

HAPPY HOUR
 TUESDAY – SATURDAY 2 – 6
 IN THE BAR & UPPER PATIO
 WINE WEDNESDAY 1/2 OFF
 BOTTLES & CANS
 SATURDAY'S \$6 UNION MARTINIS