

union

TODAY'S FLAVORS JULY 26



2014 ART-TINI BEST DECO DISH

Crispy Cornmeal
Fried Chicken with
Sweet Corn-Shiitake
Mushroom Hash &
Country Mustard Red
Wine Sauce \$10.95

UNO

FISH TACOS \$8.95

Crispy Fried Catfish with Flour Tortillas, Tomato Pico, Cabbage Escabeche, Queso Cotija and Red Chile Crema

DOS

GALETTE \$8.95

Roast Chicken, Golden Beets, Charred Onion, Heirloom Tomatoes, Blackend Jalapeno, Lemon and Queso Menonito

TRES

TACOS (PICK 3) \$8.95

Beef Picadillo - Cotija, Lime and Micro Cilantro
Orange & Honey Brined Chicken-Cabbage Escabeche
Pork Adovada -Sweet Tomato-Jalepneo Chutney
Vegetarian - Tomato Pico, Cotija and Asparagus

CUATRO

PURPLE HULL PEAS \$8.95

Oven Braised Purple Hull Peas with Smoked Pork Jowl, Roasted Jalapenos, Smoked Serrano Chile, Carmelized Sweet Onion and Rainbow Swiss Chard

CINCO

TOSTADA \$8.95

Lemon-Herb Corn Tostada with Ancho Barbecued Pork Shoulder, Charred Tomato Escabeche and Cotija Cheese

ANTOJITO

UNION CHIPS & FIRE ROASTED SALSA \$2.95

GHOST PEPPER SALSA & UNION CHIPS \$2.95 (SPICY)

UNION QUESO \$3.95 & Union Chips

GUACAMOLE \$3.95 & Union Chips

CHILI CON QUESO \$4.95 Barbacoa, Salsa Fresca, Cotija Cheese & Tomato Salsa

DESSERT

LOCALLY SOURCED BLUEBERRY CRISP \$4.95 \$2 SUPPLEMENT TO INCLUDE WITH EAST SIDE SPECIAL

CRISPY "BUNUELO" \$2.95 Flour Tortilla Strips Tossed in Cinnamon & Sugar, served w/ House Made Caramel Sauce.

KIDS

Kids Drinks \$2
Cheese Quesadilla \$2

The Union Local Coin appears by each item on the menu that utilizes a local grower
Groups of 8 or more will receive an automatic 18% gratuity.



LOCAL

Whispering Spring - Heirloom Tomatoes

Doyle's Farm - Strawberries

Custers Farm - Green Onions

38 Ranch - Pork

Om Garden - Lion's Mane Mushrooms

Phocas Farm - Arugula, Mustard Greens

Swan's Brothers Dairy - Smoked Cheddar

Fisher's Produce - Cilantro

Upward Harvest - Pea Shoots

LoCo Farms, Guthrie - Free Range Eggs

D.A.R.P. Chicken - Tahlequah