

BITES & SHARES

◆ *Strawberry Burrata*
Strawberry basil chutney, olive oil, balsamic,
kosher salt, lemon zest, arugula, Parmesan flatbread 14.55

TUK Queso
Green chili queso, tortilla chips ⑤ 9.95

*Mediterranean Calamari**
Crispy calamari*, mixed peppers, feta, green onions, scampi butter,
roasted tomato marinara 16.95

*Crispy Bang Bang Shrimp**
Flash fried, bang bang sauce, Asian slaw, green onions,
toasted sesame seeds ⑤ 15.95

◆ *Philly Egg Rolls*
Flash fried, beef, onions, cheddar cheese, mozzarella cheese, jalapeño ranch 12.25

*Southwest Crab Cakes**
Roasted poblanos, grilled corn, lump blue crab, fresh herbs, southwest spices,
roasted garlic, pickled red onions, cilantro citrus butter 19.95

TUK Hummus
Vine ripe Roma tomatoes, cucumbers, Kalamata olives, feta, pesto, balsamic glaze,
paprika, toasted Parmesan flatbread, olive oil ⑤ ⑥ ⑦ ⑧ 12.50
(Make it gluten free with cauliflower flatbread for 3.95)

FRESH GARDEN GREENS & SOUPS

Add steak*, shrimp, salmon*, or chicken* for 8.95

Seasonal Soup
Chef Inspired, by the bowl, changes daily 7.95

BOOST Bowl
(Energy Boosting Superfoods) jalapeño quinoa cake, garbanzo beans, black beans,
roasted corn, feta, mixed veggie quinoa rice, tomatoes, HASS avocado, hummus,
white balsamic dressing, Parmesan flatbread ⑦ 17.95

Union Chopped Salad
Chopped field greens, pepperoncini peppers,
bleu cheese crumbles, cherry tomatoes, green onions,
chopped bacon, white balsamic ⑦ ⑧ ⑨ ⑩ 16.95

Texas Cobb Salad
Mixed greens, cilantro, cotija, chopped bacon, black beans, Roma tomatoes,
roasted corn, hard boiled eggs*, HASS avocado, cilantro ranch ⑦ ⑧ ⑩ 16.95

Spring Salad
Mixed greens, Mandarin oranges, strawberries, apples,
candied pecans, feta, garbanzo beans, blueberry vinaigrette ⑧ ⑨ ⑩ ⑪ 16.95

◆ *Burger Bowl**
Mixed field greens, crispy french fries, pico de gallo, grilled burger,
green chili queso, pickled red onions,
jalapeño cilantro ranch, cheddar cheese, bacon 16.95
(Add fresh egg* for 1.95)

ON THE STONE (48-HR FERMENTED HAND-TOSSED PIZZAS)

All pizzas served with a side house salad. (Sub gluten free cauliflower crust for 3.95)

TUK Margherita
Fresh mozzarella, shredded mozzarella, Parmesan cheese, basil pesto,
fresh Roma tomato slices, fresh basil ⑧ 14.95

*Katie-mae's 3 Meat**
Italian sausage, pepperoni, bacon, shredded mozzarella, zesty pizza sauce 16.95

Sarah's Double Pepperoni
Pepperoni, shredded mozzarella,
Parmesan cheese, zesty pizza sauce 15.95

Portobello Mushroom Pizza
Zesty pizza sauce, sliced Roma tomatoes, portobello, fresh mozzarella,
feta, basil pesto oil, rosemary oil ⑧ ⑨ ⑩ ⑪ 15.95

◆ *The Fire Cracker*
Pepperoni, fresh jalapeños, Hot Honey,
mozzarella, ranch drizzle, zesty pizza sauce 16.95

SIDE HUSTLE

◆ *Doris' Parmesan Truffle Mac* 10.95

Seasonal Vegetables 9.95

Garlic Parmesan Mashed Potatoes 9.95

Vegetable or Parmesan Risotto 10.95

Smoked Gouda Jalapeno Grits 9.95

◆ *Crispy Mediterranean Brussels Sprouts* 10.95

Cup of Soup 2.95

Side Salad 2.75

Truffle Fries 3.95

STACKED & STYLED

Burgers and sandwiches served with house-made chips.
Substitute seasoned fries, sweet potato fries, or Parmesan truffle fries for 2.95

100% fresh, never frozen ground chuck
(Sub Gluten Free Bun for 1.50)

*The OG 1/2 lb Union Burger**
Cheddar, Swiss, applewood bacon, A-1 aioli,
jumbo onion rings, lettuce, tomato, fresh toasted bun 17.95
(Add fresh egg* for 1.95)

◆ *Chef's QP Burger**
American cheese, sautéed onions, chipotle aioli, fresh toasted bun 11.50
(Make it a double +2.50, make it a triple +5, bacon +1.95,
mashed avocado +1.95, cheese +1)

*Sarah's Chicken Avocado**
Herb marinated chicken*, smashed HASS avocados, Swiss cheese,
applewood bacon, mayo, lettuce, tomato, fresh toasted bun 17.95

Lobster Grilled Cheese Sandwich
Toasted brioche bread, lobster, Swiss cheese, smashed HASS avocado,
sun-dried tomato pesto, basil pesto, tomato bisque ⑧ 25.95

*Greek Chicken Wrap**
Grilled wrap filled with herb marinated chicken*, mixed field greens, shaved red onions,
Kalamata olives, freshly sliced tomatoes, hummus, feta, creamy tzatziki sauce,
house-made chips (gluten-free wrap +3.95) ⑧ ⑨ ⑩ 14.75

*Crispy Chicken Club**
Crispy chicken breast*, applewood bacon, Swiss cheese, lettuce,
tomato, onion, chipotle aioli, fresh toasted bun 16.95

*Caribbean Fish Tacos**
Chimichurri blackened fish*, jalapeño cilantro slaw, papaya salsa,
flour tortillas, coconut rice, roasted corn pico, cilantro aioli 17.95

MAINS & BOLD BITES

All entrees served with a house salad

◆ *6oz Center Cut Filet Mignon**
Garlic Parmesan mashed potatoes, Madeira sauce,
crispy potato strings 37.25

*Beer Battered Fish & Chips**
Flash-fried cod*, hush puppies, fries 20.95

*Honey Sriracha Salmon**
Served with coconut ginger rice ⑧ ⑨ ⑩ 21.75

◆ *Crispy Fish Dijon*
Crispy Parmesan fish, spinach, sautéed shrimp,
Dijon cream sauce, vegetable risotto 19.75

*Chimichurri Steak**
Marinated steak*, chimichurri, smoked Gouda jalapeño grits 24.75

◆ *Italian Pork Chop**
4 hour sous vide, Italian salsa verde, vegetable risotto 24.75

*Blackened Dynamite Chicken**
Papaya salsa, citrus butter, sweet chili sauce, coconut ginger rice 17.95

*Country Fried Steak**
Garlic Parmesan mashed potatoes, cream gravy 17.95

*On-The-Border Chicken Fried Chicken**
Bacon, Gouda cheese, green onions, pickled jalapeños,
garlic Parmesan mashed potatoes, cream gravy 16.95

CHEF'S PLATES WITH PASTA

◆ *Pistachio Chicken (Locally famous)*
Pan-fried, artichokes, sun-dried tomatoes, mushrooms,
capers, citrus butter, fettuccine pasta 22.50

*Pan-Seared Chicken Piccata**
Mushrooms, tomatoes, artichokes, capers, white wine pan sauce,
fresh herbs, fresh garlic, lemon juice, linguine 16.95

Garlic Shrimp Scampi
Sautéed Gulf shrimp, roasted garlic, fresh herbs,
cherry tomatoes, spinach, white wine, lemon juice, linguine 23.95

◆ *Cajun Chicken Gemeli**
Blackened chicken*, trinity veggies, mushrooms,
Cajun cream sauce, sausage, gemeli 22.95

*Tyler's Chicken Alfredo**
Grilled chicken*, garlic-infused oil, basil, cherry tomatoes,
green onions, Alfredo, fettuccine 21.95

Shrimp and Grits
Blackened shrimp, trinity vegetables, jalapeño Gouda grits,
andouille sausage pan gravy 19.95

WINES				WOW - Women Of Wine (celebrating women wine makers, sommeliers, distilleries, and wineries)			
BUBBLES (Bubbles bottles come with a side truffle or regular fries)				INTERESTING AND FUN REDS			
		Glass	Bottle			Glass	Bottle
Zonin Special Cuvée Prosecco DOC	Cambellara, IT	10	38	Markham The Altruist	Napa Valley, CA		45
Mumm Brut Rosé	Napa Valley, CA		45	San Polo Rubio	Supertuscan, IT	12	46
Taittinger	Reims, Fr		65	Daou Pessimist	Paso Robles, CA	13	50
Torresella Prosecco Rosé DOC	Italy	10	38	The Prisoner	California		58
Sauvignon John	North Coast, CA	12	45	El Portilla, Malbec	Mendoza, AR	9	34
SAUVIGNON BLANC & ROSE				MERLOT			
Matua	Marlborough NZ	10	38	Decoy	Sonoma County, CA	13	50
Stout Family	Napa Valley, CA		50	Duckhorn	Napa Valley, CA		60
Comte de la Chevalière Sancerre	Loire Valley, FR	18	50				
Bieler Père et Fils Rosé	Provence, FR	11	40				
Alexander Valley Vineyards Sauvignon Blanc	Sonoma, CA	12	42				
GRIGIOS & BLANCS				CABERNET SAUVIGNON			
La Villa	Veneto, IT	9	34	Silver Palm	California	12	46
Santa Margherita	Alto Adige, IT	15	50	Bonanza The Vinekeeper	Napa Valley, CA	18	68
				Carmel Road	Monterey, CA	9	34
				Quilt	Napa Valley, CA		60
				Stout Family	Napa Valley, CA		95
CHARDONNAY				CORAVIN (PREMIUM)			
Kendall-Jackson	California	10	38	Austin Hope (1L)	Paso Robles, CA	20	75
Sonoma-Cutrer	Russian River, CA	15	52	Caymus (1L)	Napa Valley, CA	25	90
Jordan	Russian River, CA		55	Silver Oak	Alecander Valley CA	25	90
PINOT NOIR				Becker Fascination Red Blend Fredericksburg, TX 934			
Patient Cottat Le Grand Caillou	Loire, FR	10	30				
Belle Glos Clark & Telephone	Santa Barbera, CA		50				
Roco Gravel Road	Willamette Valley, OR	15	50				

HAND-CRAFTED COCKTAILS				#10 COCKTAILS			
The Godfather (Carallijo) Licor 43, Amaretto, cold brew concentrate, rich syrup 11				Classic Mojito Flor de Caña Rum, lime juice, rich syrup, soda water, fresh mint 10 Add flavor: Peach, Passionfruit, or Mango +1			
THE Sweet Union Kōloa Kauaʻi Cacao Rum, vanilla vodka, Baileys Irish Cream, rich syrup 13				Lavender Bloom Still Austin American Gin, lime juice, lavender syrup, rich syrup 10			
Pear Tini Grey Goose La Poire, elderflower liqueur, pear juice, rich syrup 12				French Kiss Fizz Gin, lemon juice, Zonin Prosecco, rich syrup 10			
Pistachio Martini Vanilla vodka, Amaretto, Baileys Irish Cream, blue curacao 12				Southside Still Austin American Gin, lime juice, rich syrup, mint 10			
Fly High West High West Bourbon, Amaro Nonino, Aperol, lemon juice 16				Tito's mule Tito's Handmade Vodka, lime juice, ginger beer, fresh mint, rich syrup 10			
Cherry vanilla Smash Unreined Bourbon, vanilla-infused rich syrup, black cherry, mint, lemon 13				TUK Rita Herradura Silver Tequila, orange liqueur, agave nectar, lime juice, sea salt, Tajín 10			
French Blondie Gin, elderflower liqueur, Lillet Blanc, lemon bitters, grapefruit juice 12				Beachy Paloma Herradura Silver Tequila, grapefruit juice, grapefruit soda, sea salt, Tajín 10			
Smoked Old Fashioned Old Forester 86 Proof, vanilla-infused Angostura Bitters, Regan's Orange Bitters, rich syrup 15				Holly & Spice Elderflower liqueur, cranberry, cinnamon syrup, Zonin Prosecco 10			
Mango Mezcalita Ojo de Tigre Mezcal, orange liqueur, mango puree, lime juice, agave, sea salt, Tajín 12				Yuletide Buttered Bourbon Brown butter-infused Still Austin Bourbon, Amaretto, cinnamon simple 10			
Paul's NEW Ranch Water Herradura Silver Tequila, lime juice, rich syrup, Topo Chico, sea salt, Tajín 11				Espresso Martini Kōloa Kauaʻi Coffee Rum, cold brew concentrate, rich syrup 10			
Barrel Rita Herradura Silver Tequila, Zonin Prosecco, dark cherry syrup, lime juice, agave, orange liqueur 13				A Texas Bourbon Old Fashioned Unreined Bourbon, vanilla-infused Angostura Bitters, Regan's Orange Bitters, rich syrup. 15			

ZERO PROOF MOCKTAILS			
Grapefruit spritz Grapefruit juice, soda water, rich syrup, rosemary, thyme			
Passion Topo Passionfruit puree, Topo Chico, Tajín, and mint 6			
Dreamsicle Orange soda and French vanilla cold foam 6			
Holly & Spice NA Cranberry juice, cinnamon syrup, mint, soda water			
Ginger Apple Fizz Ginger ale, apple juice, cinnamon syrup			
Berry Cilantro Limeade Blackberries, blueberries, cilantro, lime juice, rich syrup 6			

BOTTLED & CANNED BEER				DRAFT BEER				LUNCH GRAPES			
				Ask your server for rotational taps				11am-3pm M-Fri			
								Glass		Bottle	
Miller Lite	4	Shiner Bock	5	Stella Artois	5	Pinot Grigio		6		15	
Coors Light	4	Heineken	5	Michelob Ultra	4	Sauvignon Blanc		6		15	
St. Pauli NA	5	Karbach Hopadillo	5	Union Brew	3	Chardonnay		6		15	
Dos XX	5	Spindletop Mai Tai		El Rancho THC Seltzer	7	Cabernet		6		15	
		THC Seltzer	7	Local Selections of Craft Beer		Pinot Noir		6		15	