THE UNION KITCHEN

KINGWOOD & MEMORIAL BRUNCH MENU

Saturday - Sunday 10am - 2pm

GREAT FOR SHARING

◆ **Beignets**
Flash-fried pastries, powdered sugar, mixed berries, caramel drizzle 10.95

Border Egg Rolls*
Sausage, bacon, Gouda cheese, scrambled eggs*, pico de gallo, hot honey, chipotle aioli 14.95

Pancake Board
(4) Mini Belgian waffles, (3) beignets, (8) silver dollar pancakes, Nutella, whipped cream, chocolate sauce, caramel sauce, mini muffins, candied pecans, mixed berries (Nut Allergy) 24.95

Breakfast Meatballs*
Country sausage, cheddar cheese, pickled jalapeños, Gouda grits, peppered sausage gravy, green onions, sriracha, hot honey 13.95

BRUNCH SMALL PLATES

◆ **Avocado Toast**
Rustic sourdough, smashed Hass avocado, red onions, heirloom tomatoes, pickled radishes, sunflower seeds, green onions, Tajín, fried egg* (Healthy Option) (K) 15.95

Bananas Foster French Toast
Thick cut brioche bread, bananas foster sauce, mixed berries, whipped cream, powdered sugar 14.95

Biscuits and Gravy*
(2) Fresh baked buttermilk biscuits, green onions, country sausage gravy 9.95
(Add two eggs +4.95)*

Candied Bacon Deviled Eggs*
Applewood bacon pieces, classic filling, cilantro, chipotle aioli (Healthy Option) (K) 10.95

Classic Belgian Waffles
Mixed berries, candied pecans, whipped cream, maple syrup (Nut Allergy) 10.95

Buttermilk Pancakes
(5) Fluffy sweet cream pancakes, powdered sugar, honey butter 11.95
(Add 2 eggs +4.95)*

BITES & SHARES

TUK Queso
Green chili queso, tortilla chips (Gluten-free) 9.95

Baked Herb Goat Cheese
Creamy goat cheese, apple cider bacon jam, balsamic glaze, green onions, toasted Parmesan flatbread (Gluten-free) 16.95

Sicilian-Style Calamari*
Crispy fried calamari*, fried pepperoncini and red bell peppers, fried lemon slices, arugula, served with marinara and lemon vinaigrette 17.95

Crispy Bang Bang Shrimp*
Flash-fried, bang bang sauce, Asian slaw, green onions, toasted sesame seeds (Nut Allergy) 16.95

◆ **Philly Egg Rolls**
Flash-fried, beef, onions, cheddar cheese, mozzarella cheese, jalapeño ranch 13.25

Classic Crab Cakes*
Jumbo lump crab, flash-fried, citrus butter, capers 20.95

STACKED & STYLED

Burgers and sandwiches served with house-made chips.
Substitute seasoned fries, sweet potato fries, or Parmesan truffle fries +2.95
100% fresh, never frozen ground chuck (Sub lettuce wrap | sub gluten-free bun +2.50)

◆ **The 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* +1.95)*

Sarah's Chicken Avocado*
Grilled or crispy 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 (Nut Allergy) 25.95

Greek Chicken Wrap*
Grilled chipotle wrap filled with herb marinated chicken*, mixed field greens, shaved red onions, Kalamata olives, freshly sliced cherry tomatoes, cucumbers, hummus, feta, creamy tzatziki sauce, (gluten-free wrap +3.95) (Gluten-free) (Healthy Option) 15.75

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

GR8 BENI'S

All Beni's are served with breakfast potatoes.

Traditional Beni*
Sliced Canadian bacon, English muffin, poached eggs*, classic hollandaise 16.95

California Beni*
English muffin, sliced tomatoes, smashed Hass avocado, poached eggs*, citrus hollandaise, applewood bacon 17.95

◆ **Crispy Crab Cake Beni***
Poached eggs*, classic dill hollandaise 23.95

4 EGG OMELETS

All omelets are served with breakfast potatoes.

◆ **Pete's Steak***
Grilled steak*, mixed peppers, red onions, cheddar cheese 19.95

Lobster, Crab, and Spinach*
Butter poached lobster, sautéed garlic, spinach, lump crab, Swiss cheese 23.95

Garden*
Sautéed mushrooms, red onions, Roma tomatoes, fresh herbs, Swiss cheese, sliced Hass avocado (Healthy Option) 16.95

BREAKFAST HANDHELDS

All Breakfast Handhelds are served with breakfast potatoes.

French Toast Monte Cristo
Brioche bread, Swiss cheese, smoked turkey, black forest ham, bacon apple chutney, powdered sugar 16.95

Brioche Breakfast Sandwich*
Brioche bun, applewood bacon, sausage patties, grilled tomato, scrambled eggs*, cheddar cheese, chipotle aioli 16.95

Cap'n Chicken Biscuit*
Buttermilk biscuit, peppered sausage gravy, Cap'n Crunch encrusted chicken*, applewood bacon, fried egg*, hot honey 17.95

◆ **Breakfast Quesadilla***
Chipotle tortilla, scrambled eggs*, breakfast sausage, jack cheese, black bean corn pico, cilantro, chipotle aioli 16.95

UNION SPECIALTIES

Momma's Fried Chicken & Belgian Waffle*
Peppered sausage gravy 16.95

Union Breakfast*
(2) eggs* any style, breakfast potatoes, choice of biscuit, white, or wheat toast, choice of bacon, Canadian bacon, or sausage patties 16.95

"Chef's One Hot Mess"*
Country biscuit, breakfast potatoes, sausage gravy, scrambled eggs*, cheddar cheese, chopped bacon, sausage patty, diced Roma tomato, chives 19.95

◆ **Chicken Fried Steak and Eggs***
Peppered sausage gravy, (2) eggs* of your choice, buttermilk biscuit, breakfast potatoes 18.95

Union Bowl*
Scrambled eggs*, breakfast sausage, chopped bacon, breakfast potatoes, green onions, bell peppers, shredded cheddar, your choice of bread 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 17.95 *(Add fresh egg* +1.95)*

KIDS BRUNCH

12 and under | Served with a fruit cup

Silver Dollar Pancakes
Silver dollar pancakes, powdered sugar 8

Fried Chicken & Waffles*
Buttermilk fried chicken tenders*, waffles 8

Cheese Omelet*
Cheddar cheese omelet 8

◆ **Union Breakfast***
One scrambled or fried egg*, applewood smoked bacon, toast 8

Belgian Waffle
Crisp Belgian waffle, powdered sugar, mixed berries, whipped cream 8

◆ New Items & Favorites (K) Keto (Gluten-free) Gluten-free (Nut Allergy) Nut Allergy (Healthy Option) Healthy Option

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your Server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.

BEVERAGES

◆ Build Your Own Bubbles (Mimosa)
Bottle of champagne with choice of two juices. Cranberry, grapefruit, orange, pineapple 15
Each additional carafe of juice 3.95

Mimosa
Champagne and your choice of orange juice, pineapple, cranberry or grapefruit juice 2.50

Bloody Mary
House bloody mary mix, made with vodka 4

BRUNCH COCKTAILS

Breakfast Old Fashioned
Old Forester, maple syrup, black walnut bitters, orange bitters, bacon 12

French 75
Gin, lemon juice, Zonin Prosecco, rich syrup 10

Hugo Spritz
Elderflower liqueur, Zonin Prosecco, fresh mint 12

Banana Bread Old Fashioned
Howler Head Banana bourbon, crème de banana, rich syrup, vanilla-infused angostura bitters 11

◆ Espresso Martini
Kōloa Kaua'i Coffee Rum, cold brew concentrate, rich syrup 10

Pistachio Martini
Vanilla vodka, Amaretto, Baileys Irish Cream, blue curacao 12

Cherry Vanilla Smash
Old Forester Bourbon, vanilla-infused rich syrup, black cherry, mint, lemon 13

NO BUZZ

◆ Grapefruit Spritz
Grapefruit juice, soda water, rich syrup, rosemary, thyme 6

Passion Rambler
Passionfruit puree, Rambler Sparkling, lime juice, Tajín, and mint 6

Dreamsicle
Orange soda and French vanilla cold foam 6

Berry Cilantro Limeade
Blackberries, blueberries, cilantro, lime juice, rich syrup 6

COFFEE

Cold Brew Latte
Cold Brew, cold foam 5
(add caramel or choclate drizzle +1)

Cappuccino 5

Espresso 4

Cafe Latte 5

LUNCH GRAPES

	Glass	Bottle
Sauvignon Blanc	5	15
Chardonnay	5	15
Cabernet	5	15
Pinot Noir	5	15

WINES

W WOW - Women Of Wine (celebrating women wine makers, sommeliers, distilleries, and wineries)

BUBBLES

(Bubbles bottles come with a side of truffle or regular fries)

		Glass	Bottle
Zonin Special Cuvée Prosecco DOC	Gambellara, IT	7	29
Mumm Brut Rosé W	Napa Valley, CA		33
Taittinger	Reims, FR		49
Torresella Prosecco Rosé DOC	Veneto, IT	7	29
Sauvignon John	North Coast, CA	12	45

SAUVIGNON BLANC & ROSE

Matua	Marlborough NZ	7	29
Stout Family	Napa Valley, CA		33
Comte de la Chevalière Sancerre	Loire Valley, FR	14	45
Bieler Père et Fils Rosé	Provence, FR	7	29
Exclusive Private Label			
Sun-Kissed W	Napa Valley, CA	8	31

GRIGIOS & BLANCS

Covalli Pinot Grigio	Delle Venezie, IT	7	29
Santa Margherita	Alto Adige, IT	12	39

CHARDONNAY

Kendall-Jackson	Santa Rosa, CA	8	31
Sonoma-Cutrer W	Russian River, CA	9	33
Jordan	Russian River, CA		42

PINOT NOIR

Patient Cottat Le Grand Caillou	Loire, FR	8	31
Belle Glos Clark & Telephone	Santa Barbara, CA		43
Roco Gravel Road	Willamette Valley, OR	10	35

INTERESTING AND FUN REDS

Markham The Altruist W	Napa Valley, CA		45
San Polo Rubio	Supertuscan, IT	9	33
Daou Pessimist	Paso Robles, CA	9	33
The Prisoner W	Napa Valley, CA		49
El Portilla, Malbec	Mendoza, AR	7	29

MERLOT

Decoy W	Sonoma County, CA	12	39
Duckhorn W	Napa Valley, CA		48

CABERNET SAUVIGNON

Joel Gott 815	California	10	35
Bonanza The Vinekeeper	Napa Valley, CA	12	39
Bonanza Lot 9	Napa Valley, CA	8	31
Carmel Road	Monterey, CA	7	29
Quilt	Napa Valley, CA		39
Stout Family	Napa Valley, CA		60

CORAVIN (PREMIUM POURS)

Austin Hope (1L)	Paso Robles, CA	18	49
Caymus (1L)	Napa Valley, CA	25	78
Silver Oak	Alexander Valley, CA	25	89

HAND-CRAFTED COCKTAILS

Pear Tini
Grey Goose La Poire, elderflower liqueur, pear nectar, rich syrup 12

◆ Mango Mezcalita
Ojo de Tigre Mezcal, orange liqueur, mango puree, lime juice, agave nectar, sea salt, Tajín 12

Texas Ranch Water
Rio Agave Tequila Blanco, lime juice, rich syrup, Rambler Sparkling, sea salt, Tajín 11

SIGNATURE OLD FASHIONEDS

Classic Old Fashioned
Woodford Reserve, vanilla-infused angostura bitters, Regan's Orange Bitters, rich syrup 13

Smoked Old Fashioned
Smoked Old Forester, vanilla-infused angostura bitters, Regan's Orange Bitters, rich syrup 14

◆ Texas Old Fashioned
Unreined Bourbon, pecan bitters, brown sugar syrup, charred orange 15

#10 COCKTAILS

◆ Classic Mojito
Flor de Caña Rum, lime juice, rich syrup, soda water, fresh mint 10
Add flavor: Peach, Passionfruit, or Mango +1

Lavender Bloom
Still Austin American Gin, lime juice, lavender syrup, rich syrup 10

French 75
Gin, lemon juice, Zonin Prosecco, rich syrup 10

◆ Frio Mule
Frio Texas Vodka, lime juice, ginger beer, fresh mint, rich syrup 10

TUK Rita
Herradura Silver Tequila, orange liqueur, agave nectar, lime juice, sea salt, Tajín 10

Beachy Paloma
Herradura Silver Tequila, lime juice, grapefruit juice, grapefruit soda, sea salt, Tajín 10

Espresso Martini
Kōloa Kaua'i Coffee Rum, cold brew concentrate, rich syrup 10

KENNY & ZIGGY'S DELICATESSEN RESTAURANT & BAKERY — FRESH-MADE DESSERTS

Delivered daily from Kenny and Ziggy's bakery!

◆ Beignets
Flash-fried pastries, powdered sugar, mixed berries, caramel drizzle* 10.95

Carrot Cake
Carrots, pineapples, walnuts, cream cheese icing* 10.95

Blackout Cake
Dark chocolate cake, blackout fudge icing* 10.95

Oreo Cheesecake
Vanilla cheesecake, Oreo chunks, chocolate crust* 11.75

Snickers Pie*
Chunks of snickers, chocolate chips, vanilla cheesecake, whipped cream, Oreo crumbs, graham cracker crust* 10.75

Cinnamon Bread Pudding
Brioche bread, vanilla ice cream, rum sauce, caramel drizzle* 10.95

◆ Howdy Cinnamon Ice Cream
Add a scoop to any dessert 3.49

Cypress | Memorial | Kingwood

The perfect UNION of good friends, great food, and amazing hospitality!

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