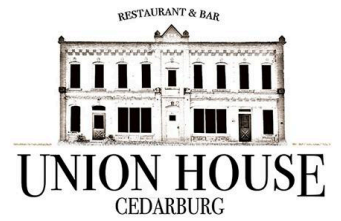


Tapas is not a cuisine but a style of dining. This type of meal enables guests to enjoy a wide variety of dishes. Both sweet and savory dishes are offered, and diners are encouraged to share with those at their table. We recommend two to three dishes per guest. Dishes come out as they are ready to maintain freshness.



CHEESE/MEAT/BREAD

- Fresh Bread 6** Dipping Oil, Red Pepper Flakes, Spices
- Pimento Cheese Board 8** Pimento Cheese, French Bread
- Baked Goat Cheese 9** Goat Cheese, Homayouni Family Tomato Sauce, French Bread
- Salami & Manchego 15** Salami, Manchego, Crackers, French Bread, Ground Mustard, Fig Jam
- Extra Bread 1 | Extra Crackers 1**

CHEF’S BOARD 24

All CHEESE - or -
CHEESE & CHARCUTERIE
 Chef’s choice of 3 cheeses and/or meats with all accompaniments.

SOUP OF THE DAY 6 Ask your server about the soup of the day.

PLATES

- Arugula Salad 7** Arugula, Sliced Almonds, Dried Cranberries, Lemon Vinaigrette, Shaved Parmesan
- Grilled Asparagus 8** Fresh Asparagus, Lemon Aioli, Cracked Black Pepper
- Shishito Peppers 9** Blistered Peppers, White Sesame Seeds, Garlic Soy Aioli
- Bourbon Meatballs 9.5** Ground Beef, Italian Spice Blend, Onion, Bourbon Honey Sauce, Asiago (**)
- Salmon Cucumber Bites 10** Seared Salmon, Cucumber, Korean BBQ Sauce, Sesame Seeds (**)
- Pesto Steak Crostini 11** Smoked Tri-tip Sirloin, Goat & Cream Cheese Spread, Pesto, Red Pepper Flakes (**)
- Salmon Crostini 11** Smoked Salmon, Goat & Cream Cheese Spread, Soy Glaze, Pickled Red Onion (**)
- Salami Sliders 11** Grilled Salami, White Cheddar, Red Onion, Tomato, Lettuce, Garlic Aioli (**)
- Mushroom Swiss Sliders 11** Ground Beef, Sauteed Mushroom, Sauteed Onion, Swiss Cheese Arugula, Aioli (**)
- Caprese Chicken Sliders 11** Grilled Chicken, Balsamic, Mozzarella, Sliced Tomato, Fresh Basil, Basil Aioli (**)
- Pimento Chicken Sliders 11** Grilled Chicken, Pimento Cheese, Lettuce, Pickle (**)
- Pork Tenderloin Sliders 11** Pork, Fried Onion, Garlic Basil Aioli (**)
- Burrata Salad 12** Burrata, Arugula & Romaine, Tomato, Red Pepper Infused Honey, Balsamic Glaze
- Yellowfin Tuna 13.5** Lightly Seared Tuna, Sesame Seed Oil, Soy Sauce, Sesame Seeds, Garlic Soy Aioli (**)
- Shrimp Skewers 18** Shrimp, Butter, Garlic, Lemon Aioli (**) 1 - \$7 | 2 - \$13 | 3 - \$18

UNLIMITED TAPAS 46

Unleash your taste buds with Unlimited Tapas! Pick from Cheese, Meat, Bread, Soup of the Day, and Plates. It’s all about your unique cravings at Union House Cedarburg.

**Limit 2 hours. Does not include beverages. Entire party must partake. Chef’s Board not included.

DESSERT 8

- Salted Caramel Brownie** Pretzel Crusted Brownie, Caramel and Chocolate sauce
- Toffee Cake** Butter Toffee Cake

Executive Chef: Jacob Waryck

Parties of 6 or more may be subject to a 20% service charge. | Accouterments may change based on availability and season.

(**)Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.



<p style="text-align: center;">SANGRIA 9</p> <p style="text-align: center;">Red</p> <p>Jim Beam Peach, Red Wine, Citrus, Peach, Apple, Angostura Bitters</p> <p style="text-align: center;">White</p> <p>Tito's Handmade Vodka, Campo Viejo Cava, Moscato, Strawberry, Citrus, Orange Bitters</p> <p style="text-align: center;">Seasonal</p> <p>Ask your server about the seasonal option.</p>	<p style="text-align: center;">HOUSE STAPLES 11</p> <p style="text-align: center;">Cinnamon Brown Sugar Old Fashioned</p> <p>Old Forester Bourbon, Cinnamon Brown Sugar Syrup, Bittercube Orange & Cherry Bark Vanilla Bitters</p> <p style="text-align: center;">Paloma</p> <p>Cazadores Blanco Tequila, Grapefruit Syrup, Lime <i>(Thursday Special: Buy One Get One)</i></p>
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BOTTLES: Ask how to take home a bottle of your favorite house staple or sangria

<p>SEASONAL COCKTAILS</p> <p>Spicy Margarita 10 Cazadores Blanco Tequila, Ancho Reyes Chile Liqueur, Lime, Demerara, Tajin Rim</p> <p>Manhattan 12 Illegal Mezcal, Dolin Rouge Vermouth, Bittercube Trinity Bitters</p> <p>Nitro Espresso Martini 11 Ketel One, Mr. Black Coffee Liqueur, Demerara</p> <p>Pisco Sour 12 Capel Pisco, Lemon, Egg White, Bittercube Blackstrap Bitters (**)</p> <p>French Seventy-Five 10 Western Son, St. Germain Elderflower Liqueur, Lime, Campo Viejo Cava</p>
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<p>BEER</p> <p>Add a shot of Jack Daniel's 3</p> <p>Bell's Two Hearted Ale 6</p> <p>Bell's Amber 6</p> <p>Bell's Porter 7</p> <p>Bell's Oberon Eclipse 7</p> <p>Blatz 3</p> <p>Modelo 6</p> <p>Coors Lite 4</p>	<p>WINE</p> <p>Campo Viejo Cava 9 36</p> <p>Campo Viejo Rose Cava 9 36</p> <p>Terra Pura Reserva Chardonnay 9 36</p> <p>The Champion Sauvignon Blanc 10 40</p> <p>Turno De Noche Malbec 9 36</p> <p>Ted Red Blend 10 40</p> <p><small>Petite Sirah, Shiraz/Syrah, Grenache, Malbec, Zinfandel, Mourvedre</small></p> <p>House Cabernet 11 44</p> <p><small>Ask your server for details</small></p>
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<p>ZERO PROOF</p> <p>Guava Spritz 10 Clean Co. Na Gin, Guava Nectar, Lime, Seltzer</p> <p>Not So Old Fashioned 10 Clean Co. Na Whiskey, Ritual Na Whiskey, Lemon, Cherry Orange, Sprite, Seltzer</p> <p>NA Paloma 10 Clean Co. Na Tequila, Lime, Grapefruit Syrup, Seltzer</p>
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All of our cocktails have been crafted and blended to the taste of each ingredient. Substitutions and/or modifications of the drinks are not allowed. Please ask your server for a recommendation if you do not see anything that peaks your interest.

(**)Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.