



SDRW LUNCH MENU // JANUARY 15TH - JANUARY 22ND, 2017

// FIRST COURSE

Roasted Garlic Hummus V • GF w/o pita

Roasted Garlic, EVOO, Sumac, Toasted Sesame Seeds, Chives, Shaved Radish & Garlic Chips. Served with Grilled Pita

Crawfish Popcorn

Cornmeal Crust, Crispy Kale Pops, Lemon Cajun Aoli

UNION Dry Rubbed Wings

Spicy Buffalo, Honey Sriracha or Kansas City BBQ with Celery & House Ranch Dressing

Baby Gem Caesar Salad GF w/o croutons

Spiced Croutons, Parmesan Chips, Baby Gem Romaine, Baby Heirloom Tomatoes, Caesar Dressing, Shaved Parmesan

UNION Wedge Salad V w/o bacon • GF

Iceberg Lettuce, Shaft Blue Cheese Dressing, Cherry Tomato, Bacon Lardons, Pickled Red Onions, Blue Cheese Crumbles

// SECOND COURSE

UNION Gumbo

Andouille Sausage, Roasted Chicken, Jasmine Rice

Shrimp & Grits GF

White Mexican Shrimp, Andouille Sausage, Roasted Tomatoes, White Cheddar Grits

AleHouse Beer Cheese Burger

Brandt Beef, Roasted Garlic Aioli, Tomato, Smoked Bacon, Alehouse Beer Cheese, Crispy Onion

Pastrami Sandwich

House Cured Brisket, Swiss, Whole Grain Mustard Aioli on Rye. Sauerkraut Upon Request

// THIRD COURSE (ADDITIONAL \$6)

Butterscotch Creme Brulee GF

Valhrona Chocolate Pearls, Espresso Tuille

S'mores Pie

Dark Chocolate Spiced Custard, Torched Marshmallow, Cinnamon Graham Cracker Crust, Chocolate Dust

// 20.00 PER PERSON

*Pricing not inclusive of beverages, gratuity or applicable CA State sales tax

GF - Gluten Free / V - Vegetarian

