

Appetizers

Tomato Bruschetta

Fresh tomatoes, basil and garlic on top of toasted sourdough 8.99

Bay Shrimp Cocktail

Bay shrimp and avocado tossed in house made cocktail sauce with lemon and Old Bay 8.99

Crispy Fried Calamari

Calamari tossed in a semolina batter and fried until crisp, served with classic cocktail sauce and roasted garlic aioli 9.99

Petite Pizzas

Three divine little pizzas in the colors of the Italian flag! Green - Pesto sauce with tomatoes and basil,

White - Creamy garlic sauce, caramelized onions and roasted garlic, and Red - Pizza sauce with pepperoni 8.99

Margherita Light Tortizza

A 10 inch gluten-free La Tortilla Factory tortilla with pizza sauce, mozzarella cheese, fresh tomatoes and basil 9.99

Pork Wings

Two four ounce pork wings (bone-in) tossed in sauce of your choice: Hot, BBQ, Hot & BBQ, or Hot & Sweet 8.99

Steamed Clams

Fresh Manila clams steamed with garlic, white wine, lemon and parsley 11.99

Beef Sliders

Three Angus beef sliders served with tomato, pickle and onion with a dollop of secret sauce 8.99

Meatball Sliders

Three homemade meatball sliders topped with meat sauce and melted mozzarella and provolone cheese 8.99

Roasted Garlic and Brie

A wedge of warm Brie and a head of freshly roasted garlic served with slices of lightly toasted sourdough bread 9.99

Buffalo Wings

A Classic! Chicken wings tossed in our own seasoned flour, fried crispy and tossed in sauce of your choice:

Hot, BBQ, Hot & BBQ, or Hot & Sweet. Served with ranch or blue cheese five piece 8.99 ten piece 13.99

Soup and Salads

Add bay shrimp or chicken breast to your salad for 3.99

Minestrone Soup

Hearty and homemade, filled with fresh seasonal vegetables and a rich broth 5.99

Garden Salad

Mixed greens, shredded carrots, fresh tomatoes, marinated kidney beans and red onions, tossed with homemade garlic croutons and our original red wine vinaigrette 7.99

Soup and Salad

Our hearty house Minestrone soup filled with fresh seasonal vegetables, along with a salad of mixed greens, shredded carrots, fresh tomatoes, marinated kidney beans and red onions, tossed with homemade garlic croutons and our original red wine vinaigrette 11.99

Caesar Salad

Crisp romaine tossed in our very own Caesar dressing and topped with homemade croutons and Parmesan cheese 7.99

Spinach Salad

Tender baby spinach leaves tossed with roasted pears and red onion, candied walnuts, crumbled blue cheese and Dijon balsamic vinaigrette 10.99

Caprese Salad

Seasonal tomatoes, fresh mozzarella cheese and basil, drizzled with balsamic reduction and extra virgin olive oil 10.99

Please note that some dressings or sauces may contain raw egg

Entrées

Garden side salad with entrée 4.99

New York Steak ~ 14 oz. New York cut grilled to your specifications, served with garlic mashed potatoes and garden fresh vegetables 27.99 Add Peppercorn sauce 2.49

Porterhouse Steak ~ 22oz. bone-in steak grilled to your specifications, topped with sautéed onions and mushrooms, served with garlic mashed potatoes and garden fresh vegetables 35.99

Chicken Parmesan ~ Boneless, skinless chicken breast breaded and baked with Italian seasonings, cheese and marinara sauce served over fettuccini Alfredo 16.99

Chicken Cacciatore ~ Boneless chicken breast sautéed in a white wine sauce with onions, olives and herbs. Served with garlic mashed potatoes and garden fresh vegetables 16.99

Mark's Rotisserie Chicken ~ One-half free-range chicken infused with lemon and rubbed with fresh garlic, Italian spices and garden herbs, served with garlic mashed potatoes and garden fresh vegetables 18.99

Chicken Piccata ~ Filleted chicken breast in white wine, lemon butter and caper sauce over a bed of angel hair pasta 16.99

Beef Stew over Creamy Polenta ~ Hearty homemade beef stew with carrots and potatoes in a savory red wine and beef broth served over creamy fontina cheese polenta. Daniel's favorite! 15.99

Chicken Mushroom Marsala ~ Pan roasted chicken breast sautéed with garlic, mushrooms, butter, and Marsala wine. Served with garlic mashed potatoes and garden fresh vegetables 16.99

Prawn Scampi ~ Fresh prawns sautéed in white wine with mushrooms, garlic and butter, served over linguine pasta 17.99

Pomodoro Pasta ~ Fresh mozzarella, basil, tomato sauce and garlic tossed in angel hair pasta with a drizzle of olive oil 14.99

Ravioli ~ Our famous homemade ravioli filled with fresh Swiss chard, onions, beef, pork, Parmesan cheese and Sourdough breadcrumbs in our rich tomato meat sauce 16.99

Spaghetti & Meatballs ~ Homemade grand meatballs served with Bolognese sauce over spaghetti 14.99

Prawn Pasta ~ Prawns, mushrooms, green onions and garlic sautéed in a white wine cream sauce, served over fettuccini 17.99

Linguini with Clams ~ Whole baby Manila clams simmered in a white wine broth with fresh tomato and garlic, served over linguini with garlic bread 17.99

Chicken Florentine ~ Grilled and sliced chicken breast, sautéed fresh baby spinach and red bell pepper tossed with penne pasta in a light garlic cream sauce 16.99

Lasagna ~ Traditional baked lasagna, your choice of Italian sausage with meat sauce or spinach with marinara sauce 16.99

Create your own Pasta Bowl 12.99

Pasta

Angel Hair

Linguini

Penne

Fettuccini

Spaghetti

Cheese Tortellini

*Gluten Free Fusilli

Sauces

Bolognese

Pesto

Marinara

Creamy Pesto

Garlic & Olive Oil

Alfredo

Butter & Garlic

Adds

Prawns (6) 6.99

Grilled Chicken Breast 3.99

Seasonal Vegetables 3.99

Grand Meatballs (2) 3.99

Sautéed Spinach 3.99

*Although we make every effort to prepare gluten free items properly we are not a gluten free kitchen and cannot guarantee that items have not come in contact with gluten or gluten related products.

Entrée Sides 3.99

Side soup * Sautéed mushrooms * Garden fresh vegetables * French fries
Garlic bread * Garlic mashed potatoes * Grand meatballs

Sandwiches and Burgers

Chicken Jack Panini

Chicken breast with jack cheese, caramelized onions, fresh tomato and roasted garlic aioli on the side. Panini comes with fries or garden side salad tossed in our homemade vinaigrette dressing 11.99

Southwest Chicken Breast Sandwich

Chicken breast with mozzarella and provolone cheese, Ortega chili's, tomatoes and chipotle aioli on a soft roll 11.99

Also available in a La Tortilla Factory wrap Add bacon 1.29 Add avocado 1.29

Angus Beef Hamburger served with fries 11.99

Substitute Turkey Burger for \$1 more (12.99)

Add Cheddar, Monterey Jack, or Blue Cheese 1.29

Add caramelized onions 1.29 Add bacon 1.29

Add sautéed mushrooms 1.29

Add avocado 1.29

Add "The Works" 4.99 (select your 1 cheese of choice)

"Caprese" Turkey Burger with fresh tomatoes, fresh mozzarella cheese and basil pesto, served with fries 13.99

Pizza

The Union Hotel's famous Italian pizzas are baked to order with only the freshest ingredients. Try one of our special pizzas or create your own Italian masterpiece from our list of fresh toppings. Thin crust pizza upon request. ***

Standard Toppings

Italian Sausage, Pepperoni, Linguica, Ham, Salami, Mushrooms, Bell Peppers, Olives, Anchovies, Tomatoes, Fresh Cilantro, Fresh Basil, Green Onions, Rotisserie Chicken, Extra Cheese, Onions, Garlic, Pineapple, Bacon, Jalapeños, Red Onions, Feta Cheese, Creamy Garlic Sauce, Pesto Sauce, and BBQ Sauce

(For each topping add: Individual \$.95, Medium \$1.65, X-Large \$1.95)

Premium Toppings

Sun Dried Tomatoes, Artichoke Hearts, Bay Shrimp, Sautéed Mushrooms, Meatballs, Seasoned Chicken, Caramelized Onions, Roasted Garlic, and Goat Cheese (For each topping add: Individual \$1.50, Medium \$2.50, X-Large \$2.95)

Cheese Individual 8.99 Medium 15.50 X-Large 19.99

Mozzarella and Provolone Cheeses

Sautéed Veggie Individual 9.99 Medium 18.99 X-Large 25.99

Cheese, mushrooms, onions, bell peppers, tomatoes, garlic, olive oil, Italian herbs and spices

Giardino - Garden Individual 9.99 Medium 18.99 X-Large 25.99

Cheese, mushrooms, olives, tomatoes, green onions, bell peppers

Gamberetti Amori - Shrimp Lover's Individual 9.99 Medium 18.99 X-Large 25.99

Cheese, creamy garlic sauce and lots of bay shrimp

Quattro Stagione - Four Seasons Individual 9.99 Medium 18.99 X-Large 25.99

One-quarter cheese, one-quarter garden, one-quarter pepperoni, one-quarter sausage

Quattro Formaggi - Four Cheese Pizza Individual 9.99 Medium 16.50 X-Large 20.99

Four cheeses: Mozzarella, Goat Cheese, Feta and Provolone

Margherita - Original Italian Individual 9.99 Medium 18.99 X-Large 23.99

Cheese with Basil and Fresh Tomatoes

Sonoma - Roasted Pear Individual 9.99 Medium 18.99 X-Large 25.99

Cheese, roasted pear, red onion, goat cheese, balsamic reduction, and creamy garlic sauce

BBQ Chicken Pizza Individual 9.99 Medium 18.99 X-Large 25.99

Cheese, grilled chicken breast, BBQ sauce, red onion, bacon, pineapple & cilantro

Baked Potato Pizza Individual 9.99 Medium 18.99 X-Large 25.99

Cheese, creamy ranch, mashed potatoes, cheddar cheese, bacon, and green onions

Buon Gusto - Chicken & Creamy Garlic Sauce Individual 9.99 Medium 18.99 X-Large 25.99

Cheese, seasoned chicken, sun-dried tomatoes, sautéed mushrooms and creamy garlic sauce

Pizza Abbondante - Combination Individual 9.99 Medium 18.99 X-Large 25.99

Cheese, mushrooms, olives, bell peppers, pepperoni, linguica, sausage, onions

Garlic Gold Individual 9.99 Medium 18.99 X-Large 25.99

Cheese, sausage, sautéed mushrooms, caramelized onions, and creamy garlic sauce

***A gluten-free La Tortilla Factory tortilla may be substituted for an individual pizza's dough

Original Family Style Dining

Enjoy Family Style when all guests in your party order an entrée of their choice and all choose Family Style. Family Style is served with a tureen of our hearty minestrone soup, a large bowl of salad for your party, antipasto, homemade ravioli and sourdough French bread. Per person 10.99 (Entrée price plus an additional 10.99 per person for family style add-on)

Wine

Please see our Wine List for a complete selection of Fine Wines

Wine Wednesday

No corkage fee on Sonoma County or Italian wines on Wednesdays. Dining room only.

Cold Beverages

Apple Juice 2.99

Milk 2.99

Shirley Temple, Roy Rogers, Arnold Palmer 2.79

Pelligrino 2.99 half liter / 4.99 liter

Acqua Panna 2.99 half liter / 4.99 liter

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper,
Mug Root Beer, Iced Tea, Raspberry Iced Tea,
Tropicana Lemonade 2.79

Banquets/Special Events

Planning a rehearsal dinner? A holiday party? A corporate event? A baby/bridal shower? We have banquet facilities equipped with multi-media and can accommodate large or small parties. Please call our banquet line for details (707) 280-4046 or email julane@unionhotel.com.

Draught Beer

Lagunitas India Pale Ale
Shock Top Belgian Style Wheat Ale
Trumer Pils
Bear Republic Grand Am Pale Ale
Stella Artois
16 oz 4.99

Bella Bionda India Pale Ale
Pabst Blue Ribbon (3.49)
Coors Light
16 oz 3.99

Bottled Beer

Corona 4.50 Non-Alcohol
Budweiser 3.50 St. Pauli Girl 3.50
Ace Hard Pear Cider 4.50
Angry Orchard Hard Apple Cider 4.50

Peet's Hot Beverages

Please see the full Peet's Menu for a Complete List of all of the Peet's Products (Hot, Iced, and Blended Drinks)

Coffee (Regular & Decaf) 1.83

Hot Cocoa

Rich chocolate topped with whipped cream 2.67

Hot Tea 1.98

~ \$12 Corkage Fee/750 ml ~
~ An optional 18% gratuity may be added for parties of 8 or more ~
~ Dessert/Cake Fee - \$1 per person ~
~ One Check Per Table Please ~
~ Sales Tax will be added to the price of all food and beverage items served ~
~ Split Plate Fee \$5 ~

- Peet's Coffee ~ Open daily at 9 am
- Online Ordering for Take-Out
- Happy Hour Every Day in the Bar from 11 am to 6 pm
- Website www.unionhotel.com
- Facebook.com/unionhotelrestaurant
- Follow us on Twitter @unionhotel



Established in Occidental in 1879