

## BAR LATINO COCKTAILS

### SANGRIA

RED OR WHITE WINE, FRESH FRUITS,  
SPLASH OF SPIRIT  
1/2 PITCHER \$16.00 PITCHER \$28.00



### MOJITO

RUM, MINT, FRESH LIME  
\$10.00



### BRUJA VERDE

ABSOLUT CITRON, OJ, PEACH  
& BLUE CURAÇAO  
\$11.00



### PISCO SOUR MARTINI

PISCO (Brandy made from Muscat  
grapes) LIME, EGG WHITES, BITTERS  
\$11.00



### CAIPIRINHA

CACHAÇA, SUGAR, FRESH LIME  
\$10.00



### CUBA LIBRE

BACARDI GOLD, PEPSI  
& FRESH LIME JUICE  
\$9.00



### BUBBLE JUICE

CHAMPAGNE & GUAVA OR  
MANGO JUICE  
\$8.50

## ENSALADAS

**THOUSAND WEDGE ICEBERG** \$9.50  
Bacon, tomato, croutons, Cabrales cheese  
& Thousand Island dressing

**RICOTTA BEET ESPLANADE SALAD** \$10.50  
Roasted beet, chayote, honey, ricotta cheese  
& candied walnuts

**MESCLUN FIELD SALAD** \$8.50  
 Shaved red onions, tomato & shallots  
Dijon mustard vinaigrette

**CRISPY ROCK SHRIMP FRITO** \$11.75  
Jicama, romaine leaf & dulce/agrio sauce

**AHI TUNA NACHO** \$12.50  
Pico de gallo & jalapeno, avocado salad

**CEVICHE MARIQUITAS** \$12.50  
Shrimp, avocado, tomato & plantain chips

**TOMATO SECA BURRATA** \$11.50  
Sundried tomato, crispy chayote, mozzarella  
& arugula pesto vinaigrette

**GRAPES & PROSCIUIT** \$12.50  
Prosciutto, goat cheese & walnut honey croutons

**GUACAMOLE CARAMBA!** \$12.50  
Crabmeat, guacamole & smoked  
Paprika corn tortilla chips

~ Gluten Free

## SOPAS

**CAULIFLOWER SOUP** \$7.50  
White truffle oil & garlic croutons

**SOPA de TORTILLA** \$7.50  
Roasted tortilla soup, chimol,  
avocado & cilantro oil

**SOPA DE CEBOLLA** \$8.75  
Onion soup, Madeira wine  
& Manchego cheese

## APERITIVOS

**ENCHILADA TIPICA** \$7.50  
Homemade crispy tortilla with braised  
chicken, coleslaw & Parmagiano

**QUESADILLA de POLLO** \$9.75  
Chicken quesadilla, tomato, basil,  
jack cheese & guacamole

**INDIAN NAAN PIZZA** \$9.25  
Flat bread, tomato, black olives, queso  
fresco, artichoke pesto & baby arugula

**GAMBAS PLANCHADAS** \$12.50  
Prawns, smash plantain & garlic salsa

**BRAISED BELLY** \$12.50  
Braised pork, potatoes salad & tamarind glaze

**PINTO BEAN RAVIOLI** \$11.50  
White truffle oil, chorizo & queso seco  
(Hecho in Haverstraw 2007)

~ Vegetarian

**INQUIRE ABOUT OUR WINE &  
CHAMPAGNE SELECTIONS**


If you have a food allergy, please speak to the owner, manager, chef, or your server.  
It is our goal at UNION Restaurant to accommodate all of our guests and their food allergies. As a courtesy  
for other diners & based on the needs of the kitchen substitutions may not be available .

## ENTRADAS

 <b>PAELLA MARTINEZ</b>	<b>\$28.00</b>
Shrimp, clams, mussels, calamari, chorizo & rice	
 <b>RED SNAPPER PIMIENTO</b>	<b>\$27.00</b>
Arborio risotto, green peas & piquillo sauce	
<b>CARNE ASADA</b>	<b>\$28.50</b>
 Sirloin steak with garlic yucca gratin, & brandy peppercorn sauce	
<b>VACA FRITA</b>	<b>\$26.00</b>
Braised skirt steak, rice, beans & plantain maduros	
<b>POLLO HUEVOS</b>	<b>\$24.00</b>
Chicken, egg barley risotto, parsley vegetables & shallot brandy sauce	
<b>PAPA AL HORNO</b>	<b>\$27.00</b>
 Baked potato, lobster, scallops, shrimp & shitake, peas & lobster sauce	















 <b>SALMÓN CANGREJO</b>	<b>\$24.00</b>
Shiitake mushroom, Napa cabbage, scallions & crabmeat consommé	
<b>DIVER SCALLOPS</b>	<b>\$29.00</b>
Pan seared with avocados, chives & roasted tomato concasse	
 <b>GRILLED PORK CHOP HABANERO</b>	<b>\$24.50</b>
Sautéed onions, peppers, tomato, & pure de papas	
 <b>PATO ROSTISADO</b>	<b>\$28.00</b>
Roasted Long Island duckling, pineapple fried rice & duck jus	
 <b>FILET MIGNON MEDALIONS</b>	<b>\$32.00</b>
Caja Yuca & rosemary Portobello mushroom sauce	
 <b>CHEF'S VEGETARIANO</b>	<b>\$22.00</b>
<b>Martinez Choice</b>	

## PASTAS

<b>BUCATINI</b>	<b>\$19.00</b>
Shrimp, basil & garlic plum tomato sauce	
<b>GEMELLI MIGNON</b>	<b>\$20.00</b>
Gemelli pasta, filet mignon, Cabrales mushrooms & Madeira sauce	
 <b>SPINACH RICOTTA QUESO DUMPLING</b>	<b>\$17.75</b>
Fresh basil tomato sauce & shaved Pecorino	

## SIDES

\$6.00 each

  <b>Spanish rice &amp; beans</b>	  <b>Truffle Oil French Fries</b>
  <b>Plantain Maduros</b>	  <b>Warm Cornbread</b>
  <b>Yucca Frita</b>	  <b>Tostones</b>
  <b>Pineapple Fried Rice</b>	

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Chef/Owner

*Jose David Martinez*



## HOT BEVERAGES

<i>Coffee</i>	2.00
<i>Tea</i>	2.00
<i>Espresso</i>	2.50
<i>Macchiato</i>	3.50
<i>DBL Espresso</i>	4.00
<i>Cappuccino</i>	3.50
<i>Café con leche</i>	3.50

## BOOZED UP CAFÉ

<i>Mexican Coffee</i>	7.00
<i>Kahlua, coffee, whipped cream</i>	
<i>Irish Coffee</i>	7.00
<i>Irish whiskey, coffee, whipped cream</i>	
<i>Espresso Martini</i>	10.00
<i>Vanilla vodka, kahlua, espresso</i>	
<i>Café chocolate</i>	7.00
<i>Colombian coffee with Godiva liquor</i>	

## SEASONAL BEVERAGES

<i>El Matador</i>	9.00
<i>Cachaça, candied orange peel &amp; sugar cane, served hot</i>	



## DESSERTS

<b>CHOCOLATE NATILLA</b>	7.50
<i>Chocolate, caramel mousse, with Tahitian crème anglaise</i>	

<b>CaCAO BROWNIE</b>	8.00
<i>Pistachio ice cream &amp; Coquito dulce</i>	

<b>BANANA CAMELIZADA</b>	8.00
<i>Warm banana split with toasted sugar almonds</i>	

<b>UNION BREAD PUDDING</b>	8.00
<i>Dulce de leche &amp; vanilla ice cream</i>	

<b>BAKED ALASKA</b>	8.00
<i>Meringue &amp; raspberry sauce</i>	

<b>CARAMEL FLAN</b>	7.00
<i>Caramel sauce &amp; fresh fruits</i>	

## Dessert Wines

<b>Hidalgo Pedro Ximenez</b>	Jerez, Spain, \$9
<b>Mission Hill</b>	Icewine Riesling, BC, Canada \$14

Pastries created & homemade by  
Chef Jose David Martinez

***NIÑOS MENU***  
***12 & UNDER***

<b>Chicken Tenders with French Fries</b>	<b>\$6.00</b>
<b>Macaroni &amp; Cheese</b>	<b>\$5.00</b>
<b>Penne with butter or tomato sauce</b>	<b>\$5.00</b>
<b>Quesadillas with mozzarella cheese</b>	<b>\$6.00</b>

**BEVERAGES**

<b>Soda</b>	<b>\$2.00</b>
<b>Orange Juice</b>	<b>\$2.50</b>
<b>Shirley Temple</b>	<b>\$2.50</b>
<b>Apple Juice</b>	<b>\$2.00</b>

**DESSERTS**

<b>Vanilla Ice Cream with chocolate sauce</b>	<b>\$3.00</b>
<b>Fresh strawberries with whipped cream</b>	<b>\$3.50</b>
<b>Chocolate Mousse</b>	<b>\$3.50</b>