

BRUNCH 2020



Locally owned and operated brewery & restaurant with a West Coast feel and deep TX roots.
We proudly brew our "no coast beer" on-site paired with chef-driven takes on American classics and staff-curated spirits & cocktails.

SNACKS & SHARES

Cajun Pork Rinds & Hot Sauce	7
Roasted Poblano Queso & Chips	8
Seasonal Fresh Fruit Cup	5
Funnel Cake Fries <i>sweet potato, mascarpone icing, maple syrup, pecans, bacon, cinnamon sugar</i>	11
Goat Cheese Stuffed Peppers <i>pequillos, charred lemon, scallions</i>	8
Spent Grain Pretzel Bites <i>UB hand-tied knots with beer cheese & ipa mustard</i>	8
Shishitos Ponzu <i>blistered shishito peppers, citrus ponzu, tajin aioli</i>	8
Spicy Cornbread & Gravy <i>jalapeño cornbread, house-made pork sausage cream gravy</i>	9
Cauliflower Elote <i>roasted cauliflower, cholula mayo, cilantro, cotija, corn pico</i>	8
Brew Pub Nachos <i>sunny-side up egg, carnitas, pinto beans, 3-cheese blend, charred salsa, lime crema, blue corn tortilla chips</i>	15
Tuna Tostadas* <i>roasted corn pico, cilantro-pecan pesto aioli</i>	12
Sweet & Spicy Shrimp <i>tempura gulf shrimp, thai chili, napa slaw</i>	13

SALAD & SOUP

Add Blackened Salmon, Grilled Chicken, Grilled Shrimp \$7

Creamy Tomato Soup <i>basil, parmesan, croutons</i>	5 7
House <i>tomato, cucumber, cheddar, croutons, vinaigrette or ranch</i>	6 11
UB Caesar <i>romaine, tomatoes, shaved parmesan, herbed croutons, creamy peppercorn-parm dressing</i>	6 11
Apple, Bibb & Blue <i>hydro-bibb lettuce, candied pecans, radish, blue cheese, sweet mustard vinaigrette</i>	13
Santa Fe Cobb <i>romaine, chicken, tomato, avocado, chopped egg, bacon, corn pico, cheddar, corn chips, southwest ranch</i>	16
Del Mar Poke Bowl* <i>tuna, salmon, avocado, cucumber, carrots, red onion, sesame ponzu, ginger miso, sriracha aioli</i>	19

SANDWICHES

Served w/ Salt & Pepper Fries

Union Burger <i>american cheese, chef's burger spread, LTPO, brioche, add applewood bacon +1.5</i>	15
Brewmaster's Reuben <i>shaved corned beef, UB blonde-kraut, thousand island, big eye swiss & rye</i>	14
Grilled Fish Tacos <i>shredded cabbage, pickled onion, salsa roja, avocado, lime crema, poblano queso & chips</i>	14
Italian Beef Melt <i>shaved roast beef, mozzarella & provolone, cherry pepper relish, au jus</i>	13
Buttermilk Fried Chicken <i>frank's red hot, shredded iceberg, dill pickles, chipotle mayo, brioche</i>	15
Turkey Club Melt <i>slow roasted turkey, avocado smash, bacon, cheddar-jack, tomato, hydro-bibb, black pepper mayo</i>	13

FLATBREADS

Smoked Salmon <i>cream cheese, goat cheese, fried capers, red onion, charred scallions</i>	14
Huevos Rancheros <i>spicy chorizo, potatoes, onions, red sauce, tortilla strips, cotija, sunny eggs</i>	14
The Honey Pig <i>spicy salami, fresh mozzarella, torn basil, chili flakes, local honey</i>	14
The Woodsman <i>mushrooms, crispy potatoes, charred red onion, smoked gouda, dried oregano, shaved parm, fresh parsley</i>	14
Monte Cristo <i>smoked ham, white sauce, bacon, mozzarella, chili jam, powdered sugar</i>	13

PLATES

All-American Breakfast <i>two sunny eggs, applewood bacon, luscher's breakfast sausage, roasted potatoes, chili jam, toast</i>	15
UB Pancake Breakfast <i>two sunny eggs, bourbon maple syrup, buttermilk pancakes, applewood bacon, luscher's breakfast sausage</i>	15
Pork Carnitas Benedict <i>jalapeño corn bread, poached eggs, charred green onion, hollandaise</i>	17
Fried Chicken & Sweet Potato Waffle Fries <i>sunny-side up egg, spicy maple butter</i>	15
UB Fish & Chips <i>amber beer-battered cod, napa slaw, house tartar sauce, salt & pepper fries</i>	15
Steak & Eggs <i>6oz grilled ny strip-steak, roasted potatoes, sunny-side up egg, hollandaise</i>	18

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Items may contain wheat, eggs, dairy, soy, fish, peanuts, tree nuts, or shellfish allergens. While we offer gluten-free items our kitchen is not gluten-free.

PLANO BEER: BREWED HERE, DRANK HERE

COCKTAILS

- The Speakeasy** 33RG whiskey, benedictine, house bitters, orange 15
Mexican Coffee cuvee cold brew, patron xo, horchata liquer, creme de cacao 10
Agave Old Fashioned 33RG casa noble repo, ancho reyes, vanilla cinnamon syrup, bitters, orange 13
The Baja Bear casamigos añejo, grand marnier, lemon, lime, agave, orange 15
The Freshest Mule skyy vodka, italicus, lemon, fever tree ginger beer 12
Pop's Bloody Mary house-infused wheatley vodka, tomato mix, olive juice, tajin, beef jerky 10
Honey Bear tito's, rasperry honey, orgeat, pineapple, apricot, lime 10

FROZENS

- The Caddy** casamigos blanco, gran gala, lemon, lime, agave 13
Frosé skyy vodka, licor 43, strawberry, rosé 11
Freaky Tiki 33RG real mccoy rum, pineapple, coconut, island mojo, tiki bitters 13

UB BREWS ON TAP

Pints To Stay, Crawlors & Growlers To Go
Ask About Our Seasonal Rotators

UB Bear Claw Seltzer	6	UB Brown Ale	7
UB Blonde Ale	6	UB "No-Coast" IPA	6
UB Hefeweizen	6	UB New England IPA	7
UB Pineapple Mango Wheat	6	UB West Coast IPA	7
UB Amber Ale	6	UB Oatmeal Stout	7

33 RESTAURANT GROUP HAND-SELECTED SPIRITS

33RG Bourbon Paddle - WhistlePig 10 / Ben Milam / Woodford Double Oak / Lip Service Rye 18
BBB Board UB Beer / 33RG Bourbon, Whiskey or Tequila / House Beef Jerky 18

Second Glance Whiskey	9	Ben Milam Double Barrel Cask	12
Burning Chair Bourbon	10	Milam & Greene Rye	12
Lip Service Rye	10	WhistlePig Rye Single Barrel	14
Makers Mark Private Select	14	WhistlePig Bespoke 12 yr Vermouth	19
Knob Creek Rye	12	WhistlePig 15 yr Barrel Strength Rye	50
Knob Creek 25th Anniversary	25	Corazon Reposado Barrel Oak	10
Weller Full Proof	30	Casa Noble Reposado	14
Woodford Double Oak	12	Real McCoy 3yr Rum	7
1792 BIB	11	Real McCoy 5yr Rum	9
		Real McCoy 12 Year Rum	11

WINE

Red

Mercer Malbec, Washington 10 | 33
Diora Pinot Noir, Monterey 13 | 42
Dobbes Family Estate Pinot Noir, Oregon 15 | 55
Skyfall Merlot, Columbia Valley 10 | 33
Ely Cabernet, Paso Robles 12 | 40
Robert Hall Cab, Paso Robles 15 | 55
Jordan Cabernet, Alexander Valley 30 | 90
8 Years In The Desert Red Blend, California 70
Orin Swift Machete Red Blend, California 90
Orin Swift Slander Pinot Noir, California 90
Caymus Cabernet, Napa 125
Mercury Head Cabernet, California 165

House Wines

Cabernet Sauvignon 7
Pinot Noir 8
Chardonnay 7

White

Chateau Ste Michelle Riesling, Washington 9 | 30
Villa Maria Rose, New Zealand 11 | 36
Macmurray Pinot Gris, Sonoma 10 | 33
Villa Maria Sauv Blanc, New Zealand 10 | 33
Orin Swift Blank Stare Sauv Blanc, Napa 14 | 45
William Hill Chardonnay, Napa 12 | 40
Meiomi Chardonnay, California 14 | 45
J Vineyards Chardonnay, Russian River 15 | 55
Stags' Leap Chardonnay, Napa 70

Bubbles

Sparkling with fresh juices, 7
Chandon Sparkling, Napa 9
Lamarca Prosecco, Italy 10 | 33
Campo Viejo Rosé, Spain 9 | 30
Mumm Brut, Napa 80
Veuve Clicquot Rose, France 95

Tanner Fleming - Operating Partner / Christopher Tidwell - Head Brewer

PLANO BEER: BREWED HERE, DRANK HERE

33 Restaurant Group • Union Bear Brewing • 5880 State Hwy 121, Plano, TX 75024 • (214) 297-BEER • unionbear.com