



SNACKS & SHARES

House-Cured Beef Jerky	8
Cajun Pork Rinds & Hot Sauce	7
Roasted Poblano Queso & Chips	8
Bacon Brussels <i>crispy brussels sprouts, applewood bacon, white onion, cider reduction</i>	9
Shishitos Ponzu <i>blistered shishito peppers, citrus ponzu, tajin aioli</i>	7
Spent Grain Pretzel Bites <i>UB hand-tied knots with beer cheese & ipa mustard</i>	8
Goat Cheese Stuffed Peppers <i>pequillos, charred lemon, scallions</i>	9
Mac & 3 Cheese <i>smoked gouda, sharp cheddar, jack cheese, cajun seasoning</i>	11
Cauliflower Elote <i>roasted cauliflower, cholula mayo, cilantro, cotija, corn pico</i>	9
Texas Smothered Fries <i>roasted poblano queso, smoked beef brisket, cotija, pickled jalapeño</i>	12
Sesame Chicken Wings <i>hoisin BBQ sauce, sesame seeds, scallions, sriracha blue cheese</i>	13
Sweet & Spicy Shrimp <i>tempura gulf shrimp, thai chili, napa slaw</i>	13
Tuna Tostadas* <i>roasted corn pico, cilantro-pecan pesto aioli</i>	12
Fried Chicken Sliders <i>pimento cheese, candied jalapeño, napa slaw, silver dollar brioche</i>	14
Picnic Platter <i>pimento & herb goat cheeses, beef jerky, ciao pepperoni, smoked ham, veggies, spent grain & ritz crackers</i>	17

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

FLATBREADS

Classic Margherita <i>seasonal tomatoes, fresh mozzarella, roasted garlic, basil</i>	15
BBQ Chicken & Bacon <i>white onion, cheddar, chipotle BBQ, scallions</i>	15
The Honey Pig <i>spicy salami, fresh mozzarella, torn basil, chili flakes, local honey</i>	14
Boss Hog <i>ciao pepperoni, Luscher's italian sausage, smoked gouda, dried oregano</i>	16
Shrimp & Sausage <i>basil pesto butter, shrimp, Luscher's Italian Sausage, red bell pepper, mozz & provolone, cherry pepper relish</i>	16
Elote & Brisket <i>creamy roasted corn pico de gallo, cotija, UB pickled jalapenos, cheddar-jack, cholula aioli</i>	15
The Woodsman <i>mushrooms, crispy potatoes, charred red onion, smoked gouda, dried oregano, shaved parm, fresh parsley</i>	14

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, 33 sauce, big eye swiss & rye</i>	14
Italian Beef Melt <i>shaved roast beef, mozzarella & provolone, cherry pepper relish, au jus</i>	13
Grilled Fish Tacos <i>napa cabbage, pickled onion, salsa roja, avocado, lime crema with poblano queso & chips</i>	14
Crispy Buttermilk 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

PLATES

UB Fish & Chips <i>amber beer-battered cod, napa slaw, house tartar sauce, salt & pepper fries</i>	16
Mesquite-Grilled TX Quail <i>bourbon bbq, brussels sprouts, creamy corn with bacon & red peppers</i>	19
Brewpub Udon <i>house-made spicy pork sausage, peppers, mushrooms, roasted garlic, crispy shallots, basil</i>	18
Dry-Rubbed TX Redfish <i>grilled pineapple-jicama-smoked almond salad, 5-grain pilaf</i>	19
UB Brown Ale-Braised Beef Short Rib <i>glazed shallots, garlic smashed red skin potatoes, roasted carrots</i>	21

DESSERTS

Candy Bar Brownie Sundae <i>Henry's vanilla bean ice cream, chocolate wort sauce</i>	8
Bailey Kay's Carrot Cake <i>cream cheese frosting, candied pecans</i>	8
Spiced Pear Crumb Cake <i>Henry's vanilla bean ice cream, toffee caramel</i>	8

*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.

COCKTAILS

- The Speakeasy** 33RG whiskey, benedictine, house bitters, orange 15
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, raspberry 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 mccoys rum, pineapple, coconut, island mojo, tiki bitters 13

UB BREWS ON TAP

Pints To Stay, Crowlers & Growlers To Go

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

Ask About Our Seasonal Rotators

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

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