

# unite

## urban grill

### snacks & apps

Castelvetroano Olives 7  
*nocellara del belice - sicily*

Spinach Flatbread 11  
*ricotta, lemon and parmesan*  
*(gluten free available upon request)*

Sausage Flatbread 12  
*house tomato sauce, fresh mozzarella, finocchiona*  
*salame and basil (gluten free available upon request)*

Roasted Baby Artichokes 10  
*saffron lentil puree, roasted tomatoes, garlic,*  
*shallots and capers, served with crostini*

Flash Fried Calamari 13  
*red peppers, green onions and orange chili glaze*

Short Rib Bowl 13  
*green onion and house sauces*

Glazed Chicken Wings 10  
*house buffalo sauce, chives and chili flakes,*  
*served with house bleu cheese*

Lamb Meatballs 13  
*house tomato sauce, feta cheese and fresh basil,*  
*served with crostini*

Grass Fed Steak Tartare 13  
*green onion, cornichons, dijon mustard, topped*  
*with egg yolk and served with toast points*

### soups & salads

Steakhouse Pho 10  
*thin sliced NY Strip, aromatic broth, rice noodles,*  
*bean sprouts, fresh herbs and lime*

Roasted Carrot Salad 9  
*spinach, arugula, avocado and pumpkin seeds,*  
*with creamy spice*

Kale Salad 10  
*shaved brussels sprouts, shallots, pomegranate,*  
*almonds and pecorino, with lemon vinaigrette*

Beet Salad 9  
*arugula, oranges, walnuts and goat cheese,*  
*with balsamic vinaigrette*

Side Salad 5  
*seasonal ingredients*

*Our pasture raised beef is grass fed and*  
*organic grain finished, antibiotic and hormone free.*

*All steaks and chops are basted with*  
*olive oil, worcestershire, garlic and thyme.*

### mains

Unite Burger 15  
*cheddar cheese and grilled onions on brioche bun,*  
*served with fries (bacon \$2, avocado or fried egg \$1)*

Veggie Burger 12  
*avocado and spicy aioli on brioche bun, served with*  
*seasonal side salad (bacon \$2, fried egg \$1)*

Salmon BLT 16  
*honey-cured thick cut bacon, mixed greens, vine*  
*tomatoes and spicy aioli on grilled sourdough,*  
*served with fries*

Lobster Mac & Cheese (side | full) 9 | 17  
*poached Maine lobster, gruyère and aged cheddar*

Irish Organic Salmon 18  
*olive oil and grilled lemon, served medium rare*

Half Amish Chicken 17  
*glazed with house bbq sauce or plain*

Babyback Ribs (half | full) 14 | 25  
*cherrywood smoked, glazed with house bbq sauce*

Bone-In Berkshire Pork Chops 29

8oz Skirt Steak 20

8oz Hanger Steak 24

14oz Prime NY Strip 38

14oz Prime Ribeye 39

22oz Prime Porterhouse 55

### sides

Caramelized Brussels Sprouts 10  
*pistachio and basil pesto*

Stir Fried Farro 9  
*sun chokes, red onion, kale and portobello*

Grilled Sweet Potatoes 10  
*sweet & spicy butter, cilantro and lime vinaigrette*

Winter Roots 10  
*turnips, celery root, carrots and rutabaga purée*  
*with pomegranate sauce*

Wild Mushroom Risotto 9  
*shallots, garlic and parmesan*

Hand-Cut French Fries 5  
*sea salt and pepper*

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### whites

#### new world

- '13 Tangent | Viognier | Central Coast, CA 12 | 46
- '14 Allan Scott | Sauvignon Blanc | Marlborough, NZ 10 | 38
- '12 Esser | Chardonnay | Monterey, CA 10 | 38
- '14 Yamhill | Rosé of Pinots | Willamette Valley, OR 13 | 50
- '12 Saintsbury | Chardonnay | Napa Valley, CA 14 | 54
- '11 Good Harbor | Gruner Veltliner | Leelanau, MI 54
- '13 Canepa Koch | Roussanne- Marsanne | Napa Valley, CA 42
- '11 Fama "El Diablo" | Chardonnay | Russian River Valley, CA 65

#### old world

- '13 Justin Monmousseau | Chenin Blanc | Vouvray, FR 8 | 30
- '14 Scarpetta | Pinot Grigio | Friuli Isonzo, IT 12 | 46
- '14 Domaine Fleuriet | Sauvignon Blanc | Sancerre, FR 14 | 54
- '12 Oro de Castilla | Verdejo | Rueda, SP 38
- '12 Trimbach | Riesling | Alsace, FR 42
- '13 Bodegas Vina Nora | Albarino | Rias Baixas, SP 50
- '11 Chateau D'Orschwihl | Gewurztraminer | Alsace, FR 42
- '06 Trimbach Cuvee Frederic Emile | Riesling | Alsace, FR 95

### reds

#### new world

- '14 Gouguenheim | Malbec | Mendoza, AR 10 | 38
- '14 Buena Vista | Cabernet Sauvignon | Sonoma, CA 11 | 42
- '12 Easton | Zinfandel | Amador County, CA 12 | 46
- '12 Primus | The Blend | Colchagua Valley, CL 13 | 50
- '13 Solena | Pinot Noir | Willamette Valley, OR 16 | 64
- '13 Barrique | Pinot Noir | Sonoma, CA 46
- '12 Field Stone | Petite Syrah | Sonoma, CA 78
- '12 Leviathan | Red Blend | North Coast, CA 125

#### old world

- '11 Chateau de Camarsac | Bordeaux | Camarsac, FR 10 | 38
- '11 Oliena Lanaitto | Isola Del Nuraghi IGT | Sardinia, IT 12 | 46
- '13 Clos Du Mont Olivet | Cotes Du Rhone | Languedoc, FR 46
- '12 Robert Groffier | Bourgogne Rouge | Burgundy, FR 95
- '09 Chateau Larose Trintaudon | Haut Medoc Cru | Bordeaux, FR 64
- '10 Tedeschi | Amarone Classico | Valpolicella, IT 125
- '07 Lopez De Heredia | Viña Cubillo | Rioja | Haro, SP 75

### sparkling

- Portell | Cava Brut | Catalonia 9 | 34
- Lucien Albrecht | Cremant Brut Rosé | Alsace 14 | 54
- Dampierre | Grand Cuvee Brut | Champagne, FR 86
- Schramsberg | Blanc De Blancs | North Coast | Half Bottle 48 | 84
- Henri Mandois Brut | Chardonnay-Pinot Meunier | Champagne 50

### craft cocktails 12

#### Noble Square

*Aylesbury Duck Vodka, Spiced Port Syrup, Molé Bitters*

#### West Loop

*Iwai Japanese Whiskey, El Dorado 5 Year Aged Rum, Sweet Vermouth, Solera Sherry, Angostura*

#### Fulton Market

*Bitter Cocoa Vodka, Ancho Reyes Liqueur, Cold Pressed Sparrow Coffee*

#### Left Hook

*Blood Orange Punch with El Dorado 5 Year Rum, Myers Dark Rum, Batavia Arrack, Solerno, Angostura Bitters*

#### Penicillin

*Blended Scotch, Lemon, Lavender Green Tea Syrup*

#### Unite Hot Toddy

*Spice Infused Bourbon, Combier, Cinnamon*

#### Sangre De La Muerte

*Peloton De La Muerte Mezcal, Cherry Heering, Blood Orange Juice*

### drafts

- Great Lakes | Blackout Stout | Imperial Stout 9
- Allagash | White | Wheat Ale 7
- Lagunitas | IPA | Pale Ale 6
- Surly | Hell | Helles Lager 6
- Marz | Ruby's Tears | Gose 9
- North Coast | Le Merle | Saison 7
- Oskar Blues | Old Chub | Scotch Ale 7
- Forbidden Root | Shady Character | Porter 9

### bottles and cans

- Lakefront | IPA 6
- Stone | Cali-Belgique | IPA 7
- Ballast Point | Sculpin | IPA 9
- Dogfish Head | 90 min | Imperial IPA 9
- Rodenbach | Red Sour 10
- 4 Hands | Cast Iron | Oatmeal Brown Ale 8
- Great Lakes | Edmund Fitzgerald | Porter 7
- Great Divide | Hoss | Rye Lager 6
- Dynamo | Copper Lager 7
- Amstel Light | Pale Lager | 5
- Lehman's | Hoppy | Cider 8
- Vandermill | Nunica Pine | Cider 10