

DRINKS

SPECIAL BEERS FROM MESTNA PIVOVARNA

BOŠTI PIVO (AMERICAN PALE ALE) alk. 5.1 vol. %	0.30L 3.50 €	0.50L 4.50 €
ŠIŠIPA (INDIAN PALE ALE) alk. 5.5 vol. %	0.30L 3.50 €	0.50L 4.50 €
WEISS GUYS (WHEAT BEER) alk. 5.2 vol. %	0.30L 3.50 €	0.50L 4.50 €
CITRA BUZZ (WHEAT PALE ALE) alk. 5.2 vol. %	0.30L 3.50 €	0.50L 4.50 €
ZMAJEVO PIVO (RED ALE) alk. 4.9 vol. %	0.30L 3.50 €	0.50L 4.50 €
RETRO SERIJA (DARK LAGER) alk. 5.3 vol. %	0.30L 3.50 €	0.50L 4.50 €

TASTING FLIGHT

3x0.10L 5.00 € 4x0.10L 6.50 € 6x0.10L 9.00 €

DRAFT BEER

UNION LAGER	0.30L 3.50 €	0.50L 4.00 €	1.00L 7.50 €
UNION PREMIUM IPA	0.30L 4.00 €	0.50L 4.80 €	
UNION PREMIUM UNFILTERED	0.30L 3.80 €	0.50L 4.80 €	1.00L 8.50 €
UNION RADLER GRAPEFRUIT	0.30L 3.50 €	0.50L 4.00 €	1.00L 7.50 €

BOTTLED BEER

UNION PREMIUM HOPPY LAGER 0.0 0.50L	4.90 €
SMILE 0.33L	3.90 €
UNION RADLER 0.0 ISOTONIC 0.50L	3.90 €
UNION RADLER 0.0 MANGO 0.50L	3.90 €
HEINEKEN 0.33L	3.90 €
HEINEKEN 0.0 0.33L	3.90 €

WINE

ZLATA RADGONSKA PENINA , sparkling, white, dry	0.10L 5.00 €	0.75L 36.00 €
REBULA Kristančič, white, dry	0.10L 4.50 €	0.75L 36.00 €
ROSE . Batič, rose, semi-dry	0.10L 5.50 €	0.75L 40.00 €
MERLOT XIV . Klet Brda, red, dry	0.10L 5.50 €	0.75L 40.00 €
STEYER CUVÉE TROJKA , Steyer. white, dry	0.10L 2.50 €	0.75L 18.00 €

SPIRITS

WHISKEY JAMESON 0.03L	5.00 €
GIN HENDRIX 0.03L	5.00 €
PELINKOVEC 0.03L	5.00 €
VILJAMOVKA 0.03L	5.00 €
BOROVNIČEVEC 0.03L	5.00 €
JÄGERMEISTER 0.03L	5.00 €
VODKA SLOVENIA 0.03L	5.00 €

MIXED DRINKS

GIN TONIC	7.50 €
APEROL SPRITZ	7.50 €

SOFT DRINKS

SOLA ICE TEA PEACH BTL. 0.33L	3.20 €
FRUCTAL NECTAR ORANGE BTL. 0.20L	3.20 €
FRUCTAL NECTAR APPLE BTL. 0.20L	3.20 €
FRUCTAL NECTAR PEACH BTL. 0.20L	3.20 €
FRUCTAL NECTAR STRAWBERRY BTL. 0.20L	3.20 €
ZALA SPRING WATER PET. 0.50L	2.00 €
ZALA WHITE PEACH PET. 0.50L	2.00 €
RADENSKA CLASSIC BTL. 0.25L/0.50L	250 €/4.00 €
COCA COLA BTL. 0.25L	3.20 €
COCA COLA ZERO BTL. 0.25L	3.20 €
FANTA BTL. 0.25L	3.20 €
SPRITE BTL. 0.25L	3.20 €
SCHWEPES INDIAN TONIC BTL. 0.25L	3.20 €
SCHWEPES BITTER LEMON BTL. 0.25L	3.20 €

LEMONADES & INFUSED WATER

LEMONADE 0.2L/0.50L	2.50 €/3.50 €
HOUSE ICE TEA 0.2L/0.50L	2.50 €/3.50 €

HOT DRINKS

MACCHIATO	1.90 €
CAPPUCCINO	2.00 €
CAFFE LATTE	2.20 €
ESPRESSO	1.80 €
COFFEE WITH MILK	1.90 €
DECAF ESPRESSO	1.80 €
DECAF COFFEE WITH MILK	1.90 €
DECAF CAFFE LATTE	2.20 €
TEA	2.50 €
COCOA	2.50 €

EXTRAS

MILK 0.10L	0.50 €
HONEY	0.50 €
LEMON	0.50 €

Union
EXPERI
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P I V N I C A

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Jezeršek

We put freshness before "always available."
That's why some dishes occasionally disappear
from the menu - but there's never a shortage
of great choices.

NOT YOU AVERAGE FLATBREAD

OCVIRKA	9.50 €
<i>Erpica — traditional Slovenian flatbread with pork cracklings</i>	
PROSCIUTTO AFFAIR	12.50 €
<i>Karst prosciutto, cottage cheese spread with herb pesto, smoked ricotta, roquette, olives, and olive oil</i>	
GREEN VEGAN (V)	12.00 €
<i>sweet potato cream, spinach, asparagus, chimichurri</i>	
SMOKEY BRISKET	13.00 €
<i>brisket, cottage cheese spread with herb pesto, aged hard cheese, sweet-and-sour mushrooms, black olives from Istria</i>	

COLD BITES

SLOVENIAN VALLEY BOARD	12.50 €
<i>cured meats and cheeses from different regions of Slovenia</i>	
PICKLED SMOKED BEEF TONGUE	12.90 €
<i>spring onion, red radish, horseradish, nut cream</i>	
AGED BEEF TARTARE	13.90 €
<i>porcini crumble, whipped butter</i>	
ASPARAGUS AND PEAS (V)	12.00 €
<i>minted pea cream, spring onion chimichurri, pickled red radish</i>	

SNACKS

BREWER'S PRETZEL	2.00 €
SPICY LIPTAUER SPREAD	6.00 €
<i>with brined cheese, paprika, and capers</i>	
COTTAGE CHEESE WITH PUMPKIN SEED OIL	6.00 €
<i>and roasted pumpkin seeds</i>	
MINT PEA HUMMUS (V)	6.00 €
<i>with sweet-and-sour red radish</i>	
WARM CRACKLINGS	6.00 €
<i>with fleur de sel and black pepper</i>	
REAL ONION RINGS	7.00 €
CRISPY FRIES WITH CHEESE SAUCE	7.50 €
<i>with chives and crispy pancetta</i>	
MINI GRILLED KRANJSKA SAUSAGES	10.50 €
<i>with honey mustard and horseradish</i>	

HOT POT

BEEF BROTH	4.50 €
<i>clear beef broth with chive dumpling roll</i>	

FOREVER FRIED

FLYING CHICKEN WINGS	12.90 €
<i>Viennese-style chicken wings</i>	
FLYING CHICKEN DRUMSTICKS	12.90 €
<i>Viennese-style chicken drumsticks</i>	
CRISPY FRIED SARDINES	10.00 €
<i>sweet-and-sour red onion and dragon mayo dip</i>	

SIDES AND STACKS

CRISPY SWEET POTATO FRIES	3.50€ 5.50 €
CRISPY FRIES	3.00€ 5.00 €
REAL ONION RINGS	7.00 €
CRISPY FRIES WITH CHEESE SAUCE	7.50 €
<i>with chives and crispy pancetta</i>	

DIP'N'DIVE

UNIONKA	1.00 €
<i>peach purée, honey, BBQ sauce</i>	
DRAGON MAYO	1.00 €
<i>mayonnaise, pickles, capers, sun-dried tomatoes, honey, lemon juice, mustard seeds, salt, cayenne pepper</i>	
GREEN STYRIAN (V)	1.00 €
<i>vegan sour cream, vegan mayonnaise, pumpkin seed oil, pumpkin seed pesto, horseradish, apple cider vinegar, salt, and pepper</i>	
BLACK ISTRIAN	1.50 €
<i>mayonnaise, truffle paste, truffle oil, black garlic, lemon juice, chives, pepper, salt</i>	
HONEY HIGHLANDER	1.00 €
<i>mayonnaise, mustard, honey, apple cider vinegar, salt, and pepper</i>	
LOVELY GARDENER	1.00 €
<i>sour cream, yogurt, dill, parsley, chives, pickles, mustard seeds, honey, pepper, garlic, salt, and pepper</i>	

SALAD LADIES

LJUBLJANA SALAD	13.00 €
<i>mixed salad, cherry tomatoes, cauliflower, croutons, egg, buckwheat groats, crispy fried chicken slices, dragon mayo dressing</i>	
KARST SALAD	12.50 €
<i>mixed salad, cherry tomatoes, cauliflower, croutons, egg, buckwheat groats, crispy Karst pancetta, dragon mayo dressing</i>	
STYRIAN SALAD (V)	11.50 €
<i>mixed salad, cherry tomatoes, cauliflower, croutons, vegan cheese, buckwheat groats, Green Styrian dressing</i>	
MIXED SALAD	4.50 €
<i>with cherry tomatoes</i>	

DRAGON'S BURGER STARS

GREEN REVOLUTION (V)	13.00 €
<i>Beyond Meat burger, heirloom tomato, spring onion, baby spinach, vegan cheese, Green Styrian sauce</i>	
THE ISTRIAN NOBLE	17.50 €
<i>aged beef tagliata, foie gras, cranberry chutney, salad, Black Istrian sauce</i>	
CRISPY CHICKEN	12.00 €
<i>fried chicken, cheese, tomato, pickles, baby spinach, dragon mayo</i>	
JEZERŠEK 360°	12.00 €
<i>360° beef burger, brie, crispy bacon, sweet-and-sour red onion, salad, dragon mayo, and Honey Highlander sauce</i>	

Stack it up with your favorite ...

CRISPY SWEET POTATO FRIES	3.50€ 5.50 €
CRISPY FRIES	3.00€ 5.00 €
REAL ONION RINGS	7.00 €
CRISPY FRIES WITH CHEESE SAUCE	7.50 €
<i>with chives and crispy pancetta</i>	

OLDIES GOLDIES

UNION SCHNITZEL	16.50 €
<i>*Ana's take on the traditional Ljubljana schnitzel</i>	
<i>boneless Viennese-style chicken drumsticks, chive cheese sauce, pickled green salad with pickled red radish, pancetta, dill, and pickles</i>	
FILET MIGNON	28.00 €
<i>thyme butter with lemon zest, porcini powder, and garlic, black garlic jus, mashed potatoes, red onion marmalade, and chives</i>	
SLOW-BRAISED PORK CHEEKS	18.00 €
<i>natural jus with apple juice and thyme, tarragon dumpling rolls, apple and carrot salad with honey and mustard seeds</i>	
ŽLIKROFI	16.50 €
<i>potato and bacon-filled dumplings with umami cheese sauce, chives, and crispy aged Tolmin cheese</i>	
<i>P.S. even better with cracklings</i>	
CREAMY POLENTA & WILD MUSHROOMS (V)	14.50 €
<i>tomato sugo, sweet-and-sour mushrooms, wild garlic pesto</i>	

DESSERTS

TIVOLI SLICE	6.00 €
<i>butter crumble, vanilla ice cream</i>	
BAKED APPLES WITH RHUBARB	6.60 €
<i>butter crumble, vanilla ice cream</i>	
VEGAN RASPBERRY SLICE (V)	6.90 €
<i>raspberry coulis</i>	
VANILLA ICE CREAM ON BUCKWHEAT CRUMBLE WITH PUMPKIN SEED OIL	5.00 €
<i>caramelized pumpkin seeds</i>	
CHOCOLATE BROWNIE WITH RASPBERRIES AND WHITE CHOCOLATE	6.50 €
<i>vanilla ice cream, butter crumble, raspberry coulis</i>	
PREKMURJE LAYER CAKE (GIBANICA)	7.50 €
<i>served with apple compote</i>	

LIGHT & REFRESHING CLASSICS



UNION LAGER

A classic pale lager with a delicate malt base and exceptional drinkability. A perfect companion to simple beer hall favorites.

Best with:

- BEEF BROTH
- BREWER'S PRETZEL
- CRISPY FRIES



HEINEKEN

A fresh and balanced lager with a light body. Pairs beautifully with fried dishes and classic meat plates.

Best with:

- REAL ONION RINGS
- FILET MIGNON



UNION RADLER GRENIVKA

A refreshing radler with pronounced grapefruit notes and bright citrus drinkability. Perfect for lighter dishes, vegetables, and seafood flavors.

Best with:

- CRISPY FRIED SARDINES
- MINT PEA HUMMUS
- VEGAN RASPBERRY SLICE



UNION RADLER 0.0 ISOTONIC

A light, fresh, and highly drinkable alcohol-free radler, ideal for vegetable-forward and summery flavors.

Best with:

- STYRIAN SALAD



UNION NON-ALCOHOLIC

A light alcohol-free beer with a refreshing lager character. Its fresh profile balances fried dishes and rich sauces beautifully.

Best with:

- CRISPY CHICKEN



HEINEKEN 0.0

An alcohol-free refreshment with lager freshness and a light character. An ideal choice alongside richer desserts, refreshing the palate and balancing sweetness.

Best with:

- PREKMURJE LAYER CAKE (GIBANICA)

Union
EXPERIENCE
P I V N I C A

BEER PAIRING

*Our special brews come and go. Meanwhile, the brewer keeps brewing.
What's currently on tap? Ask our staff.*

Every beer has its own character, aroma, and perfect moment at the table. Some highlight the crispiness of fried dishes, others cut through the richness of aged meats, while a few round off desserts with gentle malt sweetness. **We selected pairings where food and beer create an even better experience together.**

CITRUSY & HOPPY



BOŠTI PIVO – AMERICAN PALE ALE

An American Pale Ale with citrus aromas, gentle bitterness, and smooth drinkability. Hop freshness cuts through richer flavors while staying balanced.

Best with:

- PROSCIUTTO AFFAIR
- SPICY LIPTAUER SPREAD
- LJUBLJANA SALAD



ŠIŠIPA – INDIAN PALE ALE

A bold IPA with pronounced hop aroma and lively bitterness. Made for rich meat flavors and crispy fried dishes

Best with:

- AGED BEEF TARTARE
- FLYING CHICKEN WINGS



CITRA BUZZ – WHEAT PALE ALE

Fresh, citrusy, and aromatic, with a light body and herbal notes. Perfect with vegetable dishes and modern vegan flavors.

Best with:

- GREEN VEGAN
- GREEN REVOLUTION
- CRISPY SWEET POTATO FRIES



UNION PREMIUM IPA

A fuller-bodied IPA with expressive hop aroma, citrus notes, and pleasant bitterness in the finish. Excellent with smoky, richer, and more intense dishes.

Best with:

- SMOKEY BRISKET
- JEZERŠEK 360°
- WARM CRACKLINGS

WHEAT & SMOOTH



WEISS GUYS – WHEAT BEER

A light wheat beer with a soft texture and refreshing finish. Its elegant character pairs equally well with fried dishes and creamy desserts.

Best with:

- ASPARAGUS AND PEAS
- FLYING CHICKEN DRUMSTICKS
- UNION SCHNITZEL
- TIVOLI SLICE

FULLER & BALANCED



UNION PREMIUM UNFILTERED

An unfiltered pale lager with a slightly fuller body, soft carbonation, and pleasant malt roundness. Perfect with cheeses, cured meats, and creamy dishes.

Best with:

- SLOVENIAN VALLEY BOARD
- MINI GRILLED KRANJSKA SAUSAGES
- ŽLIKROFI
- VANILLA ICE CREAM ON BUCKWHEAT CRUMBLE

MALTY & FULL OF CHARACTER



ZMAJEVO PIVO – RED ALE

A Red Ale with a rich malt base, caramel notes, and gentle warmth. Beautifully complements roasted, aged, and slightly sweeter flavors.

Best with:

- OCVRKA
- KARST SALAD
- SLOW-BRAISED PORK CHEEKS
- BAKED APPLES WITH RHUBARB



RETRO SERIJA – DARK LAGER

A dark lager with roasted notes, fuller body, and elegant malt depth. Ideal for rich and earthy flavors.

Best with:

- PICKLED SMOKED BEEF TONGUE
- FILET MIGNON
- CREAMY POLENTA & WILD MUSHROOMS
- CHOCOLATE BROWNIE