

HAND-CRAFTED COCKTAILS

PINEAPPLE EXPRESS 19

extra-chilled pineapple-infused sneaky fox vodka

BLOOM SERVICE 19

tito’s vodka, kumquat, rose ginger apéritif, koval ginger liqueur, dry vermou th, seiers orange bitters, q elderflower tonic

PEACH PLEASE 18

patron reposado tequila, yuzu curaçao, peach, lemon, chateau aloe liqueur, charles de f  re jean-louis cuv  e blanc de blancs

LIPSTICK & LIME 18

maestro dobel diamante cristalino tequila, cointreau, lime, white cranberry juice, basil, charles de f  re jean-louis cuv  e blanc de blancs

PALM PILOT 18

planteray cut & dry coconut rum, kota pandan liqueur, lime, coconut cream

ESPRESSO MARTINI 18

grey goose vodka, bellissimo liquore al caff  , demerara

OLD FASHIONED 19

knob creek bourbon, seiers orange bitters, seiers aromatic bitters

PINK SLIP 20

hendrick’s gin, lime, demerara, matchbook ‘day trip’ strawberry amaro, strawberry liqueur

PLANE & PETAL 19

high west bourbon, aperol, lemon, maxico mistico ‘licor de ven a mi’, hibiscus liqueur, elderflower liqueur

SLOW STEEP 22

whistlepig piggyback 6yr bourbon, cold-brewed black tea, soho lychee liqueur, lemon, seiers orange bitters, soda water, spritz of absinthe

1871 20

mijenta blanco tequila, matchbook ‘flamingo riviera’ mango chili liqueur, lime, mango pur  e, house-made chili tincture, hellfire bitters

MANHATTAN 20

jefferson’s rye, sweet vermou th

THE MACALLAN COBBLER 50

the macallan harmony collection: phoenix honey orchard tea, valdespino contrabandista amontillado sherry, verjus blanc, seiers orange bitters

THE DIPLOMAT 50

reserva da la familia private barrel a  ejo, hennessy xo cognac, dom benedictine, sweet vermou th, seiers cacao and orange bitters

TAVERN
ON RUSH
Lunch

BEER & SELTZER

STELLA ARTOIS.....10
european pale lager, 5%

MICHELOB ULTRA.....8
light lager, 4.2%

MILLER LITE.....8
light lager, 4.3%

MODELO ESPECIAL.....9
pilsner-style lager, 4.4%

GUINNESS.....10
irish dry stout, 4.2%

ALLAGASH WHITE.....8
belgian-style wheat beer, 5.2%

HOPEWELL GOING PLACES.....10
india pale ale, 6.5%

OFF COLOR BEER FOR LOUNGING.....10
american pale ale, 5%

PIPEWORKS BREWING.....10
rotating selection

RIGHT BEE CIDER.....9
semi-dry hard cider, 6%

N  TRL VODKA SELTZER.....10
orange, blueberry, 4.5%

GOOD BOY VODKA.....10
JOHN DALY COCKTAILS
iced tea & lemonade, 4.5%

ZERO PROOF

LYRE’S RUM MULE.....10
N/A canned cocktail

LYRE’S MARGARITA.....10
N/A canned cocktail

LYRE’S AMALFI SPRITZ.....10
N/A canned cocktail

ATHLETIC BREWING RUN WILD.....8
N/A IPA

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Prosecco Spumante Brut, Mirabello, *Venezie, Italy* NV 16 | 64
Champagne Brut, Montaudon, *Reims, France* NV 30 | 120
Cr  mant d’Alsace Brut Ros  , Pierre Sparr, *Alsace, France* NV 20 | 80
Moscato d’Asti, Ruffino, ‘Lumina’, *Piedmont, Italy* 2024 16 | 64

WHITE

Albari  o, Lagar de Besada, *R  as Baixas, Spain* 2024 16 | 64
Pinot Grigio, Terlato Vineyards, *Friuli Colli Orientali, Italy* 2024 16 | 64
Riesling, St. Christopher Piesporter Goldtr  pfchen Kabinett, *Mosel, Germany* 2024 15 | 60
Sauvignon Blanc, Koha, *Marlborough, New Zealand* 2024 17 | 68
Sancerre, Roger & Christophe Moreux ‘Les Bouffants’, *Loire Valley, France* 2024 24 | 96
Chardonnay, Napa Cellars, *Napa County, California* 2023 16 | 64
Chablis, Chartron et Tr  buchet, *Bourgogne, France* 2024 25 | 100
Portuguese Blend, Herdade do Espor  o, *Alentejo, Portugal* 2022 15 | 60

ROS  

C  tes de Provence Ros  , La Vidaubanaise, ‘Le Proven  al’, *Provence, France* 2025 16 | 64
Hampton Water, *Languedoc, France* 2025 17 | 68

RED

Pinot Noir, J.C. Somers, ‘Cuv  e Cr  me’, *Yamhill-Carlton, Oregon* 2024 19 | 76
Beaujolais, Domaine Les Fines Graves by J  r  me Janodet, *Moulin-  -Vent, France* 2023 17 | 68
Chianti Classico, Ruffino ‘Riserva Ducale’, *Tuscany, Italy* 2022 18 | 72
Malbec, Catena, ‘Vista Flores’, *Mendoza, Argentina* 2024 15 | 60
Bordeaux Sup  rieur, Ch  teau Tour de Gilet, *Bordeaux, France* 2023 20 | 80
Cabernet Sauvignon, Greenwing by Duckhorn, *Columbia Valley, Washington* 2023 17 | 68
Cabernet Sauvignon, Loren Crossing, *Napa Valley, California* 2023 22 | 88
Cabernet Sauvignon, Grgich Hills, *Napa Valley, California* 2021 30 | 120
Zinfandel Blend, The Prisoner Wine Company ‘The Prisoner’, *California* 2023 27 | 108

We kindly ask that you limit your patio dining visit to a maximum of 2 hours so that we can accommodate all guests and offer the best possible dining experience.

STARTERS

- SHORT RIB CROQUETTES.....26

crispy short rib croquettes, aji amarillo aioli, grana padano, chives
- CHICKEN POTSTICKERS.....21

pan-seared chicken dumplings, ponzu glaze, cilantro, green onion, chipotle aioli, furikake
- FETA HUMMUS.....19

house-made hummus with basil marinated feta, roasted piquillo peppers, balsamic reduction, grilled pita
- CRISPY CALAMARI.....24

cocktail sauce, garlic aioli
- TUNA TARTARE *.....26

chipotle aioli, sesame oil, scallion, avocado, sweet thai chili sauce, sesame seeds, wonton chips

SEAFOOD BAR

- SHRIMP COCKTAIL

cocktail sauce, lemon

26
- FRESH SHUCKED OYSTERS *

east and west coast oyster selection, lime jalapeño sorbet, herb mignonette, cocktail sauce, hot sauce, lemon

HALF DOZEN 27 | DOZEN 54

Seafood Tower*

seared tuna, king crab, lump crab, lobster tail, shrimp, oysters
mignonette, cocktail sauce, dijonnaise, ginger ponzu, lime jalapeño sorbet, lemon, tabasco, ginger, wasabi

GRAND 130 | COLOSSAL 250

SIDES

- VEGETABLE FRIED RICE.....17

garlic, ginger, scallions, egg, carrots, peas, sesame oil
- CHARRED BROCCOLINI.....15

sweet pepper relish, grana padano
- TRUFFLE FRIES.....16

truffle aioli, ketchup
- GRILLED CORN.....16

lime crema, grana padano, chili dust

SALADS

- CAESAR.....16

garlic croutons, parmesan crisps
- GREEN GODDESS WEDGE.....20

iceberg lettuce, maytag blue cheese, heirloom tomatoes, maple pepper bacon, red onions, chives, toasted garlic breadcrumbs, green goddess buttermilk dressing
- ASIAN CHICKEN.....20

grilled chicken, napa cabbage, superfood slaw, sweet red peppers, cucumbers, cilantro, green onions, sesame seeds, crispy chow mein, sweet chili vinaigrette
- BURRATA.....26

heirloom tomatoes, grilled peaches, strawberries, basil, citrus vinaigrette, balsamic reduction
- NIÇOISE.....34

seared ahi tuna, baby gem lettuce, haricot verts, confit potatoes, heirloom tomatoes, olives, pickled shallots, soft poached egg, dijon vinaigrette

{ add: chicken (6 oz): +6 | salmon (4 oz): +8 | shrimp (2 pcs): +8 }

FEATURED *soup* OF THE DAY.....16

- HALIBUT *

broccolini, kobajaki glaze, lemon butter, citrus mix, orange segments

54

- MISO GLAZED SALMON *

faroe island salmon, corn purée, crispy potatoes with macha chile aioli, pepper relish, miso

49

- SHRIMP SPAGHETTI *

shrimp, hand-crushed tomatoes, basil, evoo

36

HANDHELDS

{ served with fries }

- FIG & BRIE CHICKEN SANDWICH

grilled chicken breast, brie, fig jam, baby arugula, oven-roasted tomatoes, dijon aioli, evoo, ciabatta bun

21
- EGGPLANT MILANESE

crispy eggplant milanese, chihuahua cheese, avocado, roasted tomato chipotle jam, shredded lettuce, pickled red onions, aji verde aioli, toasted telera roll

25
- TAVERN CLUB

roasted turkey, maple pepper bacon, lettuce, tomato, chipotle aioli, harvest toasted bread

23
- ITALIAN PRIME RIB SANDWICH

shaved prime rib, provolone, giardiniera, horseradish aioli, toasted baguette, demi au jus

32
- TAVERN PRIME BURGER *

(10oz), pickle, lettuce, tomato, red onion, choice of cheese, (*choose from:* american, white cheddar, or blue cheese)

25
- FISH TACOS *

(3) adobo marinated white fish tacos, aji aioli, napa cabbage, cilantro, lime, chipotle cream

27

ENTRÉES

USDA PRIME STEAKS & CHOPS * GRILLED TO ORDER

- PETITE FILET.....62

8 oz
- NEW YORK STRIP PRIME.....46

8 oz
- STEAK & FRITES.....44

béarnaise

FINAL TOUCHES:

chimichurri 7 | horseradish cream 7 | blue cheese 7 | au poivre 7 | hollandaise 7

* Items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions

A GRATUITY OF 20% IS AUTOMATICALLY APPLIED FOR PARTIES OF 6 OR MORE

[A 3% operations fee will be added to all guest checks to help offset rising operating costs. This fee allows us to limit menu price increases, is not a gratuity or tip, and may be removed upon request.]