



RUSH HOUR

SUNDAY thru THURSDAY

3PM until 6PM

TAVERN on RUSH

INDOOR BAR AREA ONLY

BAR BITES

CAESAR SALAD.....8
garlic croutons, parmesan crisps

WHIPPED RICOTTA.....10
brown sugar squash infused ricotta, toasted pepitas,
pomegranate seeds, oven roasted tomatoes, crispy
brussels sprouts, balsamic, evoo, naan

ITALIAN CEVICHE*.....12
shrimp, basil pesto, sun-dried tomatoes,
pickled onions, balsamic pearls, lavosh

MEATBALLS.....10
beef & pork blend, pomodoro sauce, grated
parmesan, grana padano

FILET SLIDERS (2)*.....10
caramelized onions, arugula, lemon aioli,
horseradish cream sauce

FISH TACOS (2)*.....12
marinated white fish, lime aioli house slaw,
grilled pineapple, smashed avocado

FRESH SHUCKED OYSTERS *.....12
lime jalapeño sorbet, herb mignonette, cocktail
sauce, hot sauce, lemon | HALF DOZEN

VEGETARIAN FRIED RICE.....8
garlic, ginger, scallion, carrot, peas, sesame

PORK BELLY FRIED RICE.....10
crispy pork belly, garlic, ginger, scallion, egg,
carrot, peas, sesame

FRENCH FRIES.....8
sea salt

TRUFFLE FRIES.....10
parmesan, sea salt, truffle oil

* please note: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

CLASSIC COCKTAILS 10

OLD FASHIONED
buffalo trace bourbon,
angostura bitters, orange bitters

MARGARITA
el bandido yankee blanco tequila,
cointreau, agave, lime

ESPRESSO MARTINI
grey goose vodka, bellissimo
liqueur al caffe demerara

DIRTY *or* DRY MARTINI
tito's vodka or citadelle jardin d'été gin

TEMPTRESS
haku japanese vodka, cointreau,
cranberry, lime
(upgrade to chopin family reserve +15)

THE RUSH COLLECTION 10

LUSH ON RUSH
ketel one peach and orange blossom vodka,
italian bittersweet apertivo, lemon,
elderflower, lavender syrup

5PM FIZZ
broda lime agave mint vodka,
st. germain elderflower liqueur, prosecco

LIPSTICK & LIME
dobel diamante cristalino tequila, cointreau, lime,
white cranberry juice, basil, sparkling blanc de blancs

SPRING STREET SMASH
citadelle jardin d'été gin, lemon, strawberry

PEACH PLEASE
patron reposado tequila, yuzu curaçao, peach, lemon,
chateau aloe liqueur, sparkling blanc de blancs

TAVERN favorites

MINI MARTINI 8
no. 3 london dry gin

PINEAPPLE EXPRESS 12
pineapple-infused sneaky fox vodka

WINE 10

BLANC DE BLANCS
Charles de Fère, 'Cuvée Jean-Louis', Brut, France NV

SAUVIGNON BLANC
Koha, Marlborough, New Zealand 2024

CHARDONNAY
Napa Cellars, Napa County, California 2023

ROSÉ
Jean Luc Colombo, Provence, France 2023

MALBEC
Catena 'Vista Flores',
Mendoza, Argentina 2023

CABERNET
Greenwing by Duckhorn,
Columbia Valley, Washington 2023

PINOT NOIR
Carmel Road, Meonterey, California 2023

featured RESERVE 25

CABERNET SAUVIGNON
Grgich Hills, Napa Valley, California 2021

BEER 6

MILLER LITE
MICHELOB ULTRA

8oz HOPEWELL LIL BUDDY 5

ZERO PROOF

ATHLETIC BREWING
RUN WILD N/A IPA 6

lyre's canned mocktails are *all flavor, no alcohol*

LYRE'S AMALFI SPRITZ 8
LYRE'S RUM MULE 8

Happy Hour pricing is limited to one drink per guest at a time and is available for dine-in at the bar area only. No substitutions.