Rush Hour

SUNDAY-THURSDAY | 3PM-6PM | BAR AREA ONLY

TAVERN
ON RUSH

BAR BITES

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

FETA HUMMUS.....10
house-made hummus with basil marinated feta, roasted piquillo peppers, balsamic reduction, grilled pita

SHORT RIB CROQUETTES (2) 12
crispy short rib croquettes, aji amarillo aïoli, grana padano, chives

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

FISH TACOS (2)*.....12
adobo marinated white fish tacos, aji aïoli, napa cabbage, lime, chipotle cream, cilantro, flour tortillas

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

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*

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.

CLASSIC COCKTAILS 10

OLD FASHIONED
buffalo trace bourbon,
angostura bitters, orange bitters

MARGARITA
nosotros tequila blanco, cointreau, agave, lime

ESPRESSO MARTINI
grey goose vodka, bellissimo al caffè, demerara

DIRTY *or* DRY MARTINI
tito's vodka or fords gin

TITO'S COSMO
tito's vodka, cointreau, cranberry, lime

THE RUSH COLLECTION 10

CORNER BOOTH
old forester 86 bourbon, lemon,
demerara, ginger beer

5PM FIZZ
broda lemon honey ginger vodka,
st. germain elderflower liqueur, prosecco

LIPSTICK & LIME
dobel diamante cristalino tequila, cointreau, lime,
white cranberry juice, basil, sparkling wine

PEACH PLEASE
patron reposado tequila, yuzu curaçao, peach, lemon,
chareau aloe liqueur, sparkling wine

TAVERN *favorite*

PINEAPPLE EXPRESS 12 — pineapple-infused sneaky fox vodka

WINE 10

VINHO VERDE
Quinta de S. Sebastião 'Dona Flor', *Portugal*

SAUVIGNON BLANC
Koha, *Marlborough, New Zealand* 2024

CHARDONNAY
Napa Cellars, *Napa County, California* 2023

RIESLING
St. Christopher Piesporter Goldtröpfchen Kabinett,
Mosel, Germany 2024

PINOT GRIGIO
Villa Sandi, *Delle Venezie DOC, Italy* 2023

ROSÉ
Hampton Water, *Languedoc, France* 2024

CABERNET
Greenwing by Duckhorn,
Columbia Valley, Washington 2023

PINOT NOIR
Carmel Road, *Monterey, California* 2023

featured RESERVE 25

CABERNET SAUVIGNON
Grgich Hills, *Napa Valley, California* 2021

BEER & SELTZER

MILLER LITE 7

MICHELOB ULTRA 7

NÜTRL VODKA SELTZER 7
orange or blueberry

ZERO PROOF

ATHLETIC BREWING
RUN WILD N/A IPA 7

LYRE'S MARGARITA 8

LYRE'S AMALFI SPRITZ 8

CASALS VERMOUTH SPRITZ 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.

11.12.26