

Lunch  
served 11AM-3PM

# TAVERN ON RUSH

AN exciting RESTAURANT

## WINES BY THE GLASS

### CHAMPAGNE & SPARKLING

Prosecco, Superiore La Tordera A3 Extra Brut, <i>Asolo, Italy</i> 2022	14   52
Sparkling Rosé, Côté Mas, Crémant de Limoux Brut, <i>France</i> NV	16   64
Champagne, L'Hoste Origine Brut, <i>France</i> NV	25   100

### WHITE

Riesling, Max Ferd. Richter 'Zeppelin', <i>Mosel, Germany</i> 2023	15   60
Pinot Grigio, Terredirai, <i>Veneto, Italy</i> 2023	14   56
Chenin Blanc, Domaine des Aubuisières 'Cuvée de Silex' Vouvray, <i>Loire, France</i> 2022	18   72
Sauvignon Blanc, Koha, <i>Marlborough, New Zealand</i> 2022	15   60
Sauvignon Blanc, Elizabeth Spencer, <i>North Coast, California</i> 2023	17   68
Sancerre, Lucien Raymond, <i>Loire Valley, France</i> 2023	22   88
Chardonnay, Napa Cellars, <i>Napa Valley, California</i> 2023	14   56
Chardonnay, Mount Eden 'Old Vines Wolff Vineyard', <i>Edna Valley, California</i> 2021	20   80
Chablis, Domaine Milcent, <i>Bourgogne, France</i> 2022	22   88

### ROSÉ

Famille Perrin Côtes du Rhône Réserve, <i>France</i> 2023	14   56
Hampton Water, <i>Languedoc, France</i> 2023	16   64

### RED

Pinot Noir, Anthony & Dominic, <i>North Coast, California</i> 2021	15   60
Pinot Noir, Adelsheim, <i>Willamette Valley Oregon</i> 2022	18   72
Burgundy, Domaine Nicolas Rossignol, <i>Bourgogne, France</i> 2018	25   100
Côtes du Rhône, Domaine Piaugier, <i>France</i> 2022	15   60
Barolo, San Silvestro 'Patres', <i>Piedmont, Italy</i> 2019	24   96
Super Tuscan, Castello Romitorio 'Romitorio', <i>Tuscany, Italy</i> 2021	18   72
Brunello di Montalcino, Caprili, <i>Tuscany, Italy</i> 2019	28   112
Malbec, Achaval Ferrer, <i>Mendoza, Argentina</i> 2018	15   60
Cabernet Sauvignon, Greenwing by Duckhorn, <i>Columbia Valley Washington</i> 2020	14   56
Cabernet Sauvignon, Ancient Peaks, <i>Paso Robles, California</i> 2021	17   68
Cabernet Sauvignon, Hesperian 'Anatomy' No.1, <i>Napa Valley, California</i> 2021	22   88
Cabernet Sauvignon, Caymus, <i>Napa Valley, California</i> 2022	35   203
Red Blend, The Prisoner Wine Co. 'The Prisoner', <i>California</i> 2022	27   108

## BEER & SELTZER

STELLA ARTOIS.....	9
MICHELOB ULTRA.....	6
MILLER LITE.....	6
MODELO ESPECIAL.....	9
3 FLOYDS ZOMBIE DUST.....	9
BROOKLYN BEL AIR SOUR.....	9
NÜTRL VODKA SELTZER.....	10
pineapple, orange	
PLAY HARD SELTZER.....	10
grapefruit yuzu, apple prickly pear	
SAMUEL ADAMS GOLDEN N/A.....	8

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

## HAND-CRAFTED COCKTAILS

### MANGO SOUR

aperol, tito's vodka, mango purée, lemon 17

### ESPRESSO MARTINI

grey goose vodka, bellissimo liqueur  
al caffè, demerara 17

### CORPSE REVIVER #2

hendrick's gin, lemon, lillet blanc apéritif,  
cointreau orange liqueur 17

### HANDSOME ROB

woodford reserve rye whiskey, yellow  
chartreuse, heering cherry liqueur, fernet 18

### WHAT HAPPENS ON RUSH

knob creek bourbon, maraschino, demerara 17

### PINEAPPLE EXPRESS

pineapple-infused tito's vodka,  
club soda, pineapple juice 17

### ONLY FAN

400 conejos mezcal, aperol, yellow chartreuse,  
lime, q mixers grapefruit, bubbles 18

### VELVET ROPE

dobel diamante tequila, grapefruit,  
lime juice, campari 18

### CHICAGO MARGARITA

mijenta blanco tequila, cucumber,  
jalapeño, lime 18

### COUP D'ETAT

high west bourbon, apple spice, lemon 18

### THE TEA

patron anejo tequila, rocky's botanical liqueur,  
q mixers elderflower, honey, lemon,  
iced tea, tamarindo 18

### OAXACAN ON RUSH

maestro dobel 50 tequila, del maguey  
ibérico mezcal, agave nectar

40

## STARTERS

- GRILLED CAJUN SHRIMP**.....26  
honey mustard sauce, cocktail sauce
- WAGYU MEATBALL**.....25  
pomodoro sauce, basil, grated parmesan, grana padano
- WHIPPED RICOTTA**.....19  
brown sugar squash infused ricotta, toasted pepitas, pomegranate seeds, oven roasted tomatoes, baby arugula, balsamic, evoo, lavosh
- CRISPY CALAMARI**.....23  
cocktail sauce, garlic aioli
- ITALIAN CEVICHE \***.....23  
shrimp, basil pesto, sun-dried tomatoes, pickled onions, balsamic pearls, crispy lavosh

## SALADS

{ add: chicken: +9.00 | salmon (4 oz): +12.00 | shrimp (2 pcs): +10.00 }

- LITTLE GEM**.....20  
tomato, smokehouse bacon, gorgonzola, scallion, gorgonzola buttermilk dressing
- CAESAR**.....16  
garlic croutons, parmesan crisps, white anchovies
- KALE & APPLE**.....16  
golden raisins, pecorino, pickled onions, buttermilk dressing
- CHOPPED**.....17  
tomato, bacon, cucumber, genoa salami, spicy soppressata, kalamata olives, ditalini pasta, red onion, shaved parmigiano, romaine, garbanzo, red wine vinaigrette
- ASIAN CHICKEN**.....18  
grilled chicken, napa cabbage, superfood slaw, sweet red peppers, cucumbers, cilantro, green onions, sesame seeds, crispy wontons, sweet chili vinaigrette

## SIDES

- RED SKIN MASHED POTATOES**.....13  
cream, butter
- PORK BELLY FRIED RICE**.....17  
garlic, ginger, scallion, egg, carrot, peas, sesame
- CHARRED BROCCOLINI**.....14  
sweet pepper relish, grana padano
- TRUFFLE FRIES**.....16  
truffle aioli, ketchup
- GRILLED CORN**.....15  
lime crema, grana padano, chili dust
- CRISPY BRUSSELS SPROUTS**.....15  
dried cherries, toasted almonds, balsamic

## SEAFOOD BAR

**TUNA TARTARE \***  
siracha soy aioli, sesame oil, sweet thai chili sauce, scallion, sesame seeds, wonton chips 24

**SHRIMP COCKTAIL**  
cocktail sauce, lemon 25

*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

**FRESH SHUCKED OYSTERS \***

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

HALF DOZEN 27 | DOZEN 54

## HANDHELDS

{ served with fries }

**FIG & BRIE CHICKEN SANDWICH**  
grilled chicken breast, brie, fig jam, baby arugula, oven roasted tomatoes, balsamic reduction, parmesan cheese, evoo, ciabatta bun 19

**SEARED SALMON BLTA \***  
faroe island salmon filet, smoked bacon, avocado, arugula, marinated tomato, lemon garlic, tarragon caper aioli, sesame seed bun 22

**KOREAN CHICKEN SANDWICH**  
crispy chicken breast, ponzu glaze, sriracha slaw, pickled red onions, cilantro, green onions, sesame seed bun 17

**STEAK SANDWICH \***  
bistro filet, marinated tomatoes, fire roasted peppers and onions, chimichurri sauce, garlic aioli, chihuahua cheese, toasted ciabatta bun 25

**TAVERN PRIME BURGER \***  
(10oz), pickle, lettuce, tomato, red onion, choice of cheese, (choose from: american, white cheddar, or blue cheese) 25

USDA PRIME

**STEAKS & CHOPS \***

GRILLED TO ORDER

**PETITE FILET**.....58  
8 oz

**PRIME NEW YORK STRIP**.....35  
8 oz

**PRIME SKIRT STEAK**.....27  
8 oz

FINAL TOUCHES:

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

## ENTRÉES

**SESAME CRUSTED TUNA \***  
ginger soy, wasabi, rice  
24

**FAROE ISLAND SALMON \***  
butternut squash purée, wilted baby kale, brown butter cream sauce, crispy sage  
29

**SHRIMP PAPPARDELLE CIPRIANI**  
creamy brandy tomato basil sauce, shrimp  
28

\* Items can be served raw or 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