

TAVERN ON RUSH

DINNER | FALL/WINTER | 2026

HAND-CRAFTED COCKTAILS

PINEAPPLE EXPRESS 19

extra-chilled pineapple-infused
sneaky fox vodka

LIPSTICK & LIME 18

maestro dobel diamante cristalino tequila,
cointreau, lime, white cranberry juice,
basil, blanc de blancs

ESPRESSO MARTINI 18

grey goose vodka, bellissimo liquore
al caffè, demerara

PEACH PLEASE 18

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

energize it { ADD: red bull white peach +4 }

MANHATTAN 20

jefferson's rye, sweet vermouth

BLOOM SERVICE 19

tito's vodka, kumquat, rose ginger apéritif, koval
ginger liqueur, dry vermouth, seiers orange
bitters, q elderflower tonic

1871 20

mijenta blanco tequila, matchbook
'flamingo riviera' mango chili liqueur, lime,
mango purée, house-made chili tincture,
hellfire bitters

SLOW STEEP 22

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

PALM PILOT 18

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

APEROL SPRITZ 17

aperol, prosecco, orange

PINK SLIP 20

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

OLD FASHIONED 19

knob creek bourbon, seiers orange bitters,
seiers aromatic bitters

PLANE & PETAL 19

high west bourbon, aperol, lemon,
mexico místico 'licor de ven a mi',
hibiscus liqueur, elderflower liqueur

THE DIPLOMAT 50

reserva da la familia private barrel añejo,
hennessy xo cognac, dom benedictine, sweet
vermouth, seiers cacao and orange bitters

STARTERS

FETA HUMMUS.....19

house-made hummus, basil marinated feta, roasted piquillo
peppers, evoo, grilled pita

SHORT RIB CROQUETTES.....26

crispy short rib croquettes, aji amarillo aioli, grana padano, chives

SHORT RIB BAO BUNS.....28

braised short rib, hoisin glaze, pickled cucumber, aji aioli,
cilantro, salsa criolla

GRILLED OCTOPUS.....30

peruvian adobo, crispy potatoes, pepper relish, olive foam,
fennel, micro cilantro

LUMP CRAB CAKE.....34

rémoulade sauce, petite greens, chive oil

TUNA TARTARE*.....28

chipotle aioli, scallion, quinoa furikake, avocado, ponzu glaze,
sesame oil, harvest crackers

HOKKAIDO SCALLOPS*.....34

braised pork belly, cauliflower purée, edamame, miso glaze

CRISPY CALAMARI.....24

cocktail sauce, lemon, garlic aioli

RAW BAR

CHILLED LOBSTER

cocktail sauce, dijonnaise, lemon
38

SHRIMP COCKTAIL

cocktail sauce, lemon
28

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 165 | COLOSSAL 295

FRESH SHUCKED OYSTERS *

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

HALF DOZEN 29

DOZEN 58

SOUP & SALAD

{ add: chicken (6 oz): +6 | salmon (4 oz): +8 | shrimp (3 pcs): +15 }

- SOUP OF THE DAY.....16

chef's selection
- CAESAR SALAD.....18

garlic croutons, parmesan crisp, caesar dressing
- BABY KALE & POACHED PEAR.....20

golden raisins, goat cheese, pickled onions, candied walnuts, pear-maple vinaigrette

- GREEN GODDESS WEDGE SALAD.....22

iceberg lettuce, maytag blue cheese, heirloom tomatoes, red onions, maple pepper bacon, toasted garlic breadcrumbs, green goddess buttermilk dressing, chives
- BURRATA SALAD.....28

roasted piloncillo-shoyu delicata squash, maple-chile pepitas, crispy sage, brown butter vinaigrette, balsamic, grilled sourdough

STEAKS*

USDA PRIME | GRILLED TO ORDER

- PETITE FILET.....68

8 oz
- FILET MIGNON.....78

10 oz
- BONE-IN FILET.....90

14 oz

- NEW YORK STRIP.....85

16 oz
- RIBEYE CHOP.....98

22 oz

- DRY-AGED NEW YORK STRIP.....92

16 oz
- DRY-AGED RIBEYE.....99

18 oz

TOMAHAWK CHOP
— 40 oz —
195

LARGE FORMAT
serves TWO

CHATEAUBRIAND
— 32 oz —
200

FINAL TOUCHES:

lump crab 24 | lobster 38 | shrimp (3 pcs) 15
béarnaise 6 | chimichurri 6 | horseradish cream 6 | blue cheese 8 | au poivre 8

MAINS

- CHAR-GRILLED LAMB CHOPS* 79

16 oz
- CORNISH HEN 46

yukon potato purée, glazed baby carrots, king trumpet mushrooms
- MEZZI RIGATONI 48

braised short ribs, wild mushrooms, cipriani sauce, pecorino romano, fresh black truffles
grated tableside

- LINGUINE LOBSTER DIAVOLA 58

cold water lobster, spicy tomato sauce, roasted garlic, basil
- DOVER SOLE 82

white wine, lemon, parsley, toasted almonds
- MISO-GLAZED SALMON* 49

parsnip purée, apple-ginger mostarda, brussels sprout petals
- CHILEAN SEA BASS* 65

kabayaki-glazed, grilled broccolini, lemon butter, crispy leeks, shiso

SIDES

- MASCARPONE YUKON.....16

POTATO PURÉE
- CRISPY HEIRLOOM POTATOES.....16

macha aioli
- GRILLED ASPARAGUS.....16

lemon
- WILD MUSHROOMS.....18

balsamic, parsley

- HONEY-GLAZED BABY.....18

HEIRLOOM CARROTS

pistachios, whipped feta
- BRUSSELS SPROUT PETALS.....18

crispy brussels sprout petals, dried cherries, toasted almonds, balsamic glaze
- TRUFFLE FRIES.....20

pickled cauliflower florets, aji verde, pecorino romano

Lobster
MAC & CHEESE
lobster, aged
cheddar cheese sauce
28

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