ESTD | 1998

TAVERN ON RUSH

1015 N RUSH ST | *chicago*

AN *exciting* RESTAURANT

BRUNCH | 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, fresh espresso

PEACH PLEASE 18
patron reposado tequila, yuzu curaçao, peach, lemon, chareau aloe liqueur, blanc de blancs
energize it { ADD: red bull white peach +4 }

MANHATTAN 20
jefferson's rye, sweet vermouth

SPICY MANGO MARGARITA 18
mijenta blanco tequila, mango purée, lime juice, agave syrup, orange liqueur

TITO'S COSMO 19
tito's vodka, orange liqueur, cranberry juice, lime juice

VELVET EMBER 18
planterey cut & dry coconut rum, aperol, allspice bitters, demerara, lemon juice

PLANE & PETAL 19
high west bourbon, aperol, lemon, méxico místico 'licor de ven a mi', hibiscus liqueur, elderflower liqueur

THE AÑEJO AFFAIR 30
reserva da la familia private barrel añejo, agave nectar, angostura bitters

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

SLOW STEEP 22
whistlepig piggyback 6yr bourbon, cold-brewed black tea, soho lychee liqueur, lemon, seiers orange bitters, soda water, spritz of absinthe

THE ALTIUS MARTINI 50
grey goose altius vodka, caviar-stuffed olives, spritz of alpine botanicals

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

Prosecco Spumante Brut, Mirabello, *Venezie, Italy* NV	16 | 64
Champagne Extra Brut, Etienne Doué 'Ina', *Montgueux, France* NV	30 | 120
Crémant d'Alsace Brut Rosé, Pierre Sparr, *Alsace, France* NV	20 | 80
Moscato d'Asti, Ruffino, 'Lumina', *Piedmont, Italy* 2025	16 | 64

WHITE

Albariño, Lagar de Besada, *Rías Baixas, Spain* 2024	16 | 64
Pinot Grigio, Terlato Vineyards, *Friuli Colli Orientali, Italy* 2024	16 | 64
Riesling, St. Christopher Piesporter Goldtröpfchen Kabinett, *Mosel, Germany* 2025	15 | 60
Sauvignon Blanc, Koha, *Marlborough, New Zealand* 2025	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 Trébuchet, *Bourgogne, France* 2024	25 | 100
Portuguese Blend, Herdade do Esporão, *Alentejo, Portugal* 2024	15 | 60

ROSÉ

Hampton Water, *Languedoc, France* 2024	16 | 64

RED

Pinot Noir, J.C. Somers, 'Cuvée Crème', *Willamette Valley, Oregon* 2025	19 | 76
Pinot Noir, Peay Vineyards, *West Sonoma Coast, California* 2023	30 | 120
Beaujolais, Domaine Les Fines Graves by Jérôme Janodet, *Moulin-à-Vent, France* 2024	17 | 68
Chianti Classico, Ruffino 'Riserva Ducale', *Tuscany, Italy* 2022	18 | 72
Malbec, Catena, 'Vista Flores', *Mendoza, Argentina* 2024	15 | 60
Cabernet Sauvignon, Greenwing by Duckhorn, *Columbia Valley, Washington* 2023	17 | 68
Cabernet Sauvignon, Oberon, *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

BEER & SELTZER

STELLA ARTOIS.....10
MICHELOB ULTRA.....8
MILLER LITE.....8
MODELO ESPECIAL.....9

ALLAGASH WHITE.....8
HALF ACRE DAISY CUTTER.....10
REVOLUTION ANTI-HERO.....10
GUINNESS.....10

RIGHT BEE CIDER.....9
NÜTRL VODKA SELTZER.....10
orange or blueberry
GOOD BOY VODKA.....10
JOHN DALY COCKTAILS

BEVERAGES

COFFEE
coffee 5
decaf 5

MILK 4
skim
two percent
almond
oat
chocolate

CAFÉ DRINKS
espresso 6
doppio 8
macchiato 7
americano 8
cappuccino 8
latte 8
mocha 6
hot chocolate 5
chai latte 7
{ *add:* flavored syrup: +.50 }

TEA 6
chamomile
earl grey
english breakfast
japanese sencha
mint
decaf ceylon

LAVAZZA
TORINO, ITALIA, 1895

JUICE 7
orange
pineapple
cranberry
apple
grapefruit
tomato

WATER 9
san pellegrino
acqua panna

FOUNTAIN 5
coke
diet coke
coke zero
sprite
lemonade

OTHER 7
red bull energy drink
red bull white peach
sugar-free red bull

[WE KINDLY ASK THAT YOU LIMIT YOUR DINING VISIT TO A MAXIMUM OF 2 HOURS SO THAT WE CAN ACCOMMODATE ALL GUESTS AND OFFER THE BEST POSSIBLE DINING EXPERIENCE | 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 | SPLIT PLATE FEE: $10 | A GRATUITY OF 20% IS AUTOMATICALLY APPLIED FOR PARTIES OF 6 OR MORE]

11.13.26

APPETIZERS

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 aïoli, grana padano, chives

CRISPY CALAMARI.....24
cocktail sauce, lemon, garlic aïoli

LUMP CRAB CAKE.....34
rémoulade sauce, petite greens, chive oil

SHORT RIB BAO BUNS.....28
braised short rib, hoisin glaze, pickled cucumber, aji aïoli, cilantro, salsa criolla

BURRATA.....28
roasted piloncillo-shoyu delicata squash, maple-chile pepitas, crispy sage, brown butter vinaigrette, balsamic, grilled sourdough

SOUP & SALAD

SOUP OF THE DAY.....16

GREEN GODDESS WEDGE.....22
iceberg lettuce, maytag blue cheese, heirloom tomatoes, maple-pepper bacon, red onions, toasted garlic breadcrumbs, green goddess buttermilk dressing, chives

CAESAR.....18
garlic croutons, parmesan crisps

ASIAN CHICKEN SALAD.....20
grilled chicken, napa cabbage, superfood slaw, sweet red peppers, cucumbers, cilantro, green onions, sesame seeds, crispy chow mein, sweet chili vinaigrette

NIÇOISE.....34
seared ahi tuna, baby gem lettuce, haricot verts, confit potatoes, heirloom tomatoes, olives, pickled shallots, soft poached egg, dijon vinaigrette

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

SEAFOOD BAR

TUNA TARTARE*
chipotle aïoli, scallion, quinoa furikake, avocado, ponzu glaze,sesame oil, harvest crackers
28

SHRIMP COCKTAIL
cocktail sauce, lemon
28

FRESH SHUCKED OYSTERS*
east & west coast oysters, lime jalapeño sorbet, herb mignonette, cocktail sauce, hot sauce, lemon
HALF DOZEN 29 | DOZEN 58

BRUNCH FEATURES

YOGURT PARFAIT 13
strawberry, acai, greek yogurt, honey, granola

LOX PLATTER* 21
smoked salmon, hard-boiled egg, chive cream cheese, red onion, capers, cucumber

AVOCADO TOAST* 18
poached eggs, baby greens, lemon, heirloom tomatoes, macha chile aïoli, country bread
{ *add:* salmon lox: +9.00 }

FRENCH TOAST 21
vanilla-infused berries, cajeta mousse, maple-pepper bacon, maple crème anglaise

OMELET* 19
tenderloin tips, wild mushrooms, asparagus, roasted tomato, stracciatella, basil pesto, toast

TAVERN BREAKFAST* 18
eggs your way, breakfast potatoes, choice of bacon, ham, or sausage
{ *substitute:* fresh fruit: +3.00 }

CHICKEN & CHURRO WAFFLE 22
crispy churro style belgian waffle, chicken milanese, oven roasted pork belly, chipotle maple sauce, powdered sugar

SHORT RIB BENEDICT* 24
tender short ribs, crunchy slaw, poached eggs, sriracha hollandaise, fried brussels sprouts, cilantro, furikake, english muffin

TAVERN BURRITO 19
scrambled eggs, choice of bacon or sausage, black beans, pico de gallo, avocado, sour cream, jack cheese, flour tortilla

BRUNCH BOWLS

jasmine rice, edamame, cucumber, carrots, avocado, cilantro, teriyaki glaze

TERIYAKI CHICKEN	NEW YORK STEAK*	SALMON*	CRISPY SHRIMP
28	38	34	32

MAINS

handhelds

[SERVED WITH FRIES]

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

ITALIAN PRIME RIB SANDWICH.....32
shaved prime rib, provolone, giardiniera, horseradish aïoli, toasted baguette, demi au jus

EGGPLANT MILANESE.....25
crispy eggplant milanese, chihuahua cheese, avocado, roasted tomato chipotle jam, shredded lettuce, pickled red onions, aji verde aïoli, toasted telera roll

FISH TACOS*.....27
(3) adobo marinated white fish tacos, aji aïoli, napa cabbage, cilantro, lime, chipotle cream

FIG & BRIE CHICKEN SANDWICH.....21
grilled chicken breast, brie, fig jam, baby arugula, oven-roasted tomatoes, dijon aïoli, evoo, ciabatta bun

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

RIGATONI BOLOGNESE.....36
house-made rigatoni, signature stefani bolognese sauce

STEAKS & CHOPS*

[USDA CERTIFIED PRIME | GRILLED TO ORDER]

PETITE FILET (8 oz).....68

PRIME NEW YORK STRIP (8 oz).....46

STEAK & FRITES.....44
béarnaise sauce

SIDES & EXTRAS

FRESH FRUIT.....8

CINNAMON ROLL.....12
cream cheese frosting

BANANA BREAD.....10
walnuts, honey lemon butter, chocolate fudge

BAGEL.....6
choose: everything, sesame, or plain

TOAST.....5
choose: sourdough, whole grain, or cinnamon raisin

BREAKFAST POTATOES.....6
with peppers and onions

SMOKED BACON.....8

BREAKFAST SAUSAGE.....6
links

BRUSSELS SPROUT PETALS.....18
dried cherries, toasted almonds, balsamic glaze

GRILLED ASPARAGUS.....16
lime crema, grana padano, chili dust

TRUFFLE FRIES.....20
pickled cauliflower florets, aji verde, pecorino romano

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