

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> 2023	14 52
Sparkling Rosé, Llopart Brut Reserva Corpinnat, <i>Penedès, Spain</i> 2021	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, Terlato Vineyards, <i>Friuli Colli Orientali, Italy</i> 2023	14 56
Chenin Blanc, Domaine des Aubuisières 'Cuvée de Silex' Vouvray, <i>Loire, France</i> 2023	18 72
Sauvignon Blanc, Koha, <i>Marlborough, New Zealand</i> 2023	15 60
Sancerre, Roger & Christophe Moreux 'Les Bouffants', <i>Loire Valley, France</i> 2023	22 88
Chardonnay, Napa Cellars, <i>Napa County, California</i> 2023	14 56
Chardonnay, Long Meadow Ranch, <i>Anderson Valley, California</i> 2018	20 80
Chablis, Domaine Milcent, <i>Bourgogne, France</i> 2022	22 88

ROSÉ

Maison Saint AIX, <i>Coteaux d'Aix-en-Provence, Provence, France</i> 2023	14 56
Hampton Water, <i>Languedoc, France</i> 2023	16 64

RED

Pinot Noir, Adelsheim, <i>Willamette Valley, Oregon</i> 2022	18 72
Burgundy, Domaine Gille 'Bourgogne Côte-d'Or', <i>Bourgogne, France</i> 2022	25 100
Grenache/Syrah/Mourvèdre Blend, Sans Liege 'The Offering', <i>Central Coast, California</i> 2021	16 64
Chateaufeuf-du-Pape, Domain de Cristia, <i>Rhône Valley, France</i> 2017	28 112
Barolo, San Silvestro 'Patres', <i>Piedmont, Italy</i> 2020	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> 2021	15 60
Cabernet Sauvignon, Greenwing by Duckhorn, <i>Columbia Valley, Washington</i> 2021	16 64
Cabernet Sauvignon, Hesperian 'Anatomy' N° 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

PINEAPPLE EXPRESS

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

PRESSED

maestro dobel diamante tequila,
passionfruit, sweet lemon 17

CHICAGO MARGARITA

mijenta blanco tequila, cucumber,
jalapeño, lime 18

OLD FASHIONED

knob creek bourbon, angostura bitters,
orange bitters, quari ice 16

PERFECT MANHATTAN

woodford reserve rye, dry vermouth,
sweet vermouth 17

HOG HEAVEN

whistle pig whiskey, lemon, orange,
red wine, quari ice 20

CORPSE REVIVER #2

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

ESPRESSO MARTINI

grey goose vodka, bellissimo liquore
al caffè demerara 17

OAXACAN ON RUSH

maestro dobel 50 tequila, del maguey
mezcal, agave nectar, quari ice 40

RED BOTTOM

patron silver, elderflower, lime, grenadine 16

APEROL SPRITZ

aperol, champagne, orange 16

PAPER PLANE

high west bourbon, aperol, amaro nonino,
citrus, quari ice 17

WHITE FERRARI

400 conejos mezcal, lemon, mint 17

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 ***.....25
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, honey mustard, 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 18

STEAK SANDWICH *
bistro filet, marinated tomatoes, fire roasted peppers and onions, chimichurri sauce, garlic aioli, chihuahua cheese, toasted ciabatta bun 28

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
30

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