

Lunch
served 11AM-3PM

TAVERN ON RUSH

executive chef
MICHAEL 'WALLY' WALLACH

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

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

CHURRASCO STEAK SANDWICH
grilled ribeye, 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
ponzu, ginger, 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